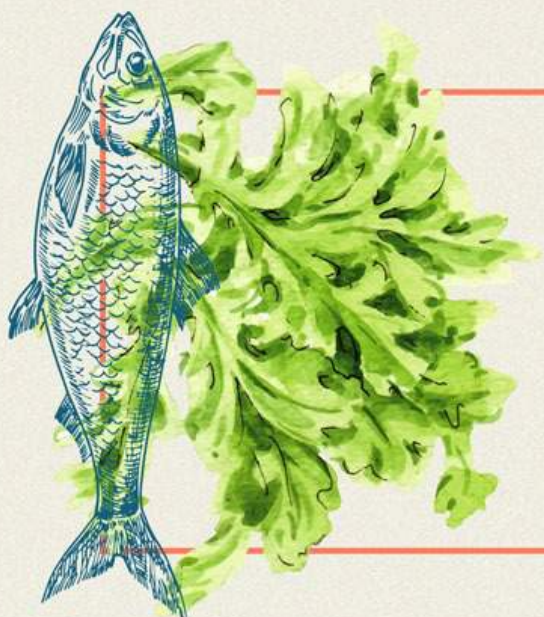


SALAD サラダ



HAYASHI SALAD

\$8.⁹⁰

Salmon, Tuna, Swordfish
with Salad Sauce

DONBURI 丼



PREMIUM CHIRASHI DON

BARA DON

\$15.⁸⁰

Salmon, Maguro, Swordfish, Tako
and Amaebi with Ikura and
Tobiko with Hayashi Sauce

PREMIUM CHIRASHI DON

\$38.⁰⁰

Kanpachi, Tai, Botan Ebi, Uni with
Ikura n Tobiko drizzled with
Hayashi Sauce

NEGITORO DON

\$28.⁰⁰

Negitoro & Ikura with
Spring onion and Nori

**Subject to availability*



NEGITORO DON

SASHIMI

刺身

Fresh Catch, From Japan



HAYASHI PREMIUM SASHIMI PLATTER

SALMON
(Per Serving 5pc)

\$8.⁸⁰

BOTAN EBI
(1pc)

\$8.⁰⁰

TUNA
Maguro (Per Serving 5pc)

\$12.⁸⁰

KANPACHI
AmberJack (Per Serving 5pc)

\$22.⁰⁰

SWORDFISH
Kaijiki (Per Serving 5pc)

\$12.⁸⁰

TAI \$18.⁰⁰
Red Snapper (Per Serving 5pc)

SWEET SHRIMP
Amaebi (Per Serving 5pc)

\$12.⁸⁰

KINMEDAI
Golden Eye Sea Bream
(Per Serving 5pc)

\$38.⁰⁰

IKURA
(1 Dish 30g)

\$6.⁸⁰

**Subject to availability*

UNI
(1 Dish 15g)

\$24.⁸⁰

HAYASHI SASHIMI
PLATTER
(Consist of Salmon, Amaebi, Scallop, Tuna,
Tako, Swordfish 2 pcs each)

\$38.⁰⁰

HON MAGURO
OHTORO
(Per Serving 3pc)

\$48.⁰⁰

HAYASHI PREMIUM
SASHIMI PLATTER
(Consist of Oh Toro, Kanpachi, Tai, Kin Medai,
Botan Ebi 2pcs each)

\$88.⁰⁰

SUSHI

すし

Per Pair

SALMON	\$5.80
TUNA Maguro	\$5.80
SWORDFISH Kaijiki	\$6.80
SWEET SHRIMP Amaebi	\$5.80
SCALLOP	\$6.80
TAKO	\$5.80
IKURA	\$6.80

MAKIMONO

マキすし



SALMON ABURI MENTAICO MAKI

CALIFORNIA MAKI	\$8.00
SOFT SHELL CRAB MAKI 🍡	\$12.00
HAYASHI SIGNATURE SALMON ABURI MENTAICO MAKI 🍷	\$15.00

YAKIMONO

焼き



BEEF HOT PLATE

BEEF HOT PLATE A5 Japanese Wagyu With Beansprouts and Wagyu Sauce * with Rice additional \$3	\$38.00
HAMACHI KAMA 🍷	\$18.00
BLACK TIGER PRAWN 🍷 Shio / Mentaiko	\$12.00

ZEN ZAI

ぜんざい

	PER SERVING	
GYOZA 🍡 Fried Chicken And Vegetable Gyoza	\$6.00	
TORI KARAAGE Hayashi's Freshly Made and Marinated	\$6.80	
EBI FRY	\$5.00	
TAKO WASABI	\$4.90	
AMAEBI KARAAGE	\$8.00	
	1PC	3PCS
SOFT SHELL CRAB	\$7.80	-
SHISAMO 🍡	\$2.00	\$5.00
FRIED SESAME CHICKEN WING 🍡	\$2.00	\$5.00
POTATO CROQUETTE	\$3.80	-
BREADED OYSTER WITH HAYASHI SAUCE	-	\$15.00

RAMEN

ラーメン



TONKOTSU RAMEN 🍡

2pcs Chashu, Black fungus, Spinach

(Spicy / Non-Spicy)

REGULAR TOPPING

\$13.00

Tonkotsu (selected pork bone) broth is carefully simmered for 10 hours in order to make concentrated, creamy delicious soup. Blended with sea salt, kelp and flavoured oil, no msg is involved. Freshly made Hakata style ramen to compliment the broth.

FULL TOPPING

\$13.80

Top up to 3 hearty slices of tenderly Stewed Aburi Chashu, 1 Flavoured Egg, Black Fungus, Spinach and 2pcs Nori.



SHOYU RAMEN

2pcs Chashu, Black fungus, Spinach

(Spicy / Non-Spicy)

REGULAR TOPPING

\$13.00

Hayashi's Tonkotsu Shoyu Ramen uses the same white, creamy Tokontsu soup stock and is flavoured with a secret blend of Japanese shoyu and dried fishes. Topped with Hayashi's secret blend of flavoured oils, it is easy to be addicted to this authentic Shoyu Ramen.

FULL TOPPING

\$13.80

Top up to 3 hearty slices of tenderly Stewed Aburi Chashu, 1 Flavoured Egg, Black Fungus, Spinach and 2pcs Nori.



HAYASHI DRY RAMEN

1 portion Stewed Pork, Bean Sprouts, Shredded Nori, Spring Onions

REGULAR TOPPING

\$13.00

Hayashi Dry Ramen is freshly made noodles and comes with Stewed Pork seasoned with Hayashi-made sauce and mixed with Special Sauce infused with Truffle Oil to give it an extra fragrance.

FULL TOPPING

\$13.80

Top up to 1 Flavoured Egg, Black Fungus, extra topping of Stewed Pork seasoned in Hayashi-made sauce, Ikura and Spring Onion.

RAMEN

ラーメン



BLACK RAMEN

2pcs Chashu, Nori, Bean Sprouts, Pea Shoots

(Spicy / Non-Spicy)

REGULAR TOPPING

\$13.00

Hayashi's Black Garlic Ramen uses black garlic aged under special conditions, softening it and transforming its into a robust, molasses-like sweetness topped on the flavourful collagen Tonkotsu broth.

FULL TOPPING

\$13.80

Top up to 3 hearty slices of tenderly Stewed Aburi Chashu, 1 Flavoured Egg, Black Fungus, Spinach and 2pcs Nori. Complemented with freshly made Hakata style ramen.



HAYASHI SIGNATURE RAMEN 🍣

2pcs Chashu, Nori, Bean Sprouts, Pea Shoots

(Spicy / Non-Spicy)

REGULAR TOPPING

\$13.00

Tonkotsu (selected pork bone) broth is carefully simmered for 10 hours with a mixture of premium fish broth that have a rich aroma to create a caramel and sweet flavour. Paired with freshly made hakata style ramen. A dedicated hayashi house touch.

FULL TOPPING

\$13.80

Top up to 3 hearty slices of tenderly Stewed Aburi Chashu, 1 Flavoured Egg, Black Fungus, Spinach and 2pcs Nori. Complemented with freshly made hakata style ramen.



SPICY MISO RAMEN 🍢

2pcs Chashu, Black Fungus, Bean Sprouts, Pea Shoots

(Spicy / Non-Spicy)

REGULAR TOPPING

\$13.80

Hayashi Tonkotsu broth blended with 3 different miso pasted specially imported from Japan all of which is aged uniquely to create a natural Umami flavour. Paired with freshly made hakata style ramen.

FULL TOPPING

\$15.00

Top up to 3 hearty slices of tenderly Stewed Aburi Chashu, 1 Flavoured Egg, Black Fungus, Spinach and 2pcs Nori. Complemented with freshly made hakata style ramen.

RAMEN

ラーメン



CHICKEN DRY RAMEN

CHICKEN
DRY RAMEN **\$12.00**

3pc Chicken, 1 Egg, Bean Sprouts,
Spring Onions, Shredded Nori



HAYASHI SEAFOOD RAMEN

HAYASHI
SEAFOOD RAMEN **\$23.80**

1 Soft Shell Crab , 3 AmaEbi ,Bean Sprouts,
Spring Onions , 2pc Nori

RAMEN SET MEAL



SALAD SET
Salad + 1 Choice of Drink
+ **\$3.00**



KARAAGE SALAD SET
Salad + 1 Choice of Drink
+ Karaage 3pcs
+ **\$5.00**



EBI FRY SALAD SET
Salad + 1 Choice of Drink
+ Ebi Fry 3pcs
+ **\$6.00**

ADD ON TO RAMEN

Nori	\$1.00
BeanSprouts	\$1.00
Black Fungus	\$1.00
Pea Shoots	\$1.00
Spinach	\$1.00
Spring Onion	\$1.00
1pc Ajitama (Flavoured Egg)	\$1.50
2pcs Aburi Char Siu	\$3.00
Half Noodle	\$1.50
1 Portion Noodle	\$2.00
1 Portion Soup	\$3.00

KIDS RAMEN

1 Egg, 1 Cha Shu, Spinach

SIGNATURE /
SHOYU / TONKOTSU

\$6.00

B E V E R A G E

飲 料

NON-ALCOHOL

• DASANI DRINK WATER	\$1.50
• COKE	\$2.00
• ROASTED MATCHA GREEN TEA (COLD/HOT)	\$2.00
• QOO FUJI GRAPE	\$2.00
• ICED SODA LYCHEE	\$5.00
• ICED SODA PINK GRAPEFRUIT	\$5.00
• ICED SODA YUZU	\$5.00
• ICED SODA WHITE PEACH	\$5.00

BEER

• SAPPORO DRAFT BEER	
330ML	\$8.00
330ML* (2 Mugs Happy Hour)	\$12.00*
500ML	\$12.00
• SUNTORY HIGHBALL	
ORIGINAL <small>CLASSIC!</small>	\$7.00
YUZU <small>FAVOURITE!</small>	\$9.00
WHITE PEACH	\$9.00

SAKE (BOTTLE)

• SAKURA SPARKLING
SAKE

300ML

\$18.00

720ML

1800ML

• PEACH UMESHU

\$42.00

• KIKUSUI KARAKUCHI
HONJYOZO

\$21.00

\$45.00

• ECHIGO NO JUNMAI

\$24.00

\$50.00

• KIMONO DAI GINJYO

\$26.00

\$56.00

• TOKUBETSU JUNMAI

\$28.00

\$63.00

• TAMANO HIKARI BIDEN
OMACHI

\$36.00

\$48.00

• GINREI GASSAN JUNMAI
DAI GINJYO

\$46.00

\$86.00

• HAKKAISAN SNOW AGED
JUNMAI GINJYO

\$112.00

• KUBOTA MANIYO JUNMAI
DAI GINJYO 50%

\$140.00

\$289.00

• SAKARI JUNMAI DAI GINJYO

\$68.00

• AYU MASAMUNE

\$36.00

\$68.00

• DASSAI 45

\$46.00

\$76.00

• DASSAI 39

\$99.00

\$205.00

• DASSAI 23

\$162.00

\$286.00

