

WHILST YOU WAIT

WASABI NUTS (VG) (N)	3
EDAMAME HUMMUS (V) served with fried gyoza skins furikake	6.5

SMALL PLATES

STEAMED EDAMAME (VG) choice of sea salt or sweet chilli sauce	5
ICEBERG LETTUCE SALAD (V) crisp iceberg lettuce with a caramelised onion and soy dressing	7
THAI SALAD (VG) (N) zingy vegetables in a lime and chilli thai style dressing	8.5
VEGETABLE TEMPURA (VG) seasonal vegetables in a light crispy batter, sriracha mayo	7.5
CHICKEN WINGS sweet soy coated crispy chicken wings	8.5
PRAWN TEMPURA light and crispy king prawns dusted in a curry salt, wasabi mayo	13

ROBATA

OUR SPECIALITY DISHES COOKED OVER A HOT CHARCOAL ON OUR TRADITIONAL JAPANESE GRILL DELIVERING AUTHENTIC BBQ FLAVOURS

PADRON PEPPERS (VG) chargrilled peppers with lemon and maldon sea salt	5.5
GRILLED CHICKEN SKEWERS (GF) (N) with a rich satay sauce	9.5
GRILLED LAMB SKEWERS marinated with ginger and blackbean sauce	12

DUMPLINGS & BAO

STEAMED

TRUFFLE VEGETABLE GYOZA (V) spinach and vegetable dumplings with a truffle soy dressing	8
CHICKEN SUI MAI seasoned chicken and vegetables filled into golden wonton skins	9.5
PRAWN & CHIVE crystal pastry dumplings filled with prawn and chive	11

BAO

MISO AUBERGINE BAO (VG) (N) crispy aubergine, cucumber pickles, fried garlic with spicy mayo	9
PULLED CHICKEN BAO hoisin and five spice pulled chicken with pickles and garlic mayo	9.5
PEPPERED BEEF BAO (N) wok fried tender beef in a black pepper soy sauce with lettuce and grilled peppers	11
DUCK BAO (N) grilled duck with spicy mayo and pickles	12.5

SIDES & RICE

FRIES (VG)	5
TRUFFLE & PARMESAN FRIES	5.5
TENDERSTEM BROCCOLI (VG) wok fried tenderstem with soy garlic sauce	5.5
CHARGRILLED PAK CHOI (VG) with sesame chilli sauce	5.5
SAUCES (V) choose from: garlic mayo, wasabi mayo, spicy mayo, chilli, sweet chilli	1.5
STEAMED RICE (VG)	4.5
RICE HOT POT - TO SHARE (N) (GF) mixed mushrooms and truffle rice with an umamui dressing	13.5

LARGE PLATES

ROBATA

OUR SPECIALITY DISHES COOKED OVER A HOT CHARCOAL ON OUR TRADITIONAL JAPANESE GRILL DELIVERING AUTHENTIC BBQ FLAVOURS

BBQ LEMONGRASS & CHILLI BROCCOLI (VG) red curry and coconut marinate	12
MISO AUBERGINE (VG) glazed with a miso and lime dressing	12.5
DRUNKEN PORK BELLY slow cooked pork belly with soy gaze	15
JAPANESE STYLE PORK RIBS slow cooked half a rack in a Japanese style bbq sauce	16
MASALA COD (GF) spiced cod fillet with pickles	16
HOISIN CHICKEN hoisin and five spice marinated half chicken with pickles	16
MISO LAMB CHOPS grilled lamb cutlets in a spicy chipotle miso marinade	28
TRUFFLE SOY RIB EYE cooked to medium rare with truffle butter and soy glaze, served with fries and padron peppers	28

PASTA & NOODLES

MISO TRUFFLE TAGLIATELLE (V) pan fried asian mushrooms in a creamy miso and truffle sauce	13
SMOKED CHICKEN TAGLIATELLE smoked grilled chicken in a creamy bechamel and basil sauce	14
SEAFOOD XO LINGUINE prawns, crab and baby squid in a spicy tomato sauce	18
VEGETABLE UDON NOODLES (V) wok fried vegetables in a tamari and mirin sauce	11
CHICKEN UDON NOODLES grilled chicken thigh with wok fried vegetables in a tamari and mirin sauce	13



SEKKOYA

PAN ASIAN RESTAURANT & BAR

STORY

STEP INTO A WORLD OF OPULENCE AND ELEVATED DINING AT SEKKOYA. OUR PAN ASIAN CUISINE PROMISES A GASTRONOMIC JOURNEY THROUGHOUT ASIA THAT TRANSCENDS ORDINARY FLAVOURS.

NAMED AFTER THE WORLD'S TALLEST TREE, SEKKOYA PAYS HOMAGE TO THE ENDURING BEAUTY OF NATURE. JUST AS THE SEQUOIA TREE REACHES FOR THE HEAVENS, SEKKOYA SYMBOLIZES OUR ASPIRATION FOR GREATNESS.

HERE, WE CELEBRATE DIVERSITY, LUXURY, AND LIFE ITSELF. OUR LUSH SETTING INVITES YOU TO A SENSORY EXPERIENCE THAT LINGERS LONG AFTER YOU'VE WINED AND DINED.

BY EXECUTIVE CHEF JAY MORJARIA

SOCIALS

JOIN OUR VIBRANT COMMUNITY AND STAY UPDATED ON THE LATEST POSTS, REELS, AND SEKKOYA HAPPENINGS.



@SEKKOYARESTAURANT

Should you have any dietary requirements or food allergies, please inform our team for assistance.

(V) Vegetarian (VG) Vegan (N) Contains Nuts
(DF) Dairy-Free (GF) Gluten-Free

A discretionary 12.5% service charge will be added to your bill.