
PLUM & TORO

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❁ Cold

OYSTER 8
hyogo oyster with dashi jelly, citrus jus, golden tobiki, ayu soy

UNI ONSEN 16
slow cooked soft-boiled egg served with wasabi, sea urchin and caviar

MAGURO TARTARE 18
tuna tartare with uni caviar and onsen egg, topped with gin an sauce

GOMA TOFU 19
homemade white sesame tofu with sea urchin and ikura cooked in happo dashi

B.U.K.C 35
botan shrimp, sea urchin, crab meat, caviar

❁ Salads

GREEN SALAD 15
mesclun, japanese sweet corn, cherry tomatoes, u.s. green asparagus with wafu dressing

SEAFOOD TACO SALAD 17
pan-fried batter cake served with julienne cabbage, hokkaido scallop, shrimp and lime wedge

WAGYU TATAKI SALAD 19
grilled sliced wagyu beef, mesclun, shallot, japanese cucumber served with rayu soy



❁ Sashimi Moriawase

HAWAIIAN STYLE MAGURO POKE 22
diced bluefin tuna loin, japanese cucumber, topped with sesame sauce

CARPACCIO OF THE DAY 25
thinly sliced fresh catch of the day, topped with citrus dressing

3 KINDS OF CHEF'S SELECTION 35
a variation of freshest catch of the day served with wasabi and soy sauce

❁ Sushi Rolls

CRUNCH ROLL 24
minced assorted fish and tempura shrimp, rolled with vinegared rice, coated with crispy batter, topped with red tobikko and sriracha sauce

SPICY EBI TEMPURA ROLL 28
tempura shrimp and green asparagus, rolled with vinegared rice, topped with homemade dynamite sauce

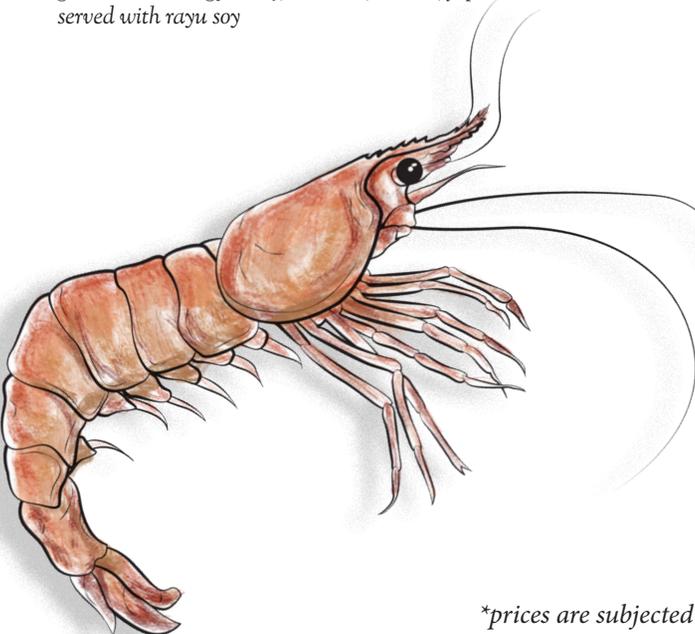
NOKKE ROLL 50
japanese cucumber roll served with fresh sea urchin, kani flakes, salmon roe, minced tuna

❁ Vegetables

EDAMAME 6
sautéed soy beans with garlic and chilli

MOMEN TOFU 12
stir-fried sliced pressed tofu, shoga, shallot with spicy teriyaki sauce

UNI CORN 20
japanese sweet corn tempura with ohba leaf and sea urchin sauce



FOOD MENU

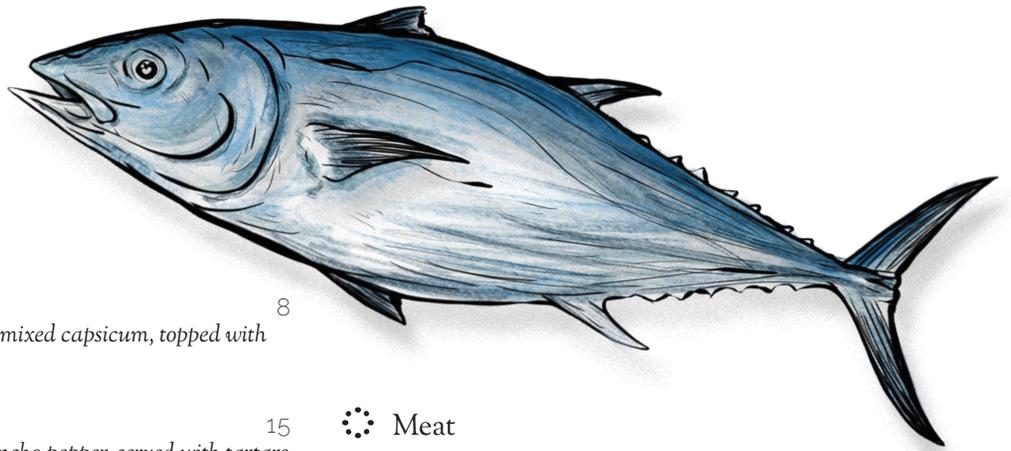
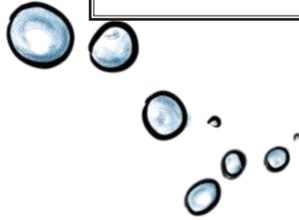
TUES - THURS | 4PM - 12AM

FRIDAY - SAT | 12PM - 12AM {OPEN ALL-DAY}

SUN | 12PM - 10PM { BRUNCH | 12PM - 3PM }

* Food last orders at 10:30 pm, drinks last orders 11:30 pm

* Food last orders at 8:30 pm, drinks last orders 9:30 pm



Seafood

YAKI KAKI 8
char-grilled hyogo oyster with chopped mixed capsicum, topped with lime ponzu sauce

KAKI FURAI 15
deep fried oyster with sweet soy and sancho pepper, served with tartare sauce

SUZUKI SAKAMUSHI 15
steamed barramundi with julienne ginger, served with coriander and homemade soy sauce

TEPPANYAKI HOTATE 18
grilled hokkaido scallop with u.s. green asparagus and butter shoyu

MISO GRATIN 24
assorted vegetables and seafood with miso bechamel sauce, topped with sakura ebi

YAKI SAKANA 25
char-grilled seasonal fish of the day

YAKI TARABAGANI 48
char-grilled red king crab, served with yuzu kosho, tomato coulis and lime wedge

Rice / Noodle

SAKURA EBI 18
teppanyaki fried rice with cherry blossom shrimp and ao nori

INANIWA UDON 20
okinawa thin udon noodle with slow cooked spareribs in pork soup and kizami nori

SAKURA EBI SOMEN 20
stir-fried cherry blossom shrimp, tossed with thin noodles and scampi oil

NABE OJIYA 35
japanese claypot rice with assorted fish and seafood

WAGYU TRUFFLE DON 40
grilled wagyu beef kiritoshi, served with onsen egg on rice and topped with fresh truffle slices

4-IN-ONE 48
kani flakes, uni, negitoro and ikura, served with nanatsuboshi rice

Meat

YAKI BUTA 9
omelette-wrapped twice cooked pork belly skewer with ichimi togarashi

TORI KARAAGE 12
crispy fried free range chicken leg with caramel soy sauce and balsamic mayonnaise

TEPPANYAKI TORI 16
grilled whole organic boneless chicken leg, served with jalapeno sansho pepper

JAPANESE WAGYU BEEF 48
wagyu beef cooked in 2 ways with snow pea sprout and fresh black peppercorns

Sweet

STRAWBERRY CHILLI SORBET 6
spicy strawberry purée sorbet with sweet cream sauce and dice strawberries

KURO GOMA 7
black sesame ice cream topped with fried sesame seeds

SATSUMA IMO 15
oven baked japanese sweet potato with vanilla ice cream topped with snow salt



ALL PRICES ARE SUBJECTED TO SERVICE CHARGE AND TAX

HAVE A SPECIAL OCCASION OR CORPORATE EVENT?
LET US KNOW!

Just drop us an email at tables@plumandtoro.com.sg



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