

前菜

ZENSAI

Appetiser



Onsen Tamago
温泉玉子
Lightly poached egg served chilled in a light broth 3.8



Shin Chawanmushi
心茶碗蒸し
Japanese-style egg custard 4.8



Buta Kimuchi
豚キムチサラダ
Thinly-sliced pork with spicy kimuchi and onions 10.8



Our Chefs

Our chefs follow time-honoured traditions: with craftsmanship, attention to details, and most importantly, passion.

"Food from the Heart" is what our chefs sincerely believe.



Inaniwa Sticks
稲庭うどんスティック
Savoury deep-fried thin udon with wasabi mayonnaise 6.6



Hamachi Carpaccio
はまちカルパッチョ
Yellowtail sashimi with homemade yuzu dressing 17.8



Edamame
枝豆
Soybeans in their pods 4.8



Tako Fry
蛸フライ
Deep-fried tasty octopus and squid with mayonnaise 10.8



Spicy Tsubugai
辛いつぶ貝
Japanese top-shell in spicy sauce 9.6



Roast Pumpkin
ローストパンプキンサラダ
Roasted pumpkin with avocado and sesame dressing 6.8



Kimuchi
キムチ
Spicy pickled Korean cabbage 5.8

サラダ

YASAI

Salad



Shin Goma Salad
心ごまサラダ
Broccoli, asparagus, french beans, sweet peas, tomatoes with sesame dressing, served chilled 12.8



Warm Mixed Salad
温野菜サラダ
Warm vegetable salad with ponzu dressing 12.2



Flamed Salmon Salad
焼き鮭サラダ
Seared salmon sashimi, greens with ponzu dressing 16.8



Black Pepper Maguro Salad
黒胡椒マグロの焼たたきサラダ
Seared tuna sashimi, black pepper, greens with ponzu dressing 17.6



Kaiso Salad
海草サラダ
Fresh greens and Japanese seaweed with soy dressing 10.8



Soft Shell Crab Salad Roll
ソフトシェルクラブとサラダの生春巻き
Deep-fried soft-shell crab, avocado, asparagus and mango in a roll 12.8



Sashimi Salad
刺身サラダ
Assorted sashimi on fresh salad greens with ponzu dressing 17.8



Horenso Salad
ホウレン草サラダ
Young leaf spinach with bacon and garlic chips tossed with soy dressing 11.6



刺身

SASHIMI



Sashimi

At Shin Kushiya, we carefully select the freshest fish and seafood from Tsukiji market in Tokyo and Hakodate in Hokkaido, which are flown in direct from Japan every day.

Our top-grade sashimi includes the exceptional Bluefin tuna, a premium delicacy with a deep ruby colour, texture and sweet flavour that surpasses the more common Yellowfin tuna.



Amaebi 甘海老 Sweet prawn (3 pcs) 12.8	Ikura イクラ Salmon roe 12.8
Hamachi ハマチ Yellowtail (5 pcs) 17.8	Otoro (Bluefin) 大トロ Premium fatty tuna belly (3 pcs) 38.8
Hokkigai ホッキ貝 Surf clam (5 pcs) 15.8	Tako タコ Octopus (5 pcs) 11.8
Ika イカ Thin slice Hokkaido squid 13.8	Nama Uni (Top grade) 生ウニ Hokkaido sea urchin 32.8
Maguro (Bluefin) 鮪 Bluefin Tuna (5 pcs) 15.8	Live Jumbo Oyster ジャンボ生牡蠣 Jumbo oyster with Ponzu 10.8
Mekajiki メカジキ Swordfish (5 pcs) 16.8	
Nama Hotate 生帆立 Hokkaido scallop 15.8	
Sake 鮭 Air-flown salmon (5 pcs) 11.8	
Sake Toro 鮭トロ Salmon belly (5 pcs) 15.8	



Trio of Sashimi Favourites
鮮魚刺身本盛合せ
Platter of salmon, bluefin tuna and swordfish (3 slices each) 24.6



Sashimi Moriawase Regular (5 types)
刺身盛合せ(小)
Sashimi platter of salmon, bluefin tuna, swordfish, yellowtail and sweet prawn 34.8



Sashimi Moriawase Large (7 types)
刺身盛合せ(大)
Assorted sashimi platter of salmon, bluefin tuna, swordfish, yellowtail, Hokkaido squid, sweet prawn and Hokkaido scallop 86



Sake Overload
鮭セレクション
Platter of salmon belly, salmon and salmon roe (3 slices each) 22.6

Premium Sashimi Moriawase (Regular / Large) (5 premium types)
スペシャル刺身盛合せ
Premium selection of premium fatty tuna belly, salmon belly, live oyster, surf clam and yellowtail 58 / 108



握り寿司

NIGIRI SUSHI



Handcrafted Sushi

Each piece of sushi is hand-crafted with expert skill and care using only sashimi-grade fish and seafood.

Our sushi rice is made from Japanese grains, and flavoured with our special blend of vinegar, seaweed, sour plum, salt and sugar.



Salmon Sushi Overload
 鮭寿司セレクション
 Selection of salmon, salmon belly, and salmon roe sushi (2 pcs each) 18.8



Sushi Favourites
 寿司盛合せ
 Selection of bluefin tuna, yellowtail, salmon, swordfish, grilled eel and cooked prawn (1 pc each) 17.2



Premium Sushi Selection
 プレミアム寿司セット
 Premium sushi selection of premium bluefin tuna belly, yellowtail, salmon belly, sweet prawn, surf clam, salmon roe, swordfish and tuna roll 34.2

Amaebi
 甘海老
 Japanese sweet prawn 4.6



Ebi
 海老
 Cooked tiger prawn 2.8



Ebiko
 エビコ
 Prawn roe 2



Hamachi
 はまち
 Yellowtail 3.4



Hokkigai
 ホッキ貝
 Surf clam 2.8



Hotate
 生帆立
 Hokkaido scallop 4.6



Ika
 イカ
 Hokkaido Squid 2.6



Ikura
 いくら
 Salmon roe 4.8



Kani Stick
 カニかま
 Crab stick 2.2



Maguro (Bluefin)
 鮪
 Bluefin tuna 3



Mekajiki
 眼帆立
 Swordfish 3.2



Sake
 鮭
 Salmon 2.2



Sake Toro
 鮭トロ
 Salmon belly 2.8



Tako
 タコ
 Octopus 2.2



Tamago
 玉子
 Omelette 2.2



Otoro (Bluefin)
 大トロ
 Premium fatty bluefin tuna belly 11.8



Unagi
 鰻
 Grilled eel 3.2



Nama Uri
 生ウニ
 Hokkaido sea urchin (top grade) 10.8



炙り寿司

Aburi Sushi Selection
炙り寿司セレクション
Selection of sake, maguro-tsuke and foie gras amaebi aburi sushi (1 pc each) 14.2



ABURI SUSHI AND TEMAKI



Aburi Sushi

Selected hand-crafted sushi are lightly flamed and topped with flavourful ingredients to create unique tastes and an innovative sushi experience.



Foie Gras Amaebi Aburi
フォアグラ甘海老炙り寿司
Flamed sweet prawn with foie gras 7.6

Mekajiki Aburi
根柢木炙り寿司
Flamed swordfish with lime rind 4.2

Sake Aburi
鮭炙り寿司
Flamed salmon with salmon roe 3.2

Maguro Tsuke Aburi
鮪すけ炙り寿司
Flamed marinated bluefin tuna with spicy lime paste 4

Sake Toro Aburi
鮭トロ炙り寿司
Flamed salmon belly with black caviar 3.8

Otoro Aburi
大トロ炙り寿司
Flamed bluefin tuna belly with kelp 12.8



TEMAKI

California Temaki
カリフォルニア手巻き
California-style handroll 3

Soft Shell Crab Temaki
ソフトシェルクラブ手巻き
Deep-fried soft shell crab handroll 3.8

Sake Kawa Temaki
サーモンズキン手巻き
Deep-fried salmon skin handroll 3.6

Sake Temaki
サーモン手巻き
Salmon handroll 3

Maguro Temaki
鮪手巻き
Bluefin tuna handroll 3.8

Ebi Tempura Temaki
海老天婦羅手巻き
Prawn tempura handroll 4.2

SMALL MAKI

Oshinko Maki
お新巻
Japanese pickle sushi roll 2.8

Ume Shiso Maki
梅紫巻
Japanese sour plum and shiso leaf sushi roll 3.8

Kappa Maki
河童巻
Cucumber sushi roll 2.8

Tekka Maki
鉄火巻
Tuna sushi roll 3.8

Kanpyo Maki
干瓢巻
Sweet pickle sushi roll 2.8

巻き寿司

MAKI ROLLS



Flamed Salmon Sashimi Maki
鮭巻き炙り
Flamed salmon sashimi slice, crab sticks, cucumber, with 2 types of toppings: Ikura / spicy mayonnaise and bonito flakes / mayonnaise 15.6



Ebi Tempura Maki
海老天婦羅巻き
Deep-fried prawn tempura sushi roll topped with sesame 14.8



Spicy Chicken Floss Maki
スパイシーチキンフロック巻き
Marinated chicken in a sushi roll with chicken floss 13.6



Shisamo Maki
ししよ巻
Deep-fried capelin fish topped with bacon in a sushi roll 12.8



Spicy Salmon Sashimi Maki
スパイシーサーモン巻き
Sushi roll with salmon sashimi, chargrilled salmon, avocado and spicy sauce 14.6



Spicy Tuna Maki
スパイシーツナ巻き
Sushi roll with bluefin tuna and prawn roe 14.8

Soft Shell Crab Maki
ソフトシェルクラブ巻き
Deep-fried soft shell crab sushi roll topped with sesame 13.8



California Maki
カリフォルニア巻き
Avocado, crab stick and prawn roe sushi roll 10.8



Ebi Avocado Maki
海老アボカド巻き
Sushi roll with prawns, avocado and mayonnaise 13.8



Lobster Maki
ロブスター巻き
Rock lobster paired with sweet omelette in a sushi roll 16.2

Chat's Recommendation

揚げ物

AGEMONO

Deep-Fried Delicacies

Tempura Mori
天婦羅盛り合わせ
Assorted seafood and vegetable in light tempura batter 16.8

Yasai Tempura
野菜天婦羅
Assorted vegetables in light tempura batter 13.8

Ebi Tempura
海老天婦羅
Fresh tiger prawns in light tempura batter (5 pcs) 17.8



Tori Katsu
鶏カツ
Breaded chicken fillet served with plum sauce 11.6



Pumpkin Croquette
パンアキネコロケ
Crispy, creamy deep-fried pumpkin croquettes 8.6



Ton Katsu
豚カツ
Breaded pork loin served with plum sauce 13.6



Kani Karaage
カニ唐揚げ
Deep-fried soft shell crab 8.6



Tori Karaage
鶏唐揚げ
Deep-fried chicken thigh with special Japanese seasoning 8.6

TOFU SELECTION



Tofu Steak
豆腐ステーキ
Pan-seared tofu with soy glaze and garlic chips 7.2



Kinoko Tofu
茸豆腐
Silken tofu and mushrooms in a savoury sauce 8.2



Agedashi Tofu
揚げ出し豆腐
Deep-fried tofu in tempura sauce 6.8

串揚げ

KUSHIAGE

Deep-Fried Delicacies on Skewers



Kushiage Platter
串揚げ盛り合わせ
Breaded chizu maki, shiitake, negima and Sashimi-grade sake 16.4

Chizu Maki
チーズ豚バラ巻き
Breaded cheese wrapped with pork 4.6

Ebi
海老
Breaded tiger prawn 4.6

Negima
ねぎま
Breaded chicken and leek 3.6

Hotate
帆立
Breaded Hokkaido scallops 5.6



Button Mushroom
マッシュルーム
Breaded button mushrooms 3.6

Shiitake
椎茸
Breaded shiitake mushrooms 3

Kaki Fry
牡蠣フライ
Breaded oysters 5.8

Sashimi-grade Sake
刺身 鮭
Breaded sashimi-grade salmon 5.2

Kushiage

Skewers of fresh ingredients are lightly coated with breadcrumbs and deep-fried till golden and crispy. Seafood kushiage pair well with our homemade citrus ponzu sauce, while tonkatsu sauce is a good complement for other kushiage items.

焼き物

YAKIMONO

Charcoal-grilled Delicacies



Sake Butteryaki
鮭バター焼き
Norwegian salmon fillet with butter sauce, served with potato salad 17.2



Sake Kabuto Shioyaki / Teriyaki
鮭兜塩焼き/照り焼き
Charcoal-grilled salmon head with sea salt or teriyaki sauce 13.6



Toumorokoshi Shoyu Yaki
トウモロコシ醤油焼き
Charcoal-grilled corn on the cob with soy dressing 6.8



Sake Teriyaki
鮭照り焼き
Charcoal-grilled salmon fillet with teriyaki sauce 14.8



Gindara Teriyaki
ぎんだら照り焼き
Charcoal-grilled Atlantic cod with homemade teriyaki sauce 19.8

Ika Kimuchi
いかキムチ
Charcoal-grilled squid stuffed with kimuchi 16.8



Tosei Saba Yaki
銚子鯖焼き
Charcoal-grilled lightly marinated Japanese mackerel 12.8



Sanma Hiraki
秋刀魚ひらき
Charcoal-grilled air-dried Pacific saury from Japan (slightly salty) 15.6



Ika Sugatayaki
いか姿焼き
Charcoal-grilled whole squid with teriyaki sauce 14.8



Wagyu Hamburg
和風ハンバーグ
Charcoal-grilled wagyu patty with wafu sauce and vegetables 19.6



"Black Angus" Ribeye Togarashi
ブラックアンガスリブアイステーキ
Charcoal-grilled prime "Black Angus" ribeye steak served with Japanese togarashi spices 31.6



U.S. Kurobuta Pork Chop
U.S. 黒豚ポークチョップ
Charcoal-grilled U.S. Kurobuta pork chop with citrus ponzu and mustard sauces 26.6



Chashu
チャーシュー
Charcoal-grilled pork fillet with mustard and sliced leek 15.8



Wafu Steak Tenderloin
和風ステーキ
Prime tenderloin, wafu sauce and vegetables 28.8



Chicken Teriyaki
鶏照り焼き
Charcoal-grilled chicken thigh with homemade teriyaki sauce 11.6



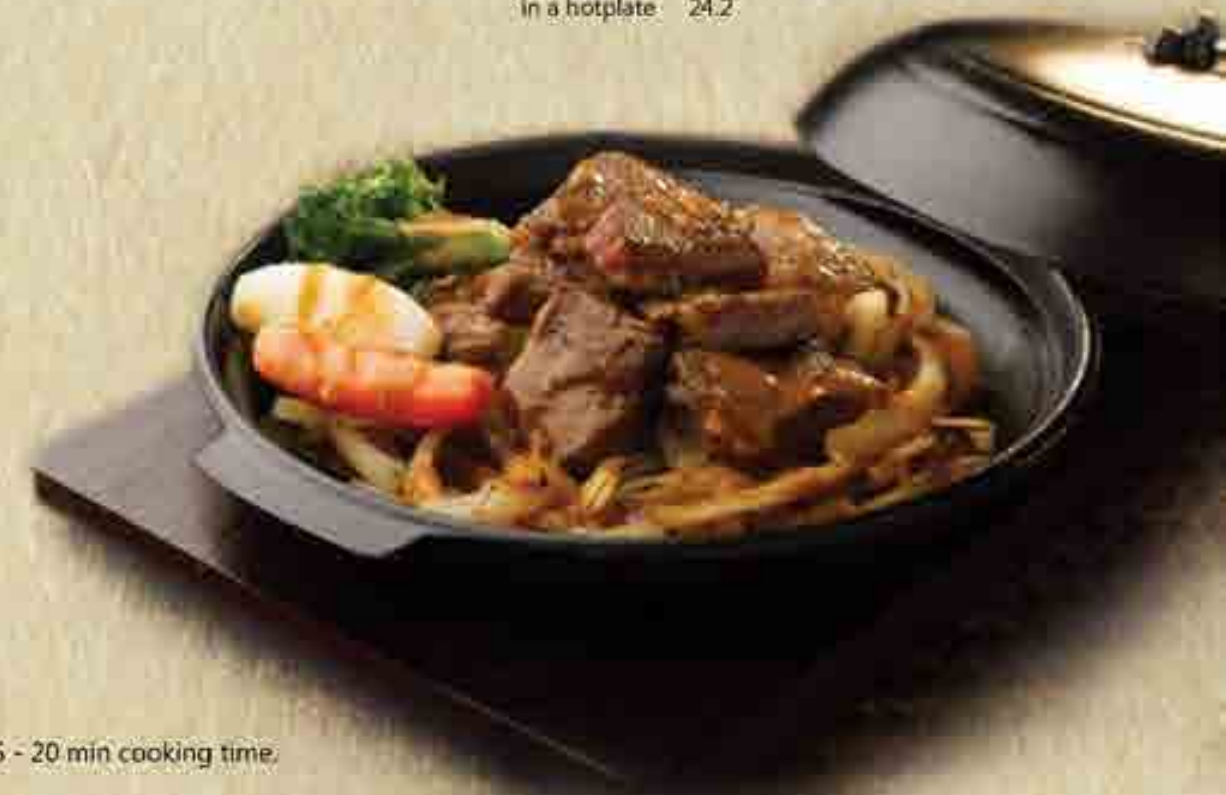
Lamb Persillade
ラムチョップパシラ
Charcoal-grilled lamb chop with parsley, breadcrumbs and mustard 16.8

Satsuma Imo
さつまいも
Charcoal-grilled sweet potato 6.8

U.S. Short Rib Miso
U.S. カルビ味噌
U.S. short rib with homemade miso in a hotplate 24.2

Food from the Heart

At Shin Kushiya, all our dishes are skillfully prepared by our chefs with care and attention to detail. Using fresh ingredients, everything is prepared and cooked in our restaurants. Even our sauces are homemade, to bring out the natural flavours. Our passion is to bring you good food, cooked with heart and soul.



飯物汁物

DONBURI

Rice



Ton Katsu Curry Don
豚カツカレーライス
Deep-fried pork loin with Japanese curry, rice and cabbage salad 16.8

Chicken Katsu Curry Don
鶏カツカレーライス
Deep-fried chicken thigh with Japanese curry, rice and cabbage salad 15.8



Seafood Curry Don
シーフードカレーライス
Homemade Japanese seafood curry with rice and salad 18.6



Buta Don
豚丼
Pan-seared pork fillet with kabayaki sauce in a rice bowl 14.8

Oyako Don
親子丼
Pan-fried chicken, served with savoury egg in a rice bowl 12.8



Chashu Kabayaki Don
チャーシュー丼
Charcoal-grilled pork loin with kabayaki sauce, in a rice bowl 14.2



Ton Katsu Don
豚カツ丼
Breaded pork loin, deep-fried with egg, in a rice bowl 14.8



Ebi Tamago Don
海老玉丼
Tempura prawns with savoury egg, in a rice bowl 15.8



Tori Shogayaki Don
鶏生姜焼き丼
Pan-fried chicken thigh, soft egg with soy-ginger sauce, in a rice bowl 13.8



Unagi and Salmon Don
鮭炙り鰻丼
Salmon and sea eel with kabayaki sauce in a sushi rice bowl 19.2



Shin Chirashi
心散し寿司
Premium sashimi selection in a sushi rice bowl 23.8



Salmon Ikura Don
サーモンいくら丼
Salmon sashimi and salmon roe in a sushi rice bowl 17.8



Sake Chazuke
鮭茶漬け
Salmon flakes with rice in hot broth 6.6

Ume Chazuke
梅茶漬け
Sour plum with rice in hot broth 5.6



Maguro Zuke Don (Bluefin)
鮪漬け丼
Marinated bluefin tuna sashimi in a sushi rice bowl 17.8



Garlic Fried Rice
ガーリックライス
Fragrant garlic fried rice with spring onions 4.8

Rice
ご飯
Steamed Japanese rice 2.5



Sanshoku Don
三色丼
Sashimi slices of salmon, bluefin tuna and swordfish in a sushi rice bowl 17.8

SOUP

Hamachi Soup
ハマチ味噌汁
Yellowtail fish head simmered in miso soup 9.8

Sake Kabuto Soup
鮭兜味噌汁
Salmon fish head simmered in miso soup 6.8

Miso Soup
味噌汁 2.5

麵類

MENRUI

Noodles



Beef Inaniwa Udon
牛稲庭うどん
Thinly-sliced beef with premium hand-cut thin udon, in a rich broth 17.8



Tori Nanban Udon / Soba
鶏南蛮うどん/蕎麦
Japanese noodles with chicken and vegetables 13.8



Kimuchi Nabe Udon
キムチ鍋焼うどん
Japanese claypot noodles in a spicy kimuchi stock 17.6



Nabeyaki Udon
鍋焼うどん 鶏
Japanese claypot noodles with prawn tempura, vegetables and chicken 15.8



Chashu Udon / Soba
チャーシューうどん/蕎麦
Japanese noodles with grilled pork loin in a rich broth 14.6



Sansai Udon / Soba
山菜うどん/蕎麦
Japanese noodles with wild vegetables in broth 12.8



Tempura Udon
天婦羅うどん
Assorted tempura with Japanese noodles in a light broth 17.8

Our noodles are imported directly from Japan



Udon - Thick white noodles with a chewy tender texture.



Soba (buckwheat) - Healthy buckwheat noodles with a "nutty" flavour.



Somen - Very thin silky white noodles best enjoyed chilled.



Shin Truffle-infused Uni Pasta
トリュフ風味の雲丹パスタ 心スタイル
Chilled angel hair pasta with truffle oil (Limited orders) 12.8
with Scallop sashimi 20.8
with Uni sashimi 26.8



Mentaiko Pasta
明太子パスタ
Pasta tossed with codfish roe, bacon and seaweed 16.6



Spicy Prawn Pasta
スパイシー海老パスタ
Fresh sea prawns pasta infused with spicy prawn stock 15.4



Tenzaru
天ざる
Assorted tempura served with chilled buckwheat noodles 17.8



Zaru Udon / Soba
ざるうどん/蕎麦
Chilled noodles with homemade dipping sauce 8.8



Cold Somen
冷しそうめん
Chilled ultra-thin noodles, prawn, shiitake and dipping sauce 14.2



Cha Soba
茶蕎麦
Chilled green tea noodles with wild vegetables and egg in a cold broth 10.8



Hiyashi Onsen Cha Soba
冷し温泉玉子茶蕎麦
Green-tea noodles with wild vegetables and egg in a cold broth 13.6

Tosei Inaniwa Udon
渡世稲庭うどん
Premium hand-cut thin udon served chilled, with special duck broth dipping sauce 13.8

