

Snacks & Tempura

- Salted Edamame / Wasabi Edamame | 5
- Prawn Crackers, Lime & Sweet Chilli | 5
- Popcorn Shrimp, Sriracha Mayo, Sesame Green Onion | 9
- Miso Soup, Tofu, Spring Onion Seaweed | 5
- Cauliflower Popcorn, Teriyaki, Sesame Chilli | 9
- Bang Bang Chicken Skewers, Satay Sauce & Peanut Dust | 8

Sashimi & Sushi

- Dragon Roll | 9
- Sriracha Tuna Roll | 11
- Crunchy Vegetable Roll | 7
- Salmon Sashimi | 9
- Tuna Sashimi | 13

Tataki

- Tuna Tataki, Sesame & Ginger | 12
- Salmon Tataki, Wasabi Lime Dressing | 12
- Beef Tataki, Sishimi & Daikon | 12

Dumplings

- Mixed Vegetable | 7
- Pork & Cabbage | 7
- Chicken & Spring Onion | 7
- Prawn Shumai | 7

Bigger Plates

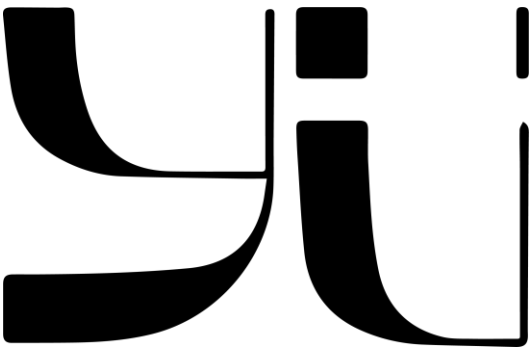
- Sansho Pepper Ribeye Steak | 30
- Marinated Black Cod | 30
- Miso Glazed Eggplant | 18

Ramen & Broths

- Yu's Signature Broth with Spring Onion, Bok Choi, Bean Sprouts, Enoki Mushroom, Soy, Egg Noodles with your choice of:
- Tofu Ramen | 18
- Burnt Garlic Soft Shell Crab | 22
- Spicy Beef | 20

On the Side

- Steamed Rice | 5
- Seaweed Goma Salad | 7
- Pak Choi, Ginger, Soy | 6



Cocktails

- Shi - So – Sour | 14**
Whiskey, Lemon, Shiso Syrup, Egg White, Rhubarb Bitters
- Pandan Milk Punch | 13**
Goslings Rum, Wray & Nephew, Pandan Syrup, Pineapple, Lime, Jasmine Tea
- Shanghai 75 | 14**
Yuzu Gin, Kwai Feh Lychee, Blue Curacao, Lemon, Lemongrass Syrup
- Passionfruit & Lychee Mojito | 12**
Rum, Passionfruit Liqueur, Lychee, Lime, Mint, Sugar
- A Tiki | 11**
White Rum, Grapefruit Liqueur, Koko Kanu, Matcha, Pineapple
- Business As Yuzual | 12**
Vodka, Yuzu Sake, Sugar, Creme De Mure, Ginger Beer
- Citrus & Pine Mojito | 9**
Everleaf Marine, Rosemary Cordial, Yuzu, Mint, Soda

Beers

- Lucky Buddha 4.8% | 5.5**
- Gurkha 4.8% | 7**
- Asahi 4% | 5.5**
- Asahi 0% | 4**
- Hitachino Nest White Beer | 8.50**