



# 舟当串屋

Box n Sticks

ALA CARTE MENU



# SASHIMI

さしみ



**SAT**

## SASHIMI PLATTER



An assortment of salmon, salmon belly, tuna, mekajiki & hotate sashimi with tako wasabi

\$62.0

**SA2** SALMON SASHIMI

Raw salmon  
(5 Slices)

\$10.8



**SA3** SALMON BELLY SASHIMI

Raw salmon belly  
(5 Slices)

\$12.8



**SA4** TUNA SASHIMI

Raw tuna  
(5 Slices)

\$10.8



**SA5** MEKAJIKI SASHIMI

Raw swordfish  
(5 Slices)

\$10.8



**SA6** HOTATE SASHIMI

Raw scallop  
(5 Slices)

\$9.8



**SA7** TAKO WASABI

Frozen octopus bites  
marinated with  
wasabi

\$9.8



# SUSHI

すし



**SU1**

## SALMON NIGIRI



Salmon sushi  
(2 PCS)

\$4.8

**SU2** SALMON BELLY NIGIRI

Salmon belly sushi  
(2 PCS)

\$5.2



**SU3** MEKAJIKI NIGIRI

Swordfish sushi  
(2 PCS)

\$4.8



**SU4** TUNA NIGIRI

Tuna sushi  
(2 PCS)

\$4.8



**SU5** HOTATE NIGIRI

Scallop sushi  
(2 PCS)

\$9.8



**SU6** TAMAGO SUSHI

Japanese egg roll  
sushi (2 PCS)

\$4.2



**SU7** TOBIKO GUNKAN

Flying fish roe sushi  
(2 PCS)

\$5.6



CHEF RECOMMENDATION

\*10% service charge applies. Images shown are for illustration purpose only.

# SALAD

サラダ



SL1

## SASHIMI SALAD

Fresh lettuce, assorted sashimi, flying fish roe, apple, tomato & Japanese cucumber with wasabi yuzu dressing

\$12.9



SL2

## WAKAME SALAD

Fresh lettuce, seaweed, apple, tomato, Japanese cucumber & kani sticks with sesame dressing

\$9.8



SL3

## SOBA SALAD

Cold green tea noodles tossed with tomato, corn, kani sticks, Japanese cucumber & sesame dressing

\$11.8



SL4

## POTATO SALAD

Potato, cucumber & carrot chunks tossed with mayo dressing & topped with bacon bits & flying fish roe

\$6.8



MA1

## SPICY ABURI SEAFOOD MAKI

Tempura prawn & kani stick sushi roll topped with lightly torched salmon, flying fish roe, tempura crumbs & spicy sauce

\$18.9

# MAKI

巻き



MA2

## ABURI SALMON CHEESE MAKI

Avocado & kani stick sushi roll topped with lightly torched salmon, flying fish roe & cheese sauce

\$15.8



MA3

## TEMPURA MAKI

Tempura prawn, cucumber & Japanese seasoning sushi roll

\$12.8



MA4

## SOFT SHELL CRAB MAKI

Deep-fried soft shell crab & cucumber sushi roll topped with flying fish roe, egg floss & sweet chilli sauce

\$16.8



MA5

## CALIFORNIA MAKI

Avocado, cucumber & kani stick sushi roll with mayo & flying fish roe

\$12.8



MA6

## TRUFFLE UNAGI MAKI

Deep-fried unagi & cucumber sushi roll topped with flying fish roe, tempura crumbs & truffle infused teriyaki sauce

\$16.8

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# AGEMONO

## 揚げ物

**AG1**

**TORI KARAAGE** 

Deep-fried chicken bites  
(3 PCS)

**\$4.8**



**AG2**

**SALMON SKIN**

Deep-fried salmon skins

**\$5.8**



**AG3**

**KAKIAGE**

Deep-fried vegetable  
patties

**\$3.8**



**AG4**

**MUSHROOM TEMPURA**

Deep-fried assorted  
mushroom tempura

**\$3.8**



**AG5**

**EBI KARAAGE** 

Deep-fried salted  
bite-sized shrimps

**\$7.8**



**AG6**

**EBI TEMPURA** 

Deep-fried prawn tempura  
(3 PCS)

**\$6.8**



**AG7**

**GYOZA** 

Deep-fried shrimp  
dumplings (3 PCS)

**\$4.8**

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**AG8**

**TORI KATSU**

Deep-fried breaded chicken cutlet

**\$6.0**



**AG9**

**NANKOTSU KARAAGE**

Deep-fried chicken soft bones

**\$5.8**



**AG10**

**TAMAGO KOROKKE**

Deep-fried house-made egg potato croquette

**\$4.5**



**AG11**

**IKA GESO KARAAGE**

Deep-fried squid tentacles

**\$5.8**



**AG12**

**CHILLI CRAB AGE SPIDER**

Deep-fried soft shell crab served with tangy chilli crab sauce

**\$12.8**



**AG13**

**TORI KAWA KARAAGE**

Deep-fried chicken skins

**\$6.8**



**AG14**

**AGEDASHI TOFU**

Deep-fried tofu served in tempura sauce

**\$5.8**



**AG15**

**KAKI FRY**

Deep-fried oysters (3 PCS)

**\$7.8**



**AG16**

**TEBASAKI KARAAGE**

Deep-fried chicken wings (4 PCS)

**\$4.8**



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# KUSHIYAKI

串焼き

1 stick per portion



**KC1** **TSUKUNE** 🍗

Handmade chicken meatball added with chicken soft bone for that extra crunchiness. Comes with special dipping sauce when two or more sticks are ordered!

\$4.8



**KC2** **YAKITORI** 🍗

Grilled teriyaki chicken bites

\$3.0

**KC4** **TORI MISO** 🍗

Grilled chicken topped with miso

\$3.0

**KC6** **TORI MENTAI MAYO**

Grilled chicken topped with creamy cod roe

\$3.8

**KC8** **TORI KAWA**

Lightly salted grilled chicken skins

\$2.0

**KC10** **TORI SPICY**

Grilled chicken topped with spicy sauce

\$3.4

**KC12** **TEBASAKI**

Grilled chicken wings

\$3.2

**KC3** **TORI SHIOYAKI**

Lightly salted grilled chicken

\$2.6

**KC5** **TORI WASABI MAYO**

Grilled chicken topped with wasabi mayo

\$3.8

**KC7** **TORI OROSHI PONZU**

Grilled chicken topped with grated radish & citrus sauce

\$3.0

**KC9** **TORI KAWA NINNIKU** 🍗

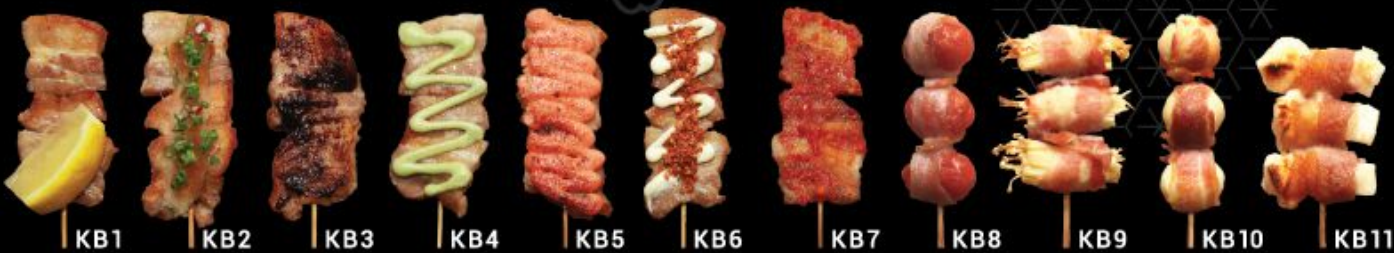
Lightly salted grilled chicken skins with garlic

\$2.6

**KC11** **TORI GARLIC MAYO** 🍗

Grilled chicken topped with garlic mayo

\$3.2



**KB1A** **BUTABARA SHIOYAKI** 🍗

Lightly salted grilled pork belly

Original Kurobuta

\$3.0 \$4.8

**KB3A** **BUTABARA MISO**

Grilled pork belly topped with miso

\$3.2 \$5.2

**KB5A** **BUTABARA MENTAI MAYO** 🍗

Grilled pork belly topped with creamy cod roe

\$4.2 \$5.2

**KB7A** **BUTABARA SPICY**

Grilled pork belly topped with spicy sauce

\$3.8 \$5.2

**KB9** **ENOKI BACON**

Grilled enoki mushroom wrapped with bacon

\$3.8

**KB11** **BACON MOCHI**

Grilled Japanese sticky rice wrapped with bacon

\$3.8

**KB2A** **BUTABARA OROSHI PONZU**

Grilled pork belly topped with grated radish & citrus sauce

Original Kurobuta

\$3.2 \$5.2

**KB4A** **BUTABARA WASABI MAYO** 🍗

Grilled pork belly topped with wasabi mayo

\$4.2 \$5.2

**KB6A** **BUTABARA GARLIC MAYO** 🍗

Grilled pork belly topped with garlic mayo

\$3.8 \$5.2

**KB8** **BACON CHERRY TOMATO** 🍗

Grilled cherry tomato wrapped with bacon

\$3.8

**KB10** **UZURA BACON**

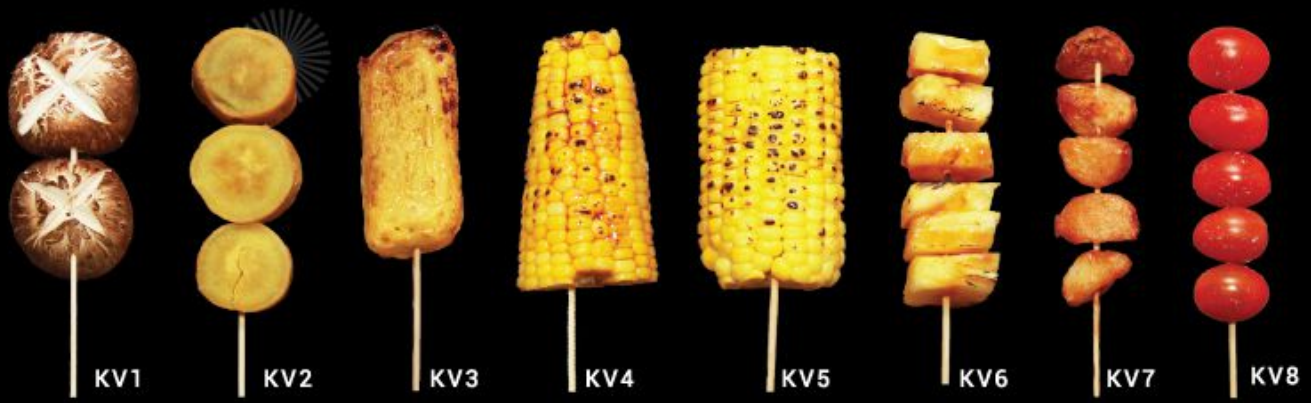
Grilled quail eggs wrapped with bacon

\$3.8

🍗 **CHEF RECOMMENDATION**

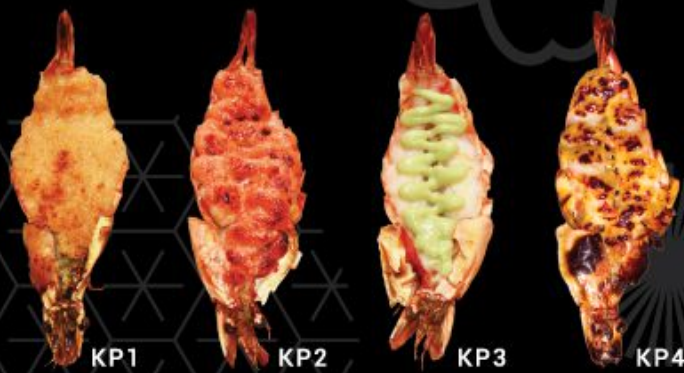
**Kurobuta** Black Pork

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- KV1 SHIITAKE SHIOYAKI** 🍳  
Lightly salted grilled shiiitake mushrooms \$2.6
- KV3 TAMAGO KUSHI** 🍳  
Grilled egg roll \$2.0
- KV5 SWEET CORN BUTTER SHIOYAKI**  
Lightly salted grilled sweet corn with butter \$1.6
- KV7 SAUTÉED GARLIC** 🍳  
Lightly salted grilled garlic \$1.6

- KV2 SWEET POTATO**  
Grilled sweet potatoes \$2.0
- KV4 SWEET CORN TERIYAKI** 🍳  
Grilled sweet corn with teriyaki sauce \$1.6
- KV6 PINEAPPLE CUBES**  
Grilled pineapple cubes \$1.6
- KV8 CHERRY TOMATO**  
Grilled cherry tomatoes \$1.6



- KP1 EBI BUTTER** 🍳  
Grilled prawn with butter \$6.9
- KP2 EBI MENTAI MAYO**  
Grilled prawn topped with creamy cod roe \$6.9
- KP3 EBI WASABI MAYO**  
Grilled prawn topped with wasabi mayo \$6.9
- KP4 EBI SEAFOOD MISO MAYO**  
Grilled prawn topped with seafood miso mayo \$6.9



- KG1 GYU NIKU PINEAPPLE** 🍳  
Grilled angus ribeye beef cubes with pineapples \$6.9
- KG2 GYU NIKU OROSHI PONZU**  
Grilled angus ribeye beef cubes with grated radish & citrus sauce \$6.9



- KF1 SHISHAMO** 🍳  
Grilled smelt fish with roe intact \$1.8

# KUSHIYAKI

1 stick per portion

串焼き

**CHIEF RECOMMENDATION**

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# YAKIMONO

## 焼き物



**YM2**

**SABA SHIOYAKI**



Grilled mackerel \$9.8

**YM1**

**ASARI SAKE**



Clams sauteed with chilli, garlic & Japanese rice wine, slow cooked in foil



\$10.8



**YM3**

**SAIMON TERIYAKI**

Grilled salmon with teriyaki sauce \$10.8



**YM4**

**SAIMON MENTAI MAYO**

Grilled salmon with creamy cod roe \$11.8



**YM5**

**SAIMON ATAMA SHIOYAKI**

Grilled salmon fish head \$10.8



**YM6**

**EIHIRE YAKI**



Grilled stingray fin \$9.8



**YM7**

**HOTATE BUTTER**

Grilled scallop with garlic & butter \$5.8



**YM8**

**HOTATE MENTAIYAKI**



Grilled scallop with creamy cod roe \$5.8



**YM9**

**UNAGI KABAYAKI**

Grilled eel with teriyaki sauce \$12.8



**YM10**

**GYU NIKU TERIYAKI**



Grilled teriyaki angus ribeye beef \$13.8



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# SIDES

## 副菜



**SD1 SIGNATURE BUTA KAKUNI BUNS** 

Braised pork belly sandwiched between warm steamed buns **\$10.8**

**SD2 TUNA TATAKI**


Pan-seared tuna with mustard dressing (3 PCS) **\$9.8**



**SD3 EDAMAME**


Steamed green soybeans **\$4.0**



**SD4 NINNIKU HIYAYAKKO** 

Cold tofu topped with garlic bits & bonito flakes **\$4.8**



**SD5 TAMAGO MENTAIYAKI** 

Grilled Japanese egg roll with creamy cod roe **\$10.8**

**SD6 TAMAGO YAKI**

Grilled Japanese egg roll **\$8.8**



**SD7 CHAWANMUSHI**

Steamed egg custard **\$3.5**



**SD8 IKURA CHAWANMUSHI** 

Steamed egg custard topped with salmon roe **\$6.2**



**SD9 (MIND) TRUFFLE PONZU COLD PASTA**

Cold pasta tossed with sashimi chunks, flying fish roe & truffle infused ponzu sauce **\$7.8**



**SP1 EBI TOM YUM MISO SOUP** 

Prawns & clams spicy tom yum miso hotpot **\$10.8**

# SOUP スープ



**SP2 TORI NABE** 

Chicken hotpot in clear broth **\$8.8**



**SP3 MISO SOUP**

Traditional Japanese soup **\$2.0**

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# DONBURI

丼ぶり



FREE MISO SOUP!

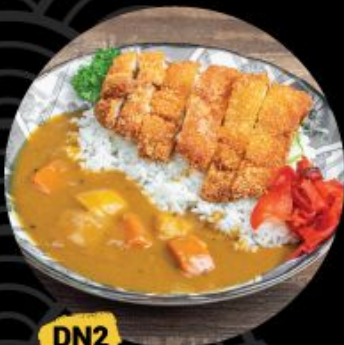
- for all Donburi -



## DN1 GYU NIKU DON

Teriyaki ribeye angus beef with onsen egg on rice & tempura crumbs

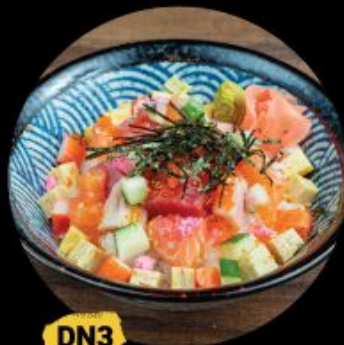
\$18.9



## DN2 CURRY TORI KATSUDON

Chicken cutlet with Japanese curry on rice

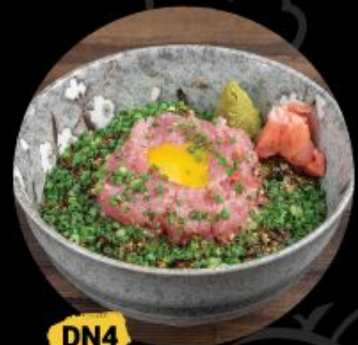
\$14.9



## DN3 BARA CHIRASHI DON

Sashimi chunks, eggroll, kani sticks & cucumber with flying fish roe on sushi rice

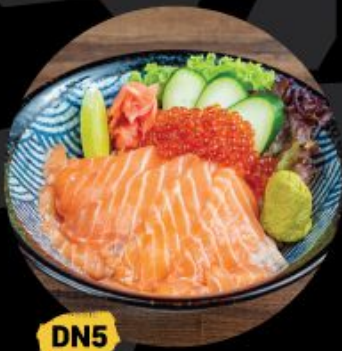
\$18.9



## DN4 NEGITŌRO DON

Raw fatty tuna with quail egg & fresh spring onions on furikake sushi rice

\$18.9

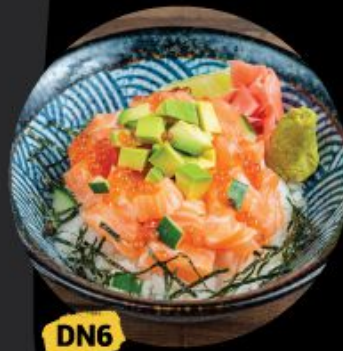


**DN5**

**SAKE IKURA DON**

Salmon sashimi slices with salmon roe on sushi rice

**\$19.9**

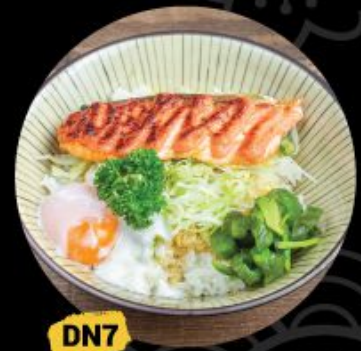


**DN6**

**SALMON AVOCADO IKURA DON**

Sashimi chunks, avocado & cucumber with salmon roe on sushi rice

**\$22.9**

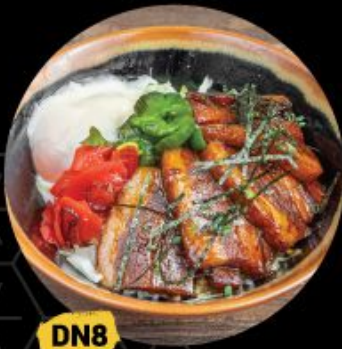


**DN7**

**SALMON MENTAI DON**

Grilled salmon with creamy cod roe, onsen egg on rice & tempura crumbs

**\$18.9**



**DN8**

**BUTA KAKUNI DON** 🍣

Tender, juicy braised pork belly with onsen egg on rice & tempura crumbs

**\$18.9**



**DN9**

**CHILLI CRAB DON** 🍣

Deep-fried soft shell crab & kani sticks with house-made tangy chilli crab sauce on rice

**\$18.9**



**DN10**

**OYAKODON**

Braised chicken with onions & egg on rice

**\$10.9**



**DN11**

**SPICY CHICKEN DON**

Grilled chicken with special hot sauce, onsen egg on rice & tempura crumbs

**\$14.9**



**DN12**

**UNADON** 🍣

Grilled eel with onsen egg on rice & tempura crumbs

**\$18.9**



**DN13**

**TENDON**

Assorted tempura on rice & tempura crumbs

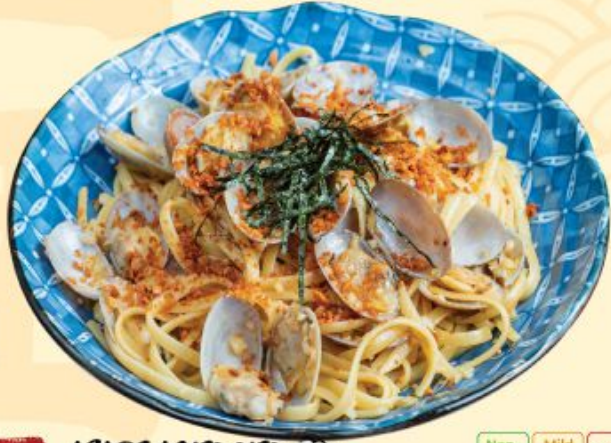
**\$14.9**

**🍣 CHEF RECOMMENDATION**

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# PASTA

## パスタ



### PA1 ASARI AGLIO OILO

Pasta sauteed with fresh clams & garlic in olive oil

\$14.9



### PA2 CARBONARA

Creamy pasta with bacon bits, topped with poached egg

\$14.9



### PA3 CHICKEN FURIKAKE AGLIO OILO

Pasta sauteed with chicken bits, Japanese seasoning & garlic in olive oil

\$14.9



### PA4 VEGGIE PASTA

Pasta sauteed with assorted vegetables & garlic in olive oil

\$10.9



# TOP UPS

## トッピング

### TU1 RICE + CHAWANMUSHI + MISO SOUP \$5.8

WITH ANY A LA CARTE DISH OR MINIMUM 2 KUSHIYAKI STICKS ORDERED



### TU2 FURIKAKE ONIGIRI + MISO SOUP

\$5.8



### TU3 CHA SOBA (MINI)

\$4.8



### TU4 UDON (MINI)

\$4.8



### TU5 GARLIC FRIED RICE + MISO SOUP

\$8.8

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# DESSERT

デザート



**DE1** TIRAMISU 

House-made tiramisu  
made with Japanese  
whisky

\$8.0



**DE2**  
MATCHAMISU

House-made matchamisu  
made with Japanese  
whisky & topped with  
azuki red bean

\$8.0



**DE3**  
HAPPY TOGETHER 

House-made caramel  
custard topped with  
coconut ice-cream

\$5.8



**DE4**  
MATCHA GELATO

Green tea ice-cream

\$3.8



**DE5**  
GOMA GELATO

Black sesame ice-cream

\$4.2



**DE6**  
COCONUT GELATO

Coconut ice-cream

\$3.8



**DE7**  
LIME GELATO

Lime ice-cream

\$3.8

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# SAKE



ALC  
14.5%

SMV  
+3

65%  
rice polish  
ratio

**SK1**

**SAWANOTSUBURU  
YAMADANISHIKI  
JUNMAI**

(300ml) \_\_\_\_\_ \$28.0  
(720ml) \_\_\_\_\_ \$64.0

Medium bodied with  
slightly dry & sweet taste



ALC  
14.5%

SMV  
+2.5

65%  
rice polish  
ratio

**SK2**

**SAWANOTSUBURU  
JITSURAKU  
TOKUBETSU JUNMAI**

(300ml) \_\_\_\_\_ \$32.0  
(720ml) \_\_\_\_\_ \$74.0

Medium bodied with  
delicate refined taste



ALC  
14%

SMV  
+6

59%  
rice polish  
ratio

**SK3**

**TENRYOHOMARE  
KARAKUCHI GINJO**

(300ml) \_\_\_\_\_ \$38.0  
(720ml) \_\_\_\_\_ \$92.0

Light aromatic spice,  
notes of rainwater &  
mineral. Clean, light & airy  
on the palette



ALC  
16%

SMV  
+3

45%  
rice polish  
ratio

**SK5**

**DASSAI 45 JUNMAI  
DAIGINJO SAKE**

(300ml) \_\_\_\_\_ \$42.0  
(720ml) \_\_\_\_\_ \$95.0  
(1800ml) \_\_\_\_\_ \$218.0

A collection of sweet  
aromas including grape  
juice, cotton candy, & a  
hint of lemonade.



ALC  
15%

SMV  
+6

39%  
rice polish  
ratio

**SK6**

**DASSAI 39 JUNMAI  
DAIGINJO SAKE**

(720ml) \_\_\_\_\_ \$138.0

Showing a luscious &  
juicy character with a  
nectar like sweetness on  
the palate, followed by a  
long bright finale.



ALC  
16%

SMV  
+4

23%  
rice polish  
ratio

**SK7**

**DASSAI 23 JUNMAI  
DAIGINJO SAKE**

(720ml) \_\_\_\_\_ \$198.0

A smooth, rich texture & a  
mellow flavour. With a nice  
aroma of melons &  
peaches, it gives a tasteful  
long finish



ALC  
10.5%

SMV  
-30

75%  
rice polish  
ratio

**SK4**

**SOB NIGORI SAKE**

(240ml) \_\_\_\_\_ \$24.0

Milky sake with smooth,  
sweet & rich taste



ALC  
15.5%

SMV  
+2

70%  
rice polish  
ratio

**SK8**

**KONISHI AOSAE  
JUNMAI**

(720ml) \_\_\_\_\_ \$68.0

Rich taste & smooth  
texture



ALC  
15%

SMV  
+2

70%  
rice polish  
ratio

**SK9**

**MOMOKAWA JUNMAI**

(720ml) \_\_\_\_\_ \$68.0

Hints of berry, melon &  
peach. Rich taste & fruity  
tones



ALC  
13.5%

SMV  
+6

75%  
rice polish  
ratio

**SK10**

**SAWANOTSUBURU  
KARAKUCHI SAKE  
HOUSEPOUR**

Decanter (300ml) \$20.0

Balance seasonal taste.  
Enjoy it hot or cold



ALC  
8%

**SK11**

**WAKAYAMA UMESHU**

Glass \_\_\_\_\_ \$8.0

Decanter (300ml) \$26.0

Rich, mellow with  
fragrant aroma of plum

Alcohol  
Level

Sake  
Meter Value  
(SMV)



Rice  
Polishing  
Ratio





ALC  
16%

SMV  
-1

50%  
rice polish  
ratio

**SK12****GEORGE BLACK JUNMAI  
DAIGINJO**

(720ml) \_\_\_\_\_ \$108.0

Aroma of pineapple &  
peach, with flavours of  
strawberry & melon



ALC  
15%

SMV  
+2

50%  
rice polish  
ratio

**SK13****KUBOTA MANJYU JUNMAI  
DAIGINJO**

(720ml) \_\_\_\_\_ \$178.0

Balance of honeysuckle &  
tuberose. Subtle flavours  
of fuji apple & tart pear



ALC  
15%

SMV  
+2

50%  
rice polish  
ratio

**SK14****GINREI GASSAN  
JUNMAI DAIGINJO**

(720ml) \_\_\_\_\_ \$118.0

Aroma of banana &  
strawberry, with a  
well-rounded texture &  
elegant finish



ALC  
16%

SMV  
-2

50%  
rice polish  
ratio

**SK15****YUI JUNMAI GINJO  
MASHIGURA NAMAGENSHU**

(720ml) \_\_\_\_\_ \$108.0

Vibrant character, fruity &  
aromatic. There is a soft  
fizzy sensation in the  
palate that fades soon  
after a sip



ALC  
16%

SMV  
+0

50%  
rice polish  
ratio

**SK16****NANBUBIJIN JUNMAI  
DAIGINJO YAMADANISHIKI**

(720ml) \_\_\_\_\_ \$118.0

A very good balance  
between gorgeous ginjo  
aroma flavor & soft tastes  
of Yamadanishiki sake rice



ALC  
16%

SMV  
+5

50%  
rice polish  
ratio

**SK17****NIWANOUGISU  
JUNMAI DAIGINJO 50**

(720ml) \_\_\_\_\_ \$108.0

Fresh liquor with harmony  
of flavor, sweetness &  
sourness. A juicy & fruity,  
scent spreads in your  
mouth



ALC  
16.5%

SMV  
+3

50%  
rice polish  
ratio

**SK18****HANEYA JUNMAI  
DAIGINJO TSUBASA**

(720ml) \_\_\_\_\_ \$118.0

Distinct umami, good  
balance of acidity. Clean  
clear-cut & fruity finish



ALC  
15%

SMV  
-4

50%  
rice polish  
ratio

**SK19****KEIGETSU JUNMAI  
DAIGINJO CELZA**

(720ml) \_\_\_\_\_ \$108.0

Highly aromatic with  
notes of pineapple,  
mango, banana & fruity  
candy. Juicy fruit on the  
palette



ALC  
15.5%

SMV  
+4

60%  
rice polish  
ratio

**SK20****CHICHIBU NISHIKI  
TOKUBETSU JUNMAI**

(720ml) \_\_\_\_\_ \$108.0

A one of a kind sake with a  
popcorn-like fragrance,  
with a soft rich texture  
that spreads slowly on the  
palette



ALC  
16%

SMV  
+4

38%  
rice polish  
ratio

**SK21****KAMAYA DAIGINJO  
RIKISHI**

(720ml) \_\_\_\_\_ \$138.0

A gorgeous fragrance & a  
smooth mouthfeel, yet  
fruity sweet melon & clear  
taste



ALC  
8%

75%  
rice polish  
ratio

**SK22****SAKARI YUZU**

(710ml) \_\_\_\_\_ \$88.0

The purest Yuzu juice is  
mixed with a 75% polished  
Junmai sake base to  
create the cleanest,  
freshest of flavours

**SAKE**

# SPARKLING SAKE

スパークリング酒



ALC  
5%  
SMV  
-20

**SS1**  
**IKEZO YUZU JELLY**  
(180ml)  
Sake-based sparkling jelly drink, with a relaxing taste & the pleasant aroma of natural yuzu juice  
**\$8.8**



ALC  
5%  
SMV  
-20

**SS2**  
**IKEZO PEACH JELLY**  
(180ml)  
Sake-based sparkling jelly drink, with a mellow, sweet flavour & refreshing acidity  
**\$8.8**



ALC  
5%

**SS3**  
**OZEKI HANA AWAKA YUZU** (250ml)  
Refreshing sparkling sake with a distinguished aroma of yuzu blends perfectly with a mouthful of fruitiness  
**\$18.0**



ALC  
7%

**SS4**  
**OZEKI HANA AWAKA PEACH** (250ml)  
Refreshing sparkling sake with lively hints of peach in the aroma & a melt in your mouth sweetness  
**\$18.0**



ALC  
5%  
SMV  
-70

**SS5**  
**SOB MIO** (300ml)  
Refreshing sparkling sake with a fruity & unique sweet aroma  
**\$16.0**



ALC  
15%

**SS6**  
**DASSAI JUNMAI DAIGINJO SPARKLING 45** (360ml)  
Gorgeous & elegant fragrance, slightly fruity & pleasant fizz finishing taste  
**\$65.0**



ALC  
13%  
SMV  
-15

**SS7**  
**ATAGONOMATSU SPARKLING** (360ml)  
Gentle aroma followed by an invigorating taste that spread across the palate  
**\$72.0**



ALC  
15%  
SMV  
+2  
50% rice polish ratio

**SS8**  
**KEIGETSU JUNMAI DAIGINJO SPARKLING 'JOHN'** (750ml)  
Dry, clean with simple bubbles & a refreshing pink grapefruit notes on the palate  
**\$136.0**

\*10% service charge applies. Images shown are for illustration purpose only.



# WHISKY ウイスキー



**WK1**  
NIKKA FROM  
THE BARREL

Glass / Highball \_ \$14.0  
Bottle \_\_\_\_\_ \$148.0



**WK2**  
SUNTORY  
KAKUBIN

Glass / Highball \_ \$10.0  
Bottle \_\_\_\_\_ \$128.0

# WINE ワイン

Red  
Wine



**WN1**  
DE BORTOLI

Cabernet  
Sauvignon  
Australia

1 Bottle \$48.0  
2 Bottles \$85.0



**WN2**  
PIERRE JEAN

Merlot  
France

1 Bottle \$48.0  
2 Bottles \$85.0



**WN3**  
KAIKEN ESTATE

Malbec  
Argentina

1 Bottle \$55.0  
2 Bottles \$100.0



**WN4**  
LAWSON'S  
DRY HILL

Pinot Noir  
New Zealand

1 Bottle \$58.0  
2 Bottles \$108.0

White  
Wine



**WN5**  
DE BORTOLI

Sauvignon Blanc  
Australia

1 Bottle \$48.0  
2 Bottles \$85.0



**WN6**  
PIERRE JEAN

Colombard  
Chardonnay  
France

1 Bottle \$48.0  
2 Bottles \$85.0



**WN7**  
ZENATO

Pinot Grigio  
Italy

1 Bottle \$55.0  
2 Bottles \$100.0



**WN8**  
TORRESELLA  
PROSECCO

Sparkling  
Italy

1 Bottle \$52.0  
2 Bottles \$95.0

# BEER



**BR1**  
**SAPPORO PREMIUM**  
**Mug**  
 All Day \_\_\_\_\_ \$8.0



**BR2**  
**ASAHI SUPER DRY**  
**BLACK Mug**  
 All Day \_\_\_\_\_ \$9.0



**BR3**  
**ASAHI SUPER DRY**  
**WHITE Mug**  
 All Day \_\_\_\_\_ \$8.0



**BR4**  
**SAPPORO PREMIUM**  
**BOTTLE**  
 All Day \_\_\_\_\_ \$8.0



**BR5**  
**SAPPORO PREMIUM**  
**Jug**  
 \_\_\_\_\_ \$30.0  
 Happy Hour \_ \$28.0



**BR6**  
**ASAHI SUPER DRY**  
**BLACK Jug**  
 \_\_\_\_\_ \$33.0  
 Happy Hour \_ \$31.0



**BR7**  
**ASAHI SUPER DRY**  
**WHITE Jug**  
 \_\_\_\_\_ \$30.0  
 Happy Hour \_ \$28.0



**BR8**  
**SAPPORO PREMIUM**  
**TOWER**  
 \_\_\_\_\_ \$68.0  
 Happy Hour \_ \$62.0



**BR9**  
**ASAHI SUPER DRY**  
**BLACK TOWER**  
 \_\_\_\_\_ \$72.0  
 Happy Hour \_ \$66.0



**BR10**  
**ASAHI SUPER DRY**  
**WHITE TOWER**  
 \_\_\_\_\_ \$68.0  
 Happy Hour \_ \$62.0

**HAPPY HOUR**  
 Daily  
 before 8pm

\*10% service charge applies. Images shown are for illustration purpose only.

# NON-ALCOHOLIC DRINK

飲料



**DK1**

GINGER ALE

\$3.0



**DK2**

SODA WATER

\$3.0



**DK3**

SPARKLING FUJI  
APPLE

\$3.0



**DK4**

COCA-COLA CLASSIC

\$3.0



**DK5**

COCA-COLA LIGHT

\$3.0



**DK6**

HONEY LEMON

\$3.0



**DK7**

PEACH TEA

\$3.0



**DK8**

JAPANESE  
GREEN TEA

\$2.5



**DK9**

BOTTLED WATER

\$2.5

## HOW IT ALL BEGINS

After a trip back from Omoide Yokocho (Memory/Piss Alley) near Shinjuku in Tokyo, the owners felt particularly natsukashii about the Shōwa era dining experience they had and started Box n Sticks in 2010.

Box n Sticks inspires to deliver a quality Japanese casual dining experience; reminiscent of the izakayas in Japan where people feel welcome in a warm and cosy ambience, at affordable prices.



Follow Our Social Media

**@boxnsticks**

