

DINNER

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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

SASHIMI & MAKI

WASABI SCALLOP hana wasabi, soy, tapioca chips	23
HAMACHI wasabi, watercress miso, pickled shallot, pomelo	18
CHU TORO TATAKI wafu dressing, onion, wakame	20
ANAGO ZUSHI shiso, eel, pickled daikon	28
FUTOMAKI avocado, tuna, tobiko, salmon, hamachi	22
SOFT SHELL CRAB ROLL chili sauce, egg, rice pearls	28
MORIAWASE chef selection of maki & sashimi	98

BITES

HARUMAKI prawn, pork, chicken, ramen, chili soy	PER PIECE 14
KFC BAO karaage chicken, soy glaze, gochujang	PER PIECE 12
MUSHROOM BAO maitake tempura, creamy jalapeño	PER PIECE 10

BIRDFEED

TOKYO HUMMUS edamame, curry chips	14
CHAWANMUSHI japanese egg custard, blue prawn, uni	18
BURNT BUTTER SCALLOPS miso ponzu, tomato, shiso	20
KARAAGE CHICKEN crispy chicken thigh, sansho, citrus	22
SOY GLAZED PORK BELLY BUN beer soy glaze, mustard, pickles	18
WAGYU TARTARE yuzu, wasabi, soy egg yolk, puffed rice	35
DUCK GYOZA foie gras, orange ginger ponzu	25
WAGYU KATSU SANDO katsu sauce, curry mayo, shoe string fries	40
MISO GLAZED BONE MARROW den miso, red chili umami toast	30
TAKOYAKI WAFFLE katsu sauce, mayo, bonito	25

DESSERT

BREAKFAST FOR DESSERT soy and oat milk, panna cotta, miso granola, strawberries	15
SMORES white chocolate ganache, graham cracker, chocolate marshmallow	18

VEGETABLES

CRISPY SWEET POTATO MOCHI gochujang, sesame, butter	21
SHISHITO PEPPERS den miso, furikake, crispy garlic	16
CARAMELIZED BRUSSELS SPROUTS kombu vinegar, furikake	18
SMOKED EGGPLANT jalapeño dressing, jalapeño salsa	18
CORN RIBS creamy jalapeño, parmigiano cheese, miso	18
GRILLED BROCCOLINI wasabi pesto, egg, crispy garlic, chives	30

ROBATA GRILL

CHILEAN SEABASS black garlic, pickles	40
SMOKED DUROC PORK RIBS miso mustard bbq sauce	36
WAGYU TENDERLOIN wasabi verde, pickles	68
BONE IN IBERICO PORK CHOP barely miso, coriander, myoga, radish	34
GRILLED TSUKUNE minced chicken meatball, egg yolk, tare	22
GRILLED SALMON yuzu kosho ponzu, cherry tomato, coriander	24
HAMACHI KAMA ponzu, citrus, daikon	24

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
SMOKED DUCK YAKISOBA confit duck leg, smoked duck breast	26
ONIGIRI CHAZUKE uni, salmon, ikura, grilled rice ball, dashi broth	20

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