

KANDO

MODERN IZAKAYA



FOOD MENU

Open: TUES - SUN 5:00PM to 11:00PM



SAKE
Salmon
6



UNAGI
Sea eel
7



AKAMI
Lean bluefin tuna
8



AHI
Yellowfin tuna
6



HAMACHI
Yellowtail
7



HOTATE
Diver scallop
7



CHUTORO
Medium fatty tuna
11



WAGYU
MB5 Tajima
12



OTORO
Tuna belly
15

MAKI

Yellowfin Tuna Roll
Avocado, tobiko, shiso
8

Akami Roll
Lean bluefin tuna, avocado, cucumber, shiso
13

California Roll
Kani, cucumber, avocado, tobiko
9

Soft Shell Crab Roll
Gobo, ikura, avocado
11

HANDROLLS

Spicy Tuna - Avocado, tobiko, shiso

8

Salmon Ikura - Salmon roe

8

Unagi - Sea eel, ikura, avocado, cucumber, shiso

12

All items are subject to 10% VAT and 5% service charge.

SNACKS

Pickled Octopus - Sesame oil, soy, scallions, nori crisps	5
Furikake Fries - Fries sprinkled with furikake seasoning, served with garlic aioli	5
Elotes - Grilled baby corn with spicy cream cheese and cured manchego	6
Crab Croquettes - Bechamel, tartare sauce	6
Deep - Fried Spring Rolls - Minced pork, carrot, onion, nuoc mam dipping sauce	6
Katsu Sando - Panko-coated chicken thigh, avocado, scallion slaw, bulldog sauce, tartare sauce	10

TACOS

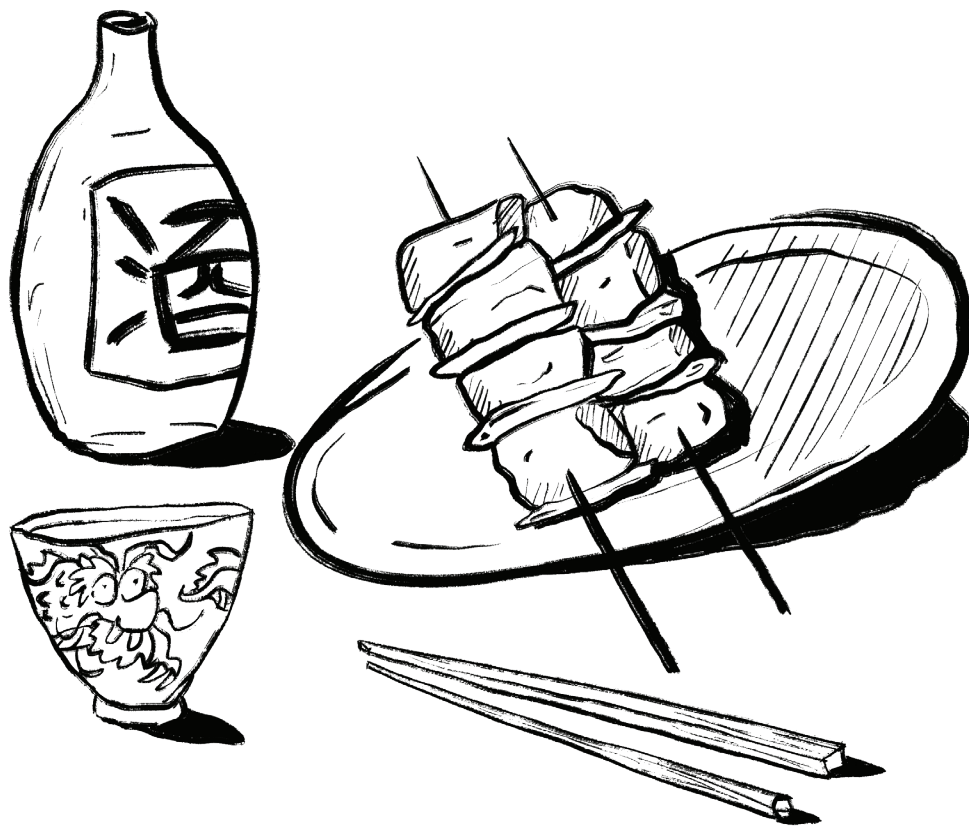
Served on handmade corn tortillas	1 piece	3 pieces
Prawn Tempura	4	12
Deep - fried prawn tacos with avocado, spicy kewpie slaw, cilantro, lime.		
Pork Belly	4	12
Marinated pork belly tacos with charred pineapple, shiso salsa, cilantro, lime.		
Carne Asada	5	13
Grilled beef tacos with mole, onions, cilantro.		

SIGNATURES

Katsu Chicken Salad - Avocado, fried wonton, sesame dressing	10
Okonomiyaki - Pork belly, bulldog sauce, kewpie	9
Pan-Fried Salmon - Daikon oroshi, ponzu, lemon	14
Bone-In Tonkatsu - Tonkatsu sauce, Kando pickles, white cabbage	14
Wagyu Tartare - Asian pear, egg yolk, sesame	15
Kando Burger - A4 Wagyu, bacon, American cheese, tomato, teriyaki sauce, served on a homemade brioche bun with potato salad or fries	15



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RAW

Tiger Prawn Aguachile - Pomelo, wakame, green apple, cilantro	10
Scallop & Tuna Tostada - King scallop, yellowfin tuna, ikura, wasabi guacamole, cilantro	10
Sicilian Sashimi - Salmon, tuna, scallop, lemon, red onion, capers, extra virgin olive oil	12
Hamachi Tiradito - Salsa macha, cacao salt, olive oil, radish, lemon	12
Octopus Ceviche - Mandarin orange, red onion, chili, lime juice, olive oil, cilantro	13

ROBATA

Miso-Glazed Carrots - Sweet miso glaze, toasted sesame	6
Hamachi Collar - Grilled lemon, wasabi	16
Yakitori Sampler - Negima, wing, tail, meatball, leek	14
Skewers	1 pcs
Leek-nikiri soy	2
Negima- tare	3
Wing- kampot pepper	3
Tail- okinawa salt, Kampot pepper	3
Meatball- cured egg	4
Porkbelly Skewers - Honey mustard glaze, pineapple, shiso	5
A4 Wagyu Skewers - Assorted salts	12

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SIDES

Kando Pickles	4
Green Salad	4
Potato-Mac Salad	4
Miso Soup	5

DESSERTS

Jericalla - Mexican custard, raspberry sorbet, crispy rice	7
Yuzu Cheesecake - Vanilla ice cream, cacao marmalade, yuzu-marinated blueberries	7
Ice Cream Trio - Sweet miso, black sesame, chocolate (ask your server for more flavors)	5



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