

Starters

前菜



Edamame.....\$6.80
Boiled Soybeans

Maguro Natto.....\$12.80
Bluefin Tuna cube with
fermented blans

Tako Wasabi.....\$7.80
Octopus marinated with wasabi

Ankimo Ponzu.....\$13.80
Monkfish liver with citrus sauce

Eihire.....\$11.80
Stingrays fins

Oshinko Moriawase.....\$12.80
Assorted Japanese pickles

Kawahagi.....\$11.80
Thread-sail file fish

Dashi Maki Tamago.....\$8.80
Japanese style egg omelette (4 pieces)

Tatami Iwashi.....\$11.80
Baby sardines

Gobo Chip.....\$7.80
BurdockChip

Fugu Mirin.....\$11.80
Dried Pufferfish

Renkon Chip.....\$7.80
Lotus Root Chip

Fruit Tomato.....\$16.80
Japanese Amela Tomato

Chef Choice 3 kinds of
starter.....\$26.00

Robata Charcoal Grill

Chicken · Pork · Vegetable · Seafood · Beef

炉端烧



Tori Momo (per stick).....\$4.00
Chicken thigh (Shio or Tare)

Buta Bara (per stick).....\$6.00
Kurobuta belly

Tebasaki (per stick).....\$4.00
Chicken wing

Tontoro.....\$6.00
Pork jowl

Tsukune (per stick).....\$4.00
Chicken meat ball

Shishitou (per stick).....\$5.00
Grilled green pepper

Bonjiri (per stick).....\$4.00
Chicken Tail

Satsumaimo.....\$10.00
Grilled Japanese sweet potato (2 pieces)

Uzura Tamago (per stick).....\$3.50
Quail egg

Shitake.....\$10.00
Grilled Japanese Shitake mushroom



Hokkaido Hotate (2 pieces).....\$18.00
Grilled scallop

Gindara Saikyo Yaki.....\$30.80
Grilled cod with sweet miso paste

Sake Harasu.....\$18.00
Salt grilled salmon belly

Surume Ika.....\$22.80
Salt grilled squid

Unagi Kabayaki.....\$23.80
Grilled eel

Jumbo Ebi Mentai Yaki.....\$28.00
Grilled tiger prawn



Ohmi A5 Wagyu Steak (100gm)....\$90.00
Ohmi Wagyu beef refers to cuts of beef from black Japanese cattle which for the longest time have been raised in Shiga prefecture

Beef Rib Finger Kushi.....\$18.80
Salt grilled boneless beef ribs

Ohmi A5 Wagyu Kushi (50gm).....\$40.00
Grilled A5 wagyu sirloin

Sashimi

刺身



Goshu Sashimi.....\$55.00
5 kinds assorted daily sashimi
(2 slices each)

Nanashu Sashimi.....\$86.00
7 kinds assorted premium sashimi
(3 slices each)

Kiyoshi Sashimi.....\$118.00
10 kinds assorted seasonal sashimi
(3 slices each)

Ootoro Sashimi.....\$68.00
Fatty tuna (5 slices)

Chutoro Sashimi.....\$48.00
Medium fatty tuna (5 slices)

Akami Sashimi.....\$32.00
Lean tuna (5 slices)

Salmon Sashimi.....\$16.00
Salmon trout (5 slices)

Salmon Belly Sashimi..\$20.00
Salmon belly (5 slices)

Kanpachi Sashimi....\$20.00
Amberjack (5 slices)

Madai Sashimi.....\$19.00
Sea bream (5 slices)

Shima Aji Sashimi.....\$22.00
Striped jack (5 slices)

Hirame Sashimi.....\$19.00
Flounder fish (5 slices)

Hotate Sashimi.....\$20.00
Hokkaido scallop

Botan Ebi Sashimi.....\$18.00
Spotted prawn (1 piece)

Uni.....\$ (seasonal price)
50gm per serving

Salad

沙拉



Aburi Salmon Avocado Salad.....\$15.80
Seared salmon sliced avocado salad with carpaccio dressing

Sashimi Kaiso Salad.....\$19.80
Raw fish sliced seaweed salad with yuzu wasabi dressing

Maguro Zuke Salad.....\$17.80
Marinated blue fin tuna sliced salad with yuzu wasabi dressing

Makimono

卷物



Spicy Tuna Avocado Maki.....\$32.80
Bluefin tuna, cucumber, eggs, fish skin, avocado and flying fish roe with spicy mayo sauce

Salmon Ikura Mentai Maki.....\$26.80
Seared salmon, cucumber, eggs and salmon roe with mentai mayo sauce

California Maki.....\$22.80
Crab meat, avocado, cucumber, eggs and flying fish roe with mayonaise

Spicy Spider Maki.....\$26.80
Deep fried soft shell crab, cucumber, eggs and flying fish roe with spicy mayo sauce

Ebi Ten Maki.....\$23.80
Deep fried tiger prawn, cucumber, eggs, flying fish roe with mayonaise

Negitoro Uni Ikura Maki.....\$48.00
Bluefin tuna minced and spring onion topped with sea urchin and salmon roe

Hosomaki & Temaki

细卷&手卷

Tekka Hosomaki.....\$10.00
Bluefin tuna roll

Spicy Tuna Temaki.....\$16.00
Bluefin tuna, cucumber and flying fish roe with spicy mayo sauce

Salmon Hosomaki.....\$10.00
Salmon roll

Salmon Ikura Temaki.....\$13.00
Salmon slice and cucumber with salmon roe

Negitoro Hosomaki.....\$18.00
Minced bluefin tuna with spring onion roll

Negitoro Uni Temaki.....\$29.00
Minced bluefin tuna with spring onion topped with sea urchin

Nigiri Sushi

手握寿司



| | | | | | |
|------------------------------|------------------------------|-------------------------------|---------|---------------------------|---------------------|
| | Nigiri Sushi..... | \$72.80 | | | |
| | Chef choice 10 kind of sushi | | | | |
| Ootoro..... | \$15.00 | Chutoro..... | \$13.00 | Akami..... | \$8.00 |
| Fatty tuna (per piece) | | Medium fatty tuna (per piece) | | Lean tuna (per piece) | |
| Salmon..... | \$6.00 | Salmon Belly..... | \$7.00 | Kanpachi..... | \$7.00 |
| Salmon trout (per piece) | | Salmon belly (per piece) | | Amberjack (per piece) | |
| Madai..... | \$7.00 | Shima Aji..... | \$9.00 | Hirame..... | \$7.00 |
| Sea bream (per piece) | | Striped jack (per piece) | | Flounder fish (per piece) | |
| Hotate..... | \$7.00 | Ikura..... | \$8.00 | Uni..... | \$ (seasonal price) |
| Hokkaido scallop (per piece) | | Salmon roe (per piece) | | Sea urchin (per piece) | |

Chirashi

散らし



Premium Chirashi.....\$68.80
Premium sashimi sliced on top of sushi rice

Agemono

揚げ物



Ebi Tempura.....\$19.80
Deep fried fresh tiger prawn (5 pieces)

Tempura Moriwase.....\$16.80
Deep fried fresh tiger prawn with assorted vegetables

Kawa Ebi Karaage.....\$13.80
Deep fried river shrimp

Satsumaimo Tempura....\$17.80
Deep fried Japanese sweet potato with assorted vegetables

Kaki Fried.....\$12.80
Japanese fried oyster

Agedashi Tofu.....\$7.80
Deep fried tofu with tempura sauce

Ika Geso Karaage.....\$11.80
Deep fried squid tentacles

Tori Karaage.....\$15.80
Deep fried chicken thigh

Salmon Kawa Karaage.....\$9.80
Deep fried salmon skin

Soft Shell Crab Tempura.....\$19.80
Deep fried soft shell crab

Hot Dish

温菜



Asari Sakamushi.....\$20.00
Fresh asari clam & chicken with sake and garlic

Asari Miso Soup.....\$16.00
Fresh asari clam in miso soup

Miso Soup.....\$5.00
Japanese bean paste soup

Chawanmushi.....\$8.00
Japanese style steamed egg

Inaniwa Udon

稲庭烏冬面



Tempura Udon (Hot/Cold).....\$26.80

Deep fried tempura prawn with mixed vegetables and inaniwa udon in bonito broth

Beef Tsukemen.....\$28.80

Chilled inaniwa udon with sukiyaki beef, mushroom, carrot, white radish and soft boiled egg in warm dipping broth

Asari Udon (Hot).....\$26.80

Japanese clam and inaniwa udon in hot bonito broth

Snow Crab Claw Tsukemen.....\$28.80

Chilled inaniwa udon with snow crab claw, crab meat, mushroom in warm thick dipping broth and a side of soft boiled egg

Zousui

雑炊

Unagi Zousui.....\$15.00

Eel porridge with assorted mushroom egg porridge with Japanese parsley

Kinoko Zousui.....\$12.00

Mix mushroom porridge with egg and Japanese parsley

Salmon Zousui.....\$14.00

Seared salmon porridge with assorted mushroom, egg and Japanese parsley

Rice Set.....\$8.00

Rice, miso soup and pickles

Tori Zousui.....\$13.00

Fresh chicken porridge with assorted mushroom, egg and Japanese parsley

Dessert

デザート



| | |
|---|----------------|
| Hana Mochi (9 pieces)..... | \$18.00 |
| Hana Mochi (3 pieces) with Ice cream..... | \$12.80 |
| Matcha Ice cream..... | \$7.80 |
| Goma Ice cream..... | \$7.80 |
| Chocolate Ice cream..... | \$7.80 |
| Yuzu Ice cream..... | \$7.80 |
| Vanilla Ice cream..... | \$7.80 |
| Add Cone..... | \$3.00 |
| Add Monoka..... | \$3.00 |
| Seasonal Ice cream..... | seasonal price |
| Seasonal Fruit..... | seasonal price |

GOLD REWARD

\$88 FOR 1 YEAR MEMBERSHIP



\$90 e-Voucher
3 X \$30
Valid for **90 days**
upon sign up



FREE 1
TEMPURA UDON
STRICTLY FOR **DINE-IN ONLY**
VALID FOR **180 DAYS**



BIRTHDAY
20% OFF
Valid only during birthday
month.
Valid only for Ala Carte Item.

SCAN
TO
PURCHASE



6%
CASHBACK
Earn from subtotal bill every visit.
Cannot be in conjunction with any
other voucher or promotion

REFER YOUR FRIEND
TO GET EXTRA \$10

Terms & Condition

1. Membership is Valid for **1 Year**.
2. Membership / Cash Back / Vouchers are strictly **non-transferrable**.
3. All vouchers **cannot be combined and used in the same visit**.
4. All vouchers and privileges are **not applicable on eve of public holiday, public holiday, and special occasions**.
5. All vouchers **cannot be used in conjunction with other promotional set, discounts, vouchers, and privileges**.
6. **3 x \$30 Voucher** is Valid for **90 Days** from issuing date and only **ONE \$30 Voucher** can be used at any one time, **splitting of bills are not allowed**. **Strictly no further extension will be given to expired rewards**.
7. **Combination Udon Voucher** is Valid for **180 Days** from the issuing date. **Strictly no further extension will be given to expired rewards**.
8. **Birthday Voucher** can only be redeem during birthday month and it's valid for Ala Carte item only.
9. Management reserves the right to amend the Terms & Conditions of Membership without prior notice.