

DOKKU

STARTERS

Tuna Wonton Tostada (180gr) |S-R-G| ●
Garlic Mayonnaise, Chives, Coriander, Avocado
\$720

Kampachi Tiradito (180gr) |S-G-SD| ●
Heirloom Tomato, Passion Fruit & Soy Vinaigrette, Sesame Seeds, Wakame,
Coriander
\$650

Yasai Roru (240gr) |N-V-G|
Spring Rolls, Carrot, Zucchini, Ginger, Garlic, Sweet & Sour Sauce
\$510

Vietnamese Rolls Nayarit (180gr) |V|
Sliced Avocado, Edamame, Carrot, Bell Peppers, Plantain, Sweet Chili Sauce,
Ponzu Sauce
\$450

Vietnamese Rolls Dokku (200gr) |S|
Cooked Shrimp, Sliced Avocado, Edamame, Carrot, Tofu, Sweet Chili Sauce,
Ponzu Sauce
\$480

Mikan Quinoa Salad (250gr) |S-N|
Quinoa Mix, White & Purple Cabbage, Chives, Sunflower Seeds, Carrot,
Mandarin Vinaigrette
\$480

Belly Thai Boom (180gr) |P-G|
Pork Belly, Kale, Thai, Sesame Seeds, Sweet Potato, Parsnip
\$980

VT - VEGETARIAN | V - VEGAN | G - GLUTEN | N - NUTS | D - DAIRY |
AL - ALCOHOL | P - PORK | S - SEAFOOD | R - RAW | ● - SUSTAINABLE

*DISHES MARKED WITH AN ASTERISK HAVE BEEN IN AN ENVIRONMENT THAT IS NOT GLUTEN FREE

DISHES MARKED AS (VT) ARE OR CAN BE ENTIRELY VEGAN

CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE PEANUTS/NUTS AND OTHER ALLERGENS ARE HANDLED. CURRENTLY THERE IS NO SEPARATE ALLERGEN-FREE PREPARATION AREA

DRAWING ON THE LOCAL SURROUNDINGS, OUR MENUS ARE CRAFTED USING THE FRESHEST, LOCALLY SOURCED INGREDIENTS INCLUDING SEAFOOD, PRODUCE, COFFEE AND TEA FROM SUPPLIERS IN THE NAYARIT AND JALISCO REGIONS.

GYOZAS

Ma Lín Yú (120gr) |S-G-SD|
Nayarit Style Marlyn, Ponzu, Chives
\$500

Quelite (120gr) |V-G|
Baby Corn, Ginger, Garlic, Ponzu, Chives
\$480

Birria Jalisco (120gr) |G-R|
Birria Consommé, Pickled Spring Onions, Coriander
\$520

Veggie Gyozas (120gr) |G-VT|
Zucchini, Carrot, Cabbage, Onion, Scallion, Ponzu Sauce
\$480

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WOK

Pad Thai (210gr) |VT-G-S-N|
Fried Egg, Spicy Rice Noodles, Peanuts
\$650

Vegetarian Fried Rice (250gr) |VT-G|
Scrambled Egg, Snow Peas, Edamame, Shiitake Mushroom, Chives
\$650

Yakisoba Noodles Dokku (200gr) |G-SD-VT| \$630
Noodles, Celery, Onion, Chicory Cabbage, Soy Sauce, Pumpkin Seeds
With Shrimp (120gr) \$930
With Chicken (120gr) \$930

Golden Coconut Chicken (200gr) |N-G|
Bell Peppers, Coriander, Scallions, Indian Walnut, Coconut Sauce,
Steamed Rice
\$880

Wonton Chicken Soup (250gr) |G|
Chicken Dumpling, Shiitake Mushroom, Scallion, Wakame Seaweed
\$860

Beef Letucce Wraps (200gr)
Chicory Lettuce Wrap, Hoisin Sauce, Scallion, Coriander, Chiltepin Chili
Mayonnaise
\$930

Kung Pao Chicken (200gr) |N-G-SD|
Bell Peppers, Red Onion, Scallion, Peanuts
\$860

Mongolian Beef (200gr) |N-G-SD|
Chives, Sesame Seeds
\$930

GRILL

Chef's Selection – Sustainable Fish (750gr) ●
\$1,350

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SIDES

Curly Fries, Shrimp Furikake (180gr) |S-D-SD|
\$320

Steamed Rice (150gr) |V|
\$320

Baos (120gr) |D-G|
\$300

DESSERTS

Cake Castella (180gr) |G-L-N-AL|
Coconut Cream, Mango, Passion Fruit Sauce
\$430

Yuzu (180gr) |D-SD|
Yuzu Cream Cheese, Yuzu Curd, Meringue
\$430

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