



VALUE MEAL FOR 2
49.95



VALUE MEAL FOR 4
90.85



GRILLED SABA SET
13.00



VALUE SALMON SUSHI AND
SASHIMI SET
56.35



APPETISERS | SIDE DISH | SALAD

EDAMAME 4.00

with Moshi Japanese Seaweed Sea Salt



CHUKA IDAKO 5.00

Seasoned baby octopus



WAGYU BEEF TATAKI 38.00

Lightly seared wagyu beef drizzled with dressing



CHUKA HOTATE 5.00

Seasoned Scallop



CHAWANMUSHI 4.80

Steamed egg custard



KIMCHI 5.00

MISO SOUP 1.90

JAPANESE SALAD サラダ

POTATO SALAD 6.00



TOFU SALAD 7.00



SASHIMI SALAD 12.00



YAKIMONO 焼き物

GRILLED SABA FISH 9.00



GARLIC BEEF STEAK 25.00



GRILLED MISO LAMB CUTLET 22.00



SURUME IKAYAKI 18.00

Salted grilled squid



*PRICES NOT INCLUSIVE OF GST AND SERVICE CHARGES



SEAFOOD NABE
18.00



HOTATE KINOKO BUTTER
13.00



SASHIMI MORIAWASE
36.00

KAMINABE 鍋

Mini Paper Hotpot with a choice of either spicy or clear soup base

SEAFOOD NABE

18.00



BEEF NABE

18.00



CHICKEN NABE

14.00



OYSTER NABE

served only with garlic
chilli soup base

19.00



NIMONO 煮物

ASARI BUTTER YAKI

Garlic butter sauteed clams

12.00



HOTATE KINOKO BUTTER

Scallop mushroom with butter

13.00



SASHIMI 刺身

SALMON

3 pieces

6.00

HAMACHI

Yellow Tail 3 pieces

11.00

MAGURO

Tuna 3 pieces

8.00

TAI

Japanese sea bream 3 pieces

10.00

AMEABI

Sweet prawn 5 pieces

14.00

SASHIMI MORIAWASE

Platter of 5 kinds

36.00

HOKKAIDO HOTATE

Scallop 5 pieces

16.00

SUSHI & MAKI 巻き

SUSHI PLATTER

Salmon, tuna, hamachi, tai, aka, ebi, tamago, inari

16.80



FUTO MAKI

9.00



CRAB CHEESE MAKI

12.00



SPICY SALMON ROLL

12.00





AGEMONO 揚げ物



CHICKEN SAUSAGE
2.50



TORI REBA (CHICKEN LIVER)
2.50



TORI HATSU (CHICKEN HEART)
2.50



ANGUS BEEF (SHORT RIBS)
8.00



KAWA EBI KARAAGE

Deep fried freshwater shrimp

12.00



EBI TEMPURA

15.00



SOFT SHELL CRAB TEMPURA

10.00



TEMPURA MORIAWASE

Assorted Seafood & Vegetables

13.00



CRISPY CHICKEN KARAAGE

7.00



TRUFFLE SWEET POTATO FRIES

Fried Sweet Potatoe with truffle oil

7.00



SHISHAMO KARAAGE

Pregnant fish with roe

11.00



TAKOYAKI BALLS

6.00



GYOZA

Chicken and vegetable fried dumplings

8.00



SUSHI RICE BOWL 丼

TRUFFLES CHIRASHI DON WITH MISO SOUP

Assorted raw seafood with truffle oil on sushi rice

22.00



UDON AND RAMEN 拉麵, ラーメン

SHOYU RAMEN

Shoyu based chicken broth

12.80

KITSUNE UDON

Soup noodle with sweet bean curd

8.00

NIKU SHOYU RAMEN

Beef noodle in Shoyu based beef brot

13.50

SPICY TORI KARAAGE RAMEN

Chicken based spicy broth

13.50

NIKU CHIGE RAMEN

Beef noodle in Beef based spicy broth

13.50





KUSHIYAKI 串烧 (PER SKEWER)



CREDITS TO @FATTYBAGEL



CREDITS TO @NIZAM.AZIZ



CREDITS TO @NIZAM.AZIZ

YAKI TOMOROKUSHI

Grilled Sweet Corn

3.50



PUMPKIN

2.00



NEGIMA

Chicken and Leek Skewer

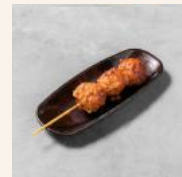
3.00



TSUKUNE

Homemade Chicken Meatball

4.50



TORI HATSU

Grilled Chicken Heart

2.50



ANGUS BEEF

Grilled Short Ribs

8.00



EBI

Grilled Tiger Prawn

5.00



SHIITAKE

Grilled Japanese Mushrooms

3.50



SHISHITO

Grilled Japanese Green Peppers

4.00



TEBASAKI

Chicken Mid Wing Skewer

4.00



CHICKEN SAUSAGE

2.00



TORI REBA

Grilled Chicken Liver

2.50



KAMO

Grilled Marinated Duck Meat

7.00



UNAGI

Grilled Eel

7.00



OKRA

Grilled Ladies Fingers

2.00



UZURA NO TAMAGO

Grilled Quail Eggs

2.50





KAMO (MARINATED DUCK MEAT)
4.00



EBI (TIGER PRAWN)
5.00



UNAGI (GRILLED EEL)
7.00



SHIITAKE
3.50



RICE ご飯

GARLIC FRIED RICE
8.80



YAKINIKU DON & MISO SOUP

Pan fried beef on rice

11.00



CHICKEN TERIYAKI DON & MISO SOUP

Grilled chicken teriyaki sauce on rice

11.00



UNAGI DON & MISO SOUP

Teriyaki sauce eel on on rice

18.00



KITSUNE UDON

Soup noodle with sweet bean curd

8.00



GRILLED SABA SET WITH RICE & MISO SOUP

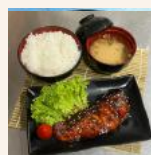
13.00



SALMON TERIYAKI SET + RICE & MISO SOUP

Grilled salmon with teriyaki sauce

15.00



CHICKEN KATSU DON & MISO SOUP

Chicken cutlet with egg on rice

12.00



OYAKO DON +MISO SOUP

Japan most well-loved chicken and egg rice - tender chicken simmered in a special sauce, topped with runny omelette

12.00



JAPANESE STEAMED RICE

2.50

DESSERTS デザート

Halal Certified. Contains milk and produced in places where Gluten, Peanut, Tree nut and Soy are also handled

MINGO MANGO ICE CREAM

5.00

DOUBLE CHOCOLATE ICE CREAM

5.00

TARO (JAPANESE YAM) ICE CREAM

5.00



SODA, TONIC & SOFT DRINKS ソーダ 飲み物



OKRA (LADY FINGER)
2.00



**YAKI TOMOROKUSHI
(GRILLED SWEET CORN)**
3.50



PUMPKIN
2.00



SHISHITO (JAPANESE PEPPER)
4.00



| | | |
|--|------------------------------------|-------------|
| UME SODA | Serving by glass with whole ume | 8.00 |
| Crush the whole Ume to enjoy the refreshing, subtly sour and sweet soda drink! | | |
| YUZU SODA | by glass 340ml | 8.00 |
| Crush the whole Ume to enjoy the refreshing, subtly sour and sweet soda drink! | | |
| SALT SODA | by glass 340ml | 8.00 |
| This luxurious soda drink contains rare sea salt that is made using a "fried beach-style production method" which began in the Japanese Edo period in Suzu, on the northern tip of Noto Peninsula. Its mellow flavour with a subtle sea salt taste has a tinge of refreshing sweetness. 2014 & 2015 Gold Award Monde Selection | | |
| STRAWBERRY SODA | by glass 245ml | 8.00 |
| A refreshing and subtly sweet soda that helps to quench your thirst on a hot summer day. | | |
| CALPIS SODA | by glass | 8.00 |
| The founder of Calpis, Kaiun Mishima, traveled to Mongolia in 1904 and was inspired by their traditional cultured milk product known as airag. Upon returning to Japan, he developed Calpis, one of Japan's well loved drink! Enjoy its light, somewhat milky and slightly acidic taste. | | |
| MANAO LIME SODA | by glass 330ml | 6.00 |
| FUWATTO MELON CREAM SODA | 190ml can | 4.00 |
| A fizzy drink with a sweet, mellow melon fruit flavour. It is a combination of melon juice and cream soda, and is perfect to be enjoyed chilled, characterised by a smooth aftertaste. | | |
| SODA WATER | by bottle | 3.50 |
| COKE | can | 3.50 |
| SPRITE | can | 3.50 |



UZURA NO TAMAGO (GRILLED QUAIL EGGS)
4.00



FUJIYA NECTAR PEACH
4.00



SANGARIA KOCHAIME MILD MILK TEA
4.00



CREDITS TO @SHOUT.SG

JUICE ジュース

| | |
|--|--|
| <p>AOMORI 100% RIPE APPLE JUICE The Aomori 100% Ripe Apple Juice is produced in the Aomori prefecture, best known for its reputation as Japan's largest apple producer. The aromatic scent of the apples can be tasted in the beverage, with a lingering sweetness that stays in the mouth.</p> | <p>Serving by glass</p> <p>6.00</p> |
| <p>FUJIYA NECTAR PEACH Fujiya Nectar is made with smooth peach puree. It was first launched in 1964 and continues to be one of the most popular drinks among Japanese people across all generations.</p> | <p>by can 350ml</p> <p>6.00</p> |
| <p>SHIRO BUDO WHITE GRAPE JUICE Refreshing Japanese White Grape Juice with fruit bits.</p> | <p>by can 280ml</p> <p>5.50</p> |
| <p>AKA BUDO 100% GRAPE JUICE</p> | <p>by can 190 ml</p> <p>4.00</p> |
| <p>SANGARIA 100% FRUIT MIX</p> | <p>by can 190 ml</p> <p>4.00</p> |
| <p>SANGARIA 100% ORANGE JUICE</p> | <p>by can 190 ml</p> <p>4.00</p> |

COFFEE & TEA コーヒー お茶

| | |
|---|---|
| <p>HOT OCHA Green tea</p> | <p>1 flask</p> <p>3.50</p> |
| <p>ICE GREEN TEA</p> | <p>by glass</p> <p>3.50</p> |
| <p>ICE OOLONG TEA</p> | <p>by glass</p> <p>3.50</p> |
| <p>KIRIN FIRE LUXURY ICED MILK COFFEE A luxurious delicacy produced using a "direct fire finish" production method. Enjoy the fresh cream, sweetness of milk as well as the coffee's rich fragrance.</p> | <p>185ml can</p> <p>5.50</p> |
| <p>SUMIYAKI COFFEE BITO The Sangaria Coffee Bito is a 45% reduced sugar coffee made with 100% charcoal roasted coffee beans.</p> | <p>by can 190 ml</p> <p>4.00</p> |
| <p>SANGARIA KOCHAIME MILD MILK TEA</p> | <p>by can 190 ml</p> <p>4.00</p> |
| <p>SANGARIA KOCHAIME LEMON TEA</p> | <p>by can 190 ml</p> <p>4.00</p> |

WATER 水

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|--|--|
| <p>TAISETSUZAN NONI MIZU Water from the famous Hokkaido Taisetsuzan Springs</p> | <p>by glass 200ml</p> <p>3.90</p> |
| <p>DASANI DRINKING WATER</p> | <p>by glass 200ml</p> <p>2.50</p> |
| <p>WATER Iced, warm, hot; refillable</p> | <p>1.00</p> |

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