

NOYANE

BY CHEF RICHARD SANDOVAL

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits. Join us in this ritual.

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SOY
(SH) SHELLFISH | (V/G) VEGAN | (V) VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. VINTAGES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY.

15% SERVICE CHARGE IS SUGGESTED.

*tax included in price

COLD STARTER

WAGYU BEEF TATAKI ^G
Seared beef, jalapeno tempura, truffle ponzu, yuzu kosho

HAMACHI NEW STYLE SASHIMI ^G
yellow pepper sauce, wasabi green peas, crispy nori

CHIFA CHICKEN SALAD ^{G, N, S}
crunchy vegetables, crispy quinoa, maple mustard dressing

CUCUMBER SALAD ^{G, V, N, S}
garlic soy dressing, crumbled nuts, chili flakes

HOT STARTERS

SALTY EDAMAME ^S

SPICY EDAMAME ^{G, VG}
Kimchi sauce, garlic, lime

CRISPY CALAMARI ^{G, D}
curry leaf, dry chili, cilantro, chili vinegar sauce
PRAWN & PORK GYOSA ^S
pan seared, ponzu butter

HONG SHAO ROU BRAISED PORK BELLY BAO ^S
grilled pineapple, yuzu avocado purée

MAKI ROLLS

NOYANE ANGRY TUNA ^G
Spicy tuna, avocado, lemon, yuzu kosho mayo

YUZU PRAWNS ROLL ^{S, G}
tempura prawns, quinoa, spring onion chives, yuzu chipotle

FLAMBE SALMON ROLL ^{*}
chipotle aioli, unagi sauce, avocado, tobiko

SOFT SHELL CRAB ROLL ^{SH, G, D}
avocado, cucumber, tobiko, coriander jalapeño sauce

LOBSTER ROLL ^{SH, D, S, G}
sous vide lobster, avocado, mango, a lo macho sauce

SAHIMI & NIGIRI

TUNA SASHIMI (MAGURO) ^{*}

SALMON SASHIMI (SAKE) ^{*}

HAMACHI SASHIMI ^{*}

SUZUKI SASHIMI ^{*}

EBI SASHIMI ^{SH, G}

TUNA NIGIRI (MAGURO) ^{*}

SALMON NIGIRI (SAKE) ^{*}

HAMACHI NIGIRI ^{*}

SUZUKI NIGIRI (SEABASS) ^{*}

EBI NIGIRI (SHRIMP) ^{SH, G}

WOK

NASI GORENG ^{SH, S, N, G}
fried rice, chicken sate, pickles vegetables, sunny side-up egg

BEEF UDON NOODLES ^{D, G, S}
bok choy, spring onion, funikake

PRAWNS KUNGPAO ^{N, G, SH, S}
shishito peppers, dry chili, cashew nut, kung pao sauce

NOYANE SPECIALTIES

CORN FED CHICKEN CURRY ^{*, N, G, D, SH}
bok choy, snow peas, baby corn, green curry broth

SHORT RIB RICE ^{G, D, S}
koshihikari rice, shitake mushroom, fried garlic, truffle yakiniku

SIDE DISHES

STEAMED JASMINE RICE ^{VG, N}

BLACK GARLIC MUSHROOM ^{D, G, VG, S}
cherry tomato, black garlic sauce

GRILLED ASPARAGUS ^{VG, N, S}
yuzu miso sauce, togarashi, nori powder

ROBATA GRILL, YAKITORI STYLE

CHICKEN TIGHTS ^{S, N}
peanuts sauce

BEEF WAGYU A5 TENDERLOIN ^{*, S, G}
tare sauce

PRAWNS ^{SH, G, S, D, N}
garlic yuzu butter

OCTOPUS ^{N, SH}
anticuchera sauce

SISHITO PEPPERS ^{G, S, V}
togarashi aioli

JOSPER

400 GRS LOCAL SPANISH RIB EYE ^{*, G, S, D}
yuzu kosho chimichurri, citrus yakiniku sauce

DENGAKUMAN ^{S, D}
miso glazed black cod, celeriac puree, japanese salsa