

Oysters 生棒

Oyster 65/pc.
Ponzutapioka, ginger, shallots, shiso oil

Oyster 65/pc.
Trout roe, cilantro, shallots, som-tam dressing

Starters 首发

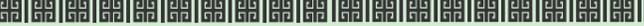
Crispy Gyoza 5 pc. 165
Pork or vegetable, Sichuan chili crisp, mandu sauce, scallions

Berns Fried Chicken 165
Crispy fried chicken, gochujang glaze, chives, cornflakes

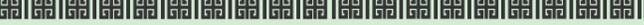
Beef tartar 175
Sambal Badjak, Yuzu, Sesame, Crispy Rice

Spicy Salt & Pepper Squid 175
Crispy fried squid, green pepper, chili, garlic

Berns Haricotsverts 145
Chili, Garlic, Ginger, Oyster mushroom



Wagyu
80g A5 Sirloin from Kagoshima, Japan
450
(with 15g Caviar 750)



Sushi / Sashimi 寿司和生鱼片

Berns Special 365
Chefs choice of 4 nigiri, 5 maki, 4 sashimi, 1 tuna tartare

Nigiri 12 pieces 345
Salmon, tuna, hiramasa, pike perch, halibut, char and 6 pieces of chefs choice.

Sashimi 12 slices 345
Salmon, tuna, hiramasa and 4 pieces of chefs choice

New Style Sashimi 12 slices..... 345
Hiramasa, jalapeño, ponzu, pineapple

Hotate Roll 10 pieces 285
Scallop, snow crab, truffle, avocado, cucumber, teriyaki

Avocado Dragon Roll 10 pieces 285
Avocado, salmon, tuna, gochujang mayonnaise, trout roe

Prestige Sushi 寿司

Prestige Omakase
4 pieces of prestige nigiri
395

Nigiri or sashimi by the piece

Wagyu 110/pc.
Seared Wagyu A5 10+, bonito, citrus soy

Otoro Tuna 110/pc.
Sturgeon caviar, wasabi soy

Chutoro Tuna 110/pc.
Umeboshi dressing, yuzu, pickled tomato

Lobster 110/pc.
Sturgeon caviar, garlic butter, lemon zest

Main course 素食主义者

BBQ Salmon Teriyaki 295
Pak choy, garlic, chili, sesame, scallions

Sea Bass 320
Fried sea bass, lemongrass, ginger, chili paste, peanuts, mint

Taiwanese Crispy Beef 275
Pak choy, scallions, dried chili, ginger, garlic, oyster sauce

Chicken Satay 285
Malaysian grilled chicken skewers, peanut sauce,

spicy cucumber, sesame, cilantro

Iberico Char Siu 295
Classic chinese BBQ made on iberico pig,

served with rice, choy sum

Crispy Eggplant Katsu 295
Cabbage salad, gari, kewpie mayo

Berns Signature Thai Meatballs 235
Red curry, lime leafs, garlic, lemongrass

Weekly Lunch
195
Mon-Fri 11.30-14.30

Veal Tonkatsu & Japanese Curry
Miso, pickled cucuber and kohlrabi, glazed carrot
Served with rice

Chickpea Green Curry
Baby corn, zucchini, sugar snaps, basil - Served with rice

Dessert 糖果

Sticky toffee pudding 130
Caramel ice cream, caramel sauce, chocolate crumble

Lychee Pannacotta 125
Pomegranate sponge, mango yuzu, pineapple

Vietnamese coffee dome 130
Coconut crumble, macha mousse, chocolate crisp

Ice Cream 60
Vanilla, Chocolate, Caramel, Coconut

Sorbet 60
Orange and mint or peach and strawberries

Bonbons 55
Dark chocolate and caramel

Mochi 65
Yuzu or Coconut



Bento Box
285:-
Mon-Fri 11.30-14.30

Our take on a classic bento box, with the best dishes from our kitchen & raw bar



Sushi & Sashimi
Shrimp toast
Moo Ping, Thai style grilled pork belly
Miso baked Cod with wasabi butter
Korean sweet Soy-glazed potatoes
Also followed by a dessert!



Allergies? Please inform your waiter.