



日本  
開  
*Kushi*  
@ Thomson  
Telephone: 6732 7522



# Kushi Japanese Dining

Started way back in 2008, Kushi prides itself on serving authentic premium Japanese food, pampering and satisfying every patron's craving and palates.

Our extensive menu encompasses everything from kushiyaki to shabu shabu, and definitely not forgetting sashimi. With majority of our ingredients imported freshly from Tokyo's famous Tsukiji Fish Market, many have attested to the freshness of our food and described the taste of Kushi's seafood to be compared to "the freshness of the ocean".



**The prices for our standard and classic buffet are listed below:**

Tuesday – Sunday  
(closed on Monday)

Lunch / Dinner

Standard Buffet	Adult : \$28.80++ / \$34.80++ Child : \$14.80++ / \$17.80++
Classic Buffet	Adult : \$38.80++ / \$42.80++ Child : \$19.80++ / \$21.80++

*\* Child rates are applicable if the child is between 100 cm to 140 cm*

## For an enjoyable dining experience, we would like you to know...

1. Timings for buffet:

Lunch: 11.30 am - 2.30 pm (Last order 2.00 pm)

Dinner: 5.30 pm - 9.30 pm (Last order 9.00 pm)

2. This is an "All-You-Can-Eat" buffet, but please do not waste food due to over-ordering.

3. Order wisely as you can always make a second round of order if the food is not enough.

4. No takeaway is allowed & excessive leftover will be charged based on prices in our ala carte menu.

5. Please note that some items are seasonal & is subjected to availability from the market and suppliers.

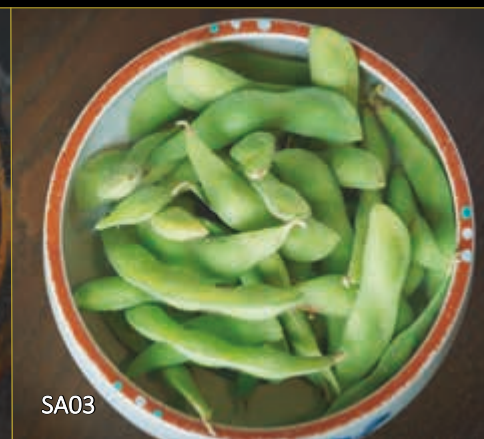
6. The buffet comes with free flow of hot or cold green tea and one complimentary serving of ice cream.

7. If you are here to celebrate your birthday, we have a treat for you!

8. Lastly, you are our utmost priority. We welcome and appreciate your feedback.

## Appetizer

- SA01 Chawanmushi (steamed egg)
- SA02 Pitan Tofu (century egg tofu)
- SA03 Edamame (green bean)
- SA04 Tako Wasabi (wasabi marinated octopus)
- SA05 California Salad



## Sashimi

- SS01 Tai (snapper)
- SS02 Maguro (tuna)
- SS03 Sake (salmon)
- SS04 Shiro Maguro (white tuna)
- SS05 Tako (octopus)
- SS06 Ika (squid)



SS01



SS02



SS03



SS04



SS05

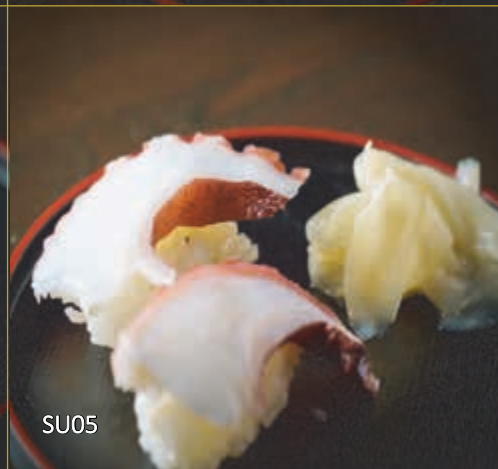


SS06

# Standard Buffet

## Sushi

- SU01 Tai (snapper)
- SU02 Maguro (tuna)
- SU03 Sake (salmon)
- SU04 Shiro Maguro (white tuna)
- SU05 Tako (octopus)
- SU06 Ika (squid)



## Temaki (Handroll)

- SH01 California
- SH02 Spider
- SH03 Tuna
- SH04 Grilled Salmon
- SH05 Salmon Skin
- SH06 Ebi Tempura



SH01



SH02



SH03



SH04



SH05



SH06

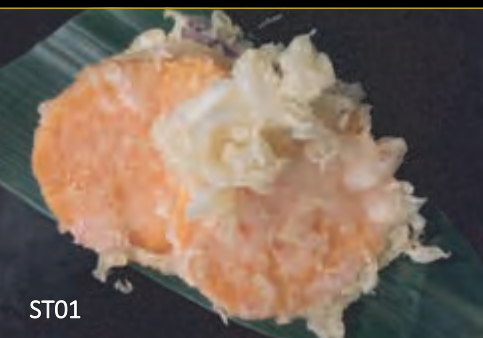
## Makimono (Sushi Roll)

- SM01 California Maki
- SM02 Kappa Maki (cucumber roll)
- SM03 Tekka Maki (tuna roll)
- SM04 Salmon Maki (salmon roll)
- SM05 Tempura Maki
- SM06 Rainbow Roll (salmon, tuna, swordfish)
- SM07 Caterpillar Roll



## Tempura

- ST01 Sweet Potato
- ST02 Pumpkin
- ST03 Green Pepper
- ST04 Egg Plant
- ST05 Shitake (mushroom)
- ST06 Enoki (golden mushroom)
- ST07 Ebi
- ST08 Shishamo



ST01



ST02



ST03



ST04



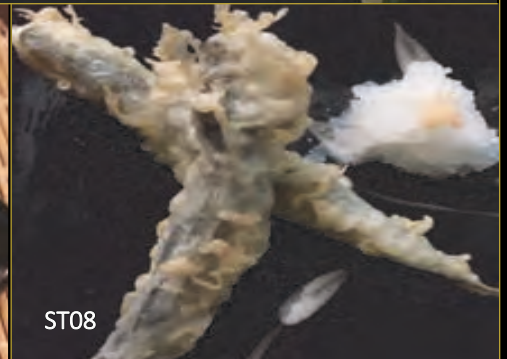
ST05



ST06



ST07



ST08



# Standard Buffet

## Agemono (Deep Fried)

- SG01 Pumpkin Croquette
- SG02 Agedashi Tofu
- SG03 Ebi Fry
- SG04 Gyoza
- SG05 Tori Karaage (chicken cube)
- SG06 Teba Karaage (chicken wing)
- SG07 Ika Geshio (squid head)
- SG08 Tako Yaki (octopus ball)



SG01



SG02



SG03



SG04



SG05



SG06



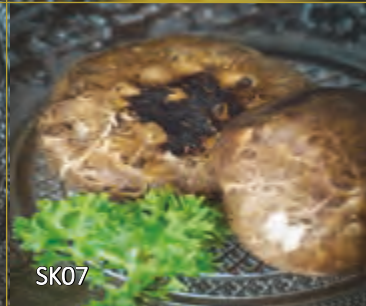
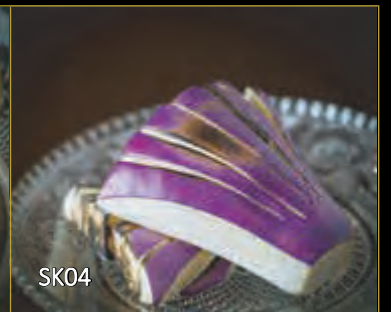
SG07



SG08

## Kushiyaki (Grilled)

- SK01 Green Pepper
- SK02 Garlic
- SK03 Pumpkin
- SK04 Egg Plant
- SK05 Broccoli
- SK06 Sweet Potato
- SK07 Shitake (mushroom)
- SK08 Buta Bara (pork belly)
- SK09 Tori Momo (chicken thigh)
- SK10 Tebasaki (chicken wing)
- SK11 Tori Kawa (chicken skin)
- SK12 Shishamo (pregnant fish)



# Standard Buffet

## Yakimono (Grilled Steak)

- SY01 Pork Belly Shogayaki
- SY02 Chicken Teriyaki
- SY03 Saba Shioyaki
- SY04 Salmon Head @ Limited to 1 serving



SY01



SY02



SY03



SY04

## Nimono (Cooked Food)

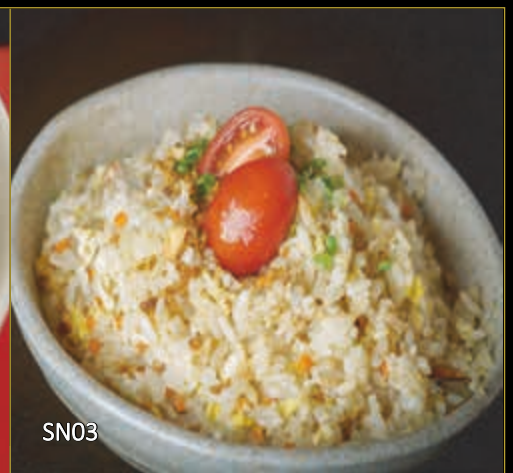
- SN01 Miso Soup
- SN02 Asari Miso
- SN03 Garlic Fried Rice @ spicy or non-spicy
- SN04 Yasai Itame (stir-fried vegetable)
- SN05 Kitsune Soba or Udon (beancurd skin)
- SN06 Mini Ramen @ spicy or non-spicy



SN01



SN02



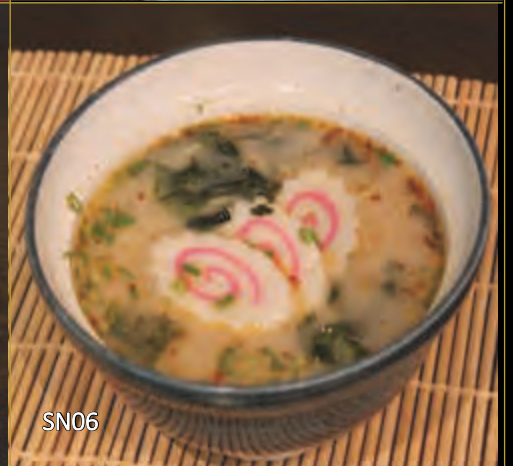
SN03



SN04



SN05



SN06

## Appetizer

- CA06 Tataki @ maguro or shiro maguro  
CA07 Chinmi @ hotate, wakame or kurage

## Sashimi

- CS07 Meikajiki (swordfish)  
CS08 Hamachi (yellowtail)

## Sushi

- CU07 Meikajiki (swordfish)  
CU08 Hamachi (yellowtail)  
CU09 Tamago (egg)  
CU10 Ebiko (prawn egg)  
CU11 Kani (crabstick)  
CU12 Ebi (prawn)

## Temaki (Handroll)

- CH07 Avocado @ salmon, tuna or shiro  
CH08 Salmon or Tuna Mayonnaise



## Makimono (Sushi Roll)

CM08 Salmon Gaga

## Kushiyaki (Grilled)

- CK13 Chizu Maki (cheese bacon)
- CK14 Enoki Maki (golden mushroom with bacon)
- CK15 Asparamaki (asparagus with bacon)
- CK16 Uzura Bacon (quail egg with bacon)

## Yakimono (Grilled Steak)

- CY05 Rib Eye Steak @ Limited to 1 serving
- CY06 Surume Ika @ Limited to 1 serving

## Nimono (Cooked Food)

CN07 Shabu Shabu @ beef, chicken, pork or seafood



## Appetizer

AA01	Edamame (poached fresh green beans)	3.80
AA02	Chawanmushi (steamed egg)	3.80
AA03	Pitan Tofu (century egg beancurd)	4.80
AA04	Tako Wasabi (octopus marinated with wasabi)	4.80
AA05	Chuka Wakame (marinated seaweed)	4.80
AA06	Chuka Kurage (marinated jellyfish)	4.80
AA07	Chuka Hotate (marinated scallop)	4.80
AA08	California Salad (crab meat, avocado & ebiko)	6.80
AA09	Garden Salad	6.80
AA10	Seafood Salad	9.80
AA11	Kawaebi (deep fried river shrimp)	9.80
AA12	Fresh Oyster @set of 6 pieces	20.80



## Sashimi

AS01	Sashimi Moriawase @ 3 kinds (5 slices each)	24.80
AS02	Tako (octopus) @ 8 slices	9.80
AS03	Mongo Ika (squid) @ 8 slices	9.80
AS04	Sake (salmon) @ 5 slices	9.80
AS05	Maguro (red tuna) @ 5 slices	9.80
AS06	Shiro Maguro (white tuna) @ 5 slices	9.80
AS07	Meikajiki (swordfish) @ 5 slices	10.80
AS08	Hamachi (yellowtail) @ 5 slices	10.80
AS09	Amaebi (sweet shrimp) @ 5 pieces	11.80
AS10	Hotate (scallop) @ 3 pieces	11.80
AS11	Salmon Belly @ 1 stripe	12.80



## Sushi

AU01	Sushi Moriawase 5 @ assorted sushi + maki	15.80
AU02	Tamago (egg) @ 2 pieces	4.80
AU03	Inari (bean curd skin) @ 2 pieces	4.80
AU04	Mongo Ika (squid) @ 2 pieces	4.80
AU05	Kani (crab stick) @ 2 pieces	4.80
AU06	Ebi (prawn) @ 2 pieces	4.80
AU07	Sake (salmon) @ 2 pieces	4.80
AU08	Maguro (red tuna) @ 2 pieces	4.80
AU09	Shiro Maguro (white tuna) @ 2 pieces	4.80
AU10	Meikajiki (swordfish) @ 2 pieces	4.80
AU11	Hamachi (yellowtail) @ 2 pieces	4.80
AU12	Ebikko (prawn roe) @ 2 pieces	4.80
AU13	Tobiko (fish roe) @ 2 pieces	4.80
AU14	Ikura Sushi (salmon roe) @ 2 pieces	6.80
AU15	Unagi Aburi (flame torched eel) @ 2 pieces	6.80
AU16	Shiro Maguro Aburi (flame torched white tuna) @ 2 pieces	6.80
AU17	Salmon Aburi (flame torched salmon) @ 2 pieces	6.80



## Alacarte

## Temaki (Handroll)

AH01	California (crab stick, avocado)	4.80
AH02	Spider (soft shell crab)	4.80
AH03	Grilled Salmon	4.80
AH04	Salmon Skin	4.80
AH05	Avocado Salmon	4.80
AH06	Avocado Tuna	4.80
AH07	Tuna	4.80
AH08	Ebi Tempura	4.80
AH09	Unagi	4.80
AH10	Salmon Skin Mentai	5.80
AH11	Ebi Mentai	5.80
AH12	Spider Mentai	5.80



## Makimono (Sushi Roll)

AM01	Kani Maki (crab stick roll) @ 6 pieces	4.80
AM02	Kappa Maki (cucumber roll) @ 6 pieces	4.80
AM03	Shinko Maki (pickle roll) @ 6 pieces	4.80
AM04	Tekka Maki (tuna roll) @ 6 pieces	6.80
AM05	Salmon Maki (salmon roll) @ 6 pieces	6.80
AM06	California Maki @ 8 pieces	8.80
AM07	Ebi Tempura Maki (deep fried prawn roll) @ 8 pieces	8.80
AM08	Unagi Maki (unagi roll) @ 8 pieces	8.80
AM09	Caterpillar Roll @ 8 pieces	12.80
AM10	Rainbow Roll @ 8 pieces	12.80
AM11	Salmon Gaga @ 8 pieces	15.80
AM12	Super Spider (jumbo soft shell crab roll) @ 8 pieces	15.80



## Tempura

AT01	Tempura Moriawase (assorted tempura)	10.80
AT02	Shitake Tempura (mushroom)	4.80
AT03	Enoki Tempura (golden mushroom)	4.80
AT04	Shishamo Tempura @ 5 pieces	6.80
AT05	Yasai Tempura (mixed vegetable)	8.80
AT06	Ebi Tempura (deep fried prawn) @ 5 pieces	10.80



## Agemono (Deep Fried)

AG01	Croquette @ 3 pieces	4.80
AG02	Agedashi Tofu (deep fried beancurd in dashi sauce) @4 pieces	4.80
AG03	Ika Geshio (deep fried squid head)	6.80
AG04	Tori Karaage (deep fried chicken) @ 8 pieces	6.80
AG05	Gyoza @ 5 pieces	6.80
AG06	Tako Yaki @ 5 pieces	6.80
AG07	Pork Katsu (deep fried breaded pork)	8.80
AG08	Chicken Katsu (deep fried chicken cutlet)	8.80
AG09	Kaki Fried (fried oyster) @ 5 pieces	8.80
AG10	Kani Karaage (soft shell crab)	10.80
AG11	Tebasaki Karaage (deep fried chicken wing) @5 pieces	10.80
AG12	Deep Fried Salmon Fin @ 5 pieces	11.80





## Kushiyaki (Grilled)

AK01	Kushiyaki Moriawase (assorted grilled)	15.80
AK02	Shishamo @ 5 pieces	6.80
AK03	Chizu Maki (cheese bacon) @ set of 2	6.80
AK04	Asparamaki (asparagus with bacon)	6.80
AK05	Uzura Bacon (quail egg with bacon) @ set of 2	6.80
AK06	Buta Bara (pork belly) @ set of 2	6.80
AK07	Tori Momo (chicken thigh) @ set of 2	6.80
AK08	Tori Kawa (chicken skin) @ set of 2	6.80
AK09	Tebasaki (chicken wing) @ set of 2	6.80
AK10	Scallop @ set of 2	6.80
AK11	Unagi (eel) @ set of 2	6.80
AK12	Beef Enoki (enoki rolled with beef) @ set of 2	8.80



## Alacarte

## Yakimono (Grilled Steak)

AY01	Saba Yaki (mackerel) @ shioyaki or teriyaki	9.80
AY02	Pork Belly Shogayaki	9.80
AY03	Chicken Teriyaki	9.80
AY04	Salmon Yaki @ shioyaki or teriyaki	12.80
AY05	Surume Ika (squid)	12.80
AY06	Salmon Head	12.80
AY07	Karubi (short rib boneless beef)	16.80
AY08	Unagi Kabayaki	16.80
AY09	Gindara Yaki (cod fish)	16.80
AY10	Hamachi Kama (yellowtail cheek)	18.80
AY11	Rib Eye Steak	18.80
AY12	US Black Angus Steak	22.80



## Nimono (Cooked Food)

AN01	Miso Soup	2.80
AN02	Asari Miso Soup (clam soup)	3.80
AN03	Garlic Fried Rice @ spicy or non-spicy	4.80
AN04	Unagi Fried Rice	6.80
AN05	Plain Udon or Soba @ hot or cold	6.80
AN06	Yaki (fried) Udon or Soba	7.80
AN07	Kitsune (beancurd) Udon or Soba	8.80
AN08	Mini Ramen	8.80
AN09	Asari Butter Yaki	8.80
AN10	Buta Kakuni (japanese lor bak)	10.80
AN11	Pan-fried pork @ yakiniku or black pepper	10.80
AN12	Pan-fried beef @ yakiniku or black pepper	12.80



# Beverage & Dessert



BV01	Kikusui No Karakuchi Sake @300ml	26.80
BV02	Takara Umeshu Sake @300ml	24.80
BV03	Hakushika Nadajikomi Dry Sake @300ml (house pour)	22.80
BV04	Hakushika Nadajikomi Dry Sake @1.8l	118.80
BV05	Suigei Junmai Ginjo Koiku Goyu Yon Go @500ml	60.80
BV06	Kubota Senju Sake @720ml	80.80
BV07	Kubota Manju Junmai Dai Ginjyo Sake @720ml	168.80
BV08	Umenoyado Minori Sparkling Yuza Sake @250ml	20.80
BV09	Kobiki Shochu @900ml	90.80
BV10	Suntory Royal 12 years Whisky @700ml	180.80
BV11	B&G Guvee Speciale Rouge @187ml (red wine)	15.80
BV12	B&G 1725 Bordeaux Reserve Rouge @750ml (red wine)	56.80
BV13	B&G Guvee Speciale Blanc @187ml (white wine)	15.80
BV14	B&G 1725 Bordeaux Reserve Blanc @750ml (white wine)	56.80
BV15	Orion Draft Beer @mug	8.80
BV16	Orion Draft Beer @jug	38.80
BV17	Orion Draft Beer @tower	78.80
BV18	Can Beer @ Kirin, Asahi or Sapporo	7.80
BV19	Soft Drink @coke, sprite or lemon tea	2.80
BV20	Hot Drink @english tea or coffee	2.80
BV21	Japanese Green Tea @hot or cold (Refillable)	1.80
BV22	Japanese Ice Cream @2 scoops	4.80
BV23	Japanese Mochi @4 pieces	4.80
BV24	Green Tea Cheese Cake	6.80
BV25	Hokkaido Mille Crepe Cake	6.80



