

ROBATAYAKI

Robatayaki (炉端焼き, literally "fireside-cooking") is a technique in Japanese cuisine where food is traditionally grilled over charcoal in front of the customer. Due to high development of kitchen equipment over the years, we use open grills and also much stronger exhaust hoods to prevent smells and smoke from traveling towards our lovely guests. With these, customers are able to enjoy to the fullest for the entire course.

Robata originates from a centuries-old country style of cooking by northern Japanese fishermen around a communal hearth (irori) that serves as a cooking area and a source of heat, found on the northernmost island of Japan, Hokkaido. The fishermen needed a way to cook on the boats, so they encased binchōtan coals in a stone box to protect the boat from the intense heat. After a government campaign depicting Hokkaido as an idyllic rustic area, this style of cooking became popular all over Japan. Proving a successful formula, soon more robata restaurants followed.

Kurama" (九喇嘛) literally means 'nine lama'. Sometimes people do call it FOX with NINETAILS

Appetizer

Tako Wasabi \$8
marinated raw squid

Edamame \$8
green soybeans

Tofuage Karamiso \$10
tofu with miso

Ehire \$12
dried stingray fin

Tatami Iwashi \$12
dried silver fish

Tarabo \$12
dried cod fish

Uzura \$4
quail egg

Fugu Mirin \$15
dried puffer fish

Shishamo \$6
wilow leaf fish

Tori Karaage \$12
deep fried marinated chicken

Salad

Mesclun mix Salad \$9

Onsen Truffle Salad \$12

Wagyu Salad \$28

Sashimi Salad \$38

Vegetables

Asupara \$9
asparagus topped with fish flakes

Satsumaimo \$13
sweet potato with melted butter

Shiitake \$8
grilled mushroom

Eringi \$14
king oyster mushroom

Enoki \$6
golden mushroom

Hiratake \$9
flat mushroom

Kinoko Butter Yaki \$15
foiled grilled mix mushroom with butter

Tama Negi \$9
grilled yellow onion

Naga Negi \$9
grilled leek

Pecorosu \$6
baby onion

Vegetables

Shishito \$9
sweet chilli pepper

Manganji \$9
green pepper

Piman \$14
mini bell peppers

Beinasu \$16
miso glazed eggplant

Okra \$9
mini lady finger

Kabocha \$8
pumpkin

Zucchini \$6
grilled squash

Ginnan \$6
ginkgo nut

Ninniku \$4
grilled garlic cloves

Meat/Kushi Yaki

Tsukune Skewer \$9
Homemade Chicken Meatball With Raw Egg

Momo Skewer \$4
Boneless Chicken Thigh Meat

Tebasaki Skewer \$7
Grilled Mid-joint Wing

Buta Bara Skewer \$10
Japanese Black Pork Belly

Wagyu \$60
A5 Ohmi Beef 100gm

Gyu Tang \$28
Grilled Wagyu Tongue

Foie-gras Steak \$15
Grilled Goose Liver With Teriyaki Sauce

Steak

A4 Kagoshima 100gm \$42
Grilled Wagyu Steak

A5 Saga 100gm \$72
Grilled Wagyu Steak

Chicken Giblets

Nankotsu \$5
Chicken Soft Bone

Reba \$5
Chicken Liver

Sunagimo \$5
Chicken Gizzard

Hatsu \$5
Chicken Heart

Bonjiri \$5
Chicken Tail

Tori Kawa \$5
Chicken Skin

Seafood & Shell-fish

Taraba Crab Leg \$78
alaska crab leg

Hotate (market price) \$25-\$35
grilled scallops with butter&sake

Kuruma Ebi \$20-\$25
japanese imperial prawn with butter

Surume Ika \$30
japanese common squid

Hamachi Kama \$32
yellowtail fish collar

Gindara \$48
grilled marinated miso cod fish

SEASONAL FISH/SHELL FISH MARKET PRICE
Please refer to service crew or chef for more info

Rice / Udon/steamed Egg

Gohan \$3
steamed white rice

Ninniku Chahan \$8
garlic fried rice

Seafood Chahan \$14
prawns & scallop fried rice

Inaniwa Udon
Plain \$12 | Wagyu \$32
thin fresh udon in clear soup base

Chawan Mushi
Plain \$8 | Truffle \$15 | Seafood \$18
steamed egg

Donburi

Premium Hokkaido Don \$68

premium sea urchin, ikura, scallop, tuna & spot prawn

Angel Hair Pasta \$78

sea urchin, hokkaido scallop, sakura ebi, shaved truffle, shio konbu, chives

Gindara Don \$52

marinated cod fish topped with truffle onsen egg & ikura

Gyu Don

A4 Kagoshima \$42 | A5 Saga \$72

wagyu beef, onsen egg with truffle soy sauce

Foie-Gras Gyu Don

A4 Kagoshima \$55 | A5 Saga \$85

wagyu beef, foie-gras, onsen egg with truffle oil

Premium Wagyu Don

A4 Kagoshima \$92 | A5 Saga \$122

Wagyu, uni, foie gras, ikura, onsen egg, shaved truffle & truffle oil

ADD On

Onsen Egg \$3

Foie Gras \$13

Uni \$15

Ikura \$14

Shaved Truffle \$15

SOUP

Miso Soup \$6

tofu, seaweed & spring onion

Clear Soup \$12

Desserts

Ice Cream \$6

Chocolate, Yuzu, Black Sesame, Green Tea

Warabi Mochi \$12

Black honey, soy bean powder & matcha powder

Shingen Mochi \$12

Crystal clear jelly with black honey & soy bean powder

MuskMelon

market price

Subject to availability

Sushi & Sashimi

Sashimi Platter \$60

10 slices of 5 kinds chef selections of the day

Sushi Platter \$70

*10pcs of 5kinds chef selections of the day
Top up \$10 for Aburi*

Negitoro Maki/Temaki \$18

chopped tuna roll/handroll

Tai Carpaccio \$38

*thinly slice sea bream with shaved truffle,
shio konbu, onion, homemade truffle soy sauce*

Truffle Uni & Toro Bruschetta \$32

truffle, sea urchin, chopped toro

Murasaki Premium Sushi 3pcs \$58

toro toro caviar, foie-gras uni, botan ebi scallop

Uni Handroll \$48

Sea urchin handroll

À-la-carte Premium Sushi

prices/slice

Foie Gras Uni \$18

Foie gras sushi topped with sea urchin

Foie Gras Scallop \$16

Foie gras sushi with scallop

Botan Ebi Foie Gras \$28

Foie gras sushi with spot prawn

Toro- toro \$28

Chopped tuna topped with caviar

Ala-carte Sushi / Sashimi

prices/slice
min order 2 slices

Shima Aji \$8
striped jack

Tai \$8
sea bream

Hirame \$8
Fluke

Ikura
Sashimi \$16 | Sushi \$8
salmon roe

Hotate \$8
scallop

Kinmedai \$12
golden eye snapper

Anago \$13
conger eel

Tamago \$3
layered egg

Akami \$12
Tuna

Chutoro \$16
blue fin medium fatty tuna

Ootoro \$22
blue fin fatty tuna belly

Amaebi \$8
sweet prawn

Botan Ebi \$13
spot prawn

Uni
Sashimi \$48 | Sushi \$24

OMAKASE

KUMO \$189

SASHIMI 3KINDS
1 APPETIZER
SUSHI 6PCS
MINI PREMIUM DON
SOUP
DESSERT

MURASAKI \$268

SASHIMI 5KINDS
1 APPETIZER
SUSHI 9PCS
1 HANDROLL
SOUP
DESSERT

KURAMA \$230

1 CHEF DISH
GRILLED BLACK PORK BELLY SIDE WITH SEASONAL VEGETABLE
1 APPETIZER
GRILLED GINDARA STEAK
GRILLED GIANT PRAWN
GRILLED HOKKAIDO SCALLOP
CHEF MINI DON
SOUP
DESSERT
