



## DIMSUM

3 PIECES

### STEAMED

<b>HAR GOW</b> Prawn dumplings	50
<b>CHICKEN SIOMAY</b> Chicken dumplings	50
<b>PRAWN SIOMAY</b> Marinated prawn dumplings	50
<b>SHANGHAI DUMPLINGS</b> Chicken & ginger dumplings	50
<b>VEGETABLE DUMPLINGS</b>  Marinated caisim & black mushrooms	50
<b>SEAFOOD DUMPLINGS</b> Marinated snapper & sweet prawns   spring onions	50
<b>SALTED EGG BUNS</b>  Milk custard & salted duck egg yolk   bamboo charcoal bun	50




















### FRIED

<b>RAMBUTAN PRAWN BALLS</b> Sweet prawns   wonton skin	50
<b>FRIED WONTONS</b> Marinated chicken   prawns	50
<b>FRIED VEGETABLE SPRING ROLLS</b>  Marinated Chinese garden vegetables	50

### SWEET

<b>PANDANUS BUNS</b>  Pandan custard	50
<b>RED BEAN BUNS</b>  Sweet red bean paste	50
<b>MILK CUSTARD BUNS</b>  Milk custard	50


## APPETIZERS

<b>WARM EDAMAME</b>   	<b>40</b>
Soya beans	
<b>HOMEMADE KIMCHI</b>   	<b>80</b>
Korean preserved & pickled spicy cabbage	
<b>VIETNAMESE FRESH SPRING ROLLS</b>  	<b>95</b>
Rice paper   fresh vegetables   mint   basil   hot & sour dip	
<b>GREEN MANGO &amp; PAPAYA SALAD</b>    	<b>95</b>
Jicama   pomelo   baby cucumber   coriander   roasted peanuts   Thai chili dressing	
<b>SOFT SHELL CRAB SALAD</b> 	<b>130</b>
String beans   cucumbers   edamame   tomatoes   lettuce   sesame soya dressing	
<b>THAI BEEF SALAD</b> 	<b>100</b>
Sliced marinated beef sirloin   aromatic Thai spices   lemongrass   kaffir lime leaves	
<b>TUNA TATAKI</b>	<b>135</b>
Seared yellow fin tuna   crispy marinated okaka   ponzu sesame sauce	
<b>LOBSTER GYOZA</b> 	<b>165</b>
Bamboo reef lobster   shitake mushrooms   sweet chili & hoisin sauce	
<b>NUSA DUA STYLE LARB GAI</b> 	<b>125</b>
Marinated ground chicken   cilantro   lime   red chilies   rice cups	
<b>JAPANESE STYLE CEVICHE</b>	
<b>YELLOW FIN TUNA</b> 	<b>130</b>
Red onions   green chilies   bonito flakes   ginger relish	
<b>RED SNAPPER</b> 	<b>125</b>
Red onions   red chilies   shallot   tomato relish	
<b>TASMANIAN SALMON</b> 	<b>135</b>
Shallots   avocados   red chilies   daikon relish   cilantro	

## SOUPS

<b>HOT &amp; SOUR SOUP</b>   	<b>110</b>
Sweet prawns   straw mushrooms   chilies   lemongrass	
<b>UDON NOODLES SOUP</b>	<b>145</b>
Prawn tempura   poached egg   bok choy   wakame   dashi broth	
<b>TOM KHA GAI</b> 	<b>110</b>
Chicken   straw mushrooms   chilies   lemongrass   coconut milk   coriander	
<b>MISO SOUP</b> 	<b>95</b>
Fried Japanese tofu   katsuobushi   white shimeji mushrooms   miso broth	

## MAGURO STYLE RAMEN

**SEAFOOD**  150  
 Poached seafood | lobster dumplings | narutomaki | poached egg  
 Seafood broth | egg noodles

**BEEF** 150  
 Sliced Black Angus striploin | beef dumplings | poached egg  
 Beef broth | egg noodles

## TEMAKI

3 PIECES


### TEMAKI

**SALMON** 145  
 Avocado | romaine | spicy mayonnaise | tobiko | sushi rice cone

**TUNA** 140  
 Mango | cilantro | iceberg | wasabi tare mayonnaise | crab roe | sushi rice cone

**MUSHROOMS** 120  
 Shimeji | enoki | avocados | oba leaves | sesame mayonnaise | sushi rice cone

## SUSHI ROLLS

**TOFU**  125  
 Chili marination | green asparagus | shitake mushrooms | roasted sesame dressing

**YASAI MAKI**  90  
 Cucumber | avocados

**SALMON ABURI** 150  
 Tasmanian salmon | avocados | black tobiko

**DRAGON**  165  
 Unagi | prawn tempura | avocados | spicy tare mayonnaise | bonito flakes

**MAGURO**  135  
 Tuna | spring onions | chili mayonnaise

**NUSA DUA** 145  
 Sweet prawns | mangoes | spring onions | tobiko

**CALIFORNIA** 145  
 Crab meat | avocados | mayonnaise

**WAGYU BEEF**  165  
 Braised beef short ribs | cucumbers | green asparagus | truffle miso mayonnaise

## NIGIRI

3 PIECES

SWEET PRAWNS 	125
TASMANIAN SALMON 	155
BOILED JAPANESE OCTOPUS 	160
YELLOW FIN TUNA 	145
PACIFIC SCALLOPS 	155

## SASHIMI

4 PIECES

SWEET PRAWNS 	125
TASMANIAN SALMON 	155
BOILED JAPANESE OCTOPUS 	160
YELLOW FIN TUNA 	145
PACIFIC SCALLOPS 	155

## FROM THE FRYER





<b>CHICKEN KARAAGE</b> 	165
Deep fried marinated chicken   teriyaki mayonnaise	
<b>EBI TEMPURA</b>	135
White king prawns   fragrant dipping sauce	
<b>VEGETABLE TEMPURA</b>	110
Asparagus   carrots   eggplants   mushrooms   fragrant soya dipping sauce	
<b>FRIED CALAMARI</b>  	130
Deep fried marinated calamari   Szechuan pepper   red chillies & basil Yangnyeom sauce	
<b>KING PRAWN SPRING ROLL</b>	155
Sweet prawns   vegetables   tamarind chili sauce	



## GRILLED & ROASTED

<b>BONELESS BBQ BEEF SHORT RIBS</b> 	250
12 hours braised   honey & chili	
<b>CHICKEN YAKITORI</b>	150
Chicken skewers   leek   capsicum   Nobu glaze	
<b>BEEF YAKITORI</b>	210
Beef striploin   leek   capsicum   Nobu glaze	
<b>MAGURO STYLE ROASTED DUCK</b> 	
Chinese pancake   cucumber   leek   coriander   hoisin sauce	
<b>HALF DUCK</b>	390
<b>WHOLE DUCK</b>	780
<b>BBQ TERIYAKI</b> 	
Sliced meat   simmered in flavorful sauce with soya, mirin & sugar	
<b>TASMANIAN SALMON</b>	245
<b>CHICKEN THIGH</b>	205
<b>AUS BEEF STRIPLOIN</b>	310

## RICE & NOODLES

<b>JAPANESE FRIED RICE</b> 	165
Seafood   green peas   chicken yakitori   soft cheese omelet   ebi tempura	
<b>VEGETABLE FRIED RICE</b>  	140
Fried tofu   bean cake   vegetable tempura	
<b>CHINESE STYLE FRIED NOODLES</b>	150
Chinese egg noodles   Asian vegetables   soya & oyster sauce	
<b>WITH CHICKEN</b>	170
<b>WITH SWEET PRAWNS</b>	190
<b>PAD THAI</b> 	160
Fried ribbon noodles   bean sprouts   vegetables   peanuts   tamarind sauce Prawns or chicken	

## MAIN

<b>SWEET &amp; SOUR CHICKEN</b> 🍗	160
Boneless chicken   sweet & sour sauce   cashew nuts	
<b>FISH CURRY</b>	175
Barramundi fillet   yellow Thai curry   onions   capsicums   baby eggplant	
<b>CRISPY FRIED SNAPPER</b>	160
Garlic   black pepper   butter sauce	
<b>BLACK PEPPER BEEF</b> 🍴 🌶️	240
Australian beef striploin   onions   bell peppers   Chinese black pepper sauce	
<b>PRAWN CURRY</b> 🌶️	240
Yellow Thai curry   capsicum   mushrooms   eggplants	
<b>THAI LOBSTER (320-350gr)</b> 🍴 🌶️	490
Bamboo reef lobster   pineapples   mushrooms   coconut milk   cilantro Thai sweet chili sauce	
<b>JAPANESE LAMB CURRY</b>	215
Braised Australian lamb leg   carrots   potatoes   leeks   Japanese curry sauce	

All main courses are served with wok fried vegetables and your  
Choice of steamed rice, steamed rice cake or sautéed garlic potatoes

## DESSERT

<b>KABOCHA "YELLOW PUMPKIN" CUSTARD</b> 🍗	85
Mashed sweet pumpkin   pumpkin seed crumbles   red bean ice cream	
<b>KAFFIR LIME TART</b> 🍴	85
Kaffir lime   mascarpone   kumquat compote   orange ice cream	
<b>THAI MANGO STICKY RICE</b> 🍷	85
Fresh mangoes   coconut ice cream   young coconut milk	
<b>BANANA &amp; CHOCOLATE SPRING ROLLS</b>	85
Crispy bananas   pistachio gelato	
<b>TEMPURA ICE CREAM</b>	85
Dragon fruit salsa	
<b>SEASONAL SLICED FRUITS</b> 🌿	85
Lemon sorbet	
<b>HOMEMADE ICE CREAM</b>	35/SCOOP
Chocolate   strawberry   vanilla   coconut   red bean   orange	
<b>HOMEMADE SORBET</b>	35/SCOOP
Soursop   mango   guava   passion fruit   tamarillo   lemon	

## COOK YOUR OWN HOT POT

FOR 2 PEOPLE

**SHABU-SHABU** 530  
Thin slices of beef sirloin cooked with seasonal vegetables  
Mixed Asian mushrooms, cooked in a hot steaming broth,

**MAGURO'S THAI HOT POT** 640  
Baby lobster | king prawn | squid | fish balls | seasonal vegetables  
cooked in a hot steaming tom yam broth, accompanied with condiments

## COOK YOUR OWN ASIAN BBQ

FOR 2 PEOPLE

**NUSA DUA MENU** 580

Appetizer : Kimchi  
Main Course : Beef sirloin, chicken leg, lamb loin, mixed vegetables  
Side Dishes : Miso soup and steamed rice  
Dessert : Mixed tropical fruits

**SEAFOOD MENU** 570

Appetizer : Kimchi  
Main Course : Lobster, market fresh fish, scallops & king prawn  
Mixed vegetables  
Side Dishes : Miso soup and steamed rice  
Dessert : Mixed tropical fruits

**BALINESE MENU** 580

Appetizer : Kimchi  
Main Course : Beef sirloin, market fresh fish, beef short ribs,  
King prawns, mixed vegetables  
Side Dishes : Miso soup and steamed rice  
Dessert : Mixed tropical fruits