

Gluten Free Menu

HEARTY, HEALTHY KILO BOWLS

**Choice of grain: fragrant white rice, brown rice, quinoa or kale
ALL bowls served with grilled baby corn, roasted carrots, wafu tomatoes*

*CURRY TOFU & VEGGIES ☰	95
*BULGOGI CHICKEN WITH WASABI MAYO	105
*PORK BELLY & JOWL WITH CHIMICHURRI	115
*MISO HONEY SALMON 🐟	160
KILO ACAI BOWL	90
acai smoothie, seasonal fruits, muesli, coconut	

APPETIZERS

CRISPY EGGPLANT ☰	115
tempura eggplant, balado, szechuan pepper	
TRUFFLED TAI YUZU ROLL 🐟 ☰	145
truffle yuzu dressing, crab, sushi rice	

MAINS

SQUID INK RICE ☰	190
crispy baby squid, salmon roe, garlic aioli	
GRILLED MARKET FISH 🐟	190
citrus kosho, white beans, tamarind dressing	
SALMON TUTURUGA 🐟	230
corn quinoa urap, manado style curry, served with nasi furikake	

DESSERT

COCONUT TEMBLEQUE ☰	90
pineapple sorbet, coconut crumbs, cinnamon	

Pescatarian Menu

HEARTY, HEALTHY KILO BOWLS

**Choice of grain: fragrant white rice, brown rice, quinoa or kale
ALL bowls served with grilled baby corn, roasted carrots, wafu tomatoes*

- *SMOKED AHI TUNA DONBURI** 110
***MISO HONEY SALMON** (GF) 160

SANDWICHES & TACOS

**All sandwiches come with fries and all tacos come with chips and salsa.*

- FISH BURGER** 110
fried battered fish, tartar sauce, lettuce, tomato

APPETIZERS

- TRUFFLED TAI YUZU ROLL** (GF) (V) 145
truffle yuzu dressing, crab, sushi rice

MAINS

- GRILLED MARKET FISH** (GF) 190
citrus kosho, white beans, tamarind dressing
- SALMON TUTURUGA** (GF) 230
corn quinoa urap, manado style curry,
served with nasi furikake

Vegetarian Menu

HEARTY, HEALTHY KILO BOWLS

*Choice of grain: fragrant white rice, brown rice, quinoa or kale
ALL bowls served with grilled baby corn, roasted carrots, wafu tomatoes

- *CURRY TOFU & VEGGIES** 🌱 🍌 🌾 95
- KILO ACAI BOWL** 🌱 🍌 🌾 90
acai smoothie, seasonal fruits, muesli, coconut

APPETIZERS

- CORN FURIKAKE** 🌾 90
furikake, chipotle mayo, nori
- CRISPY EGGPLANT** 🌱 🍌 🌾 115
tempura eggplant, balado, szechuan pepper
- SPICY DUCK & POMELO** 🌾 110
nam yam, green papaya, chili hoisin, citrus
- GRILLED VEGETABLE & RICOTTA** 🌾 100
goma sauce, mint, nori
- TRUFFLED TAI YUZU ROLL** 🌱 🍌 🌾 145
truffle yuzu dressing, crab, sushi rice
- PRAWN SALAD** 🌾 165
wakame, cashewnut, papaya, sesame dressing

MAINS

- HOMEMADE RICOTTA GNOCCHI** 🌾 160
grilled mushrooms, miso sauce

DESSERT

- COCONUT TEMBLEQUE** 🌱 🍌 🌾 90
pineapple sorbet, coconut crumbs, cinnamon