

SUSHI

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

POKE BOWLS

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

TempAsian Platter 🍢🍢 25.00

Duck parcel, crispy rice puffed prawn, pork saté, chicken tikka, sweet corn fritter, chao shao sticky spare ribs, marinated seaweed salad, accompanied with sweet chilli, kikko soy and saté

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

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

Saté (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 chilli, spring onions, egg and curry paste

RICE AND NOODLES

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

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

Chilli & 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 purée, 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 Coke, 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