

DOKKU

STARTERS

Tuna Wonton Tostada (180gr) |S-R-G| ●
Garlic Mayonnaise, Chives, Coriander, Avocado
\$690

Kampachi Tiradito (180gr) |S-G-SD| ●
Heirloom Tomato, Passion Fruit & Soy Vinaigrette, Sesame Seeds,
Wakame, Mango-Guava Chamoy
\$620

Yasai Roru (240gr) |N-V-G|
Spring Rolls, Carrot, Zucchini, Ginger, Garlic, Sweet & Sour Sauce
\$490

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) |V-G-SD|
Nayarit Style Marlin, Ponzu
\$480

Quelite (120gr) |V-G-S|
Zucchini, Chard, Corn, Ginger, Garlic, Ponzu
\$460

BAOS TRILOGY

Shiitake (120gr) |G-V-SD|
Kakiage, Hoisin Sauce, Coriander

Mun-eo (110gr) |S-SD-G|
Octopus, Pineapple Sambal Sauce, Shiso, Basil, Katakuriko

Soft Shell Crab (110gr) |G-S-SD-N|
Pickled Cabbage, Avocado Mousse, Coriander, Satay Sauce
\$790 (3 pieces)

WOK

Pad Thai (210gr) |VT-G-S-N|
Fried Egg, Rice Noodles, Peanuts
\$620

Vegetarian Fried Rice (250gr) |VT-G-SD|
Scrambled Egg, Snow Peas
\$620

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Mongolian Beef (200gr) |N-G-SD|
Chives, Sesame Seeds
\$890

Kung Pao Chicken (200gr) |N-G-SD|
Red Pepper Flakes, Bell Peppers, Peanuts
\$820

GRILL

Please choose your desired sauce : Zarandead, Teriyaki, BBQ

Phul-Po (300gr) |S|
\$940

Catch of the Day (750gr) ●
\$1,290

Okina Ebi (400gr) |G-S-SD|
Jumbo Shrimp, Spicy Sambal Sauce, Ginger Oil
\$1,350

Chicken Teriyaki (600gr) |G-D-SD|
Grilled Chicken
\$840

Korean BBQ Ribs (500gr) |P-G-D-SD|
\$970

T-Bone (500gr)
\$2,590

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SIDES

Curly Fried, Shrimp Furikake (180gr) |S-D-SD|
\$300

Steamed Rice (150gr) |V|
\$300

Tempura Vegetables (150gr) |G-SD|
\$300

DESSERT

Paiappuru (180gr) |D-G|
Pineapple Puff Pastry, Ginger Ice Cream
\$410

Kasutado (180gr) |D-SD|
Mango & Maracuyá Gelée, Jasmine & Lychee Ice Cream
\$410

Fuji (180gr) |D-G|
Matcha Ice Cream, Raspberry Sorbet, Italian Meringue
\$410

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