

ARTIZEN

職人



## THE LEGEND OF THE GOLDEN DRAGON

An ancient tale tells of a huge school of golden koi swimming upstream the Yellow River in China. Gaining strength by fighting against the current, the school glimmered as they swam together through the river. However, when they reached a waterfall at the river's end, many of the koi decided to turn back, submitting to the river's flow, allowing it to sweep them away effortlessly.

The remaining koi chose resilience, refusing to give up. Leaping from the depths of the river, they attempted to reach the top of the waterfall to no avail. Unfortunately, their valiant efforts caught the attention of some sinister demons, who mocked their efforts and heightened the waterfall out of pure malice.

As time passed, one by one, the koi began to lose hope and, like the ones before them, allowed the current of the great river to carry them away.

After a hundred years, only one resolute koi remained. Determined to complete the challenge, the resilient koi's hard work was rewarded, finally reaching the top of the waterfall. The gods looked on in awe, recognising the koi for their perseverance and determination. As a reward, the koi was transformed into a golden dragon, the image of power and strength.

The Koi Legend perfectly encapsulates the Shokunin spirit and teaches how hard work and dedication to chasing even the loftiest of goals can result in something truly remarkable.

# ARTIZEN MAIN MENU

## FOR THE TABLE

### EDAMAME VE | 6

Sea Salt or Soy Chilli Glaze

### "TACO'S" | 7

Crab, Kimchi Mayo & Pickled Daikon  
or  
Tuna & Kabachi Sauce

### SALT & CHILLI SQUID \*\* | 7

Spring Onion, Red Chilli & Lemon Grass Syrup

### PEA "GUAC" VE | 6.5

Salt & Pepper Seasoned Crispy Wonton Pastry

## SASHIMI

### SASHIMI SELECTION 1 / 2 / 3 FISH | 12 | 20 | 28 |

All served with Sesame, Soy & Citrus Dip,  
Wasabi, Pickled Ginger  
- Tuna - Salmon - Yellowtail

### TUNA TATAKI | 14

Spiced Daikon & Citrus Soy Onions

### SLICED YELLOWTAIL | 16

Wasabi & Soy Marinade, Sliced Apple & Radish

## SUSHI

### KAMISAMA KRUNCH \*\* | 10

Tempura Prawn Reverse Roll, Tempura Flakes,  
Spicy Mayo & Teriyaki Sauce

### CFK \*\* | 10

Crispy Chicken Katsu Roll, Avocado,  
Japanese Curry, Pickled Ginger & Radish

### L.A WOMAN \*\* | 10

Salmon Maki Roll, Avocado, Cucumber & Citrus Mayo

### SHISO HOT \*\* | 11

Spicy Tuna Roll, Black Sesame,  
Spicy Mayo & Japanese 7 Spice

### VOLCANO ROLL | 14

Salmon & Avocado, Baked King Prawn & Gochujang  
Topping, Kim Chi Mayo & Sweet Soy Sauce

### AMAYA ROLL | 16

Crab, Spicy Mayo, Cucumber, Red Onion, Avocado  
Topped with Seared Tuna & Kabachi Dressing

### ROLL WITH NO NAME | 13

Panko'd King Prawn, Smoked Bacon, Cucumber &  
Avocado Maki Roll, Spicy Mayo, Teriyaki & Tonkatsu

## SMALLER PLATES

### CHICKEN KATSU GYOZAS | 11

Chilli, Spring Onion, Japanese Curry Sauce &  
Tonkatsu Sauce

### ROASTED CHICKEN WINGS \*\* | 10

Tangy Barbeque Glaze, Roasted Red Pepper,  
Radish & Cucumber

### STUFFED AUBERGINE VE | 11

Roasted Japanese Aubergine, Smoked Tofu, Wild  
Mushroom & Vegan Cream Sauce, Crispy Leeks

### YAKITORI CHICKEN | 12

Teriyaki Glaze, 7 Spice

### THAI RED FISHCAKES | 11

Spicy Pan Fried Fishcakes, Lime, Coriander  
& Honey Yoghurt

### TEMPURA BROCCOLI VE | 10

Spicy Sesame Dressing, Sweet Soy

### SEARED BEEF FILLET | 16

Truffle Ponzu Dressing, Truffle Fried Wild Mushrooms,  
Crispy Shallots

### KOREAN BBQ RIBS | 12

Slow Roasted Pork Ribs,  
Spicy Barbeque Sauce, Asian Slaw

# ARTIZEN MAIN MENU

## LARGER PLATES

### SPICY GLAZED SEABASS | 17

Sriracha, Lime & Coriander Glaze,  
Charred Asparagus & Bok Choi

### TERIYAKI STEAK | 20 | 28 |

Choice of Chargrilled 8oz Sirloin or 6oz Fillet,  
Teriyaki Glaze, Steamed Greens  
& Hot Mustard Dressing

### SHORT RIB | 22

Slow Roasted Beef Short Rib, Charred Baby Gem  
Stick Soy & Honey Sauce

### HALF ROASTED CHICKEN | 17

Gochujang & Red Miso Butter, Lemongrass Syrup &  
Fresh Lime

### FRIED DUCK LEG BAO | 21

OR

### FRIED BANANA BLOSSOM BAO | 18

Steamed Bao Buns, Hoi Sin Sauce,  
Cucumber & Asian Slaw

## CLASSICS

### KOREAN CHICKEN BURGER \* | 17

Fried Chicken, Hot & Sweet Red Pepper Glaze,  
Brioche Bun, Cucumber, Red Onion & Fries

### ARTIZEN CLUB \*\* | 16

Grilled Chicken, Crispy Smoked Bacon,  
Baby Gem, Tomato, Spicy Tomato Mayo & Fries

## SALADS

### BOK CHOI & QUINOA VE | 10

Red Onion, Cherry Tomato,  
Carrot, Soy & Wasabi Dressing

### HOUSE SALAD VE | 10

Mixed Leaves, Carrot, Cucumber, Cherry Tomato,  
Roasted Red Pepper & Lemon Dressing

Top With (Price Includes Salad)

Grilled or Sticky Glazed Chicken | 17

Crispy Panko Halloumi V | 16.5

Salmon Sashimi | 18

Tuna Sashimi | 20

Sliced Avocado VE | 15

## SIDES

Coconut & Lemongrass Braised Rice VE | 5.5

Crushed Sweet Potato, Spring Onion  
& Chive VE | 6

Grilled Tender-stem Broccoli, Sweet Soy & Sesame  
Seeds VE | 7.5

House Salad, Roasted Red Pepper & Lemon Dressing  
VE | 6

Steamed Greens VE | 7

Skin on Fries VE | 5.5

## DESSERTS

### CARAMEL CHURROS V | 9

Cinnamon Sugar Coated Churros, Hot Caramel  
Sauce, Salt Caramel Ice Cream

### SHARING S'MORES BOARD | 16

Marshmallows, Churros, Hot Waffle,  
Strawberries, Chocolate Dipping Sauce

### ICE-CREAM SELECTION VE | 2.5 EA

Ask a Server for Today's Selection of Flavours

### CHOCOLATE BROWNIE VE | 9

Chocolate Brownie, Chocolate Sauce, Chocolate Soil,  
Chocolate Ice Cream

## OUR MENU

You are about to embark on a culinary journey that embodies the Shokunin spirit. The concept of Shokunin transcends its literal translation of 'artisan' to present convergence of technical skill, unwavering dedication, and dutiful obligation. On this quest for excellence and perfection, our master chefs have designed an exquisite menu that truly harnesses the spirit of Asian food and drink. The result: a harmonious balance of expert craftsmanship guided by flawlessly refined intuition. Welcome to Artizen, an unequivocal dining experience.

