CAVIAR + UNI

ON EVERYTHING, OR ALL ON ITS OWN. The good stuff, sold by the gram. Minimum 5g.

HOKKAIDO BAFUN UNI — **2 / GRAM**

OSCIETRA CAVIAR — **3 / GRAM**

RAW + MAKI ROLL

TUNA — 5pc | **25**
ponzu jelly, apple dressing, herb oil

HAMACHI — 5pc | **23**
sesame soy, sweet onion, pickled chilli

SALMON CARPACCIO — 5pc | **20**
chilli oil, smoked yoghurt, garlic chips

SPICY TUNA ROLL — 6pc | **26**
green onion, cucumber, spicy mayo

SALMON MAKI — 6pc | **22**
cucumber, salmon, ikura, soy

A5 WAGYU AND UNI MAKI — 6pc | **34**
miyazaki wagyu, hokkaido uni, soy, green onion

KUSHIYAKI (Charcoal Skewers)

2pc per order

SCALLOP — **18**
hokkaido scallop, brown butter, togarashi, lemon

A5 WAGYU — **28**
wagyu ribeye, green onion, lemon

SHISO CHICKEN — **15**
chicken thigh, shiso, lemon

CORN — **14**
miso butter, nori powder

CHICKEN TSUKUNE — **15**
mince chicken meat ball, egg yolk, tare

KING OYSTER MUSHROOM — **14**
jalapeno salsa, soy butter, cashew nut

VEGETABLES

CARAMELIZED BRUSSELS SPROUTS — **16**
kombu vinegar, furikake

ROASTED CAULIFLOWER — **17**
yuzu kosho romesco sauce, chive oil, garlic

GRILLED ASPARAGUS — **16**
roasted edamame, crispy carrot, sesame seed

RICE + NOODLE

DONABE WAGYU FRIED RICE — **28**
garlic chips, soy-cured egg yolk, gyuniku sauce

MUSHROOM RICE — **24**
shiro shoyu, maitake, green seaweed

CARBONARA CUP NOODLE — **24**
udon, bacon, parm cheese, garlic crunch

THE FLOCK FEEDER

A curated spread of 7 neon pigeon dishes to share for the table. Some on and some off the menu. Every guest at the table is required to order.

- **7 DISH** — **88**
- **2 COCKTAILS** — **40**

Prices are per person.

SCAN HERE FOR THE MENU

BAO + BITE

TOKYO HUMMUS — **16**
edamame, curry chips, furikake

KARAAGE CHICKEN — 6pc | **22**
crispy chicken thigh, sansho, citrus

KFC BAO — 1pc | **14**
karaage chicken, soy glaze, gochujang

SOFT SHELL CRAB BAO — 1pc | **15**
pepper teriyaki, corn salsa

MUSHROOM BAO — 1pc | **12**
maitake tempura, creamy jalapeno, teriyaki

DUCK GYOZA — 6pc | **24**
foie gras, confit duck leg, orange ponzu

TEMPURA SOFT SHELL CRAB — 4pc | **22**
ponzu, sweet onion, furikake, shichimi

SEAFOOD + MEAT

OCTOPUS — **38**
potato, teriyaki sauce, potato chips

MISO COD — **34**
black garlic miso, crispy garlic, lime

A5 MIYAZAKI WAGYU RIBEYE — per 100g | **68**
salt, mustard, pickles

PORK BOSSAM — 100g | **25**
gochujang, lettuce, 3 types banchan

TOKYO PEKING DUCK — **68**
(half duck, good for 2pax)
roast duck, mango, black garlic miso, ponzu plum sauce

DESSERT

MATCHA CRÈME BRULEE — **15**
umeshu, strawberry

CHOCOLATE TRIFLE — **15**
chocolate cake, almond brittle, dulce de leche, whipped cream

NEON PIGEON SIGNATURES