



PUFFERFISH

To Start

BLOODY MARY OYSTER SHOOTER	7	CHARGRILLED PADRON PEPPER & LAVA SALT	4
EDAMAME, SPICY CHILLI KIMCHEE	3	ICED CRUDITÉS	4

Maki Rolls (HAND CUT)

SPICY YELLOWFIN TUNA	11
DEVON CRAB & CRISPY PRAWN CALIFORNIA	10
SUPER GREENS, AVOCADO, ASPARAGUS & CUCUMBER	8

Tempura

ROCK SHRIMP TEMPURA, NORI SALT & JALAPENO DIP	12
BABY HERITAGE CARROT TEMPURA, WASABI DIP	8
COD TEMPURA	10
IBERICO PORK & CRAB SPRING ROLL, ASIAN DIPPING SAUCE	9

Hot Plates

GRILLED SPICY OCTOPUS	12
CRISPY PORK BELLY	8
WAGYU BEEF & TRUFFLE GYOZA, PONZU MISO	9
CHILEAN SEA BASS & PRAWN DUMPLING, SOY & GARLIC	10

Salads

SUPER GREENS SALAD, TOASTED SESAME	7
MIXED KALE SALAD	7
THAI PAPAYA SALAD	7

Sides

BOK CHOY, OYSTER & GARLIC	6
JAPANESE STEAMED RICE	4
BROCCOLI	6
BIBIMBAP	7

Raw Bar

THINLY SLICED YELLOWTAIL, JALAPENO & TRUFFLE SOY	13
YELLOWFIN TUNA TARTARE, LIME SOY	15
SEARED SALMON SASHIMI, TRUFFLE PONZU	10
SIGNATURE RAW BAR	
TUNA BELLY TATAKI, CHILLI & CHIVES	12
WAGYU GUNKAN, BLACK TRUFFLE	11
WAGYU TATAKI	14

Specials

20 DAY GRAIN FED CHILEAN RIB EYE, WASABI PEPPER SAUCE	22
6 WEEK DRY AGED SIRLOIN (600G) - SERVES 2	65
IBERICO PORK, SPICY AUBERGINE & MINT	18
PAN FRIED CHILEAN SEABASS	22
24HR KIMCHEE MARINATED GRILLED LAMB CHOPS	18
POLYNESIAN MARINATED CHICKEN	16
SALMON, LEMON SOY MUSTARD GLAZE WITH MANGO MISO AND IKURA	17

Desserts

MAHIKI BEACH TO SHARE	10
SELECTION OF ASIAN FLAVOUR ICE CREAM & SORBETS	7
CARAMEL FONDANT, GREEN TEA ICE CREAM	7