

**KÄÄTNI!  
EÄTNI!**



# {MOTHER TONGUE}

## SUSHI

### NIGIRI {2pc}

**HAMACHI** {gf} amberjack, soy butter, caviar 12.

**SALMON** {df,gf} 10.

**TUNA** {df, gf} 11.

### SIGNATURE URAMAKI {8pc}

**HAMACHI & CAVIAR URAMAKI** {df,gf} amberjack, scallion ponzu, yuzu kosho mayo 20.

**SALMON & MANGO URAMAKI** {df,gf} miso chili, avocado, salmon pearl 18.

**SPICY TUNA URAMAKI** {df,gf} pickled serrano, cucumber, bonito furikake 19.

**GARDEN URAMAKI** {df,gf} avocado, cucumber, mango, umami glaze 13.

**SHRIMP TEMPURA URAMAKI** {sh} dynamite sauce, avocado, trout roe 18.

## SMALL PLATES

**STEAMED EDAMAME** {veg} soy butter, chili salt 15.

**FIERY FILIPINO STYLE SLAW** {sh} ruby mango, green papaya, honey sunflower seeds, bagoong vinaigrette, calamansi 17.0

**DYNAMITE SHRIMP** {sh} sweet sriracha aioli, scallion, sesame 19.

**CRISPY MAPO TOFU** {v} mushroom ragu, toban djan, chili 17.

**FRIED BRUSSELS SPROUTS** {veg} spiced maple vinegar, manchego 18.

**HUMBA PORK BELLY SSAM** {df,gf,sh,p} tausi braise, apple & pear kimchi 21.

**LA KOREAN BBQ RIBS** {sh,gf,df} korean bbq sauce, kimchi slaw, charred scallions 23.

## DIM SUM

**LUMPIA** (filipino spring rolls) carrots, cabbage, chestnut, corn, sweet chili sauce 6pcs/18.

**GENERAL TAO BAO** fried chicken, lemon mayo, onion, pickle 2pcs/18.

**CHICKEN DUMPLINGS** {df} gyoza sauce, chili oil, micro herbs 5pcs/18.

**JUICY DUMPLING** {p} xiao long bao (pork & soup filled dumpling), chili oil 6pcs/18.

18% gratuity may be added to parties of 6 or more.  
split guest cheques may not possible - prices do not include taxes, fees\* and gratuity.

\*Please note a 1% village amenity fee will apply to your total pre-tax bill.

credit cards will incur a 2% transaction processing fee.

2024-07-22

## NOODLES & RICE

**JASMINE RICE** 7.

**{MT} PAD THAI** {v,gf,nut free} stir fried pepper medley, rice noodles, house made tamarind sauce, pea sprouts 22. \*add chicken or shrimp + 9.

**{MT} CANTONESE CHOW MEIN** {vg,df} seasonal vegetables, MT chow mein sauce, crispy noodles 22.  
\*add chicken or shrimp + 9.

**FRIED CHICKEN & CAVIAR FRIED RICE** buttermilk chive dressing, gochujang bbq sauce, trout & mullet roe 30.

**FRIED CHICKEN FRIED RICE** buttermilk chive dressing, gochujang bbq sauce, house togarashi, black sesame 25.

**LOBSTER & SCALLOP XO** {sh,p} brown butter poached lobster, crab & bay scallops, grilled corn, crispy onion, fried rice, xo sauce 32.

**TORCHED WAGYU CHOW MEIN** {df} australian wagyu, seasonal vegetables, crispy noodles, chow mein sauce 32.

**EMERALD FRIED RICE** {v,gf} heirloom carrots, bok choy, gailan, king oyster mushroom, soy calamansi 22.

## LAND, SEA & SKY

**KUNG PAO CHILI CHICKEN** szechuan roasted peppers, fried chicken, sesame 25.

**THAI GREEN CURRY CHICKEN** {df} grilled lemongrass chicken, green coconut curry, gailan 28.

**TOKYO MISO BLACK COD** {df,gf} miso & sake marinade, charred tomato, bok choy, furikake rice 39.

**SZECHUAN PEPPER BEEF** {df,gf} sauteed beef picanha, yu xiang green & red peppers, charred scallions 30.

**BULGOGI BEEF SHORT RIB** {df,gf} boneless short rib, bulgogi braise, king oyster mushroom, furikake rice 37.

## FALLBACKS

**KOREAN SMASHBURGER** {sh} double patty, cheddar, gochujang mayo, shredded romaine, pickles 26.

**JAPANESE FRIED CHICKEN SANDWICH** buttermilk marinated, japanese bbq sauce, yuzu kosho slaw 25.

## SWEETS

**UBE TIRAMISU** ube soaked lady fingers, whipped mascarpone cream, ube dust 12.

**{MT} CHOCOLATE CAKE** star anise ganache, szechuan sugar 15.

**LECHE FLAN** {gf} filipino style custard, burnt caramel, fresh strawberry 12.

**GREEN TEA ICE CREAM** {gf} honey roasted sunflower seeds 8.

{df} dairy free | {gf} gluten free | {v} vegan | {veg} vegetarian | {sh} shellfish | {p} contains pork

Chef de Cuisine, Sumit Martyn  
Executive Chef, Francis Bermejo