



Monzushi Signature

紋寿司オリジナル寿司

Sushi 寿司

Special Uni (*sea urchin*)

練り込みウニ

Seasonal

Wagyu Beef

和牛にぎり

26 | 2pcs

Toro Tartare with Chopped Spring Onion Egg

トロのユッケ風軍艦

20 | 2pcs

Grilled Anago with Salt & Pepper (*sea eel*)

焼き穴子塩胡椒にぎり

20 | 2pcs

Iwashi Pressed Sushi (*sardine*)

いわしの漁場すし

18 | 6pcs

Roll 巻物

Toro Tartare and Pickled Radish

トロタク巻

12 | 6pcs

Myoga Miso

ミョウガ味噌巻

8 | 6pcs

Miso Pickled Gobo with Shiso

ごぼうの味噌漬けと紫蘇巻

8 | 6pcs

Kanpyo with Wasabi

かんわさ巻

8 | 4pcs

Wagyu Sukiyaki

和牛すき煮巻

21

Hot Egg Hand Roll

熱々玉子巻

8



À la Carte

アラカルト

Sashimi 刺身

Uni (<i>sea urchin</i>) うに	Seasonal
Oo Toro (<i>fatty tuna</i>) 大トロ	Seasonal
Chu Toro (<i>medium fatty tuna</i>) 中トロ	50 5pcs
Akami (<i>tuna</i>) 赤身	30 5pcs
Shime Saba (<i>vinegar pickled mackerel</i>) しめ鯖	30 5pcs
Botan Ebi (<i>peony shrimp</i>) ボタンエビ	28 3pcs
Tai (<i>snapper</i>) 鯛	22 5pcs
Hirame (<i>flounder</i>) 平目	20 5pcs
Hotate (<i>scallop</i>) ホタテ貝	20 5pcs
Salmon サーモン	16 5pcs
Aji (<i>horse mackerel</i>) あじ	28
Ikura (<i>salmon roe</i>) いくら	20
Iwashi (<i>sardine</i>) いわし	18



À la Carte

アラカルト

Sushi 寿司

Uni (<i>sea urchin</i>) うに	Seasonal	Akami (<i>Tuna</i>) 赤身	16 2pcs
OO Toro (<i>fatty tuna</i>) 大トロ	Seasonal	Shime Saba (<i>vinegar pickled mackerel</i>) しめ鯖	14 2pcs
Chu Toro (<i>medium fatty tuna</i>) 中トロ	24 2pcs	Aji (<i>horse mackerel</i>) あじ	14 2pcs
Ikura (<i>salmon roe</i>) いくら	20 2pcs	Hirame (<i>flounder</i>) 平目	12 2pcs
Ika (<i>squid</i>) イカ	18 2pcs	Tai (<i>snapper</i>) 鯛	12 2pcs
Botan Ebi (<i>peony shrimp</i>) ボタンエビ	18 2pcs	Iwashi (<i>sardine</i>) いわし	10 2pcs
Hotate (<i>scallop</i>) ホタテ貝	16 2pcs	Salmon サーモン	10 2pcs

Sushi Course 寿司コース (*Counter Seating only*)

12 Pieces of Nigiri Sushi + 1 Roll,
Soup and Dessert
寿司12貫+巻物1本+お椀+デザート

100

Sushi Sets 寿司セット

10 Pieces of Nigiri Sushi
寿司10貫

78

5 Pieces of Nigiri Sushi + 1 Roll
寿司5貫+巻物1本

38



À la Carte

アラカルト

Salad サラダ

Mozuku Sea Weed Soba Style	20
そば風もずくサラダ	
Tuna, Avocado and Yam	16
まぐろ、アボカド、山芋のサラダ	
Tofu, Small Sardine and Tomato	14
豆腐、ちりめんじゃこ、トマトのサラダ	

Ippin 一品

Grilled Tuna Chin	28	Original Marinated Sardine	18
まぐろの兜焼き		酢めいわしマリネ	
Grilled Saikyo Miso Marinated Cod Fish	22	Tuna Steak	16
銀むつ西京焼		まぐろステーキ	
Grilled Sea Eel with Special Sauce	20	Grilled Spicy Squid	12
穴子甘ダレ		ピリ辛いかげそ焼き	
Grilled Sea Eel with Olive Oil, Salt & Pepper	20	Japanese Egg Omelette	10
穴子の塩胡椒オリーブオイル焼		玉子焼	

Dessert デザート

Kiwami Matcha Ice Cream	6
極み抹茶アイスクリーム	
Yuzu Ginger Ice Cream	6
柚子生姜アイスクリーム	
Houji Cha Ice Cream	6
ほうじ茶アイスクリーム	



 makase
おまかせコース

Sakura 桜

Appetizer
前菜

5 Pieces of Nigiri Sushi + 1 Roll
寿司5貫+巻物1本

Assorted Sashimi
刺身盛合せ

Soup
お椀

Chef's Special
本日のおすすめ

Dessert
デザート

Catch of the day
本日の魚料理(焼き または 煮込み)

128

Fuji 富士

Appetizer
前菜

Catch of the day
本日の魚料理(焼き または 煮込み)

Assorted Sashimi
刺身盛合せ

7 Pieces of Nigiri Sushi + 1 Roll
寿司7貫+巻物1本

Chef's Special
本日のおすすめ

Soup
お椀

Seasonal Dish
季節の逸品

Dessert
デザート

158



Chef's Special

シェフスペシャル

Reservation Only

要予約

250 ~

Chef's Profile

As a third-generation chef, Keisuke Kaneko's passion for sushi comes naturally. He began an apprenticeship at Kosasa Zushi, Ginza, at the age of 18. After his training, he returned to Monzushi and apprenticed under his father to perfect his craft. In 2008, he made the decision to venture abroad to broaden his culinary knowledge. Over the years, he had worked in Qatar, New York, India and Korea.

With the desire to perfect his culinary skills, he apprenticed himself under Chef Naramoto at Sushi Naramoto in Shanghai for 4 years. Both his grandfather and father have dedicated their entire lives to mastering their craft in sushi. Today, he has relocated to Singapore and will channel their spirits in the first Monzushi outlet outside of Japan, offering customers here a truly memorable and authentic Japanese sushi dining experience.