

夜市
YOICHI



SMALL BITES

沙拉 SALADS

Raw Papaya vegetables / prawns Traditional raw papaya salad with sweet chili, lime and crushed peanuts	195 / 295
Citrus Salad Greens with orange and pomelo segments, sunflower seeds served in a citrusy yuzu kosho dressing	295
Thai Glass Noodles Thai-style glass noodles, delicately tossed with lime, chili, garlic, fish sauce and aromatic herbs	295
Tahu Goreng Soft tofu and crisp cucumber coated in creamy peanut dressing with crunchy peanuts	395
Vietnamese Pho Chicken Salad This light and vibrant pho-inspired salad combines shredded chicken, fresh Thai basil, crisp cabbage and an aromatic dressing	345

前菜 APPETIZERS

Malay Curry Puff Crispy Malaysian pastry filled with curried vegetables and fragrant spices	195
Vegetarian Takoyaki Crispy veggie balls with a zesty tangy sauce and creamy mayo	245
Crispy Soba Fries Buckwheat dusted sweet potato matchstick fries	245
Thai Corn Fritters Savory and aromatic corn fritters with a delightful balance of tanginess, spiciness and sweetness	245
Charred Edamame, Seasalt Fresh edamame pods charred over high heat, giving them a smoky flavor, with light flaky sea salt	345
Charred Edamame, Spicy Miso Smoky, blistered edamame pods, tossed in a rich, spicy miso glaze for a punch of umami flavor	445
Japchae Noodles Korean sweet potato noodles stir-fried with vegetables, sesame oil and soy sauce	495
Agedashi Tofu Golden-fried silken tofu served in a warm, umami-rich dashi broth, garnished with grated daikon & scallions	495
Chicken Takoyaki Crispy chicken balls topped with takoyaki sauce and Japanese mayonnaise	275
Thai Basil Rolls Spicy basil chicken rolls, served with sweet chili sauce	375
Spicy Thai Chicken Tenders Crispy fried chicken strips tossed in tangy Thai chili peanut sauce	375
Crispy Thai Fish Fried whole mackerel seasoned with a blend of chili, garlic, lime and Thai herbs	345
Miso Black Cod Black cod marinated in sweet miso and grilled on the robata until caramelized and flaky	1295
Ebi Mayo Crispy prawns tossed in creamy, tangy Japanese mayo sauce	395
Fire Cracker Prawns Golden prawns, delicately wrapped in pastry, served with a sweet chili sauce	395
Hanoi Spring Rolls Crispy rolls filled with prawns, glass noodles, shitake mushrooms, and herbs	445
Jumbo Prawns (per piece) Succulent jumbo prawns grilled over open flame, infused with Japanese garlic butter	495
Ebi Tempura Light, tempura prawns served with traditional dipping sauce	545
Lamb Curry Puff Malaysian flaky pastry filled with seasoned minced lamb	385
Chilli Miso Lamb Chops Spicy miso-marinated New Zealand lamb chops, grilled to smoky, charred perfection	945

Favourite Combo Basket 795

(SELECT 3 DISTINCT DISHES FROM THE APPETIZER SECTION)

SUSHI, SASHIMI & MAKIMONO

寿司盛り SUSHI PLATTER 12 PIECES(Choose mix of any 3) tuna / prawn / salmon / spicy tuna	1425
SASHIMI PLATTER 12 PIECES(Choose mix of any 3) tuna / prawn / salmon / spicy tuna	1425
ASSORTED SUSHI, SASHIMI & MAKI 12 PIECES(Choose mix of any 3) california / katsu chicken / dyna / tuna / salmon	1325

定番 A LA CARTE CLASSIC (4 pieces)

Tuna Sushi / Sashimi	545 / 595
Salmon Sushi / Sashimi	595 / 695
Spicy Tuna Sushi / Sashimi	545 / 595
Prawn Sushi / Sashimi	545 / 545
Spicy Tuna On Crispy Rice Cakes	545
Sesame Crusted Tuna With Wasabi Mayo	595

寿司 RAWS & SUSHI

Seared Beef Tataki with Barbecue Ponzu Lightly seared beef slices drizzled with smoky ponzu sauce and garnished with crispy garlic, scallions and chilli	395
Tuna Tataki with Spicy Yuzu Aioli Cured tuna served on a crispy wonton base	595
Sake Cured Salmon Salmon slices cured in sake, served with citrus ponzu and pickled shallots	695
Hamachi Carpaccio with Yuzu Sauce Finely sliced Yellowtail with umami-rich yuzu sesame soy, topped with microgreens and a hint of chilli	795

卷物 MAKIMONO (4 / 8 pieces)

Kappa Maki Cucumber and sesame roll with a hint of Japanese mayo	315 / 395
Crispy Spicy Avocado A delightful combination of crispy texture and a spicy kick, complemented by creamy avocado and fresh iceberg lettuce	435 / 545
Spicy California A classic roll with crab stick, avocado, and cucumber, wrapped in rice and seaweed, finished with a spicy mayo topping	395 / 475
Sweet Potato Tempura Crispy sweet potato tempura rolled in rice and seaweed	380 / 475
Chilli Pepper Maki Crunchy tempura peppers with cream cheese, togarashi and Japanese mayo	395 / 475
Truffle Mushrooms Avocado California roll topped with creamy mushrooms, avocado and truffle oil	475 / 595
Katsu Chicken Maki Japanese breaded chicken with lettuce, roasted pepper and Japanese mayo, rolled in rice and seaweed	395 / 495
California A classic roll with crab stick, avocado and cucumber, wrapped in rice and seaweed	475 / 595
Spicy Tuna Tuna chunks tossed with spicy mayo, spring onion and a dash of ichimi powder	555 / 695
Dyna Crispy tempura prawn roll with cucumber and Japanese mayo	555 / 695
Truffle Prawns Avocado This classic California roll features succulent prawns, creamy avocado, decadent boursin sauce and a drizzle of truffle oil	595 / 635
Spicy Salmon Scottish salmon, spring onion, ichimi powder and Japanese mayo	635 / 795
Volcano Handtorched salmon, prawns & crab stick roll topped with warm, creamy chili sauce	635 / 795

STEAMED DOUGH

点心 DIMSUM & BAO

Vegetable Wonton With Sichuan Chilli Oil Steamed wontons served with in-house special Sichuan chilli oil	245
Spinach, Corn & Cream Cheese Pan-seared dumplings with burnt garlic butter, togarashi, and fresh coriander	295
Vietnamese Vegetable Dumpling Kaffir lime-scented vegetable and glass noodle dumplings, topped with crispy onions, burnt garlic, and spicy soy	295
Tamanegi Gua Bao Taiwanese style - open gua bao with scallion crunch, Vietnamese dip and chillies	195
Chicken Gyoza Juicy steamed dumplings stuffed with savory chicken and bold street-style flavor	265
Smoky Pork Gyoza A twist on pan-seared pork dumpling flavoured with chilli pepper sauce	345
Cantonese Chicken Wonton Pan-seared sesame oil tossed wontons served with scallions & burnt garlic	265
Chicken Dumplings With Sichuan Chilli Oil Steamed dumplings served with inhouse special Sichuan chilli oil, topped with scallions and sesame	265
Har Gau Steamed prawn dumplings in a delicate translucent wrapper	345
Prawn & Chicken Suimai Dumplings filled with prawn, chicken, and shitake	345
Katsu Chicken Gua Bao Taiwanese-style open bao with panko-crust chicken, gochujang mayo, lettuce and pickled onion	295
Korean Chicken Gua Bao Spicy Korean wok tossed chicken with sautéed onions and chillies, topped with sesame seeds in a Taiwanese-style bao	345
Crispy Duck Gua Bao Taiwanese-style open bao filled with shredded crispy duck, hoisin, cucumber and sesame seeds	365

DIMSUM TASTING Basket of 8 for 645

(A MIX OF OUR BEST CHICKEN, PRAWN, AND VEGGIE DIM SUM WITH DIPPING SAUCES)

GRILLING STATION

鉄板場 GRILL

Caramelised Eggplant Skewers Grilled eggplant skewers with a rich, caramelized miso glaze	225
Teriyaki Mustard Vegetables Grilled vegetable skewers glazed with savory-sweet teriyaki sauce and a zesty mustard kick	295
Truffle Assorted Mushrooms Assorted mushrooms grilled in foil with Asian barbecue butter and aromatic truffle oil	345
Chilli Sambal Tofu Steak Golden pan-seared tofu topped with spicy sambal made from chillies, garlic and aromatic spices	345
Kung Pao Chicken Skewers Our signature skewers grilled with a sweet soy chilli glaze, topped with peanuts	325
Bun Cha Smoky Vietnamese grilled chicken skewers served with herbs, rice noodles and dipping sauce	345
Vietnamese Jumbo Prawn (per piece) Grilled jumbo prawns marinated in fragrant Vietnamese spices, served with fresh herbs	395
Sambal Fish in Banana Leaf White fish marinated in spicy sambal, wrapped in banana leaf and grilled to perfection	495
Chilli Miso Salmon Salmon fillet grilled to perfection, brushed with chilli miso glaze and scallions for deep umami flavor	795

YAKITORI & KUSHIYAKI

焼き鳥 YAKITORI & KUSHIYAKI

Miso Eggplant Char-grilled eggplant glazed with sweet-savory miso, finished with sesame seeds and scallions	225
Yaki Onigiri Japanese grilled rice cakes filled with savoury cream cheese mushroom filling	295
Mushrooms Assorted mushrooms flame-grilled, glazed with tare and topped with sesame and scallions	295
Asparagus (on availability) Char-grilled asparagus glazed with tare and finished with toasted sesame seeds.	345
Shishito Peppers (on availability) Grilled shishito peppers finished with sea salt and a splash of citrus for a smoky, vibrant bite	395
Grilled Corn Yuzu Smoky grilled corn slathered in citrusy yuzu butter with a hint of togarashi, served in a foil pocket	395
Togarashi Butter Togarashi butter	395
Tabasaki Wings Char-grilled chicken wings marinated in sake, glazed with tare and cooked over open flame	345
Yakitori Chicken Tender chicken skewers grilled over open flame for a rich umami, smoky and authentic flavor	345
Salmon Steak Yakitori Lightly charred salmon fillet grilled over open flame with a touch of yakitori tare	995
Pork Belly Tender pork belly grilled over robata flames and finished with a sweet-savory glaze	595
Tenderloin Kushiya Juicy beef skewers grilled over open flame, seasoned with tare for a smoky, savory bite	595

AVILABLE WITH REGULAR TARE AND SPICY TARE

MAINS

咖喱 CURRIES

Malaysian Curry vegetables / chicken / prawns An aromatic Malaysian style curry simmered with fragrant spices, fresh herbs and coconut milk	395 / 495 / 595
Thai Green Curry vegetables / chicken / prawns A delectable Thai curry, crafted with freshly made green curry paste, coconut milk and a harmonious blend of spiciness and aromatic flavors	495 / 595 / 625
Thai Red Curry vegetables / chicken / prawns A bold and flavorful Thai curry, crafted using freshly blended red curry paste and creamy coconut milk, resulting in a vibrant and aromatic culinary experience	495 / 595 / 625
Massaman Curry vegetables / chicken / tenderloin Our in-house take on the classic Thai Massaman curry - rich, aromatic coconut-based with warm spices and a mellow, hearty flavor	495 / 595 / 625
Indonesian Rendang jackfruit / chicken / lamb / tenderloin Slow-cooked, tender meat simmered in a rich blend of coconut milk, lemongrass and aromatic spices for a deep, bold flavor	395 / 495 / 595 / 595
Cantonese Hot Pot tofu / chicken A homemade specialty featuring shitake mushrooms baked and simmered in a rich, aromatic blend of Cantonese sauces for deep, comforting flavor	495 / 595

砂鍋 CLAYPOTS

Chilli Tofu & Vegetables	395
Assorted Mushrooms	495
Jackfruit & Broccoli	495
Chicken with Shitake	515
Sambal Prawns with Lotus Root	515
Tobanjang Mince Pork, Eggplant	595
Braised Tenderloin, Mushrooms, Black Bean	595

盖浇饭 ONE MEAL BOWLS

Malay Laksa vegetables / chicken / prawns A rich and aromatic Southeast Asian soup with a mildly spiced coconut curry broth, packed with protein and noodles, creates a comforting and flavorful bowl	445 / 495 / 595
Burmese Khowsuey vegetables / chicken / prawns Creamy coconut curry soup, infused with warm spices, served with various toppings, providing a rich, flavorful and texturally diverse culinary experience	445 / 495 / 595
Spicy Shoyu Ramen tofu / chicken / pork belly A bold soy and sake-infused broth with a spicy kick, served with light wheat noodles and your choice of protein	345 / 445 / 595
Korean Kimchi Ramen tofu / chicken / pork belly Spicy Korean kimchi-infused broth, light wheat noodles and your choice of protein - a bold, tangy and comforting combination.	395 / 445 / 595

VIETNAMESE HOTPOT

Our hotpot sets feature platters of fresh vegetables, raw meat, and seafood to cook to order in a flavorful broth at your table.

Bok choy	345
Mushrooms	445
Tofu	445
Chicken	465
White Fish	495
Prawns	595
Bean Thread Noodles	145
Rice Stick Noodles	145
Extra Broth	145





TEPPANYAKI

鉄板焼き ALA CARTE

VEGETARIAN		NON-VEGETARIAN	
Mixed Vegetables	295	Chicken Breast	395
Potatoes	295	Boursin Prawns	545
Tofu	345	Salmon	995
		White Fish	495
		Prawns	545
		Fillet Of Tenderlion	595

CHOICE OF FLAVOURS

- Soy Garlic
- Thai Fresh Red Chillies
- Asian Barbeque
- Ginger Scallion
- Spicy Asian Herbs

RICE & NOODLES

- Yaki Udon** 495/595/625/625
vegetable / chicken / tenderlion / prawn
Stir-fried thick udon noodles with vegetables, garlic-soy sauce, and your choice of protein
- Hibachi Rice** 395/495/545/595
vegetable / chicken / tenderlion / prawn
Japanese fried rice with garlic butter, soy, egg, veggies, and your choice of protein

RICE & NOODLES

米飯

RICE

- Steamed Japanese Rice** 245
Soft, fluffy short-grain rice steamed to perfection—light, sticky and mildly sweet
- Egg Fried Rice** 295
Wok-tossed rice with fluffy scrambled eggs, scallions and a hint of soy, a simple yet satisfying classic
- Hainanese Chicken Rice** 445
Tender poached chicken served with fragrant ginger rice, accompanied by kecap manis, sesame oil and a spicy chilli dip
- Indonesian Fried Rice** 345/445/485
vegetables / chicken / prawns
A flavorful stir-fried rice dish tossed with sweet soy sauce, sambal oelek and scallions for a perfect balance of sweet, spicy and savory notes
- Korean Kimchi Fried Rice** 345/445/485
vegetables / chicken / prawns
Spicy homemade kimchi stir-fried with rice for a bold, tangy and umami-packed Korean classic
- Tom Yum Fried Rice** 345/445/485
vegetables / chicken / prawns
Thai-style fried rice with chilli, lemongrass, lime and basil—bold and refreshing

面条

NOODLES

- Street Hakka Noodles** 295/345/395
vegetables / chicken / prawns
Stir-fried noodles served with a medley of fresh mixed vegetables
- Singaporean Mei Fun Noodles** 345/395/445
vegetables / chicken / prawns
Thin rice noodles stir-fried with an aromatic curry powder and spices for a vibrant, flavorful Southeast Asian classic
- Black Pepper Noodles** 295/345/395
vegetables / chicken / prawns
Stir-fried noodles infused with aromatic garlic and a delectable soy-based black pepper sauce, delivering a bold and spicy flavor profile
- Spicy Peanut Noodles** 295/345/395
vegetables / chicken / prawns
Smooth, nutty noodles coated in a bold peanut-chilli sauce, infused with garlic and a touch of sweet soy to create a rich and spicy finish
- Mi - Goreng** 345/445/495
vegetables / chicken / prawns
Classic Indonesian-style stir-fried noodles tossed in a bold, spicy-sweet sauce for a deep, rich and satisfying flavor
- Ho Fun Noodles** 295/345/385/395
vegetables / chicken / prawns / beef
Wide, flat rice noodles stir-fried with your choice of protein in a savory soy-based sauce smoky, tender and bursting with classic wok hei flavor

印度飞饼

ROTI & PARATA

- (served 2 pieces each)
- Malaysian Parata** 145
Flaky, golden Malaysian flatbread, perfect for dipping into rich curries or enjoying on its own
- Scallion Parata** 165
A flaky, pan-fried flatbread layered with fresh scallions and savory seasoning
- Roti Telur** 225
A Malaysian-style flatbread with egg, pan-fried until golden — soft inside, crispy outside, and perfect with curry or sambal
- Chicken Parata** 365
Flaky, pan-fried flatbread stuffed with asian spiced minced chicken—heartily, flavorful on its own
- Kottu Parata Egg** 345
Sri Lankan-Indian street dish: shredded parata stir-fried with egg, onions and spices
- Kottu Parata Chicken** 365
Sri Lankan-Indian street dish: shredded parata stir-fried with spiced chicken, onions and herbs

KOREAN TABLE

Premium marinated raw meats, ready to grill at your table.
Each set features a variety of cuts with authentic Korean flavors

韓燒

KOREAN BBQ

- Chicken Galbi** 495
Sliced chicken breast marinated in a sweet and spicy Korean gochujang sauce
- Spicy Prawn** 595
Spicy marinated prawn gochujang-based sauce
- Pork Bulgogi** 595
Sliced pork marinated in korean bulgogi sauce
- Tenderlion Bulgogi** 595
Sliced beef tenderlion marinated in house special bulgogi sauce
- Tenderlion Galbi** 595
Sliced beef tenderlion marinated in a sweet and savory Korean galbi sauce

配菜

ACCOMPANIMENTS & SIDES

- Baechu Kimchi** 95
Fermented Napa cabbage with Korean chilli, garlic and ginger
- Oi Kimchi** 95
Crisp cucumbers fermented with gochujang, sesame oil and scallions
- Kkakdugi** 95
Crunchy daikon fermented with gochugaru, garlic, ginger and sesame seeds
- Sukju Namul** 95
Lightly seasoned bean sprouts with sesame oil, garlic and scallions
- Sigeumchi Namul** 95
Blanched spinach tossed with sesame oil, garlic and soy
- Spicy Potatoes** 295
Crispy potatoes tossed in a savory, spicy-sweet glaze
- Gaji Bokkeum (Stir Fry Eggplant)** 295
Classic Korean stir-fried eggplant side dish—soft, savory and full of umami
- Kimchi Fried Rice** 345
Spicy homemade kimchi stir-fried with rice & vegetables for a bold, tangy and umami-packed Korean classic
- Steam Rice** 245
Fluffy, perfectly steamed white rice—simple and classic
- Gochujang** 145
- Honey Soy Sesame** 145

甘味

DESSERTS

- Coconut Frozen Yoghurt** 295
Creamy frozen yoghurt with a tropical coconut twist. Light, tangy, and refreshing
- Salted Caramel Baked Alaska** 295
Caramel ice cream on cake, sealed in meringue and baked golden. Sweet meets salty
- Chocolate Mascarpone** 395
Rich chocolate mousse layered with silky mascarpone cream. Decadent and smooth
- Thai Mango Coconut Rice** 295
Creamy, tropical sticky rice soaked in a sweet coconut cream, served with mango mousse. A classic Thai dessert
- The Indulgence Bowl** 495
A delightful mix of rich chocolate pate, brownie, vanilla ice cream, fresh seasonal fruits drizzled with caramel — all in one bowl



Skewered and grilled meat, marinated in aromatic spices and served with our signature creamy peanut sauce

- HALF DOZEN** 395/595/695
chicken / beef / pork
- FULL DOZEN** 750/1130/1320
chicken / beef / pork



SELECT 3 DISTINCT DISHES FROM THE APPETIZER SECTION

DIMSUM TASTING BASKET of 8 at 645

A MIX OF OUR BEST CHICKEN, PRAWN AND VEGGIE DIM SUM WITH DIPPING SAUCES



- 1 CURRY, 3 STIR FRY, 1 PARATA / ROTI, STEAM RICE, SPICY SAMBAL, PEANUT SAUCE**
- VEG THALI** 595
- NON-VEG THALI** 795



1 STIR FRY / CURRY, 1 RICE / NOODLE / PARATA 1 SALAD, 1 APPETISER

- VEG TIFFIN BOX** 595
- NON-VEG TIFFIN BOX** 795

VEGETARIAN SPICY not eligible for COMBO

Please inform us of any allergies or dietary restrictions before ordering. Tips are shared among our team. Government taxes are applicable as per regulations.