

炉端

PARRILLA JAPONESA

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[ starters ]

## DONDOH BITES

### Steak Tartare

scallion, citric soy, cured egg yolk,  
crackers · 11,500

### Salmon Tiradito

avocado, yuzu ponzu,  
crispy onion · 11,000

### Shrimp Cocktail

Josper chargrilled, avocado,  
spicy tangy sauce · 12,000

### Dondoh Maki

smoked crab, spicy mayo, avocado,  
cream cheese · 00,000

### Crispy Rice

beef tenderloin, avocado, salmon · 12,000

### Hand Roll

salmon, cucumber, sushi mayo,  
crispy nori · 12,000

### Edamame

crispy garlic, lime, cilantro · 7,500

### Kuro Taco

chargrilled pork, coriander, spicy mayo,  
black tortilla · 12,000

### Gyozas

shrimp and pork, ponzu sauce,  
spicy oil, cilantro · 11,000

### Crispy Wings

balsamic glaze, cilantro,  
truffle oil · 10,500

### Crispy Tacos

mildly spicy loco tartar, onion and  
coriander chalaquita · 12,000

### Croquettes

confit duck, corn, chives cream,  
karashi sauce · 12,000

[ served with 4 pcs, of bao buns ]

## FLESH & BUNS

### Baby Back

BBQ glaze, peanut chimichurri,  
garlic chips · 25,000

### Short Rib

48 hours sous vide, kalbi sauce,  
roasted sesame · 28,000

## SMOKED CHICKEN

Asian spices, citric zest, spicy oil, shoyu,  
Dondoh Coleslaw and crispy potato · 17,000

[ roasted vegetables ]

## CHARRED VEGETABLES

### Eggplant

miso, togarashi, confited tomato · 8,500

### Cauliflower

kimchi tartar sauce, smoked salt,  
aromatic herbs · 10,000

### Avocado

onsen egg, almond chimichurri,  
scallion. · 9,500

### Leek

karashi sauce, caramel pop rice,  
Japanese ranch · 8,500

### Potato

coconut milk, red curry, scallion · 9,500

### Lettuce

wasabi caesar dressing, black bao croutons,  
Grana Padano · 8,000

[ meal accompaniments ]

## SALADS & SIDES

### Cucumber

sushi dressing, sesame oil, red chili · 6,500

### Asian Green Mix

avocado, cherry tomato, sesame dressing,  
roasted almonds · 7,000

### Wok Rice

vegetables, smoked pork, kimchi, basil · 7,000

### Ramen Noodles

ginger, togarashi, garlic, butter, lime · 7,000

### Crispy Potatoes

spicy mayo, scallion, katsuobushi · 6,000



## BLACK BURGER

signature steamed black bun,  
Angus beef, cheddar cheese,  
cucumber relish, spicy mayo.  
Served with crispy potatoes · 12,500

[chargrilled pork, beef and seafood]

## ROBATA & GRILL

### Pork Belly

tangy BBQ sauce, roasted sesame / 210 g. · 16,000

### Outside Skirt Steak

yuzu kosho butter, black salt / 200 g. · 24,000

### Picaña

gochujang butter, smoked salt, lime / 250 g. · 18,000

### Beef Tenderloin

garlic butter, scallion, togarashi / 200 g. · 19,000

### Ribeye

shoyu roasted garlic, cilantro, red chili / 350 g. · 22,000

### Catch of the Day

Josper chargrilled, togarashi butter,  
roasted garlic sauce, cilantro, shoyu · 24,000

### Salmon

ume shiso sauce, shallots, ikura · 15,000

### Shrimp

yuzu kosho, lemongrass, ginger, cilantro · 15,000

### Octopus

miso glaze, lime, veggie furikake · 23,000

[ desserts ]

## SEIKA

### Smoked Mousse

chocolate, whiskey sponge cake,  
ginger ice cream · 8,500

### Green Tea Parfait

coconut ice cream, sablé crumble,  
cardamom meringue · 8,000

### Chocolate Souffle

hazelnut cream, vanilla ice cream,  
seasonal fruit · 8,000

### Miso Crème Brûlée

cocoa sticks, red berry sorbet · 8,000

### DonDoh S'more

cardamom cookie, Josper marshmallows,  
passionfruit curd · 8,500

### Banana Crunch

hazelnut toffee, mascarpone ice cream · 8,500

### Chai Flan,

coffee dust, pineapple and ginger granite,  
berries · 8,500

