

## SUSHI

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### NIGIRI (2 pieces)

Salmon, rice and wasabi	3.00
Flamed salmon, rice and wasabi	3.25
Tuna, rice and wasabi	3.50

### SASHIMI (2 pieces)

Shake salmon	3.50
Maguro tuna	4.00
Suzuki seabass	4.00

### URAMAKI (8 pieces)

Steamed salmon, rucola, cucumber and Philadelphia cream cheese	10.50
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Seared salmon in teriyaki glaze, avocado topped with fresh salmon, masago and wasabi mayo	11.00
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Fresh salmon, marinated seaweed, onion, mango mayo and basil wrapped in nori and Vietnamese wrapper	11.00
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Spicy tuna, cucumber, panko and togarashi mayo	10.50
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Seared tuna in teriyaki glaze, avocado, topped with fresh tuna, masago and wasabi mayo	11.00
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Fresh tuna, spring onion, mango and basil in nori and Vietnamese wrapper	11.00
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Vesuvius hot spicy tempura prawn, cucumber, panko and togarashi mayo	10.50
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Seared prawns in teriyaki glaze and avocado, topped with prawns, masago, and wasabi mayo	11.00
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Spicy eel, cucumber, panko & togarashi mayo	10.00
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Glazed eel, seaweed, spring onion, mango and basil in nori with Vietnamese wrapper	10.50
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## POKE BOWLS

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### Salmon Lover 14.00

Teriyaki salmon, steamed salmon, fresh salmon, spicy salmon served with avocado, cucumber, marinated seaweed topped with spring onions, sesame fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice

### Tuna Lover 14.50

Seared tuna, spicy tuna and fresh tuna served with mango, avocado, cucumber, topped with spring onions, sesame fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice

### Prawn Lover 14.50

Seared prawns and crispy tempura prawns served with mango, avocado, cucumber, topped with spring onions, sesame fried panko, seaweed, masago wasabi mayo and kizami nori in a bowl of rice

## PLATTERS

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### TemptAsian Platter 🌶️🌶️ 25.00

Duck parcel, crispy rice puffed prawn, pork satè, chicken tikka, sweet corn fritter, chao shao sticky spareribs, marinated seaweed salad, accompanied with sweet chili, kikko soy and satè

### Veggie basket 🌱🌶️ 23.00

Consisting of vegetable samosas, vegetable spring rolls, and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce

### Combination basket 🌶️ 23.00

Consisting of crispy rice puffed prawn, chicken samosas, duck parcel, vegetable spring rolls and sweet corn fritters, served with sweet chilli sauce and garlic soy sauce

## BITES

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### Samosas (3 pieces)

Chicken samosas served with a vegetable raita 8.50

### Tikka (3 pieces)

Marinated grilled chicken on a stick brushed with tikka sauce 8.50

Marinated grilled prawns on a stick brushed with tikka sauce 10.50

### Satè (3 pieces)

Grilled chicken on a stick, peanut sauce 8.50

Grilled pork on a stick, peanut sauce 9.50

Grilled prawns on a stick, peanut sauce 10.50

Grilled beef on a stick, peanut sauce 12.50

### Sweet corn fritters 🌱 9.50

Thai style sweet and spicy corn cakes with chili, spring onions, egg and curry paste

## RICE AND NOODLES

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### Indonesian nasi goreng fried rice 🌶️🌶️ 14.75

Served with beef, prawns, chicken, egg, shrimp paste, garlic, chilli and soy sauce, topped with fresh coriander and lime

### Combination chow mein noodles 14.75

Served with chicken, beef, prawns and vegetables

### Vegetable chow mein Noodles 🌱 13.00

Egg fried noodles served with vegetables

## WINE

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### WHITE WINE

Chenin Blanc, Ulysses, Marsovin, Malta 27

Gavi D.O.C.G Picollo Ernesto, Italy 29

Pecorino I.G.P, Cantina Miglianico, Italy 23

Falanghina Beneventano I.G.P, Italy 27

Sauvignon Blanc VDP, J. Moreau & Fils, France 24

Mouton Cadet Blanc, Rothschild, France 32

Chablis, Louis Moreau, France 43

Chenin Blanc, Douglas Green, S. Africa 27

Sauvignon Blanc, 1685 Boschendal, S. Africa 33

Chardonnay Reserva, Mas Andes, Chile 30

Pinot Grigio, Signature, Mc Guigan, Australia 26

Sauvignon Blanc, Framingham, N. Zealand 39

### ROSE WINE

Rosé D' Anjou A.C, Domaine de Flines, Loire 26

Château Minuty de Minuty, Provence 33

### RED WINE

Shiraz Cabernet, Ulysses, Marsovin, Malta 27

Aglianico del Beneventano, Corteregia, Italy 25

Criteria Primitivo I.G.T Schola Sarmienti, Italy 29

Carménère, Mas Andes, Chile 28

Malbec Reserva, Caballero, Argentina 30

### SPARKLING WINE AND CHAMPAGNE

Cassar De Malte, Marsovin, Malta 40

Prosecco di Valdobbiadene D.O.C.G, Italy 29

Baron de Rothschild, Champagne 80

Moët et Chandon Brut, Champagne 90

Moët et Chandon Brut Rose, Champagne 100

Dom Perignon, Champagne 250

## COCKTAILS

### GIN COMBINATIONS

Jasmine 8.50

Gin, Campari, triple sec, lemon juice & lemon twist

Tokyo Martini 9.50

Roku Japanese gin & Dry Martini

Sakura Blossom 9.00

In-house infused gin served with Elderflower tonic

Ginger Saketini 9.00

Gin, saké, lime juice, cucumber & ginger beer

### FIZZ MOMENTS

Manila Spritz 9.00

Prosecco, Elderflower liqueur, ginger syrup, fresh lemon juice, sugar syrup, apple juice & soda

Aperol Spritz 8.00

Aperol & Prosecco topped up with soda

French 75 9.50

Gin Mare, simple syrup, lime juice, topped with champagne

### TEMPTASIAN COCKTAILS

Caipirinha Twist 8.50

Pitú, passion fruit purée, fresh lime & brown sugar

Moscow Mule 8.50

Stolichnaya vodka, fresh lime & ginger beer

Spicy Asian Mule 8.50

Chili & coriander infused vodka, lime & ginger beer

Bloody Mary 9.00

Vodka, tobasco, tomato juice, Worchester sauce and lemon juice

Espresso Martini 8.50

Vodka, espresso coffee, kahlua, simple syrup

Cosmopolitan 8.50

Vodka, triple sec, cranberry juice & lime juice

Sing Slang 8.50

Gin, Cherry brandy, lime juice, pineapple juice & soda water

Tikki T 8.50

Spiced rum, white rum, passion fruit purée, pineapple juice, brown sugar, orange and lime wedges

Long Island Ice-Tea 8.50

Vodka, rum, gin, tequila, triple sec, fresh lemon, topped up with cola

Mojito 8.50

Havana Club, fresh lime wedges, fresh mints, brown sugar & soda water

### NON ALCOHOLIC

Virgin Colada 7.50

Coconut puree, pineapple juice and coconut milk

Ginger Sparkle 7.50

Fresh ginger, pineapple juice, orange wedges & ginger ale

Heaven Scent 7.50

Passion fruit, coconut syrup & pineapple juice



## BEVERAGES

### BOTTLED BEER AND CIDER

Cisk Lager 50cl 7.00

Cisk Excel 50cl 7.00

Corona 33cl

4.60

Heineken 25cl 3.60

Strongbow 50cl 8.00

Asahi Lager 33cl 4.50

Kingfisher Lager Beer 33cl 4.00

### SOFT DRINKS & JUICES 25cl

Sprite, Sprite Zero 2.90

Coca Cola, Diet Coca Cola, Fanta

Selection of juices 2.90

### ENERGY DRINK

Red Bull 5.25

### SCHWEPES

Tonic Water, Bitter Lemon 2.90

### WATER

Natural/Sparkling 75cl 5.35

### APERITIFS

Aperol 5.00

Campari 5.00

Martini Rosso, Bianco, Dry 5.00

Pernod 5.00

Ricard 5.00

### GIN

Gordon's Dry 5.00

Bombay Sapphire 5.50

Hendrick's 6.60

Monkey 47 8.10

Gin Mare 7.50

Roku 6.60

The Botanist 6.60

Plymouth Gin 5.60

TEQUILA 5.00

### VODKA

Smirnoff 5.00

Absolut 5.00

Grey Goose 7.10

Snow Leopard 7.60

### RUM

Bacardi 5.00

Captain Morgan Spiced 5.10

Captain Morgan Black 5.10

Havana Club 7 Y.O 5.60

Malibu 5.00

Brugal XV Reserve 7.10

### WHISKY

The Famous Grouse 5.00

Jameson 5.00

Jack Daniel's 5.80

JW Black label 7.60

Glenfiddich 12 Y.O 7.60

Glenfiddich 15 Y.O 9.10

Glenfiddich 18 Y.O 12.60

### LIQUEURS

Cointreau 5.10

Drambuie 5.10

Disaronno Amaretto 5.10

Frangelico 5.10

Tia Maria 5.10

Kahlua 5.10

Sambuca 5.10

Sambuca Caffè 5.10

### DIGESTIVES

Amaro Montenegro 5.10

Amaro Ramazzotti 5.10

Averna 5.10

Branca Menta 5.10

Fernet Branca 5.10

Jägermeister 5.10

Limoncello 5.10

Grappa 5.10

Spirits served in 3cl