

A traditional Japanese painting of a woman in a kimono, holding a long object, with a text overlay. The woman has dark hair styled in a bun with a gold headband. She is wearing a dark kimono with a gold floral pattern over a red undergarment. The background is a textured gold and blue wash. A dark blue rectangular box with gold corner ornaments contains the text "À LA CARTE MENU".

À LA CARTE MENU

**AT DRGNFLY, SHARING IS AN ESSENTIAL
PART OF THE DINING EXPERIENCE.**

Our menu is designed to be shared and enjoyed, allowing you to taste a variety of flavours and textures in each dish. By receiving dishes as and when they're ready, rather than as set courses, we ensure that each dish is served at its peak freshness and flavour. This also allows for a more relaxed dining experience, where you can savour each dish at your own pace.

If you would prefer to have your meal served as set courses & not to share, please ask your server for guidance in which dishes that are best to choose.

NIBBLES

A Selection of Tasty Plates, Ideal for Sharing!

EDAMAME	5
Steamed Edamame Beans with Salt or Stir-Fried with Chilli Garlic Sauce	
OSHINKO	5
Japanese Pickled Vegetables	
EBI SENBEI	5
Prawn Crackers, Chilli Jam	
SHISHITO PEPPERS	5
Padron Peppers, Japanese Ginger Dressing	
CRISPY AUBERGINE	6
Aubergine Sticks, Honey Vinagerette	
CRISPY NORI	6
Nori Crisps, Edamame Guacamole	
CORN RIBS	6
Fried Strip of Corn, Kombu Seasoning	
HALLOUMI BITES	7
Chilli Mango Habanero	

GYŌZA / DUMPLINGS - 5pcs

AIGAMO GYŌZA	14
Fried Duck Dumplings, Hoisin Sauce	
TORI GYŌZA	14
Steamed Chicken Dumplings, Spicy Curry Sauce	
EBI RANGOON	15
Crispy Prawn Dumplings, Sweet Chilli Sauce	

SPRING ROLLS

VEGETABLE HARUMAKI - 2pcs	12
Crispy Japanese Spring Rolls, Chilli Soy Vinegar	
DRGNFLY SPRING ROLLS - 5pcs	15
Shanghai Style Spring Rolls with Ground Pork, Beef & Vegetables, House Gravy	
VIETNAMESE SUMMER ROLLS - 2pcs	16
Rice Paper Rolls with Prawns, Pork Char Siu, Vermicelli Noodles, Sweet Chilli Sauce	

BAO BUNS - 2pcs

EBI TEMPURA BAO	15
Prawn Tempura, Japanese Pickles, Avocado, Spicy Mayo	
CHAR SIU BAO	16
Braised Pork Belly, Pickled Vegetables, Caramelised Onions, Chilli Jam	
AIGAMO BAO	16
Smoked Duck, Leeks, Cucumber, Pickled Vegetables, Hoisin Sauce	

ROBATA / STICKS - 2pcs

ERINGI	12
King Oyster Mushrooms, Balsamic Teriyaki Glaze	
ARABIKI SAUSAGE	12
Grilled Japanese Sausage, Gochujang Mayo	
YAKITORI	14
Chicken Thigh Skewers, DRGNFLY Tare	
PERI PERI TORI	14
Chicken Breast Skewers, DRGNFLY Spicy Sauce	
BUTA NO KAKUN	15
Braised Pork Belly Skewers, Korean BBQ Sauce	
GYŪNIKU TORI	16
Beef Fillet Skewers glazed with Teriyaki Sauce	

RAMEN / SOUP

MISO SOUP	10
Miso in Dashi Stock, Silken Tofu, Wakame Seaweed, Scallions	
VEGETABLE PAITAN	18
Plant-Based Ramen Broth, Marinated Tofu, Ramen, Bok Choy, Corn, Shiitake Mushrooms	
TONKOTSU RAMEN	20
Creamy Pork Bone Broth, Char Siu Pork Belly, Ramen Egg, Edamame Beans	



ALLERGEN INFORMATION

Please scan the QR code for full allergen details.



VIEW ON YOUR PHONE

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SARADA / SALAD

MANGO & ASPARAGUS SALAD	16
Mango, Asparagus, Carrots, Avocado, Cherry Tomatoes, Mango Vinaigrette	
BEETROOT CARPACCIO	16
Beetroot, Cream Cheese, Pumpkin Seeds, Rocket Salad, Orange Segments, Maple Syrup	
DRGNFLY CAESAR SALAD	18
Panko Breaded Chicken Breast, Baby Gem, Parmesan Cheese, Pangritata, Caesar Dressing	
CRUNCHY CRAB SALAD	18
Crab Meat, Tempura Crunch, Tobiko, Cucumber, Avocado, Spicy Mayo, Sticky Soy Sauce	
SMOKED DUCK BREAST SALAD	19
Smoked Duck Breast, Cucumber, Rocket Salad, Baby Spinach, Almonds, Sesame Seeds, Hoisin Dressing	
BUDDHA SALAD BOWL	19
Diced Salmon, Avocado, Mango, Cucumber, Crunchy Onions, Wakame, Tobiko, Sushi Rice	

SMALL PLATES

NASU DENGAKU	12
Aubergine, Sweet & Savory Miso Glaze	
KAKIAGE FRITTERS	13
Vegetable Fritters with Guacamole, Pico de Gallo, Spicy Mayo, Teriyaki Sauce	
TÔGARASHI KARIKARI TOFU	14
Chilli Crispy Tofu, Spicy Garlic Chilli Sauce	
DRGNFLY CHICKEN WINGS	15
Deep Fried Chicken Wings, Japanese BBQ Sauce	
BANG BANG CHICKEN	15
Crispy Battered Chicken Thighs, Gochujang Mayo	
CHICKEN POPCORN	15
Crispy Chicken Bites, Tartare Sauce	
SHIO KOSHO	16
Salt & Pepper Squid, Chilli Jam	
PRAWN LOLLIPOPS	17
Breaded Tempura Tiger Prawns, Spicy Oriental Sauce	
BLACK COD CROQUETTES	17
Black Cod Croquettes, Yuzu Miso Sauce	
DYNAMITE PRAWNS	17
Crispy Battered Shrimp, Bang Bang Sauce	

WAGYU MEATBALLS	18
Beef Wagyu Meatballs, Black Pepper Sauce	
SOFT SHELL CRAB TACO	19
Crispy Soft Shell Crab, Guacamole, Pico de Gallo	

TEMPURA

YASAI TEMPURA	14
Seasonal Vegetable Tempura, Chilli Mayo	
EBI TEMPURA	17
King Prawn Tempura, Spicy Mayo	

DRGNFLY SHARING PLATTER	24
Mixed Seafood, Vegetable Tempura	

NOODLES

SHIRATAKI	19
Wok-Fried Rice Noodles, Mixed Veg, Tofu	
YAKISOBA	20
Wok-Fried Buckwheat Soba Noodles, Chicken, Prawn, Mixed Vegetables, Yakisoba Sauce	
BLACK PEPPER NOODLES	20
Creamy Black Pepper Udon Noodles, Chicken, Shiitake Mushrooms, Fried Garlic	
SINGAPORE NOODLES	21
Vermicelli Noodles, Curry, Shrimp, Char Siu, Egg, Vegetables	
YAKIUDON	21
Wok-Fried Udon Noodles, Beef, Mixed Vegetables, Teriyaki Sauce	

STIR-FRY - Served with Steamed Rice

BROCCOLI NO SHINME	18
Tenderstem Broccoli, Exotic Mushrooms	
ORANGE CHICKEN	20
Chicken Thighs lightly Battered in Thick Orange Sauce	
MONGOLIAN CHICKEN	21
Savoury & Sweet Chicken Breast, Spring Onions, Chilli	
PRAWN & BROCCOLI	21
Prawn, Broccoli & Garlic Stir-fry	
CRISPY CHILLI BEEF	24
Crispy Beef Steak in an Aromatic Sweet Chilli Sauce	

DONBURI / RICE BOWLS

Served on Steamed Rice

TORI TERIYAKI DON 23

Chicken Teriyaki, Mushrooms, Edamame Beans, Broccoli

SAKE TERIYAKI DON 24

Salmon Teriyaki, Mushrooms, Edamame Beans, Broccoli

GYŪDON 25

Marinated Beef, Sweet Onions, Dashi, Soy Sauce & Mirin, topped with a Fried Egg

TEMPURA BOWL 25

2 Prawn Tempura, Kabocha Squash, Shiitake Mushroom, Shiso Herb, Nori Seaweed, Soft Boiled Egg, served with Miso Soup.

CHAR SIU DON 25

Braised Pork Belly, Soft Boiled Egg

KATSU

Served with Steamed Rice & Java Curry

AUBERGINE KATSU CURRY 18

Panko Breaded Aubergine

TORI KATSU CURRY 20

Chicken Breast coated in Panko Breadcrumbs

SATSUMAIMO KOROKKE 20

Japanese Sweet Potato Croquettes

BUTA KATSU CURRY 23

Pork Cutlet coated in Panko Breadcrumbs

MAINS

JAPANESE MUSHROOM RISOTTO 25

Japanese Mushrooms, Truffles

GRILLED PORK BELLY 27

Filipino style grilled Pork belly served with Fried Rice & Cucumber Kimchi

PRAWN KATAIFI 28

Kataifi wrapped King Prawns, Romesco Sauce, Smoked Chilli Oil, Micro Salad Greens

AIGAMO 28

Marinated Duck with Orange Sauce

KANKOKU FU KOHITSUJI - 3pcs 29

Grilled Lamb Cutlets, Spicy Miso, Amazu Pickle & Side Salad

JAPANESE HOTATE 32

Japanese Scallops, Apple & Fennel Salad, Bisque, Black Tobiko

HAMACHI FILLETS 30

Pan Seared Yellowtail Fillets, Teriyaki Sauce & topped with Shiitake Mushrooms & Scallions

SĀROINSUTĒKI 30

8oz 28 day aged Sirloin Steak with your choice of Sauce* served with Japanese Pickles & Furikake Fries

RIB EYE STEAK 31

8oz 28 day aged Rib Eye Steak with your choice of Sauce* served with Japanese Pickles & Furikake Fries.

GINDARA NO SAIKYO 34

Miso Glazed Black Cod served with Renkon Chips & Asian Pickles

WAGYU STEAK 45

250g Wagyu Sirloin Steak with your choice of Sauce* served with Renkon Chips & Shishito Peppers

* STEAK SAUCES (Please choose one): Korean BBQ, Wasabi Mayo, Ginger Scallion, Ponzu Sauce, Sesame Dressing, Teriyaki Sauce

SIDES

FRIED RICE 5

JAVA CURRY 5

CUCUMBER KIMCHI 5

FURIKAKE FRIES 5

SEAWEED SALAD 5

MAYAK EGGS 5

GARLIC GREEN BEANS 5

JAPANESE POTATO SALAD 5

PLAIN NOODLES 5



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Please ask your waiter for assistance with information on allergens or any dietary requirements. Our dishes are prepared in areas where allergens are present so we cannot guarantee our dishes are 100% free of these ingredients. A discretionary 12.5% service charge will be added to all bills which is then shared out to the DRGNFLY waiting & kitchen team.