

DINNER

NEON
PIGEON

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All our restaurants use only biodegradable straws.
We use biodegradable packaging whenever possible.
SGD 3 per person is charged to help cover the cost of a
sustainable water filtration system serving UNLIMITED still or sparkling water in
an effort to reduce our impact on the environment. All prices are in SGD and
subject to GST and 10% service charge.

SASHIMI & MAKI

HAMACHI SASHIMI yuzu soy	2 PIECES 14
SCALLOP SASHIMI chili, lime	2 PIECES 16
AKAMI SASHIMI crispy garlic, ponzu jelly	2 PIECES 15
AMA EBI amela tomato, crispy chicken skin	2 PIECES 22
SPICY TUNA ROLL wasabi tobiko	30
SKULL ISLAND PRAWN ROLL avocado, ikura, tenkasu	33
MORIAWASE chef selection of maki & sashimi	98

BITES

TSARSKAYO OYSTER ponzu, ginger, shallot	PER PIECE 10
SKULL ISLAND KING PRAWNS shiso chili butter	PER PIECE 16
KFC BAO karaage chicken, soy glaze, gochujang	PER PIECE 12

BIRDFEED

TOKYO HUMMUS edamame, curry chips	14
SESAME PRAWN TOAST black vinegar, chili, ponzu	16
GRILLED SCALLOP yuzu miso butter	20
CHICKEN WING KARAAGE togarashi, sansho, citrus	22
WAGYU SLIDER devil ketchup, mustard miso	26
DUCK GYOZA foie gras, orange ginger ponzu	25
KUROBUTA KATSU SANDO mustard, katsu sauce, brioche	30
UNI AND BONE MARROW spring onion, crispy garlic	32
GRILLED OCTOPUS teriyaki, potato chips	32

DESSERT

BREAKFAST FOR DESSERT soy and oat milk, panna cotta, miso granola, strawberries	15
BANANA TOBANYAKI miso caramel, bourbon pecan ice cream	16
MONAKA ICE CREAM SANDWICH red bean ice cream, chocolate crumble	14

VEGETABLES

MAITAKE TEMPURA smoked tofu, umami ponzu	21
SHISHITO PEPPERS den miso, furikake, crispy garlic	16
CARAMELIZED BRUSSELS SPROUTS kombu vinegar, furikake	18
SMOKED EGGPLANT soy mirin, jalapeño salsa	18
GRILLED ASPARAGUS sesame, soy, mirin	18
ROASTED CAULIFLOWER yuzu kosho, smoked purée	30

ROBATA GRILL

CHILEAN SEABASS yuzu, truffle, dry miso	39
SMOKED DUROC PORK RIBS miso mustard bbq sauce	36
A5 MIYAZAKI BEEF SIRLOIN sesame ponzu, pickles	98
SHOGAYAKI PORK SIRLOIN CHOP soy ginger glaze, apple	320G 68
GRILLED TSUKUNE minced chicken meatball, egg yolk, tare	22
GRILLED SALMON yuzu kosho ponzu, cherry tomato, coriander	24
GRILLED WHOLE MADAI daikon, sudachi, garlic, soy	60

LARGE SHARING PLATES

- served with sides and banchan

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

RICE/NOODLE

TRUFFLE MUSHROOM RICE porcini, king oyster, egg yolk	24
UNI AND CRAB RICE spring onion, tobiko	48
GYUDON ABURA RAMEN A5 wagyu, egg yolk	28

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