

[ starters ]

## DONDOSH BITES

**Steak Tartare**  
scallion, citric soy,  
cured egg yolk, crackers · 39,000

**Shrimp Cocktail**  
Josper chargrilled, avocado,  
spicy tangy sauce · 56,000

**Salmon Tiradito**  
avocado, yuzu ponzu,  
crispy onion · 51,000

**DonDoh Maki**  
smoked crab, spicy mayo,  
avocado, cream cheese · 38,000

**Hand Roll**  
salmon, cucumber,  
sushi mayo, nori · 39,000

**Crispy Rice**  
beef tenderloin, salmon,  
crab salad · 60,000

**Kuro Taco**  
chargrilled pork, coriander,  
spicy mayo, black tortilla · 36,000

**Octopus Tempura**  
sweet & sour oroshi,  
lime-wasabi sauce · 59,000

**Gyozas**  
shrimp and pork, ponzu sauce,  
spicy oil, cilantro · 45,000

**Crispy Wings**  
balsamic glaze, cilantro,  
truffle oil · 45,000

[ served with 4 pcs. of bao buns ]

## FLESH & BUNS

**Baby Back**  
BBQ glaze, peanut chimichurri,  
garlic chips · 69,000

**Short Rib**  
48 hours sous vide,  
kalbi sauce, roasted sesame · 115,000

**Catch of the Day**  
Josper chargrilled, cilantro chimichurri,  
kimchi tartar sauce · 82,000

## BLACK BURGER

signature steamed black bun,  
Angus beef, cheddar cheese,  
cucumber relish, spicy mayo.  
Served with crispy potatoes · 49,000

[ chargrilled pork, beef and seafood ]

## ROBATA & GRILL

**Pork Belly**  
tangy BBQ sauce, roasted sesame / 210 g. · 50,000

**Outside Skirt Steak**  
yuzu kosho butter, black salt / 200 g. · 139,000

**Picaña**  
gochujang butter, smoked salt, lime / 250 g. · 135,000

**Beef Tenderloin**  
garlic butter, scallion, togarashi / 200 g. · 72,000

**Ribeye**  
shoyu, roasted garlic, cilantro, red chili / 350 g. · 245,000

**Octopus**  
miso glaze, lime, veggie furikake · 125,000

**Salmon**  
ume shiso sauce, shallots, ikura · 89,000

**Shrimp**  
yuzu kosho, lemongrass, ginger, cilantro · 72,000

## SMOKED CHICKEN

Asian spices, citric zest, spicy oil, shoyu.  
Dondoh coleslaw  
and crispy potato · 59,000

[ roasted vegetables ]

## CHARRED VEGETABLES

**Eggplant**  
miso, togarashi,  
confited tomato · 29,000

**Cauliflower**  
kimchi tartar sauce,  
smoked salt, aromatic herbs · 35,000

**Avocado**  
onsen egg, almond  
chimichurri, scallion · 28,000

**Leek**  
karashi sauce, caramel pop rice,  
Japanese ranch · 28,000

**Potato**  
coconut milk,  
red curry, scallion · 29,000

**Lettuce**  
wasabi caesar dressing,  
black bao croutons, Grana Padano · 29,000

[ meal accompaniments ]

## SALADS & SIDES

**Cucumber**  
sushi dressing, sesame oil, red chili · 24,000

**Asian Green Mix**  
avocado, cherry tomato,  
sesame dressing, roasted almonds · 24,000

**Wok Rice**  
vegetables, smoked pork, kimchi, basil · 29,000

**Ramen Noodles**  
ginger, togarashi, garlic, butter, lime · 29,000

**Crispy Potatoes**  
spicy mayo, scallion, katsuobushi · 28,000

## DONDOSH SELECTION

Whisky Dry Aged Premium Steak,  
truffled demiglace, balsamic butter ·  
(Market Price)

[ desserts ]

## SEIKA

**Smoked Mousse**  
chocolate, whiskey sponge cake,  
ginger ice cream · 32,000

**Green Tea Parfait**  
coconut ice cream, sablé crumble,  
cardamom meringue · 28,000

**Chocolate Soufflé**  
hazelnut cream, vanilla ice cream,  
seasonal fruit · 32,000

**Miso Crème Brûlée**  
cocoa sticks, berry sorbet · 28,000

**Banana Crunch**  
hazelnut toffee,  
mascarpone ice cream · 33,000