

# **BRUNCH**

Available from 11am till 3pm

+ 15mins waiting time during peak periods

### PETIT BREAKFAST 10

Broiche toast, scrambled eggs, chicken sausage

#### DAIZU BRUNCH 22

Brioche, truffled scramble eggs, spiced chicken sausage, creamy mushroom, rosti hash, mixed greens, house specialty Japanese BBQ sauce

### LEMON MISO EGGS BENEDICT 24

Brioche bun, poached eggs, smoked salmon, sautéed mushrooms, mixed greens, house specialty lemon miso hollandaise sauce

Add-ons: Change of Brioche to Garlic Bread 2

## **PASTAS**

Available all day (Last order at 9pm)

#### OKONOMIYAKI STYLE 12

Spaghetti, japanese sauce, cabbage, mushrooms, edamame, mayonnaise

### CHICKEN PAITAN 14

Spaghetti, thickened chicken broth, chicken thigh, mushrooms, chilli

#### GARLIC BUTTER SAKURA EBI 16

Spaghetti, house specialty garlic butter sauce, mushrooms, sakura ebi

#### KAMO-NARA 20

Spaghetti, truffle cream, sous vide duck, shimeiji mushrooms, onsen egg, pecorino cheese

Add-ons: Unagi 6 | Grilled Chicken 6 | Mentaiko Salmon 10 | Beef Striploin 12

# RICE BOWLS AND MAINS

Available all day (Last order at 9pm)

#### GRILLED CHICKEN THIGH 14

Japanese grain, Grilled Chicken Thigh, onsen egg, mushrooms, edamame, soybeans, house specialty japanese bbq sauce

## CRISPY CHICKEN KARAAGE 14

Japanese grain, Fried Chicken Karaage, onsen egg, mushrooms, edamame, soybeans, house specialty curry aioli

#### DAIZU'S VEGGIE BOWL 15

Japanese grain, fried broccoli, onsen egg, edamame, sweet corn, cherry tomato, creamy mushroom

## TORCHED MENTAIKO SALMON 16

Japanese grain, pan-seared salmon steak, onsen egg, mushrooms, edamame, soybeans, house specialty mentaiko sauce

### LEMON MISO SALMON SALAD 16

 $\label{thm:miso} \mbox{Mixed salad, goma dressing, salmon with house specialty lemon miso dressing}$ 

#### UNAGI BOWL 17

Japanese grain, grilled unagi, onsen egg, mushrooms, edamame, soybeans, unagi tare

## CHILLI SOFT SHELL CRAB 17

Japanese grain, crispy soft shell crab, onsen egg, mushrooms, edamame, soybeans, house specialty chilli crab sauce

## SALMON BELLY IKURA 17

Sushi rice, Ikura, salmon belly slices, edamame, soybeans

## SOY GLAZED SALMON BELLY 18

Sushi rice, Ikura, aburi salmon belly slices, edamame, soybeans

#### MISO BEEF STRIPLOIN 18

Japanese grain, pan-seared beef striploin, onsen egg, mushrooms, edamame, soybeans, house specialty miso goma sauce

## DAIZU'S BARA CHIRASHI 18

Sushi rice, assorted marinated diced seafood, ikura, edamame

### MIXED BARA CHIRASHI SALAD 18

Mixed salad bowl, assorted marinated diced seafood, ikura, edamame

### STEAK FRITES 19

Pan-seared beef striploin with garlic shoyu, house salad, seasoned thick cut fries

## DAIZU'S SPICY BARA CHIRASHI 19

Sushi rice, assorted spicy marinated diced seafood, ikura and edamame  $\,$ 

## SALMON & CHIPS 21

Tempura battered salmon fillers, house salad, seasoned thick cut fries, house specialty tartar sauce

## BARA CHIRASHI-AAGE 22

Sushi rice, assorted battered marinated diced seafood, ikura, edamame

## CHILLI CRAB CHIRASHI 24

Sushi rice, Assorted diced seafood marinated with house specialty chilli crab sauce, edamame, lkura, crispy soft shell crab

### IKURA DON WITH SPICY SALMON 28

Sushi rice, generous amount of ikura, spicy salmon, edamame

\*Kindly note that fish-based dishes may contain some bones\*

# **SMALL PLATES**

Available all day (Last order at 9pm)

#### CURRY AIOLI FRIES 8

Shoestring fries tossed with signature spices, served with house specialty curry aioli  $\ensuremath{\operatorname{dip}}$ 

### CHICKEN DUMPLING 8

Pan-seared chicken dumplings served with house infused mirin sauce

### MENTAIKO CHICKEN DUMPLING 10

House specialty torched mentaiko sauce, served over pan-seared chicken dumplings

## WHITE TRUFFLE FRIES 10

Truffled shoestring fries served with house specialty wasabi mayonnaise dip

### CHICKEN KARAAGE 10

Battered chicken bites served with house specialty curry aioli dip

### FRIED BROCCOLI 10

Deep-fried Broccoli with house goma dressing

### TEMPURA HIRATAKE 12

Daizu's signature kinako soy tempura Togarashi Oyster Mushroom served with Japanese mayonnaise

## **MENTAIKO FRIES** 12

House specialty torched mentaiko sauce, furikake and bonito flakes served over shoestring fries  $% \left( 1\right) =\left( 1\right) \left( 1\right) +\left( 1\right) \left( 1\right) \left( 1\right) +\left( 1\right) \left( 1$ 

### TEMPURA PUMPKIN 12

Daizu's signature kinako soy tempura pumpkin served with house specialty salted egg dip

## THICK CUT SALMON SASHIMI SLICE 12

5 pieces of thick cut salmon sashimi, served with house blend shoyu and wasabi

## CHILLI SOFT SHELL CRAB WITH BRIOCHE 14

House specialty chilli crab sauce, soft shell crab, edamame, toasted brioche sticks

Add-ons: Brioche Sticks (8pcs) 6

# **CAKES AND TARTS**

DECADENT CHOCOLATE CAKE 8

SEASALT CARAMEL CAKE 8

LIME MERINGUE TART 8.5

HONEYCOMB CHEESECAKE 9

CLASSIC MATCHA TART 9

BOURBON PECAN PIE 9

Single scoop of vanilla ice cream +3

# **DESSERTS**

## AFFOGATO 8

Single scoop french vanilla ice cream served with double shot espresso on side

### HOJICHA BREAD BUTTER PUDDING 14

Served with a single scoop of french vanilla ice cream

## **PASTRIES**

**BUTTER CROISSANT 4** 

KOUIGN AMANN 5

\*Butter and Jam available upon request

COFFEE Freshly Brewed with 100% Roasted Arabica Beans - Choco	olate, Nutty	y Notes	DAIZU CRÉME Our favourite brews with soy pudding layered at base	BTL	
BLACK	НОТ	ICED	ROYAL MILK TEA	8	
			MATCHA LATTE	8	
ESPRESSO	4	-	PURPLE POTATO	8	
ESPRESSO MACCHIATO	4.5	-	DARK CHOCOLATE	8	
LONG BLACK	5	5.5			
LONG MACCHIATO	5	-	OTHERS	НОТ	CED
WHITE	НОТ	ICED	BABYCINO	4	-
FLAT WHITE	6	-	FRESH ORANGE JUICE	-	6
LATTE	6	6.5	ICED TEA WITH LEMON	-	6.5
CAPPUCINO	6	6.5	DARK CHOCOLATE	6	6.5
DARK MOCHA	6.5	7	STRAWBERRY COCOA	-	7
STRAWBERRY LATTE	-	7	SPARKLING SPICED APPLE PIE	_	7
STRAWBERRY DARK MOCHA	-	7.5			
Soy Milk +1 Oat Milk +1 Additi	onal Sho	t +1	ALCOHOL		
			<b>BEER</b> BTL	BTL(5)	BTL(10)
TEA	НОТ	ICED	ASAHI SUPER DRY 8	35	60
UJI MATCHA	6	6.5			
UJI MATCHA LATTE	7	7.5	WINES	GLS	BTL
UJI HOJICHA	6	6.5	DAIZU RED	9	40
UJI HOJICHA LATTE	7	7.5	Cabernet Sauvignon (Central Valley, Chile)		
TEA SELECTIONS	6	-	DAIZU WHITE Sauvignon Blanc (Central Valley, Chile)	9	40
English Breakfast, Timeless Earl Grey, Peppermint, Jasmine Pearls, Lychee Fiesta, Blissful Berries (Caffeine-free)			DAIZU MOSCATO  Moscato (Venato, Italy)	-	40
			DAIZU PROSECCO Prosecco Extra Dry DOC (Venato, Italy)	-	50
DAIZU BREW	BTL		DAIZU ROSÉ Rosé (New Zealand)	-	60
DAIZU BREW KUROZATO WHITE	BTL 7			-	60
				-	60