

ASIAN FOOD JOURNAL



JAPANESE WASHOKU 日式和食

(1) YUZU SHIO RAMEN 柚子鹽拉麵

A light and fragrant Japanese ramen with a refreshing yuzu aroma. The base is a shio (salt) broth infused with yuzu zest or yuzu juice, giving the soup a unique citrus fragrance. The taste is fresh and non-greasy.

(2) MATCHA RAMEN 抹茶拉麵

Onsen egg, corn, bamboo shoots, wood ear mushrooms, nori.

(3) TORI PAITAN RAMEN 雞白湯麵

Chicken, sliced onion, onsen egg, corn kernels, chives, Chinese cabbage, scallions.

(4) TEPPANYAKI CHICKEN RAMEN 鐵板雞拉麵

Teppanyaki chicken, bamboo shoots, salted egg, dried mushrooms, nori, scallions, cauliflower, spinach, fried scallions.



(5) TANTANMEN 日式擔擔麵

Spiced minced chicken, sliced onion, Sichuan pepper, chopped chili, finely chopped parsley, raw egg.

(6) CHAR SIU RAMEN 日式叉燒麵

Japanese char siu, bamboo shoots, salted egg, dried mushrooms, jubako mushrooms, nori, raw garlic, spinach, chopped scallions.



JAPANESE WASHOKU

日式和食

(7) TEMPURA SEAFOOD UDON 海鮮烏東

Tempura seafood cake, wakame, surimi stick, fish cake, scallions.

(8) SAKURA EBI GYOZA RAMEN 櫻蝦拉麵

Onsen egg, sakura noodles, ebi gyoza, scallions.



CHINESE

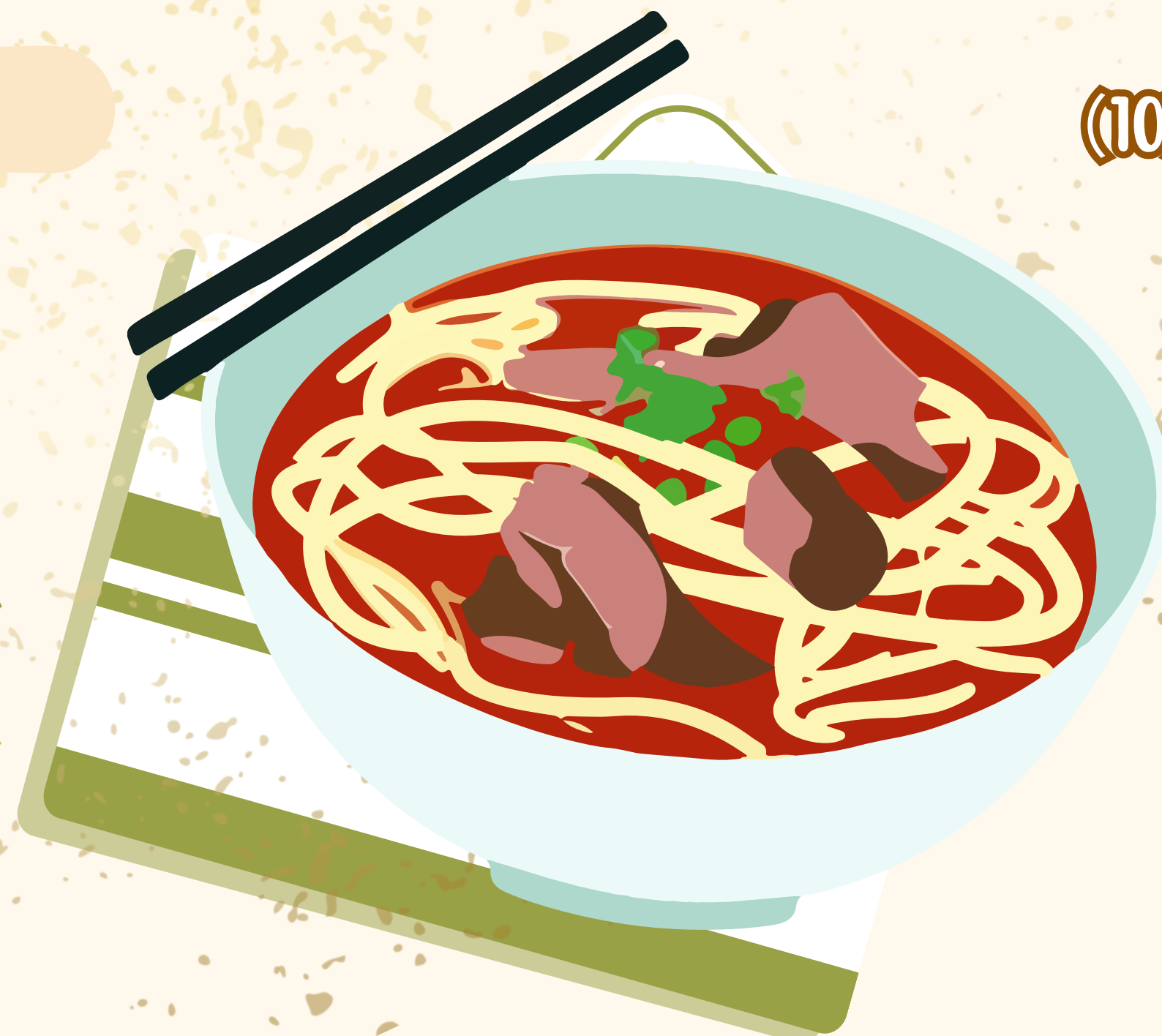
中華料理

⑨ BEEF MASTER NOODLES 紅燒牛肉麵

A popular Chinese noodle soup with slow-braised beef and a rich, aromatic broth.

⑩ BEEF BIANGBIANG MIAN 牛肉油潑面

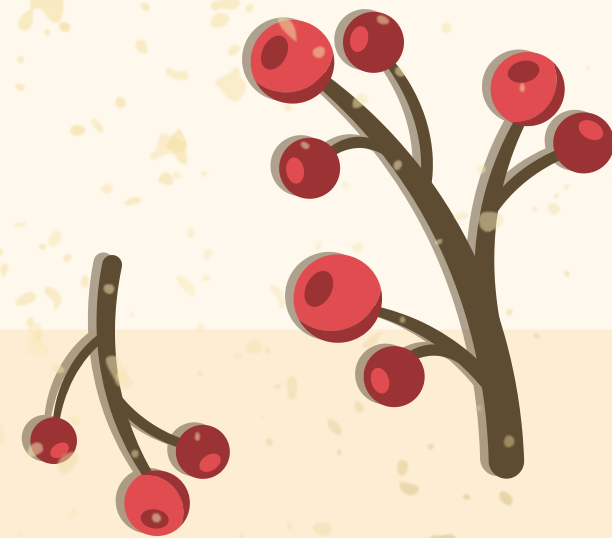
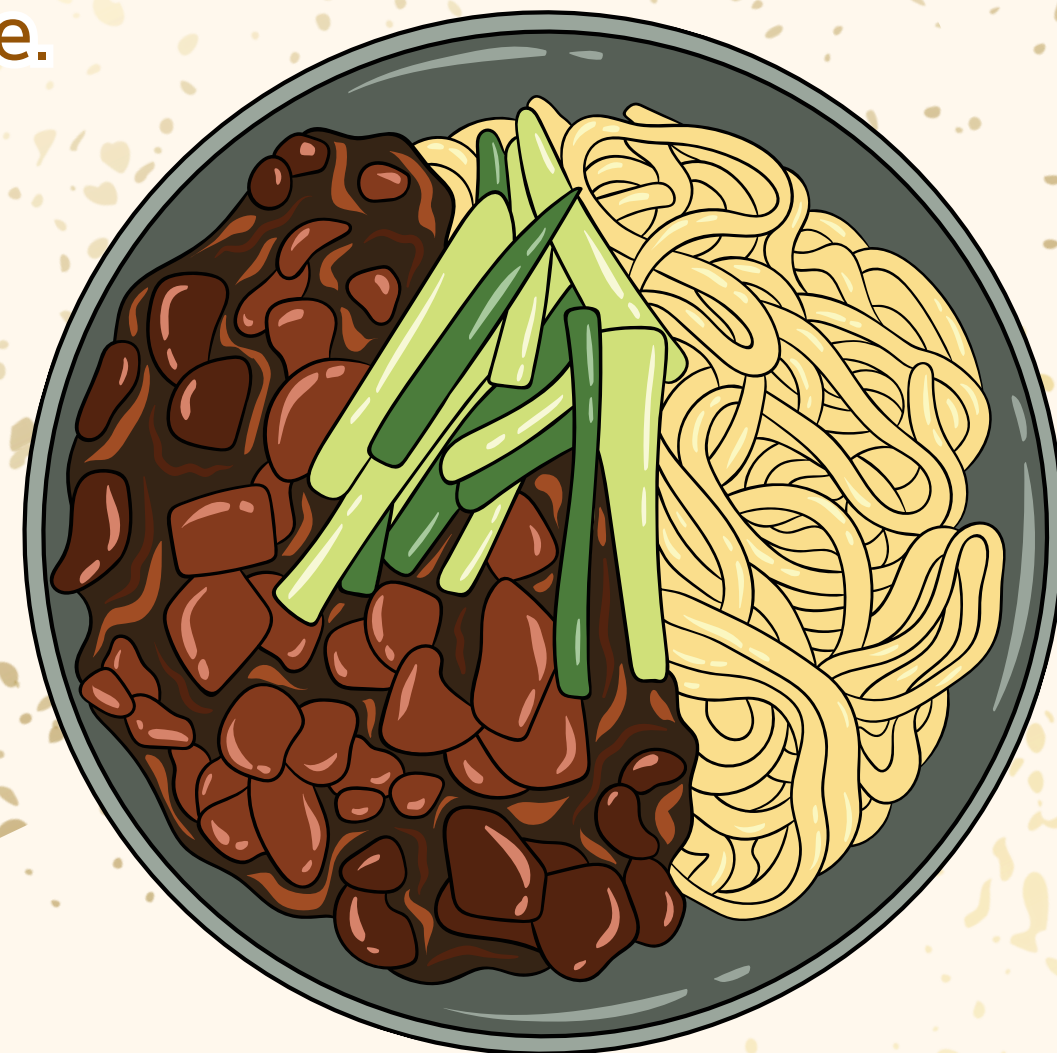
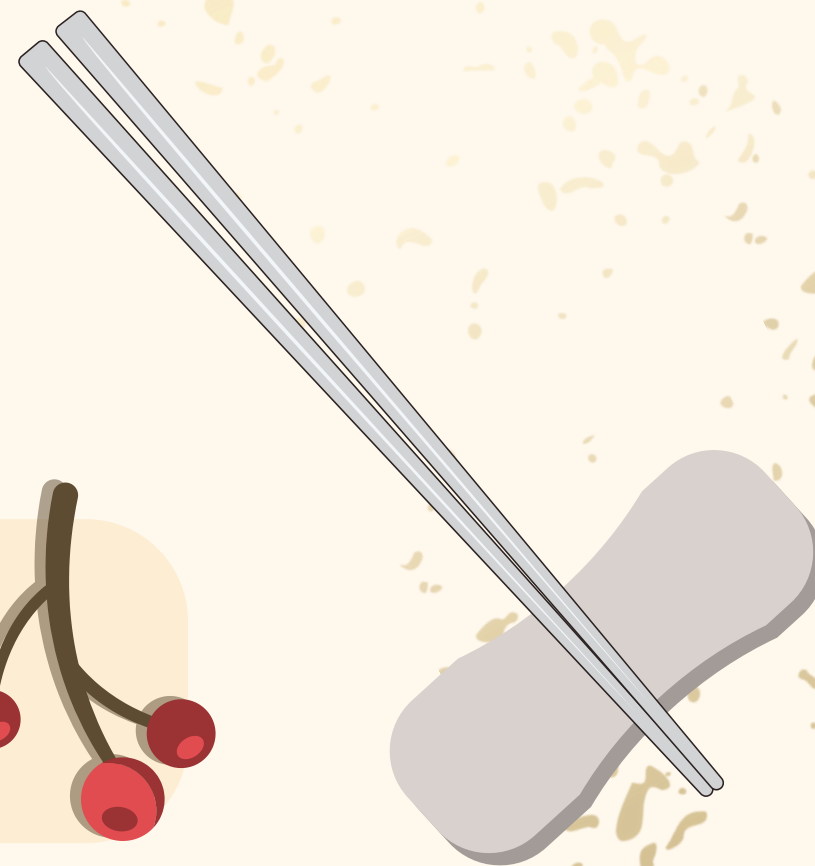
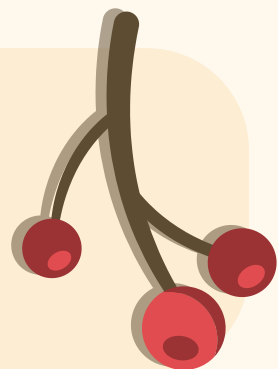
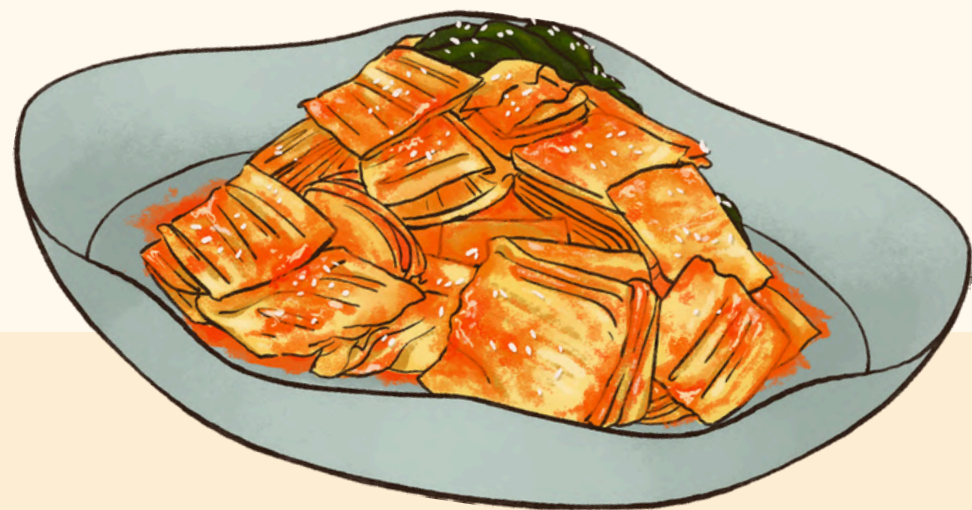
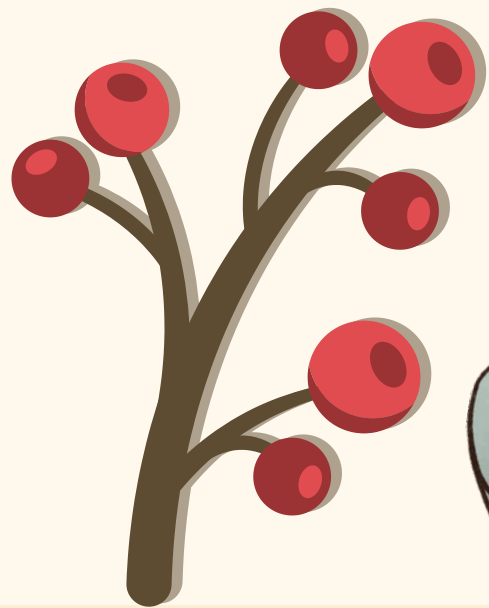
A famous noodle dish from shanxi province, known for its wide, chewy noodles and flavorful beef topping. "BiangBiang" refers to the sound made when the thick noodles are slapped onto the work surface during preparation.



KOREAN 韩式料理

(11) JAJANGMYEON 炸醬麵 (ZONDER SOEP)

Pork belly, onion, potato, zucchini, cabbage, kimchi, cucumber, Korean black bean sauce.



RIJSTGERECHTEN 丼飯

(12) CHICKEN KATSU DON 雞排丼

- Crispy chicken cutlet, tonkatsu sauce, cabbage, sesame seeds, soy sauce.

(13) FLAVOR 3 IN 1 三合一

Chicken cutlet, ebi fry, crispy chicken, tonkatsu sauce, cabbage, sesame seeds.

(14) BEEF GYUDON 牛丼

Thinly sliced beef and onions simmered in a sweet and savory soy sauce-based broth with mirin, sake, and sugar, served over warm rice.

(15) TEPPANYAKI CHICKEN DON 鐵板雞丼

The chicken is often seasoned with soy sauce and other spices, and served over steamed rice, creating a flavorful and satisfying meal.





(16) MISO RAMEN 味噌拉面 Shiitake mushrooms, wood ear mushrooms, corn, kelp, nori, scallions.

(17) MATCHA RAMEN 抹茶拉面 Onsen egg, corn, bamboo shoots, wood ear mushrooms, nori.

(18) YUZU SHIO RAMEN 柚子盐拉面 A light and fragrant ramen with a subtle yuzu aroma, based on a shio broth.

(19) BIANGBIANG MIAN 油泼面

A famous noodle dish from Shaanxi province, known for its wide, chewy noodles and flavorful beef topping. "BiangBiang" refers to the sound made when the thick noodles are slapped onto the work surface during preparation.



VEGAN GYOZA (5ST) 素饺

Tofu, vegetables.



GROENTE KOROKKE (2ST) 可乐饼

Japanese crispy potato-vegetable croquettes.

EDAMAME 枝豆

-Lightly salted soybeans.



KIMCHI 韩国泡菜

Fermented Korean cabbage.

VEGAN 素食

EBI BUNS (2ST) 蝦包



GUA BAO BUNS (2ST) 刈包



BIJGERECHTEN 炸物

EBI FRY (4ST) 炸蝦



TATSUTA AGE (5ST) 龍田揚



OKONOMIYAKI STICK (OCTOPUS, 2ST)
魷魚大板串



EBI KATSU (2ST) 日式蝦餅



AKA-UO (5ST) 赤魚塊



DUMPLINGS 餃

HAR KAU (4ST) 蝦餃

Cantonese steamed shrimp dumplings



**XIAO LONG BAO (4ST,
15MIN) 小籠包**



**CHICKEN GYOZA (5ST) 日
式雞餃**

Japanese chicken dumplings

**GYUNIKU BEEF GYOZA
(5ST) 牛餃**

Japanese beef dumplings



◦ DAIFUKU (大福) - JAPANESE RICE CAKE WITH FILLING.

◦ SANSHOKU DANGO 三色團子 (2ST) - THREE-COLORED JAPANESE SWEET RICE DUMPLINGS.



APPLE GYOZA 蘋果餃 (5ST) - FRIED APPLE DUMPLINGS.

DESSERTS 甜点

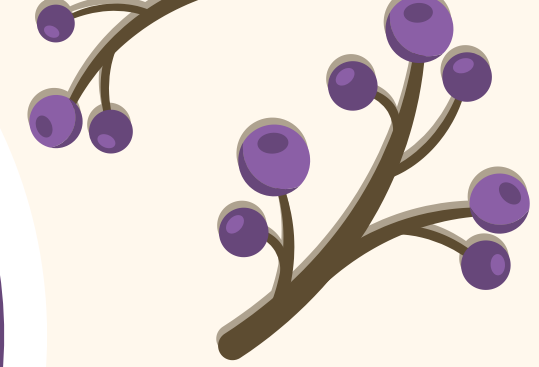
◦ SAKURA MOCHI MET BLAD 櫻花麻薯 - SAKURA RICE CAKE WITH SALTED CHERRY BLOSSOM LEAF.

◦ MATCHA IJS 抹茶幽香 - AUTHENTIC JAPANESE MATCHA ICE CREAM.

◦ OGURA IJS 紅豆清爽 - JAPANESE RED BEAN ICE CREAM.

◦ SESAM IJS 黑芝麻醇香 - CREAMY BLACK SESAME ICE CREAM.





**THANK YOU
FOR YOUR
ATTENTION**

