

HAKJIMERU

To Start

EDAMAME Maldon salt 35
GRILLED EDAMAME Truffle salt 40
SPICY EDAMAME Sambal oelek 40
MISO SOUP Tofu, yuzu, wakame, spring onion 35
CAVIAR TIN 50gm 750

TONBO NO SAN

Dragonfly Signatures

DRAGONFLY BATTERA ZUSHI
Otoro tartar, caviar (10 pcs) 280

CRYSTAL TOAST (2 pcs)
Choose one
Salmon 70 | Akami 80 | Otoro 99
Add Caviar 5gm 90

KATSU DUCK SALAD
Micro cress, coriander, caramelised cashew, hoisin 125

ROCK SHRIMP TEMPURA
Spicy miso mayonnaise 60

SAMUI

Cold Dishes

CUCUMBER SALAD Pickles, pomello, truffle ponzu 55
HORENSO Steamed spinach, sesame, fresh truffle 60
SALMON TATAKI Shiso pesto, yuzu ponzu 85
AKAMI TUNA CARPACCIO Clementine ponzu 115
SEABASS CARPACCIO Sakura, shiso truffle, black truffle 110
WAGYU TARTARE Caviar, truffle mayonnaise, nori bread 190
KING CRAB SALAD Cucumber, tomato, sesame, clementine ponzu 220

ATSUI

Hot Dishes

WAGYU SLIDERS cheddar cheese, onion jam (2pcs) 90
MUSHROOM CROQUETTE Mozzarella, truffle (3pcs) 65
KAGOSHIMA WAGYU CROQUETTE Mushroom, mozzarella, truffle (3pcs) 85
TRUFFLE SHIITAKE SPRING ROLL Napa cabbage, carrot 55
DUCK SPRING ROLL Shiitake, asparagus, hoisin 75

DIM SUM

Served with chiu chow, sweet chilli & ginger black vinegar

- HAR GAU Prawn (4 pcs) 72
PRAWN & SCALLOP DUMPLING Caviar (4 pcs) 105
BEEF XIAO LONG BAO Shiitake (3 pcs) 66
DUCK GYOZA Foie gras, cherry hoisin (4 pcs) 88

SASHIMI | NIGIRI

3 pcs | 2 pcs

- AKAMI Bluefin tuna loin 75
OTORO Bluefin tuna belly 99
SAKE Salmon 65
SAKE TORO Salmon belly 70
HOTATE Scallop 75
UNAGI & FOIE GRAS NIGIRI (2 pcs) 115
JAPANESE WAGYU & FOIE GRAS NIGIRI (2 pcs) 115

MAKI ROLLS

(6 pcs)

- YASAI Yuzu avocado, sukiyaki 75
SPICY TUNA Cucumber, red yuzu kosho, teriyaki 110
CRISPY EBI Bluefin tuna, salmon, wasabi tobiko, chilli mayonnaise 95
DRAGONBALL King crab, avocado, prawn, tobiko, truffle, chilli mayonnaise 99
BAKED KING CRAB Mamenori, miso mayonnaise, caviar 95
UNAGI & FOIE GRAS Tamago, truffle 85
SURF & TURF Prawn tempura, wagyu beef, truffle, sukiyaki 120

Add 3gm Caviar to your roll 54

ménkōsu

Mains

- BLACK COD Miso butter, pickled daikon 245
WHOLE BUTTERFLY SEABASS Truffle ponzu butter 225
BABY CHICKEN Teriyaki glaze, ginger wasabi chimichurri 135
WAGYU SHORT RIB Sweet ginger soy, togarashi cashew 210
WAGYU A5 RIBEYE Seaweed butter, crispy shallots & garlic 390
TEMPURA AUBERGINE Chilli, szechuan mayonnaise 120

UDON & KAMAMESHI

Noodles & Japanese Rice

- WILD MUSHROOM KAMAMESHI Seaweed butter 180
WAGYU KAMAMESHI Kagoshima beef, sukiyaki 205
KAGOSHIMA WAGYU UDON Truffle cream, fresh truffle 190

OKAZU

Sides

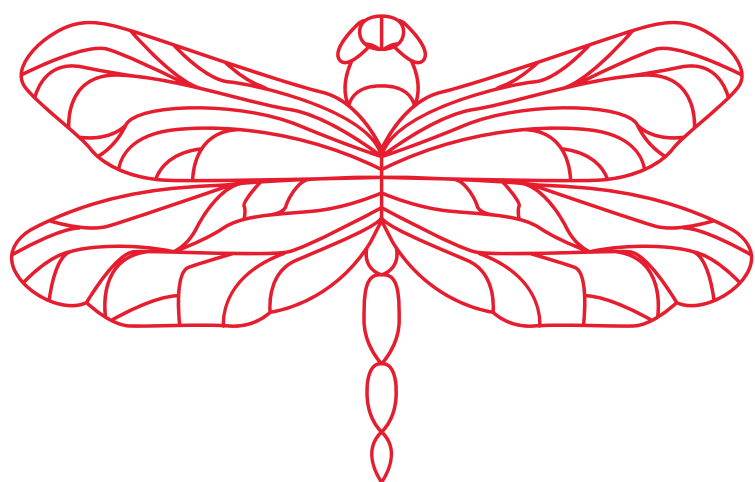
- WAFU ASPARAGUS Sesame, onion 55
JAPANESE SWEETCORN Shiso butter 68
TENDERSTEM BROCCOLI Caviar, garlic 95
BAKED POTATO Herb butter, parmesan 66

Add Caviar 5gm 90

OKASHI

Sweets

- MATCHA MOLTEN CAKE Vanilla ice cream 70
WHITE CHOCOLATE MILLE FEUILLE Parmesan, lime, honey 72
SALTED CARAMEL GELATO Honeycomb, matcha mochi, pecan, red bean 100 / 200
MILK CAKE Mango, vanilla sponge, white chocolate ganache 90
MOCHI Choice of daily flavours 37 each



DRAGONFLY

