

DINNER

NEON
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All our restaurants use only biodegradable straws.

We use biodegradable packaging whenever possible.

Join us in reducing restaurant waste: we charge SGD 3 per person for unlimited still or sparkling water. Your contribution supports our sustainable filtration system, reducing environmental impact. Thank you for helping us make a positive change. All prices are in SGD and subject to GST and 10% service charge

TONIGHT ONLY

HIYASHI CHUKA 1.0 COLD NOODLE	25
monkfish liver, anchovy, dill oil	
UNE & UME RAMEN	30
aonori, mascarpone, red snapper broth	
BW STYLE RAMEN	40
wagyu, curry	

SASHIMI & MAKI

TAI	18
ankake, red shiso	
SALMON TATAKI	18
ume dressing, chives, garlic chip	
AKAMI SHOYU ZUKE	20
yuzu, ginger, oba	
SALMON MENTAI ROLL	22
cream cheese, cucumber	
RAINBOW ROLL	30
tuna, tai, ebi, hotate, spicy mayo	
TEMPURA PRAWN ROLL	33
avocado, ikura, tenkasu	
MORIAWASE	98
chef selection of maki & sashimi	

BITES

TSARSKAYA OYSTER	PER PIECE 10
shiso vinegar, ginger, shallot	
CRISPY DUCK LEG	PER PIECE 26
ponzu, mizuna, onion	
KFC BAO	PER PIECE 12
karaage chicken, soy glaze, gochujang	

BIRDFEED

TOKYO HUMMUS	14
edamame, curry chips	
TUNA TATAKI TOAST	18
avocado, sesame dressing, chive	
GRILLED SCALLOP	20
yuzu miso butter	
CHICKEN WING KARAAGE	22
togarashi, sansho, citrus	
WAGYU SLIDER	26
devil ketchup, mustard miso	
DUCK GYOZA	25
foie gras, orange ginger ponzu	
KUROBUTA KATSU SANDO	30
mustard, katsu sauce, brioche	
UNI AND BONE MARROW	32
spring onion, crispy garlic	
GRILLED OCTOPUS	35
teriyaki, potato chips	

VEGETABLES

SHOJIN TEMPURA	21
sweet potato, kabocha, lotus root	
SHISHITO PEPPERS	16
den miso, furikake, crispy garlic	
CARAMELIZED BRUSSELS SPROUTS	18
kombu vinegar, furikake	
SMOKED EGGPLANT	18
soy mirin, jalapeño salsa	
CORN RIBS	18
creamy jalapeño, parmigiano cheese, miso	
CABBAGE STEAK	30
black truffle, soy, mirin	

ROBATA GRILL

CHILEAN SEABASS	40
yuzu, truffle, dry miso	
SMOKED DUROC PORK RIBS	36
miso mustard bbq sauce	
A5 MIYAZAKI BEEF SIRLOIN	98
sesame ponzu, pickles	
BONE IN IBERICO PORK CHOP	68
japanese sweet and sour sauce	
GRILLED TSUKUNE	22
minced chicken meatball, egg yolk, tare	
GRILLED SALMON	24
yuzu kosho ponzu, cherry tomato, coriander	
GRILLED DOVER SOLE	70
yuzu, capers, butter	

LARGE SHARING PLATES

- served with sides and banchan

BO-SSAM	PER 100G 25
kurobuta pork collar, lettuce wraps	
GALBI-JJIM	PER 100G 32
A5 wagyu short-rib, steamed buns	

DESSERT

BREAKFAST FOR DESSERT	15
soy and oat milk, panna cotta, miso granola, strawberries	
GREEN TEA ICE CREAM SANDWICH	14
yuzu strawberry ice cream	
APPLE PIE GYOZA	15
apples, cinnamon, miso caramel	

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