

WEEKDAY LUNCH SET



Lunch set includes:
Miso Soup, Salad, Agedashi Tofu & Hot/Cold Ocha



KAISEN DON SET

\$29.00

Assorted premium sashimi (including chutoro) in a sushi rice bowl



Lunch set includes:
Miso Soup, Salad, Agedashi Tofu & Hot/Cold Ocha



UNAGI DON SET

\$16.00

Grilled eel in a rice bowl, glazed with tare



KANPACHI SALMON DON SET

\$28.00

Salmon & amberjack in a sushi rice bowl



FUKAI DON SET

\$26.00

Salmon & tuna in a sushi rice bowl



SALMON DON SET

\$26.00

Salmon in a sushi rice bowl



IKURA SHAKE DON SET

\$26.00

Salmon & salmon roe in a sushi rice bowl

GYU DON SET

\$16.00

Japanese sliced beef in a rice bowl, simmered in mild sweet sauce



KATSU DON SET

\$16.00

Hokkaido pork cutlet in a rice bowl, served with assorted vegetables & egg



SALMON TEPPAN DON SET

\$16.00

Pan-fried salmon in a rice bowl, glazed with ginger sauce

• BARA CHIRASHI DON SET

\$19.00

Assorted diced sashimi, cucumber, tamago & ikura in a sushi rice bowl

• KAISEN CURRY SET

\$19.00

Japanese curry rice served with deep-fried seafood assortment (salmon croquette, ebi (2pcs), squid (3pcs) & oyster)

• TEMPURA UDON / SOBA SET

\$17.00

Choice of udon or soba soup, served with tempura assortment

• YAKIBUTA DON SET

\$17.00

Hokkaido sliced pork in a rice bowl

• TEN DON SET

\$16.00

Tempura assortment in a rice bowl

• OYAKO DON SET

\$14.00

Braised chicken in a rice bowl

• MISO CHARSIEW RAMEN SET

\$14.00

Ramen with sliced pork in miso soup base

• SHOYU RAMEN SET

\$14.00

Ramen with sliced pork in shoyu soup base

Only valid for dine in - not available during weekends, public holidays or eve of public holidays.

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SIGNATURE

KANPACHI ATAMA SHIO

\$38.00 to
\$58.00

Grilled amberjack
head & cheek



AJI SASHIMI \$28.00 to \$38.00 Horse mackerel sashimi

FOIE GRAS TERIYAKI \$21.00

Pan-fried goose liver, glazed with
teriyaki sauce



おすすめ

HOT POT

SHABU SHABU

\$20.00

Japanese hot pot
with choice of meat:

- Beef
- Pork
- Chicken
- Seafood (+\$2.00)
- Salmon



SUKIYAKI

\$20.00

Japanese sliced beef hot pot
with sweet soy sauce broth

TARA NABE

\$20.00

Cod fish served in
a claypot soup



なべ物

ZENSAI

KAWA EBI

\$11.00

Deep-fried river shrimp



EDAMAME

\$6.00

Boiled soybeans



EBI GYOZA

\$8.00

Pan-fried prawn dumplings



• FOIE GRAS TERIYAKI

\$21.00

Pan-fried goose liver, glazed with teriyaki sauce

• TAMAGO YAKI

\$8.00

Japanese omelette

サラダ



MEGUMI SALAD

\$11.00

Mixed green salad tossed in Megumi's signature dressing

SALAD



MIXED SASHIMI SALAD

\$15.00

Mixed green salad with assorted sashimi tossed in Megumi's signature dressing



SALMON AVOCADO SALAD

\$11.00

Mixed green salad with salmon & avocado tossed in Megumi's signature dressing

前菜

SASHIMI DONBURI



KAISEN DON

\$29.00

Assorted premium sashimi (including chutoro) in a sushi rice bowl



KANPACHI SALMON DON

\$28.00

Salmon & amberjack in a sushi rice bowl



SALMON DON

\$26.00

Salmon in a sushi rice bowl



IKURA SHAKE DON

\$26.00

Salmon & salmon roe in a sushi rice bowl



FUKAI DON

\$26.00

Salmon & tuna in a sushi rice bowl



BARA CHIRASHI DON

\$22.00

Assorted diced sashimi, cucumber, tamago & ikura in a sushi rice bowl



SHAKE MENTAI DON

\$20.00

Seared salmon with mentai sauce in a sushi rice bowl

SASHIMI

刺身



PREMIUM SASHIMI

\$118.00

Assorted premium sashimi (including chutoro & uni)



UNI SASHIMI

\$48.00

Sea urchin (30 grams)



CHUTORO SASHIMI

\$28.00

Tuna belly



HOTATE SASHIMI

\$20.00

Scallop



IKURA SASHIMI

\$18.00

Salmon roe

• KANPACHI SASHIMI

\$22.00

Amberjack

• BOTAN EBI

\$20.00

Pandalid shrimp (2 pcs)

TAKE SASHIMI

\$58.00

7 types of assorted sashimi



SALMON BELLY SASHIMI

\$18.00

Salmon belly (5 slices)



MEKAJIKI SASHIMI

\$16.00

Swordfish (5 slices)



MAGURO SASHIMI

\$16.00

Tuna (5 slices)



SALMON SASHIMI

\$15.00

Salmon (5 slices)



TAKO SASHIMI

\$15.00

Octopus (5 slices)



HYOGO OYSTER

\$7.80

Fresh oyster from Hyogo prefecture (2 pcs)

ABURI SUSHI

炙り寿司

SUSHI

寿司



SALMON ABURI
\$7.00
Seared salmon sushi (2pcs)



CHUTORO ABURI
\$20.00
Seared tuna belly (2pcs)



TRUFFLE HOTATE ABURI
\$18.00
Scallop with truffle aburi (2pcs)



KANPACHI BELLY ABURI
\$13.00
Seared amberjack sushi (2pcs)



TAI BELLY ABURI
\$12.00
Seared tai sushi (2pcs)



SALMON BELLY ABURI
\$9.00
Seared salmon belly sushi (2pcs)



SALMON MISO ABURI
\$7.00
Seared salmon sushi with miso (2pcs)



BOTAN EBI SUSHI
\$22.00
Pandalid shrimp sushi (2pcs)



UNI SUSHI
\$22.00
Sea urchin sushi (2pcs)



CHUTORO SUSHI
\$20.00
Tuna belly sushi (2pcs)



HOTATE SUSHI
\$16.00
Scallop sushi (2pcs)



AMA EBI SUSHI
\$15.00
Sweet shrimp sushi (2pcs)



IKURA SUSHI
\$13.00
Salmon roe sushi (2pcs)



SALMON BELLY SUSHI
\$9.00
Salmon belly sushi (2pcs)



MEKAJIKI SUSHI
\$8.00
Swordfish sushi (2pcs)



TOBIKO SUSHI
\$8.00
Tobiko sushi (2pcs)



MAGURO SUSHI
\$8.00
Tuna sushi (2pcs)



TAKO SUSHI
\$7.00
Octopus sushi (2pcs)



SALMON SUSHI
\$7.00
Salmon sushi (2pcs)

• **UNAGI SUSHI**
\$12.00
Eel sushi (2pcs)

• **KANPACHI SUSHI**
\$12.00
Amberjack sushi (2pcs)

• **TAMAGO SUSHI**
\$5.00
Tamago sushi (2pcs)

• **INARI SUSHI**
\$5.00
Inari sushi (2 pcs)

MAKI SUSHI

巻き寿司



WAGYU BEEF MAKI
\$68.00
Seared wagyu beef maki roll

SALMON PLATTER
\$38.00
Assorted salmon platter:
• 2pcs of hako sushi
• 4pcs of salmon avocado maki
• 3 slices of salmon sashimi
• 3pcs of salmon belly aburi



CHUTORO PLATTER
\$48.00
Platter of chutoro maki, chutoro sashimi, & chutoro sushi



SALMON SPICY MAKI
\$17.00
Salmon roll with spicy sauce



SAKE RAINBOW MAKI
\$25.00
Salmon rainbow roll



MEGUMI MAKI
\$26.00
Ebi roll, topped with advocado



CALIFORNIA MAKI
\$15.00
California roll



WASABI SHRIMP ROLL
\$26.00
California roll with prawn tempura & wasabi mayo



TEMPURA MAKI
\$17.00
Prawn tempura roll



UNAGI MAKI
\$25.00
Grilled eel roll



NEGI TORO MAKI
\$15.00
Tuna belly roll



SALMON AVOCADO MAKI
\$12.00
Salmon & avocado in roll



TAMAGO MAKI
\$5.00
Tamago roll



SPIDER MAKI
\$20.00
Soft shell crab roll



SPICY MAGURO MAKI
\$18.00
Tuna roll with spicy sauce



UFO MAKI
\$17.00
Crunchy seafood roll

• **KAPPA MAKI**
\$5.00
Cucumber roll

• **KANPYO MAKI**
\$5.00
Gourd strip roll

手巻き寿司

TEMAKI SUSHI



UNI
\$18.00
Sea urchin handroll



SPIDER
\$9.00
Soft shell crab handroll



UNA-Q
\$9.00
Grilled eel handroll



TEMPURA
\$7.00
Prawn tempura handroll



SALMON
\$7.00
Salmon handroll



CALIFORNIA
\$5.00
California handroll

• **AVOCADO MAKI**
\$8.00
Avocado roll

• **KANI STICK MAKI**
\$5.00
Crab stick roll

• **OSHINKO MAKI**
\$5.00
Yellow pickle roll

RAMEN

ラーメン

ISHINABE

石鍋

SHIOK RAMEN

\$16.00

Ramen with sliced pork in spicy shoyu soup base

Choose spice level:

- level 1: 🌶️
- level 2: 🌶️🌶️
- level 3: 🌶️🌶️🌶️



KAISEI RAMEN

\$22.00

Ramen with assorted seafood in milky soup base



TARA RAMEN

\$20.00

Ramen with cod fish in milky soup base



SHOYU RAMEN

\$14.00

Ramen with sliced pork in shoyu soup base



MISO CHARSHIEW RAMEN

\$14.00

Ramen with sliced pork in miso soup base

• GYU NIKU RAMEN

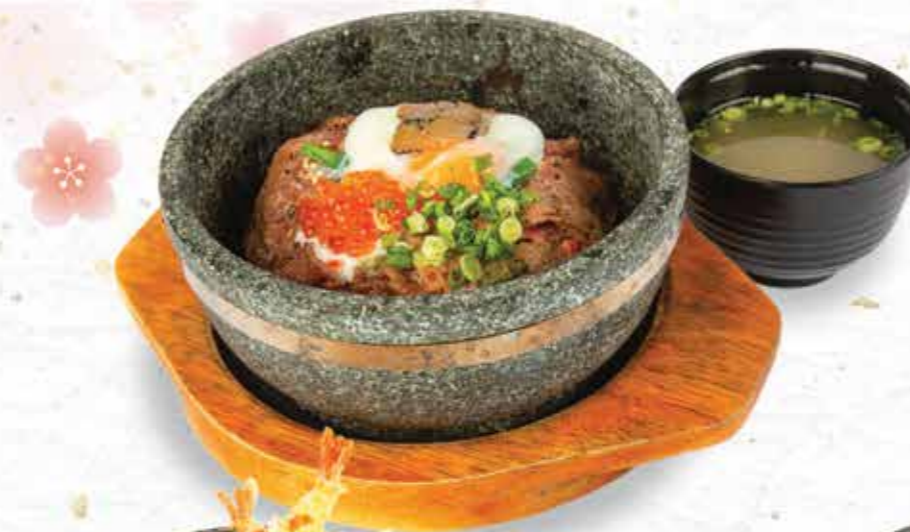
\$19.00

Ramen with beef in shoyu soup base

• TORI KARAAGE RAMEN

\$14.00

Ramen with deep-fried chicken in shoyu soup base



TRUFFLE GYU ISHINABE

\$28.00

Japanese sliced beef with truffle, served in a heated stone-pot rice bowl



ONSEN TEMPURA ISHINABE

\$20.00

Tempura assortment, served in a heated stone-pot rice bowl



BUTA TAMAGO ISHINABE

\$20.00

Hokkaido sliced pork, served in a heated stone-pot rice bowl

• YAKI NIKU ISHINABE

\$20.00

Japanese sliced beef, served in a heated stone-pot rice bowl

• UNAGI ISHINABE

\$20.00

Grilled eel, served in a heated stone-pot rice bowl

• YAKI TORI ISHINABE

\$16.00

Grilled chicken, served in a heated stone-pot rice bowl

チャーハン

YAKI MESHI

EBI YAKI MESHI

\$19.00

Big prawn fried rice



UNAGI YAKI MESHI

\$17.00

Grilled eel fried rice

NINNIKU FRIED RICE

\$14.00

Garlic fried rice

DONBURI



UNAGI DON SET
\$16.00
 Grilled eel in a rice bowl,
 glazed with tare



KAZAN GYU DON
\$18.00
 Japanese sliced beef in a rice bowl



YAKI BUTA DON
\$17.00
 Hokkaido sliced pork in a rice bowl



KATSU DON
\$16.00
 Hokkaido pork cutlet in a rice bowl



SALMON TEPPAN DON
\$16.00
 Pan-fried salmon in a rice bowl, glazed
 with ginger sauce



GYU DON
\$16.00
 Japanese sliced beef in a rice bowl



TEN DON
\$16.00
 Tempura assortment in a rice bowl



OYAKO DON
\$14.00
 Braised chicken in a rice bowl



WAKADORI DON
\$14.00
 Pan-fried chicken in a rice bowl, glazed
 with terikaya sauce



TORI KATSU DON
\$14.00
 Chicken cutlet in a rice bowl

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CURRY RICE



KAISEI CURRY
\$23.00
 Japanese curry rice served with deep-fried
 seafood assortment (salmon croquette, ebi (2pcs),
 squid (3pcs) & oyster)



KATSU CURRY
\$17.00
 Japanese curry rice served with
 Hokkaido pork cutlet



TORI KATSU CURRY
\$15.00
 Japanese curry rice served with
 chicken cutlet

お弁当



MEGUMI BENTO
\$29.00
 Bento with
 assorted sashimi,
 grilled saba fish,
 assorted tempura,
 rice & miso soup



SANKAI BENTO
\$29.00
 Bento with
 assorted sashimi,
 sushi, salad, maki
 & miso soup



TENZARU BENTO
\$23.00
 Bento with
 cold soba,
 mixed sashimi,
 & assorted
 tempura



KODOMO SET
\$14.00
 Deep-fried ebi
 (2pcs), chicken
 karaage, deep-
 fried fishcake,
 udon (small),
 chawanmushi &
 yakult

• **UNAGI BENTO**
\$29.00
 Bento with grilled eel, assorted tempura,
 chicken karaage, rice & miso soup

• **SAIKORO BENTO**
\$29.00
 Bento with beef cubes, saba fish,
 chicken karaage, rice & miso soup

UDON

うどん

SOBA

蕎麦



TEMPURA UDON
\$17.00
Udon soup with tempura assortment

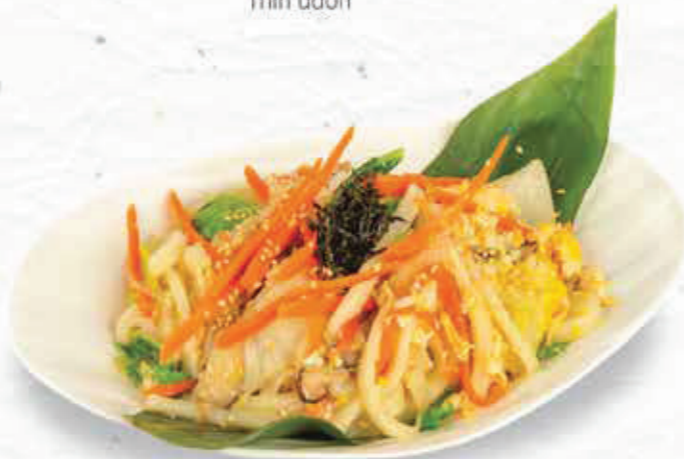


TEMPURA SOBA
\$17.00
Soba soup with tempura assortment



GYU UDON
\$19.00
Udon soup with Japanese sliced beef

INANIWA UDON
\$14.00
Thin udon



TORI YASAI UDON
\$14.00
Udon soup with chicken & vegetables

YAKI UDON
\$14.00
Fried udon



TORI YASAI SOBA
\$14.00
Soba soup with chicken & vegetables



KITSUNE SOBA
\$12.00
Udon soup with beancurd skin



SOBA
\$12.00
Buckwheat soba noodles (choice of hot soba or cold soba)



CHA SOBA
\$12.00
Green tea soba noodles (choice of hot soba or cold soba)

• **NABE YAKI UDON**
\$16.00
Udon soup with prawn & salmon tempura served in claypot soup

• **KITSUNE UDON**
\$12.00
Udon soup with beancurd skin

• **YASAI UDON**
\$12.00
Udon soup with vegetables

• **KAKE UDON**
\$11.00
Udon soup with fish cake

• **GYU SOBA**
\$19.00
Soba soup with beef

• **YASAI SOBA**
\$12.00
Soba soup with vegetables

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TEPPANYAKI

鉄板焼き

YAKIMONO

焼き物

MIYAZAKI WAGYU BEEF

\$78.00
Pan-fried A5 wagyu beef, served with green salad & potato salad on the side (110 - 120 grams)



HOKUBEE SIRLOIN STEAK

\$19.00
Teppan style hokubee sirloin steak



SAIKORO STEAK

\$19.00
Teppan style beef cubes



HOTATE MUSHROOM BUTTERYAKI

\$18.00
Stir-fried scallop with mushroom



YAKI NIKU

\$18.00
Japanese style BBQ steak



YAKI BUTA

\$17.00
Stir-fried hokkaido sliced pork in BBQ style sauce

• **GYU**
\$17.00
Pan-fried Japanese sliced beef

• **WAKADORI**
\$11.00
Pan-fried chicken with teriyaki sauce

• **YASAI ITAME**
\$10.00
Assorted pan-fried vegetables

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SALMON
\$13.00
Grilled salmon (shioyaki / teriyaki sauce / black pepper sauce)

SALMON MENTAIYAKI
\$17.00
Grilled salmon with mentaiyaki sauce



KANPACHI ATAMA SHIO
\$38.00 to \$58.00
Grilled amberjack head



AJI SHIOYAKI
\$28.00 to \$38.00
Grilled horse mackerel



GINDARA
\$20.00
Grilled cod fish (miso sauce / teriyaki sauce / black pepper sauce)



SALMON KABUTO YAKI
\$19.00
Grilled salmon fish head with salt



EBI MISO YAKI
\$16.00
Grilled prawn with miso paste (2pcs)



UNAGI KABAYAKI
\$16.00
Grilled eel in kabayaki sauce



SALMON HARASU
\$16.00
Grilled salmon belly (5pcs)



TORO SABA SHIOYAKI
\$14.00
Grilled mackerel



SHISHAMO
\$7.00
Grilled smelt fish (4pcs)

• **HAMACHI KAMA SHIO**
\$48.00
Grilled yellow tail cheek

• **KAMA SHIO**
\$28.00
Grilled yellow tail cheek (small)

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AGEMONO



SOFT SHELL CRAB
\$19.00
Deep-fried soft shell crab



TORI KARAAGE
\$11.00
Deep-fried chicken

揚げ物

SIDE DISH

小鉢

- **UNAGI TOFU**
\$11.00
Deep-fried beancurd with eel
- **AGEDASHI TOFU**
\$8.00
Deep-fried beancurd with sauce



TRUFFLE CHAWANMUSHI
\$7.00
Steamed egg custard with truffle

- **CHAWANMUSHI**
\$5.00
Steamed egg custard
- **SUSHI RICE**
\$3.00
Japanese vinegared rice
- **SHIRO GOHAN**
\$3.00
Japanese steamed rice
- **MISO SHIRU**
\$3.00
Miso soup

天ぷら

TEMPURA



TEMPURA MORI
\$20.00
Prawn & assorted vegetables tempura

デザート

DESSERT

EBI TEMPURA
\$19.00
Prawn tempura



UNAGI TEMPURA
\$16.00
Eel tempura



YASAI TEMPURA
\$13.00
Assorted vegetables tempura



DEEP FRIED VANILLA
\$9.00
Deep-fried vanilla ice cream



DEEP FRIED KURO GOMA
\$9.00
Deep-fried black sesame ice cream



DEEP FRIED MATCHA
\$9.00
Deep-fried matcha ice cream



VANILLA ICE CREAM
\$8.00
Vanilla ice cream



KURO GOMA ICE CREAM
\$8.00
Kuro goma ice cream



MATCHA ICE CREAM
\$8.00
Matcha ice cream

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SAKE



OZEKI JUNMAI DAIGINJO

\$36.00 (300ml)

Sophisticated flavour fullbodied sake. Fruity yet floral in aroma making a rich flavourful experience

Alcohol: 15%
Polishing rate: 50%



HAKKAISAN DAIGINJO

\$118.00 (720ml)

Highly graded sake with a fine mellow crisp taste. It has a subtle refined spiciness that compliments any dish

Alcohol: 15.5%
Polishing rate: 45%



SHIRATAKI JOZEN DAIGINJO

\$138.00 (720ml)

Fruity & flavourful sake. Moderate refreshing aroma of banana & melon with a hint of aromatic tree. Smooth & fine texture with condensed fruity & savoury flavour

Alcohol: 15.9%
Polishing rate: 50%



HAKUSHIKA CHOKARA JUNMAI

\$21.00 (250ml)

House pour sake. This versatile sake is perfect to pair with popular Japanese dishes including sushi, teriyaki, tempura, tonkatsu & yakitori

Alcohol: 14.5%
Polishing rate: 70%



OHYAMA TOMIZU TOKUBETSU JUNMAI

\$108.00 (720ml)

This sake has a rich, juicy & surprising taste. Uses 20% more rice than ordinary sake making

Alcohol: 15.9%
Polishing rate: 60%



ONNA NAKASE JUNMAI DAIGINJO

\$39.00 (300ml)

Elegant, gentle aroma, clean & deep taste. Aged at low temperature for about half a year

Alcohol: 16.5%
Polishing rate: 50%



BORN JUNSUI NAMA CHOZO

\$39.00 (300ml)

The aroma is moderate rice, pear, & lychee, silky smooth with crisp acidity & light texture create as balanced

Alcohol: 15%
Polishing rate: 50%



ICHINOKURA SUZUNE WABI

\$38.00 (3375ml)

Premium sparkling sake. Perfect harmonisation of sweetness & acidity, elegant light texture with fresh fruity aroma

Alcohol: 5%
Polishing rate: 65%



HAKUSHIKA GINJO NAMACHOZO

\$28.00 (300ml)

This sake has a fresh, crisp & refreshing taste. Best paired with oyster, mackerel, seabream & any seasonal dish

Alcohol: 13.3%
Polishing rate: 60%



TAKASAGO KOKUSHIMUSO JUNMAI

\$32.00 (300ml)

Drinking with a citrus swelled scent, umami and richness is well balanced with acid, with a refreshing taste

Alcohol: 15.5%
Polishing rate: 55%



ONIKOROSHI TOKUBETSU JUNMAI

\$30.00 (300ml)

Dry & sturdy sake with excellent mildness yet delicious & fragrant to give the best satisfaction

Alcohol: 17.5%
Polishing rate: 60%



SHIBORITATE DAIGINJO

\$30.00 (300ml)

Rich flavour slightly tart with a light semblance of pears. It can be best savoured either room temperature or chilled

Alcohol: 15.5%
Polishing rate: 45%



HANNARI MATCHA NO SAKE

\$28.00 (330ml)

Made using uji matcha with the savoury, natural flavour and sake make a good combination. Bitter-sweet aroma, which is elegant, yet has a dignified freshness

Alcohol: 13%

日本酒

BEER



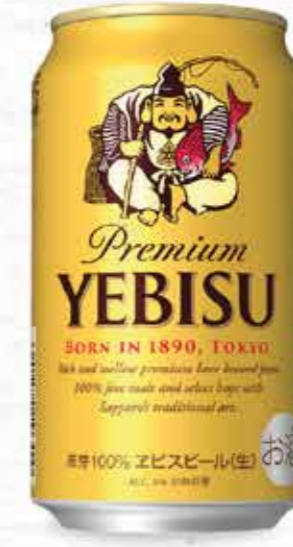
MEGUMI BEER BUNDLE

\$20.00

Bundle consists of 3 beers. Pick & mix between Sapporo Beer (bottle) and Yebisu Beer (can)

SAPPORO BEER (BOTTLE)

\$8.00
Refreshing lager with a crisp, refined flavour. Perfect beer to pair with any dish



YEBISU BEER (CANNED)

\$8.00
Rich and mellow premium beer brewed from 100% fine malt & select hops with Yebisu's traditional art

ジュース

NON ALCOHOL

- SPARKLING WATER \$5.00
- COCA - COLA \$4.00
- COCA - COLA LIGHT \$4.00
- SPRITE \$4.00
- ICED LEMON TEA \$4.00
- ALOE VERA - PEACH \$4.00
- APPLE JUICE \$4.00
- LIME JUICE \$4.00
- ICED OCHA (FREE FLOW) \$3.50
- HOT OCHA (FREE FLOW) \$3.00
- YAKULT \$2.00
- MINERAL WATER \$1.00

