



ikigai
@ the venue



MENU

APPETIZERS

KAISEN SALAD \$15
Assorted Sashimi Salad

KANI AVOCADO SALAD \$12
Crab & Avocado Salad

EDAMAME \$6
Boiled Soy Beans

TRUFFLE CHAWANMUSHI \$6
Savoury Egg Custard

UNI CHAWANMUSHI \$18
Savoury Egg Custard with
Sea Urchin & Salmon Roe

TSUBUGAI KIMCHI \$8
Seasoned Topshell

TAKO WASABI \$8
Wasabi Seasoned Octopus

KAWAHAGI \$8
Leather Jacket Fish

HAMACHI CARPACCIO \$20
Yellow Tail Sashimi with Special
House Dressing

SALMON CARPACCIO \$18
Salmon Sashimi with Special House
Dressing

AGEMONO

KOROKKE MORIAWASE \$6
Assorted Croquette

KANI KOROKKE \$10
Crab Croquette

AGEDASHI TOFU \$8
Deep Fried Beancurd with Tempura
Sauce

MENTAIKO FRIES \$10
Straight Cut Fries with Mentai Sauce

TORI KARAAGE \$10
Crispy & Juicy Fried Chicken Bites

SHISHAMO MENTAI \$8
Fish Roe in Mentai Mayo Sauce

EI HIRE \$12
Grilled Dried Stingray

FUGUMIRI \$15
Grilled Dried Pufferfish

TATAMI IWASHI \$10
Grilled Baby Sardine Sheet

TAMAGOYAKI \$8
Japanese Rolled Omelette with
Mentai sauce

KYURI KONBU \$6
Japanese Cucumber Tossed
with Sesame Oil

PLAIN CHAWANMUSHI \$4
Steamed Egg Custard

EBI TEMPURA \$17
Lightly Battered Deep Fried Prawn

YASAI TEMPURA \$10
Lightly Battered Assorted Deep Fried
Vegetables

MENTAI GYOZA \$10
Deep Fried Gyoza with Mentai Sauce

KANI KARAAGE \$18
Deep Fried Soft Shell Crab

AGEMONO

TEMPURA MORIAWASE
Lightly Battered Assorted Deep
Fried Seafood and Vegetables

\$14

TONKATSU
Deep Fried Mizayaki Pork Cutlet

\$23

CRISPY FISH SKIN
Deep Fried Salmon Skin

\$7.5

KUSHIYAKI (SKEWERED MEAT)

BEEF CUBE (2 STICKS)
Beef Tenderloin Bites

\$12

BUTA SHIO (2 STICKS)
Pork Belly with Salt

\$7

KAWA (2 STICKS)
Chicken Skin

\$6

TSUKUNE (2 STICKS)
Homemade Chicken Meatball
*Add Cheese (\$1)

\$6

BUTA BARA (2 STICKS)
Grilled Pork Belly

\$7.5

YASAI KUSHIYAKI (SKEWERED VEGETABLES)

SHIITAKE (2 STICKS)
Shiitake Mushroom

\$6.5

SHISHITO (2 STICKS)
Sweet Green Pepper

\$6

MAKI

ABURI SAKE MENTAI ROLL
Torched Salmon Roll with Mentai Mayo

\$18

DRAGON ROLL
Prawn Tempura, Avocado &
Cucumber

\$20

EBI TRUFFLE ROLL
Prawn Tempura & Cucumber with
Homemade Truffle Mayo

\$18

UNAGI ROLL
Japanese Eel, Tamago, & Cucumber
with Homemade Sweet Sauce

\$25

TRUFFLE FRIES
Straight Cut Fries Tossed with Truffle

\$12

TAKO KARAAGE
Deep Fried Octopus Bites

\$14

NANKOTSU KARAAGE
Deep Fried Chicken Soft Bone

\$8

SALMON KUSHI (2 STICKS)
Grilled Salmon

\$10

MOMO (2 STICKS)
Chicken Thigh

\$6

TEBASAKI (2 STICKS)
Mid Joint Chicken Wing with Salt

\$8

ASPARA (2 STICKS)
Asparagus Wrapped in Pork Belly

\$7.5

ENOKI (2 STICKS)
Enoki Mushroom Wrapped in Pork Belly

\$7.5

OKRA (2 STICKS)
Ladies Finger

\$5.5

SATSUMAIMO (2 STICKS)
Sweet Potato

\$6

CALIFONIA
Crabmeat, Avocado & Cucumber with
Flying Fish Roe

\$14

SPIDER MAKI ROLL
Soft Shell Crab & Cucumber with Flying
Fish Roe

\$22

SPICY MAGURO ROLL
Tuna, Avocado & Cucumber with
Homemade Savoury Spicy Sauce

\$18

RAINBOW MAKI
California Maki with Assorted Sashimi

\$28

YAKIMONO (GRILLED/ PAN FRIED)

YAKI SAKE (SHIO/TARE) \$12
Grilled Salmon Steak

YASAI ITAME \$8
Pan Fried Asst. Veggies

BUTA YASAI ITAME \$12
Pan Fried Asst. Veggies with Pork Belly

CHASHU \$8
Japanese Braised Pork Belly

SABA SHIOYAKI \$12
Grilled Pacific Mackerel

NANKOTSU \$6
Grilled Chicken Soft Bone

ARABIKI SAUSAGE \$8
Grilled Japanese Smoked Sausage

GYOZA \$12
Pan Fried Gyoza

TORI TERIYAKI \$9.5
Grilled Chicken with Teriyaki Sauce

TON TORO YAKI \$9.5
Grilled Pork Jowl

UNAGI KABAYAKI \$25
Grilled Japanese Eel

SURUME IKA \$18
Grilled Japanese Squid

KUROBUTA SHOGAYAKI \$12
Pan Fried Kurobuta Pork Belly

GYU SAIKORO STEAK \$32
Black Angus Beef Tenderloin (180g)

HAMACHI KAMA \$25
Grilled Yellow Tail Collar

DON BURI (RICE BOWL)

TRUFFLE BARA KAISEN DON \$25
Mixed Sashimi with Homemade Truffle Mayo

SALMON IKURA DON \$15
Salmon Sashimi with Salmon Roe

GARLIC CHAHAN \$10
Japanese Garlic Fried Rice
*Add Sakura Ebi (\$3)

OYAKODON \$12
Simmered Chicken, Eggs & Onions

TENDON \$15
Prawns & Assorted Vegetable Tempura

UNATAMADON \$16
Simmered Japanese Eel & Eggs

KOROKKE MORIAWASE CURRY \$10
Assorted Croquette with Japanese Curry

GYUSUJI CURRY \$18
Beef Tendon with Japanese Curry

CHASHU DON \$12
Japanese Braised Pork Belly

GYUDON \$16
Pan Fried Sliced Beef Short Ribs & Onions

ULTIMATE BARACHIRASHI \$25
Cubed Sashimi Marinated in Homemade Savoury Sauce

PREMIUM KAISEN \$38
Assorted Sliced Sashimi with Homemade Savoury Sauce

TRUFFLE GYUDON WITH FOIE GRAS \$24
Pan Fried Beef Tenderloin & Foie Gras with Truffle

CHICKEN KATSU CURRY \$16
Chicken Cutlet with Japanese Curry

PORK KATSU CURRY \$18
Pork Cutlet with Japanese Curry

UNAGI DON \$22
Grilled Japanese Eel

SOBA / UDON

ZARU SOBA/ SANUKI UDON \$8

Cold Buckwheat Soba / Inawa Udon
with Japanese Dipping Sauce

YAKI UDON \$12

Stir Fried Sanuki Udon with Pork Belly &
Vegetables

TRUFFLE UDON \$20

Cold Inawa Udon & Scallop Sashimi
Mixed with Homemade Truffle Paste

KITSUNE \$12

Hot Buckwheat Soba / Inawa Udon
with Sweetened Japanese Beancurd

TEMPURA \$18

Hot / Cold Buckwheat Soba /
Inawa Udon with Assorted Tempura

SASHIMI

SAKE \$12

Salmon

MAGURO \$23

Tuna

AMA EBI \$18

Sweet Shrimp

MEGAJIKI \$25

Swordfish

UNI \$35

Sea Urchin

SAKE HARA \$16

Salmon Belly

HOTATE \$25

Scallop

SAKE PLATTER \$22

Salmon, Salmon Belly, Salmon Roe

IKURA SHOT \$12

Salmon Roe

SASHIMI MORIAWASE \$28 | \$48.00 | \$78.00

Assorted Sashimi

3 KIND | 5 KIND | 7 KIND

DESSERT

SASA-MOCHI \$7.5

Smooth Rice Cake with a Dash of
Vanilla Ice Cream

MATCHA ICE CREAM \$5.5

Green Tea Flavoured

KURO GOMA ICE CREAM \$7.5

Black Sesame Flavoured

YUZU SORBET \$7.5

Citron Flavoured