



Couples Sashimi Moriawase



Smoked Otoro



Flying Soba

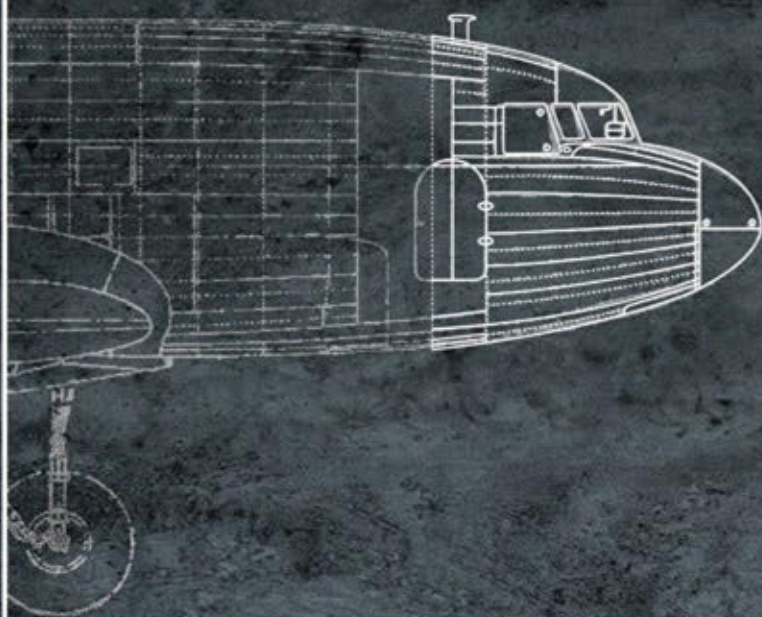


Hamachi Kama



Chapter 1

STARTERS





Airways Soft Shell Crab Salad



STARTERS

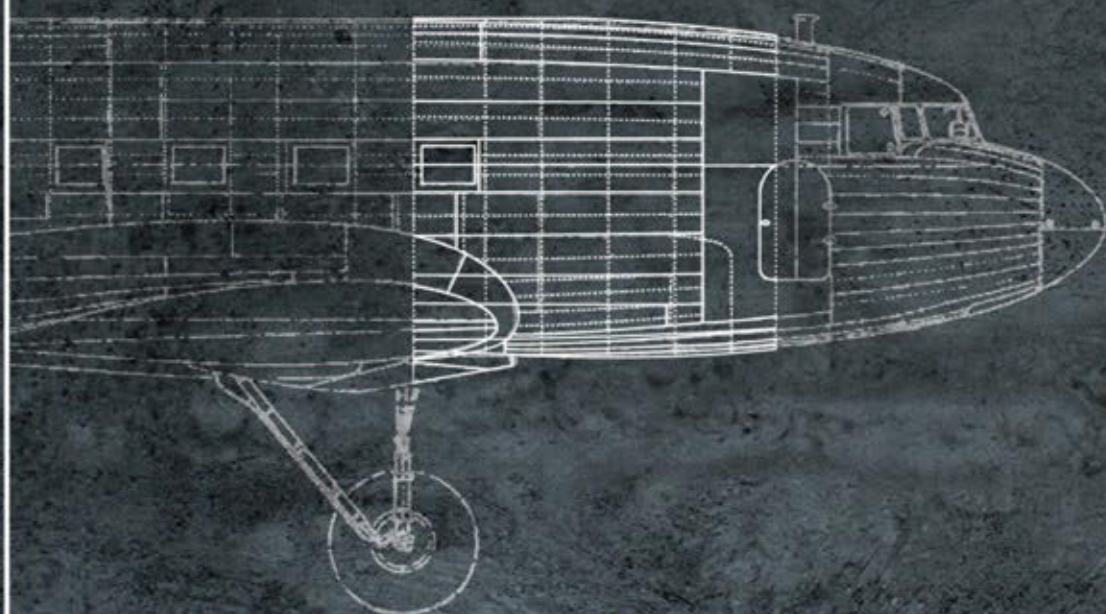
Tako Wasabi Seasoned raw octopus with wasabi	6	Salmon Carpaccio Thinly sliced salmon, served with ponzu sauce	22
Truffle / Sea Salt Edamame ★ Japanese green soybean sprinkled with either truffle oil or sea salt	6	Hamachi Carpaccio Thinly sliced yellowtail, served with ponzu sauce	24
Iwashi Tatami Dried sardine sheet	6	Tai Carpaccio Thinly sliced sea bream, served with ponzu sauce	24
Chuka Lidako Seasoned baby octopus	7	Salmon Ikura Salad Salmon sashimi and salmon roe with mixed fruit & vegetables	32
Shisamo Grilled shisamo fish	9	Airways Soft Shell Crab Salad ✈️ Deep-fried soft shell crab with mixed fruit & vegetables with sesame sauce	32
Tatami Himego Grilled crystal fish	15	Airways Sashimi Garden Salad Mixed seasonal fish with seaweed, flying fish roe & vegetables	38
Grilled Fugu Grilled puffer fish	17		
Fruit Salad Fresh vegetables with seasonal fruit with sesame sauce	21		

★ Popular ✈️ Chef's Recommendation

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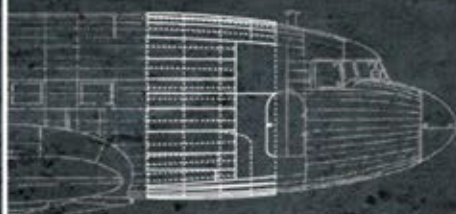


Chapter 2
SUSHI AND SASHIMI





Premium Assorted Sushi Platter



SUSHI

Inari Beancurd skin	7	Unagi Eel	14
Tamago Omelette	7	Aburi Hotate Torchred scallop	14
Tobiko Flying fish roe	9	Akami ✈️ Lean Japanese bluefin tuna	16
Shake Salmon	10	Mekajiki Swordfish	16
Aburi Shake Torchred salmon	11	Aburi Hotate with Mental Sauce ★ Torchred scallop with mentai sauce	16
Shake Harasu ✈️ Salmon belly	11	Ikura Salmon roe	18
Spicy Shake ★ Fresh salmon with spicy sauce	12	Nama Chutoro Fatty Japanese bluefin tuna	26
Tai Sea bream	12	Uni Sea urchin	32
Hamachi Yellowtail	12	Nama Otoro Prime, extra fatty Japanese Bluefin tuna belly	34
Aburi Shake with Mental Sauce ✈️ Torchred salmon with mentai sauce	13	Assorted Sushi Platter ★ Assorted sushi (8 pcs) and maki	45
Nama Hotate Raw scallop	14	Premium Assorted Sushi Platter ✈️ ★ Assorted sushi (10 pcs), including Toro and Uni sushi	68

* A la carte sushi has two pieces of sushi per serving

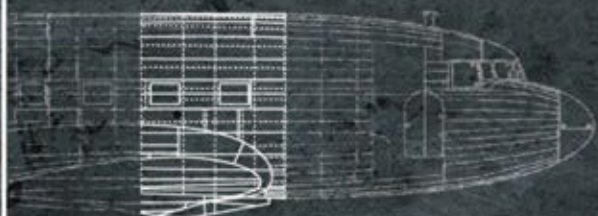
★ Popular ✈️ Chef's Recommendation

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Sashimi
Moriawase





SASHIMI

Shake ★ Salmon	18	Nama / Smoked Otoro Prime, extra fatty Japanese bluefin tuna belly	53
Shake Harasu Salmon belly	20		
Tai Sea Bream	22	Platters	
Hamachi Yellowtail	22	Salmon Platter Salmon sashimi (4 pcs), salmon sushi (3 pcs), and salmon maki	37
Nama Hotate Scallop	22	Couple's Sashimi Moriawase ★ 2 pieces each of 5 types of sashimi	49
Mekajiki Swordfish	25	Shake Sashimi Moriawase ★ Salmon sashimi, salmon belly and salmon roe	52
Hon Maguro Akami † Japanese bluefin tuna	28	Sashimi Moriawase ★ Assorted fresh sashimi, with 6 types of seasonal or shell fish	82
Ikura Salmon roe	28		
Uni Sea Urchin	39	Premium Sashimi Moriawase ★ Assorted Fresh Sashimi, with 9 types of seasonal or shell fish, including Toro and Uni	138
Nama Chutoro † Fatty Japanese bluefin tuna	43		

★ Popular † Chef's Recommendation

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Chapter 3

MAKI MONO





Double Shake Roll



MAKI MONO

Kappa Maki Japanese cucumber	6	Spicy Shake Maki Chopped salmon with spicy sauce and scallions	30
Tamago Maki Omelette	8	Kani Mentai Cheese Maki Snow crab meat baked with mentai cheese and with flying fish roe on top	32
Salmon Maki Salmon	9	Lobster Mango Roll Lobster served on top of thick sliced fresh mango	32
Tekka Maki Bluefin tuna	13	Double Shake Roll ★ ✈ Raw salmon with deep fried salmon skin	32
Negitoro Maki Minced raw tuna belly	20	Spicy Akami Chopped Bluefin tuna with spicy sauce and scallions	35
California Maki ✈ Crab meat, omelette and cucumber with flying fish roe	23	Ebi Maki ★ ✈ Deep fried prawn, topped with snow crab meat and fish roe	35
Soft Shell Crab Maki ✈ Soft shell crab, flying fish roe & cucumber with mayonnaise	26		

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Ebi Maki

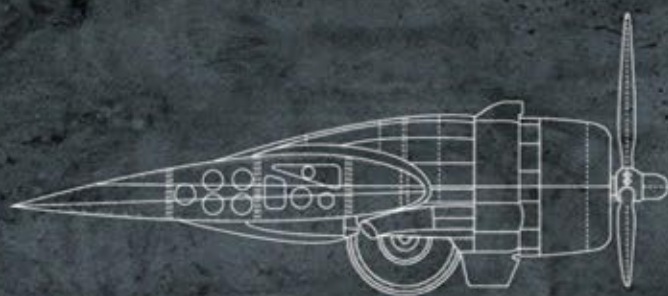


HAND ROLLS

Salmon Hand Roll ★ Salmon with seaweed	7
Snow Crab Hand Roll Snow crab meat with vegetables	7
Tekka Hand Roll Bluefin tuna with seaweed	8
California Hand Roll Snow crab meat with flying fish roe, cucumber & omelette	9
Tempura Ebi Hand Roll Deep-fried prawn with flying fish roe, vegetables and spicy sauce	10
Soft Shell Crab Hand Roll Deep-fried soft shell crab with flying fish roe, cucumber & mayonnaise	12
Ikura Hand Roll Salmon fish roe with vinegared rice	18
Negitoro Hand Roll ★ Chopped Toro (tuna belly) with scallions	18
Shake Ikura Hand Roll ✈ Salmon sashimi with salmon fish roe	20
Uni Hand Roll Sea urchin with vinegared rice	29

★ Popular ✈ Chef's Recommendation

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Chapter 4

YAKI MONO
AGE MONO
&
HOT DISHES



Tsukune



YAKI MONO (GRILLED ITEMS)

Tsukune (per stick) ★	7
Grilled chicken ball with bonito flakes and mayonnaise topping	
Tebasaki	9
Grilled chicken wings	
Shake Shioyaki	19
Grilled salmon with salt	
Tori Teriyaki	19
Grilled chicken with teriyaki sauce	
Yaki Mentaiko Jumbo Ebi	19
Grilled King Prawn with Mentaï Sauce	
Shake Teriyaki	21
Grilled salmon with teriyaki sauce	
Shake Mentaï Kabayaki ★	25
Grilled salmon with mentaï sauce	
Unagi Kabayaki	35
Grilled eel	
Hamachi Kama	38
Grilled yellow tail cheek with sea salt	

★ Popular ✈ Chef's Recommendation

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Saikoro Steak



AGE MONO & HOT DISHES

AGE MONO (DEEP FRIED ITEMS)

Pumpkin Koroke Deep-fried mashed pumpkin & vegetables	8	Geso Karaage Deep fried squid tentacles	15
Tori Yasai Gyoza ★ Deep-fried chicken & vegetable dumplings	9	Fried Chicken Joint Wing Deep-fried chicken joint wings	15
Agedashi Tofu Deep fried tofu with dashi sauce	9	Ebi Fry Deep-fried prawns	15
Tori Karaage Deep-fried boneless chicken meat	15	Soft Shell Crab Deep-fried soft shell crab, with vegetable accompaniments	36

HOT DISHES

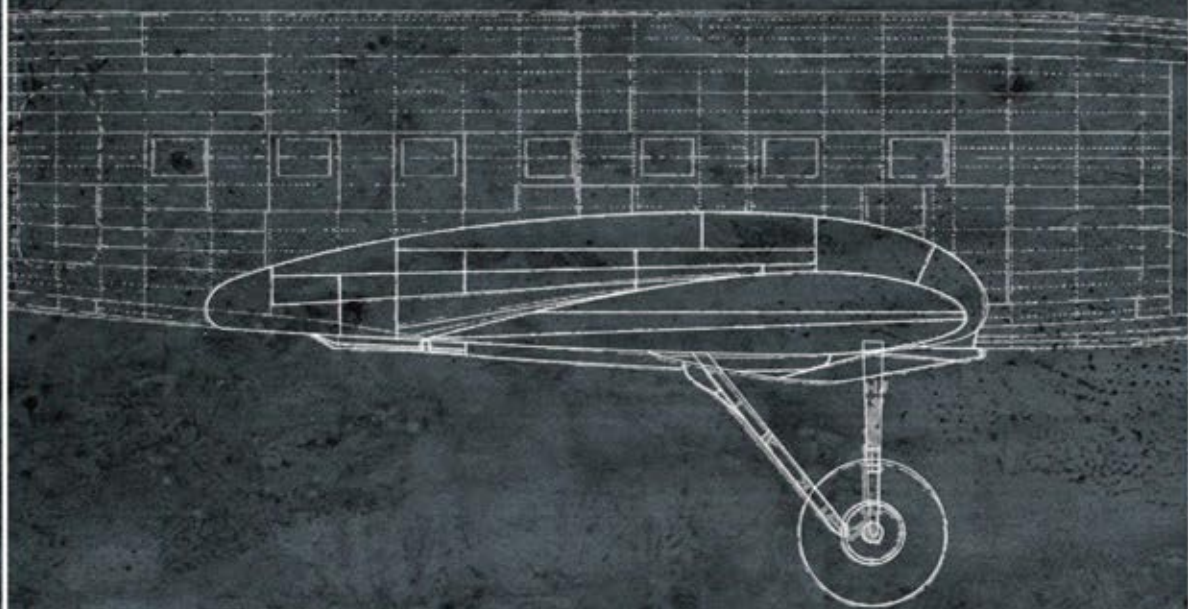
Gohan Steamed Japanese short-grained rice	3	Beef Yakiniku Pan-fried beef with onions, carrots, mushrooms & Yakiniku sauce	28
Miso Soup Traditional Japanese bean paste soup	6	Ikura Chawan Mushi Salmon roe on steamed egg custard	28
Chawan Mushi ★ Steamed egg custard	8	Uni Chawan Mushi Sea urchin on steamed egg custard	38
Soki Nitsuke ★✈ Soft-boned stewed pork	26	Saikoro Steak ✈ Pan-fried Japanese Wagyu (A5 grade) cube steak with mushrooms	49

★ Popular ✈ Chef's Recommendation

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DC-3

SUSHI AIRWAYS FLIGHT MANUAL



Chapter 5
NOODLES AND RICE



Bara Chirashi



NOODLES AND RICE

UDON, SOBA / HOT OR COLD

Hot Noodles

28

Soup Noodles with Wakame,
Shimeji mushroom and scallions

Cold Noodles

28

Cold noodles dipped in dashi
broth with scallions

All Hot and Cold noodles come with a choice of any one of the following side dishes: Ebi Fry / Gyoza / Tori Karaage / Pumpkin Koroke

RICE BOWLS (DON)

Beef Yakiniku Don

35

Pan-fried beef with onions, carrots,
mushrooms, egg and steamed rice

Chirashi Don

38

With 5 types and 2 slices of seasonal fish
with vinegared rice

Vege Don

35

Mushroom cooked with sweet sauce,
edamame, fried pumpkin and
steamed rice topped with garlic chips

Bara Chirashi

38

With mixed seasonal fish, salmon roe,
flying fish roe & sea urchin

Salmon Mental Don

35

Grilled salmon with cod fish roe and
soft-boiled egg with steamed rice

Salmon Ikura Don

38

Salmon sashimi with vinegared rice,
topped with salmon roe

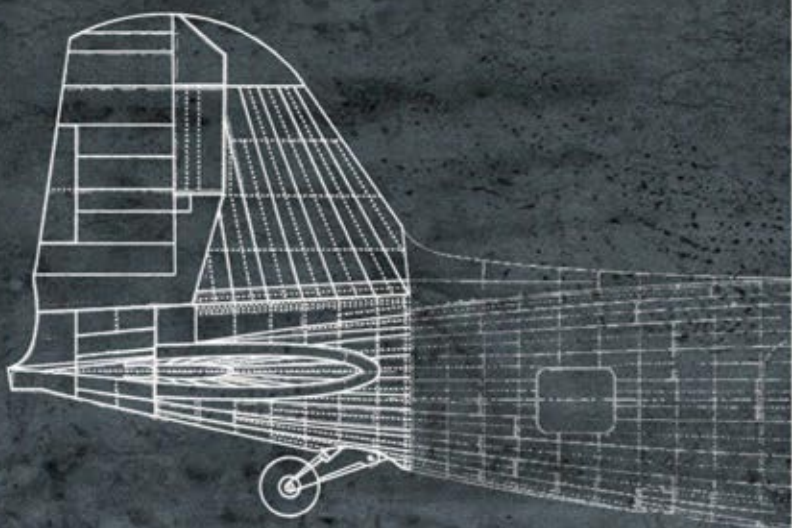
Unagi Don

38

With Eel, soft-boiled egg
and steamed rice

★ Popular ✈️ Chef's Recommendation

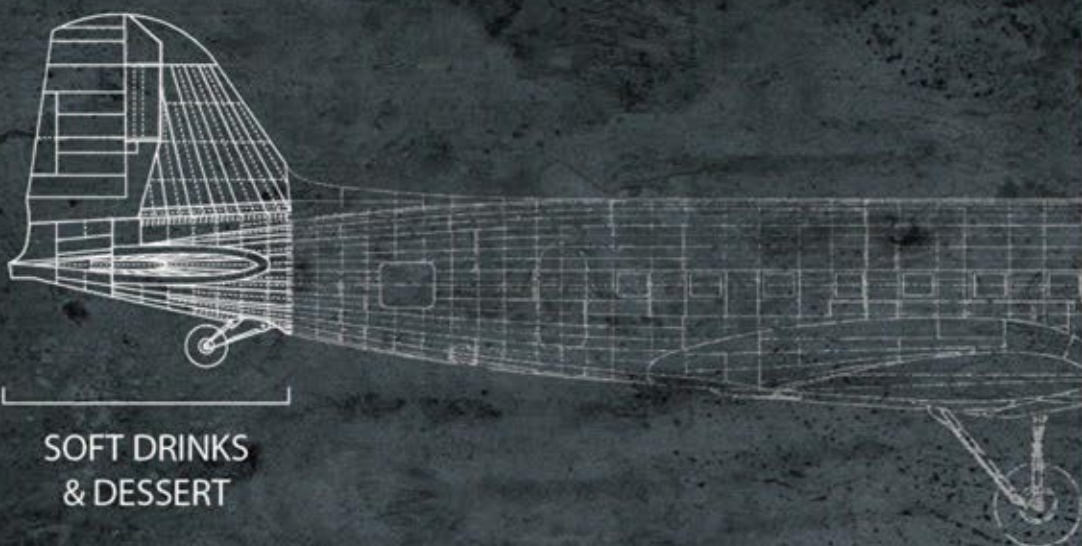
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Chapter 6
REFRESHMENTS



Musk Melon and Ice Cream



SOFT DRINKS & DESSERT

Hot Drinks

Japanese Green Tea	3
IllyEspresso (Single/Double)	4/5
Hot Yuzu	6

Cold Drinks

Japanese Green Tea	3
Coke/Coke Zero	5
Sprite	5
Cold Yuzu	6
Tropical Mango	9
Passionate Fruit	9
Romantic Strawberry	9
Gorgeous Champagne Grape	9
Coke Float (with vanilla ice cream)	9

Desserts

Matcha Green tea ice cream	6
Yuzu Citrus sorbet	6
Goma Black sesame ice cream	6
Vanilla Vanilla ice cream	6
Dessert of the Day	8

DC-3

SUSHI AIRWAYS FLIGHT MANUAL





BEER & WHISKEY

— Beer

Asahi - Super Dry 330 ml / 5%

A faint aroma of grainy malt and hops while the taste is dominated by sweet grain. Hop character is mute but manifests with a quick snap of subtle bitterness. Matches well with spicy cuisine.

8.5 each
30 for 4 btls

Sapporo 330 ml / 5%

The taste kicks off with grain and follows with bitterness from hops. The finish is bready.

8.5 each
30 for 4 btls

— Whiskey

Suntory Kakubin Whiskey

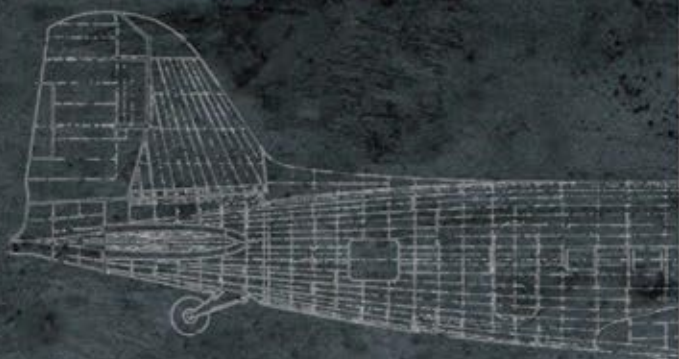
Highly drinkable, very moreish, with a touch of honey and pepper on the finish

Single	16
Double	28
Bottle	168

Whiskey High-ball	
Single	18
Double	30

DC-3

SUSHI AIRWAYS FLIGHT MANUAL





■ Umeshu & Sparkling Sake

Yuzu High-Ball 330 ml / 6% 26

A highly refreshing light sparkling sake with the distinct taste of yuzu. Perfect on its own, or as a pairing with fried food.

Hana Awaka Sparkling Sake 250 ml / 7% 26

This sparkling flower is a refreshing, fizzy, low-alcohol sake. Light and pleasant, this bubbly sake is just perfect for brunch and after-work drinks. Its mild sweetness and acidity makes it a perfect match for sweet dishes and desserts and as a pre-dinner aperitif. Served very well chilled, it is also delicious on its own.

Kirei Umeshu with Collagen 300 ml / 7% 39

The liqueur drink is made from Japanese plums, has a mellow taste and is infused with 300 mg of collagen in each bottle, thus helping to rejuvenate the skin. Brewed with famously pure Fushimizu water which gives it a smooth texture, this Umeshu is both unique and delicious.

■ Sake

Please consult our service crew to find out our current Sake recommendations.

■ House Pours

House Pour: Shochu, Sake and Wine are available.

Please consult our service crew to find out our current recommendations.



Grilled Lobster
with Uni Sauce





Oyster with
Ponzu Jelly

