



MENZEN
@GARDENS



SASHIMI

IKURA SALMON ROE	\$6.00
SALMON 5 SLICES	\$10.80
SALMON BELLY 5 SLICES	\$12.80
TUNA 5 SLICES	\$12.80
SWORDFISH 5 SLICES	\$14.80
HOTATE 6 HOKKAIDO SCALLOPS SLICES	\$15.80
ASSORTED SASHIMI 3 SALMON, 3 TUNA, 3 SWORDFISH, 2 HOTATE	\$25.80



FOR SHARING

	FRIED CHICKEN GYOZA 5 JAPANESE FRIED CHICKEN DUMPLINGS	\$6
	CURLY FRIES	\$7
	TRUFFLE FRIES SHOESTRING FRIES DRENCHED WITH TRUFFLE OIL	\$8
	CHICKEN KARAAGE DEEP FRIED CHICKEN	\$8
	TAKO SATSUMA-AGE JAPANESE OCTOPUS FISHCAKE	\$8
	KAKI FRY 5 BREADED JAPANESE OYSTERS	\$10
	SPAM FRIES LUNCHEON MEAT FRIES	\$10
	IKA KARAAGE DEEP FRIED SQUID	\$10
	TAKO KARAAGE DEEP FRIED OCTOPUS	\$10
	TOGARASHI SOY CHICKEN WINGS 5 JAPANESE SPICED MIXTURE SOY GLAZED CHICKEN WINGS	\$10
	WAGYU BEEF SLICES PAN SEARED WAGYU BEEF SLICES WITH TRUFFLE BEEF SAUCE & FRIED GARLIC	\$18.80
	WHOLE UNAGI WHOLE GRILLED EEL	\$24.80



FOR SHARING

CORN CROQUETTE

\$4

CHUKA KURAGE

SEASONED JELLYFISH

\$5

CHUKA WAKAME

SEASONED SESAME SEAWEED SALAD

\$5

EDAMAME

LIGHTLY SALTED JAPANESE GREEN PEAS

\$5

TRUFFLE EDAMAME

LIGHTLY SALTED JAPANESE GREEN PEAS DRENCHED IN TRUFFLE OIL

\$6



TAKO WASABI

WASABI MARINATED OCTOPUS

\$6

PITAN TOFU

COLD TOFU WITH CENTURY EGG SAUCE TOPPED WITH TOBIKO

\$7



SPICY TOPSHELL

MARINATED TOPSHELL WITH GARLIC AND KOREAN CHILI SAUCE

\$7

IKA LOBSTER SALAD

SQUID AND LOBSTER SALAD

\$10



MAINS

-  **BARA-CHIRASHI DON** \$15.80
CHOPPED SALMON, TUNA, SWORDFISH MARINATED IN HOMEMADE SHOYU WITH TAMAGO AND TOBIKO OVER SUSHI RICE
- ABURI BARA-CHIRASHI DON** \$15.80
TORCHED CHOPPED SALMON, TUNA, SWORDFISH MARINATED IN HOMEMADE SHOYU WITH TAMAGO AND TOBIKO OVER SUSHI RICE
-  **MENTAIKO BARA-CHIRASHI DON** \$17.80
TORCHED SEASONED POLLOCK ROE MAYO ON CHOPPED SALMON, TUNA, SWORDFISH WITH TAMAGO AND TOBIKO OVER SUSHI RICE
- CHIRASHI DON** \$15.80
SLICED SASHIMI, SALMON, TUNA, SWORDFISH WITH TAMAGO, TOBIKO OVER SUSHI RICE
- SALMON DON** \$15.80
SLICED SALMON SASHIMI WITH IKURA OVER SUSHI RICE
- ABURI SALMON DON** \$15.80
TORCHED SLICED SALMON SASHIMI WITH IKURA OVER SUSHI RICE
-  **MENTAIKO SALMON DON** \$17.80
TORCHED SEASONED POLLOCK ROE MAYO ON SALMON SASHIMI WITH TAMAGO AND TOBIKO OVER SUSHI RICE
- TUNA DON** \$17.80
SLICED TUNA SASHIMI WITH TAMAGO AND IKURA OVER SUSHI RICE
- MEKAJIKI DON** \$18.80
SLICED SWORDFISH SASHIMI WITH TAMAGO AND IKURA OVER SUSHI RICE
- UNA DON** \$16.80
GRILLED EEL OVER WHITE RICE
-  **WAGYU BEEF DON** \$19.80
PAN SEARED WAGYU BEEF AND ONSEN EGG WITH TRUFFLE SHOYU OVER WHITE RICE
- OPTION: ADD BEEF +\$9.80



OPTIONS/ADD-ONS

CHANGE RICE TO SALAD

ADD \$2.00

SWITCH YOUR DONBURI TO A MIXED SALAD
WITH CHERRY TOMATOES, CUCUMBER, CORN AND TAMAGO

CHOICE OF DRESSING - SESAME OR SWEET ONION

ADDITIONAL DRESSING +\$0.50

SOUP

MISO SOUP

\$2.50

ASARI MISO SOUP

\$6.50

MISO SOUP WITH CLAMS, TOFU AND SEAWEED

ADD-ONS

SIDE SALAD \$3.50

WHITE RICE \$2.50

SUSHI RICE \$3.50

ONSEN EGG \$1.50

IKURA \$3.00

TAMAGO \$2.00



BARA-CHIRASHI SALAD



BARA-CHIRASHI DON

ALCOHOL

DRAFT BEER

Beer prices are NETT

ASAHI SUPER DRY
ASAHI BLACK
KRONENBOURG BLANC

PINT
\$10

2L TOWER
\$38

3L TOWER
\$55

OTHER ALCOHOLIC BEVERAGES

JINRO SOJU
CHAMISUL, GREEN GRAPE, STRAWBERRY, GRAPEFRUIT

1 FOR \$15, 3 FOR \$40

SUNTORY HIGHBALL

\$10

ROKU GIN & TONIC

\$12

SUNTORY KAKUBIN 700ML

\$138

ROKU GIN 700ML

\$158



Sakē

NIHONSAKARI HONJOZO NAMA GENSHU 1 FOR \$15, 3 FOR \$40

A soft texture with a big flavour, this Honjozo that is pleasant to savour with richer foods. Portable, lightweight and eliminates the need for glasses.
Vol 200ml ALC 19%

AYU MASAMUNE TOKUBETSU HONJOZO NAMACHOZO \$28

Fragrant melon aroma and mild elegant taste, it is very refreshing drunk cold.
Vol 200ml ALC 14%

HIDEYOSHI LACHAMTE SPARKLING SAKE \$28

A sparkling sake with lively notes of white peaches and honeysuckle. Pair with raw bar dishes and sashimi.
Vol 280ml ALC 8%

NIHONSAKARI YUZU LIQUEUR \$68

The purest Yuzu juice is mixed with a 75% polished Junmai sake base to create the cleanest and freshest flavours.
Vol 710ml ALC 8.5%

NIHONSAKARI JUNMAI DAIGINJO NAMAZAKE \$88

Thanks to the right balance of JDG, non-pasteurization (Nama) and original yeast, this sake contains rich flavour of rice and fresh fruity aroma.

Fine Sake Award Gold 2020

Vol 720ml ALC 15%



DRINKS & DESSERTS

TEA

SENCHA
JAPANESE GREEN TEA

HOT

\$2

ICED

\$3

GENMAI CHA
JAPANESE BROWN RICE GREEN TEA

\$2

\$3

YUZU TEA

\$4

\$5

SOFT DRINKS

\$3.50

COKE

COKE ZERO

SPRITE

ICE LEMON TEA

GINGER ALE

QOO WHITE GRAPE

SODA WATER

DESSERT

HOKKAIDO STRAWBERRY CHEESECAKE

\$6

HOKKAIDO EARL GREY CHEESECAKE

\$6