

ALL STAR COMBO SET

COMBO SET A

CSA

\$29

Choose Any 2

(includes rice, salad & sauce)



Teriyaki Chicken



Milano Style
Grilled Chicken



Chicken Katsu



Tonkatsu
(Pork Cutlet)



Grilled Lamb
(Normal or Spicy)



Karaage



Ebi Fry



Unagi
(Freshwater Eel)



Anago
(Saltwater Eel)

COMBO SET B

CSB

\$34

Choose 1 below +
any 1 from SET A

(includes rice, salad & sauce)



Wagyu Hamburg Steak



Wagyu Menchi Katsu

COMBO SET C

CSC

\$39

Choose 1 below +
any 1 from SET A

(includes rice, salad & sauce)



Roast Beef



Sirloin Steak



Sirloin Beef Katsu



FUKUYOSHI

Voted as top 50 Japanese chefs and awarded by European Monde Selection in 2016, the entrepreneur chef, having its main outlet in Kanagawa Prefecture, has culinarily formulated the best hamburger steak using Hokkaido's Kuroge Wagyu.



FK-01

Wagyu Hamburg Steak set

Our specialty. Japanese wagyu hamburger steak that melts in your mouth

\$ 21



FK-06 Wagyu Hamburg Steak & Roast Beef set \$ 28



FK-07 Wagyu Hamburg Steak & Sirloin Steak set \$ 32



FK-12 Loco Moco Don \$ 22



FK-05 Teriyaki Chicken set \$ 15



FK-13 Teriyaki Chicken Tartar Plate \$ 13



FK-21 Wagyu Hamburg Steak & Salad Set \$ 17



FK-24 Teriyaki Chicken & Salad Set \$ 11

FKT-27 Large Rice \$ 3 FKT-28 Egg \$ 2 FKT-29 Bacon \$ 3 FKT-30 Large Breaded Shrimp \$ 6 FKT-31 Kuroge Wagyu Hamburg Steak \$ 12

Above images are for illustration purpose only. Prices are subject to 10% service charge & prevailing government tax.



JINBOCHO BEEF

Started in the heart of Tokyo, Jimbocho Beef has pioneered the popularisation of Roast Beef Don using rare parts with in-house recipe. Roasted under hours of low heat makes it very tender and healthy.



+\$5



Roast Beef Don

(serve with rice, lettuce & onsen egg)

JB-01 S \$20 JB-02 M \$27 JB-03 L \$34



Avocado Roast Beef Don

(serve with rice, lettuce, onsen egg & avocado)

JB-05 S \$21 JB-06 M \$28 JB-07 L \$35



Prime Sirloin Steak Don

(serve with rice & salad)

JB-11 \$34



Prime Sirloin Steak Set

(serve with rice, salad & pickles)

JB-16 \$36

Topping

- JB-T-19 Avocado \$ 3
- JB-T-20 Lettuce \$ 2
- JB-T-21 Mushroom \$ 3
- JB-T-22 Wasabi \$ 3
- JB-T-23 Soft-boiled Egg \$ 3
- JB-T-24 Cheddar Cheese \$ 3
- JB-T-25 Extra Rice \$ 3



KUROBEKO

Gyukatsu (beef cutlet) is very popular in Japan. Quick deep frying in high temperature makes it crispy on the outside and medium rare in the inside.



+\$5



Sirloin Beef Katsu Don

Beef Katsu served on a bowl of rice.

KB-07

\$ 37

KB-14



Sirloin Beef Katsu Set

Beef Katsu served with rice, salad & pickles.

\$ 39

KB-15



Sirloin Beef Katsu & Large Breaded Shrimp Set

\$ 42

Topping

KBT-19

Wasabi \$ 3

KBT-20

Soft-boiled Egg \$ 3

KBT-21

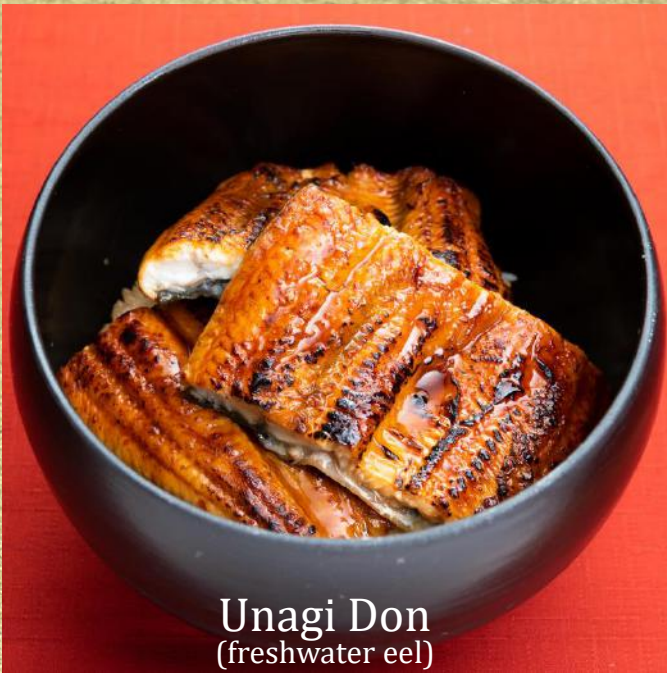
Large Breaded Shrimp \$ 6

KBT-22

Extra Rice \$ 3

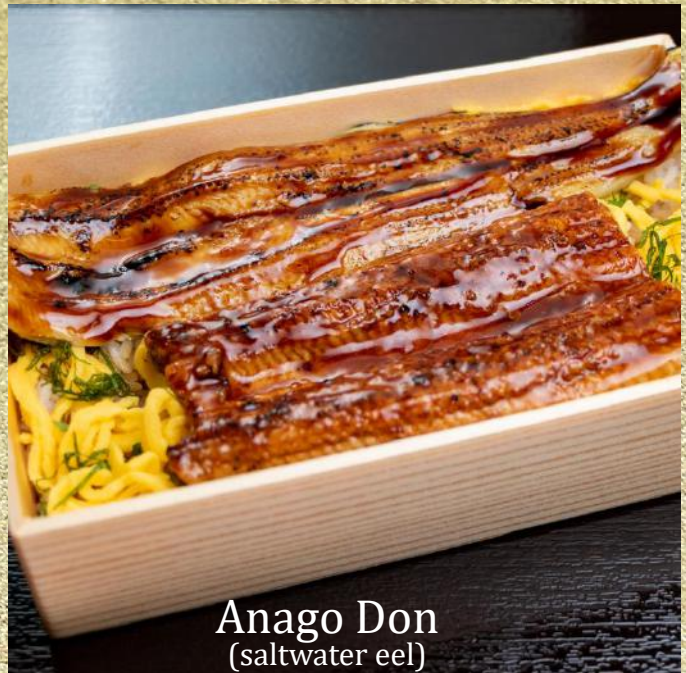
TSUSHIMA IZUHARA

Top quality "Toro" of Anago (conger eel), produced in Tsushima Nishioki of Nagasaki Prefecture, is processed with our in-house recipe to achieve superior tenderness. Our strict selection of meaty unagi is also marinated in sauce produced in our Japan HQ.



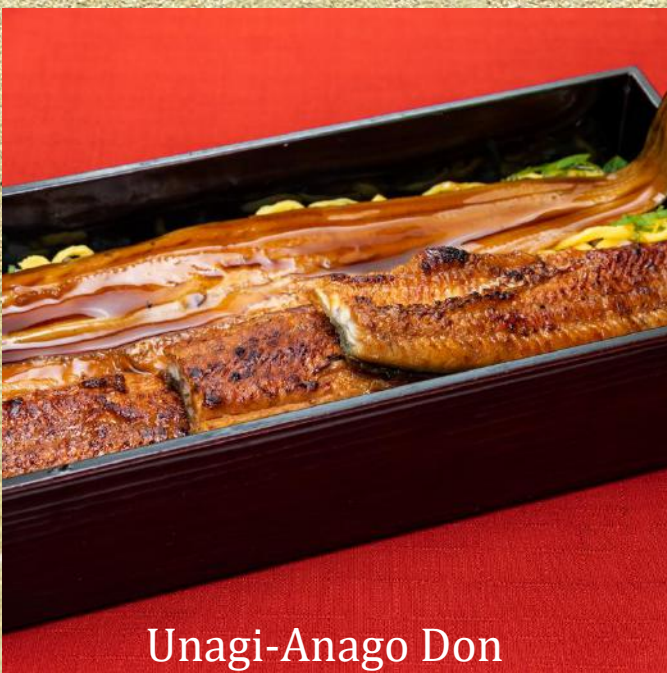
Unagi Don
(freshwater eel)

TT-01 M\$20 TT-02 L\$26 TT-03 XL\$32



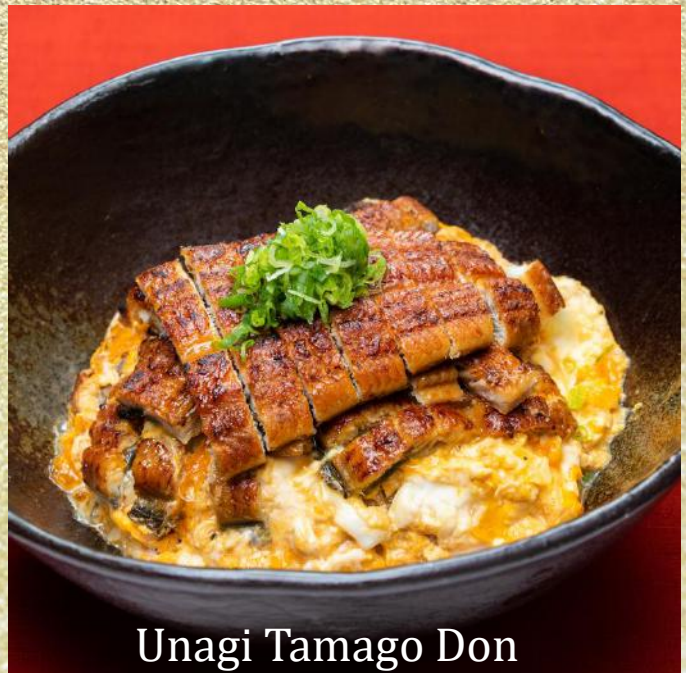
Anago Don
(saltwater eel)

TT-04 M\$17 TT-05 L\$22 TT-06 XL\$27



Unagi-Anago Don

TT-07 M\$25 TT-08 L\$32 TT-09 XL\$39



Unagi Tamago Don

TT-10 M\$22 TT-11 L\$28 TT-12 XL\$34



Tonkatsu Kagura

Situated in the heart of renowned world heritage & tourist spot Nikko, Kagura is an old establishment serving widely loved Tonkatsu (port cutlet) cuisine. Specially selected pork from certain area of Spain, each piece is hand breaded and deep fried to abstract the richness, sweetness and tenderness of pork.



KR-01

Tonkatsu Set Breaded pork loin served w/ rice, miso soup & salad. **\$19**



KR-03

Tonkatsu w/ Ebi Fry Set **\$23**



KR-04

Tonkatsu w/ Menchi Katsu Set **\$24**



KR-08

Kaki Fry Set (breaded oyster) **\$18**



KR-09

Chicken Katsu Set **\$14**



KR-11

Chicken Katsu w/ Ebi Fry Set **\$18**



KR-12

Chicken Katsu w/ Menchi Katsu Set **\$19**



KR-13

Ebi Fry Set **\$17**



KR-14

Katsu Don **\$18**



KR-16

Ebi Katsu Don **\$15**



KR-17

Chicken Katsu Don **\$13**

Topping

KRT-19	Pork Cutlet (1PC)	\$14	KRT-20	Kaki Fry (1PC)	\$4.80	KRT-21	Breaded Shrimp (1PC)	\$6	KRT-22	Homemade Menchi Katsu (1PC)	\$7
KRT-23	Juicy Chicken Katsu (1PC)	\$9	KRT-24	Wasabi	\$3	KRT-25	Soft-Boiled Egg	\$3	KRT-26	Extra Rice	\$3

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から揚げ専門店
から将
 JAPANESE FRIED CHICKEN
 KARAMASA

浅草

JAPANESE FRIED CHICKEN KARAMASA

The taste of karaage varies in different regions of Japan. Without using garlic, KARAMASA's Japanese style karaage uses homemade seasoning to marinate for at least half a day, making it juicy on the inside and crunchy on the outside that is loved by kids and even the elderly.



Karamasa Set (includes rice & miso soup) **KM-01** 4PCS \$12 **KM-02** 5PCS \$13 **KM-03** 6PCS \$14

Includes rice & miso soup



Homemade Tartar Karamasa Set

KM-04 4PCS \$13 **KM-05** 5PCS \$14
KM-06 6PCS \$15



Spicy Karamasa Set

KM-07 4PCS \$13 **KM-08** 5PCS \$14
KM-09 6PCS \$15



Negishio Karamasa Set

KM-10 4PCS \$13 **KM-11** 5PCS \$14
KM-12 6PCS \$15

Serve over rice



KM-13
 Ontama Sweet & Spicy
 Homemade Sauce Don \$9



KM-14
 Homemade Tartar
 Karamasa Don \$10



KM-15
 Spicy
 Karamasa Don \$10



KM-16
 Negishio
 Karamasa Don \$10



KM-17
 Karatama Don \$10

A La Carte



KM-18
 Karamasa Curry \$14



KM-19
 Karamasa
 Karaage 4PCS \$8.5



KM-20
 Homemade
 Tartar Karaage 4PCS \$9.5



KM-21
 Spicy
 Karaage 4PCS \$9.5



KM-22
 Negishio
 Karaage 4PCS \$9.5

Topping

- KMT-23** Mayonnaise \$2
- KMT-24** Cheddar Cheese \$3
- KMT-25** Soft-boiled Egg \$3
- KMT-26** Wasabi \$3
- KMT-27** Rice \$3
- KMT-28** Miso Soup \$2
- KMT-29** Karaage 1 piece \$2

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Yellow Gourmet

Omurice (omelette rice) is one of the symbolic Western gourmet originated in Osaka. Omurice Cafe Yellow Gourmet is a specialty cuisine that uses freshly produced vegetables and highly nutritious soft-boiled eggs.



YG-08

+\$5

Snow Crab Omurice

Omurice w/ Creamy Tomato Sauce & topped w/ Snow Crab Legs.

\$ 30



YG-01

Carborana Omurice w/ Bacon & Broccoli

\$ 19



YG-02

Arrabiata w/ Eggplant & Zucchini

\$ 17

Spicy tomato sauce with full of vegetables.



YG-03

Cheesy Demi Glace Sauce \$14

Omurice top with demi glace sauce & rich cheddar cheese.



YG-04

Tomato Sauce \$14

Omurice top with homemade tomato sauce.



YG-05

Roast Beef w/ Demi Glace Sauce \$17



YG-06

Creamy Tomato Sauce \$24

w/ Shrimps & Mushrooms



YG-07

Wagyu Bolonese \$ 30

Minced wagyu mix w/ homemade tomato sauce.



YG-13

Wagyu Hamburg Steak Plate \$ 29

Top with our proud original hamburg steak.



YG-14

Double Large Breaded Shrimp Plate \$ 22

Top with 2 large breaded shrimps.



YG-15

Milano Style Grilled Chichen Plate \$ 20



YG-16

Milano Style Grilled Pork Plate \$ 26



YG-17

Sirloin Steak Plate 100g \$ 32

Top w/ aged sirloin steak.



HOKKAIDO GRILLED LAMB

Unlike other parts of Japan, Hokkaido has the largest consumption of mutton and lamb. One of Hokkaido's most famous dishes is named "Genghis Khan", which consists of lamb and vegetables. It is a delicious and quintessential Hokkaido staple food usually in BBQ style. Lean shoulder cut from young lamb is marinated overnight with homemade sauce, grilled with sliced onion & served over Japanese rice and topped with spring onion and onsen egg.



Grilled Lamb Don

SG-01 S \$ 15

SG-02 M \$ 18

SG-03 L \$ 21

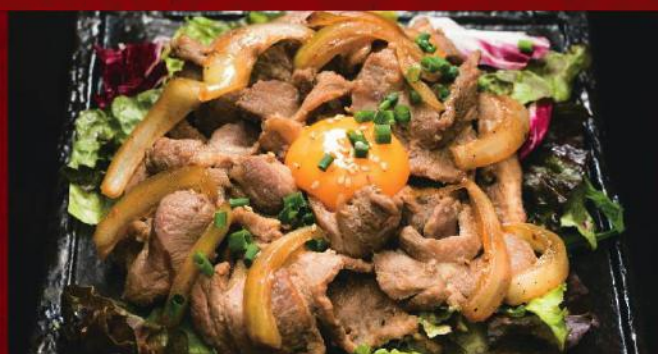


Spicy Grilled Lamb Don

SG-05 S \$ 16

SG-06 M \$ 19

SG-07 L \$ 22



Grilled Lamb & Salad Set

SG-17 S \$ 13

SG-18 M \$ 17

SG-19 L \$ 20

Topping

SGT-21 Extra Rice \$ 3

SGT-22 Extra Green Onion \$ 3

SGT-23 Cheddar Cheese \$ 3

熱成焼肉



KOGIYA



KOGIYA

Established in Korean town in Shinjuku, Dakkarubi (spicy grilled chicken & vegetables) with cheese is the base menu of Korean KOGIYA. Seasoned chicken with volumed cheddar cheese is the most popular menu.

KY-01



Samgyeopsal Don

\$ 16

Korean style grilled pork belly served with rice, lettuce & topped with kimchi.

KY-02



Spicy Samgyeopsal Don

\$ 17

Korean style grilled spicy pork belly served with rice, lettuce & topped with kimchi.

KY-05



Cheese Dak-galbi Don

\$ 11

Korean style marinated grilled chicken served with rice, lettuce & topped with cheddar cheese & kimchi.

KY-06



Spicy Cheese Dak-galbi Don

\$ 12

Korean style marinated grilled spicy chicken served with rice, lettuce & topped with cheddar cheese & kimchi.

KY-18



Bibim Bap

\$ 14

KY-21



Bulgogi Don

\$ 12

KY-22



Samgyeopsal

\$ 15

KY-24



Dak-galbi

\$ 9

Topping

KY-25 Rice \$ 3

KY-27 Kimchee \$ 3

KY-28 Lettuce -leaf \$ 3

KY-30 Spicy Miso \$ 3

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CURRY & DINING

博多
黑咖喱堂
 BISTRO RYU

HAKATA BLACK CURRY BISTRO RYU

Black curry is unique and getting popular in Japan. Based in Hakata city, Bistro Ryu's own spice mix is cooked in pork & chicken broth and then leaving it overnight to bring out the richness of Japanese curry.



+\$5

HK-07 Pork Loin Katsu Curry Rice \$ 21

HK-03 Chicken Katsu Curry Rice \$ 17



HK-08

Beef Katsu Curry Rice \$ 25
 (100g of sirloin beef)



HK-06

Wagyu Hamberg Steak Curry Rice \$ 20



HK-05

Menchi Katsu \$ 21



HK-15

Grilled Chicken \$ 16



HK-02

Omelette & Cheddar Cheese \$ 15



HK-09

Ebi Fry \$ 15

Other Curry Rice Menu

HK-01	Plain	\$11
HK-04	Grilled Vegetable	\$13
HK-10	Grilled Lamb Meat	\$17
HK-11	Kaki Fry (3 pcs oyster)	\$18

Topping

HK-20	Menchi Katsu	\$13
HK-21	Pork Loin Katsu	\$14
HK-22	Chicken Katsu	\$9
HK-23	Beef Katsu	\$17

HK-30	Ebi Fry (1 pc)	\$6
HK-19	Wagyu Hamberg	\$12
HK-24	Kaki Fry (1 pc)	\$4.8
HK-18	Extra Rice	\$3

ABURI Cheese Curry



HK-34

ABURI Cheese Curry \$13



HK-35

ABURI Cheese Chicken Curry \$18



HK-36

ABURI Cheese Vegetables Curry \$15



HK-37

ABURI Cheese Hamburg Curry \$23

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SENRI せんり

Grilled Gyutan (Ox Tongue) is the local delicacy of Sendai in Miyazaki Prefecture (northeastern part of Japan). Unknown to many, the least available & yet valuable part is matured for few days to maximise the taste & texture of the tongue.



Gyutan Set

Grilled with specialised ceramic net.
Served with rice, salad, miso paste

- SR-01 S \$33
- SR-02 M \$38
- SR-03 L \$43



Seasoned Gyutan Set

Seasoned w/ homemade sauce and comes with additional onsen egg.

- SR-04 S \$35
- SR-05 M \$40
- SR-06 L \$45



Gyutan Ala-carte

- SR-07 S \$28
- SR-08 M \$33
- SR-09 L \$38



Seasoned Gyutan Ala-carte

- SR-10 S \$30
- SR-11 M \$35
- SR-12 L \$40

- SRT-37 Wasabi \$ 3
- SRT-38 Extra Gyutan \$ 10
- SRT-39 Gyutan Stew \$ 9
- SRT-40 Soft-bolled Egg \$ 3
- SRT-41 Extra Rice \$ 3

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