

HIDEY HOLES

CHEF'S RECOMMENDATION 🍴

SPICY 🌶️

🍖 BEEF

🐔 CHICKEN

🐷 PORK

🌿 VEGETARIAN

SIZZLING BITES

- KARAGE MID WING** 🍗 8
Classic fried chicken mid wing
- BUFFALO KARAGE MID WING** 🍗 🌶️ 8
Crispy fried spicy chicken mid wing
- ENOKITAKE** 🌿 6
Crispy fried enoki mushroom, sprinkled with togarashi & shredded nori
- FRENCH FRIES** 🌿 8
Classic french fries
- TRUFFLE FRIES** 🌿 10
Classic french fries tossed with truffle oil & grated parmigiano cheese
- MENTAIKO CHEESE FRIES** 🌿 10
French fries with mentaiko & cheddar cheese sauce, grated parmigiano cheese
- EBI FRY** 10
Fried Panko Crumbs Prawn x 5 with Mentaiko Mayo
- IKA FURAI** 12
Crispy fried panko crumbs squid ring with sesame yuzu mayo
- CHICKEN KARAGE BITS** 🍗 10
Crispy fried diced size chicken
- SEAWEED CHICKEN** 🍗 10
Fried seaweed wrapped chicken
- COMBO PLATTER** 22
Fries, squid ring, ebi fry, chicken mid wing
- BURGER** SERVED W FRIES 16
CHICKEN BURGER 🍗
Brioche bun, cajun chicken chop, cheddar cheese, egg, lettuce, sesame yuzu sauce
- WAGYU BEEF BURGER** 🍖 26
Brioche bun, beef patty, cheddar cheese, egg, lettuce, sesame yuzu sauce

ALL-DAY BRUNCH

- MISO EGG BENEDICT** 🍳 8
Freshly poached egg with english muffin, miso hollandaise sauce, arabiki pork sausage, bacon, tomatoes, asparagus & sauteed mushroom
- SCRAMBLE TAMAGO & SAUSAGE** 🍳 8
Soft scrambled egg with english muffin, arabiki pork sausage, bacon, tomatoes, asparagus & sauteed mushroom

COLD STARTER

- JAPANESE GARDEN SALAD** 🌿 8
Sweet vine cherry, japanese cucumber, baby gem lettuce, parmigiano cheese & wafu dressing
- HYOGO OYSTER** 10
Japan premium handpicked oyster x 2 with balsamic dressing

HOT STARTER

- ASIAN GREEN** 🌿 10
sauteed vegetable with wafu sauce
- TRUFFLE MASH POTATO** 10
silky mashed potatoes with grated parmigiano cheese
- SAKE STEAM MUSSEL** 🌶️ 10
black mussel with garlic, chili and japanese sake
- KING PRAWN W CHILI CRAB SAUCE** 🌶️ 22
grilled king prawn with spicy chili crab sauce

SOUP

- TRUFFLE SHIITAKE MUSHROOM** 22
Assorted wild mushroom, fresh cream, truffle oil & crouton
- SOUP OF THE DAY** 10
Chef's Special Soup

PASTA

- SEAFOOD MARINARA** 🍴 12
Garlicky tomato sauce w king prawn, mussel & crabmeat
- SPICY TUNA MARINARA** 🌶️ 12
spicy tomato sauce w tuna flakes
- BEEF BOLOGNESE** 🍖 12
garlicky tomato sauce w minced beef & grated parmigiano cheese

BUILD YOUR OWN

CHOOSE YOUR MAIN

- | | | | |
|---|--|--|--|
| WAGYU BEEF (GRAIN FED 300 DAYS) 8 | WAGYU STRIPLOIN STEAK 🍖 26
Wagyu striploin steak 200g with wasabi & yakiniku sauce | MEAT | KOMBU CHICKEN CHOP 🍗 16
Grilled cajun chicken chop & kombu sauce |
| WAGYU RIBEYE 🍖 8
Wagyu ribeye 250g (MB6-7) with wasabi & yakiniku sauce | WAGYU TOMAHAWK 🍖 8
Wagyu tomahawk (1kg+) with wasabi & yakiniku sauce | HEALTHY CHICKEN BREAST 🍗 36
butterfly cut chicken breast | SHIROBUTA PORK CHOP 🐷 24
pan fried pork chop with hint of garlic |
| SEAFOOD 12 | MENTAIKO SALMON 22
Oven-baked mentaiko salmon fillet & prawn roe | LAMB SHANK 🍖 20
slow braised lamb fore Shank | CHOOSE YOUR CARBS |
| CRISPY TEMPURA FISH 16
Fried white fish fillet w sesame mayo | EBI & NAMA HOTATE YAKI 24
grilled king prawn & scallop | 1. FRENCH FRIES | 2. GARDEN SALAD |
| YAKI MAGURO 24
pan-seared tuna steak, served medium rare | MISO TARA 🍴 48
Baked miso cod fish | 3. SAUTEED BROCOLI | 4. TOMATO POMODORO PASTA |
| | | 5. CARBONARA CREAM PASTA | 6. AGLIO OLIO PASTA |
| | | 7. YAKIMESHI FRIED RICE | 8. TRUFFLE MASH POTATO W ROASTED ROOTS |

DESSERT

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|--|---|---|---|-------------------------------------|
| DARK CHOCOLATE LAVA CAKE 10
served w vanilla ice cream & maple syrup | TIRAMISU CAKE 10
served w vanilla ice cream & maple syrup | GREEN TEA LAVA CAKE 10
served w vanilla ice cream & maple syrup | CHARCOAL BELGIUM WAFFLE WITH ICE-CREAM 14
Choice of 2 scoops of ice-cream | ADD ON / ALA CARTE ICE-CREAM |
| | | | | Chocolate 2.00 |
| | | | | Vanilla PER |
| | | | | Strawberry SCOOP |
| | | | | Coconut 🍴 |

