

深寿司は創業者の「世界においしく、健康的な料理を優れた価格で提供したいという夢」から結まりました。ここで少し、栄寿司の裏話をさせてください。「Sakao」は「さかえ」と発音し、日本語では繁栄を意味します。そして寿司と供されることも多い日本の伝統的なアルコール「酒」のようにも聞こえます。 古社のかわいいカエルのロゴはこの繁栄をよく表しています。フレンドリーで温和なキャランターは優れたカスタマーサービスを表し、困難や変革を乗り越え、常に前に向かって跳躍する備えがあります。それもこれも、古社のレストランで、お客様においしいものを提供し、素晴らしい体験をしていただくためです。 カエルの下半身には、当社の豊かなアジアの伝統が表されています。中国の全の器にご飯が盛られた様子を見立てています。カエルが持っている、中国語の「梁」は拡大を伴う繁栄を表し、類とおなかは「幸運」を意味する数字の8を表します。一く懸命働くことを、アジア人の代書詞とも言える「創意工夫」を通して、当社はマーケットリーダーとしてのプライドを持って、お客様により良いサービスを提供する努力を惜しるません。 お客様と共に、栄寿司はこれからもヘルシーな日本食への慶を繁栄させ、カエルのプリントを常に世界中に広げているます!

寿

司包言った

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梁寿司

Sakae Sushi began from our Founder's dream to offer the world tasty, healthy cuisine at great value. Let us share with you a little story behind Sakae...

"Sakae", pronounced as "Sa-ka-ae" means growth or prosperity in Japanese and sounds like "Sake", the traditional Japanese wine which is associated with Sushi.

Our cute frog logo best illustrates this growth, with its friendly and warm persona representing great customer service, ever ready to leap forward through challenges and innovation, to wow your gastronomical appetites and dazzle your sensory experiences at our restaurants.

Our rich Asian heritage is reflected through the lower body of the frog that is reminiscent of a Chinese golden ingot and a bowl filled with rice. The Chinese character " 荥 ", which the frog carries, means prosperity amidst growth, while the frog's head and belly symbolise the number 8, an auspicious number that means "Luck". Through hard work, grit and sheer ingenuity synonymous with Asian people, we strive to serve you with the pride of a recognized market leader.

Together with you, Sakae will continue to GROW in our love for healthy Japanese food, leaving frog prints every time and anytime in the world!



Drinks



B01 アボカド・ラテ Avocado Latte \$4.5

Creamy avocado latte with earl grey jelly bits and sago



B 02 抹茶ラテ Matcha Latte \$4.5

Matcha latte with earl grey jelly, sago and azuki bean



B03 マンゴー・サゴ Mango Sago \$4.5

Sweet mango blend with jelly and sago



B04 レモン・フィズ Lemon Fizz \$4.0 Fizzy soda pop with refreshing lemon and lime

B 05 ホッピン・パッション Poppin' Passion \$4.0 Fizzy soda pop with passion fruit bits



B06 サワーソップ・ソーダ Sparkly Soursop \$4.0

Fizzy soda pop with tropical fruits, sour yet sweet with soursop bits



B07 ベリー・ストロベリー Berry Strawberry \$4.0

Fizzy soda pop with strawberry and lime



B08 ダルービー・ダレーブ Groovy Grape \$4.0 Fizzy soda pop bursting

with fruity grape



B 09 グラマラッカ・ラテ Gula Melaka Latte \$4.5

Palm sugar latte with earl grey jelly bits and sago



B10小夏コーヒー Red Bean Coffee \$4.5 Ice coffee float with azuki bean



B11 2-4- 22-1 Coffee Float \$4.5 Ice coffee float



B12 抹茶マキアート Matcha Macchiato \$5.5 Hot ceremonial grade tea with rich, smooth vanilla foam



B13ほうじ茶マキアート Hojicha Macchiato \$5.5

Hot green tea with rich, smooth vanilla foam



B1422(温/冷) Hot/Iced Yuzu \$4.0



B15 はちみつしモン(湿/冷) Hot/Iced Honey Lemon \$4.0

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Bake, Shochu & Liqueur



B 16 演集 Nanawarai Daiginjyo \$120.0 (Pre-order is required) SMV: +1 15-16% Alc VoL 720ml Pref: Akita



B 17 绪應 芳醇纯米酒 Zuiyo Honjun \$62.0 Junmai SMV: +6 15-16% Alc Vol. 720ml Pref: Kumamoto



B18 自神山他の回季 Shirakami Sanchi \$63.0 Tokubetsu Junmai SMV: +1 15-16% Alc VoL 720ml Pref: Akita



B19 菊王宗 香醸 纯米酒 Kiku Masamune \$66.0 Koujyo Junmai 15-16% Alc Vol. 720ml Pref: Hyogo



B 20 烩耐 Nanawarai \$80.0 Nanchara Hoi Shochu 25% Alc Vol. 720ml Pref: Nagano

\$8.0





B 22 能解滴 Nanawarai Junmaishu Sake \$18.0 SMV: +2 15% Alc VoL 300ml Pref: Nagano



B23 大関 純米ライ Ozeki Rai Junmai \$54.0 SMV: +2 15-16% Alc VoL 720ml Pref: Hyogo



B24久保田 千寿 吟醸 Kubota Senjyu \$66.0 Ginjyo SMV: +6 15-16% Alc Vol. 720ml Pref: Niigata



B 25 創将軍絕米吟醸 Fuku Shogun \$58.0 Junmai Ginjyo SMV: +3 15-16% Alc VoL 720ml Pref: Ibaraki



B26いいちこ麦焼酎 lichiko Mugi \$66.0 Shochu 25% Alc VoL 720ml Pref: Oita



B27 いいちこ柚子リキュール lichiko Yuzu \$27.0 Liqueur 8% Alc Vol. 375ml Pref: Oita



B 28 菊正宗 生貯蔵酒 Kiku-masamune \$20.0 Nama Chozo SMV: +3 15-16% Alc VoL 300ml Pref: Hyogo

Sake Meter value (SMV)						
-5 -4	-3 -2 -1	0	+1 +2 +3	+4 +5		
Sweet	Slightly sweet	Neutral	Slightly dry	dry		



Sake & Beer



B 29 4 燗 Warm Sake \$8.0 SMV: +1 15% Alc VoL 180ml Pref: Nagano



B30 あき開 純米 Asabiraki Junmai \$24.0 SMV: +2 15-16% Alc Vol. 300ml Pref: Iwate



B31 菊正宗 大吟醸 Kiku-masamune \$17.0 Daiginjyo SMV: +3.5 15% Alc VoL 180ml Pref: Hyogo



B 32 菊正宗 樽酒 Kiku-masamune \$15.0 Taru SMV: +5.5 15% Alc VoL 180ml Pref: Hyogo



B33 苍風雅柚子 Ozeki Yuzu \$15.0 Sparkling SMV: -20 5% Alc VoL 250ml Pref: Hyogo



B34 ゼリースパーラリング柚子 Ikezo Yuzu \$7.50 Jelly SMV: -20 5% Alc VoL 180ml Pref: Hyogo



B 35 紅滴 Nanawarai Niji Honjyozo \$10.0 14% Alc Vol 200ml Pref: Nagano



B 36 分及酒 Nanawarai Honjyozo \$10.0 15% Alc Vol. 180ml Pref: Nagano



B 37 梅涵 Nanawarai Umeshu \$10.0 9% Alc VoL 160ml Pref: Nagano



B 38 311-Tiger \$5.5

B 41 Coca-Cola®



B 39 メリン Kirin \$6.0

\$2.8



B40ハイネケン Heineken \$6.0



Mon-alcoholic Drinks



B 46 Bottled Water









\$1.7

	21.2-3	
B 42	Coca-Cola Light® コカ・コーラライト	\$2.8
B 43	Sprite® スプライト	\$2.8
B 44	A&W® Root Beer A&W ルートピタ	\$2.8
B 45	Heaven and Earth® Ice Lemon Tea 乗り始のアイスレモンティー	\$2.8
	気を切りする人しとノイイー	

食料水 B 47 Genmaicha \$1.4 玄米茶 B 48 Homemade Iced O-Cha (Refillable) \$2.8 自家製アイスお茶(飲み放題) B 49 Hot / Iced Water \$0.5 ホット/アイスウォーター



新 Appetizer



A01 イスラ柚子ショット Ikura Yuzu Shots

Salmon roe and diced cucumber doused in yuzu sauce

\$3.00 per shot Min. 3 \$2.50 per shot Min. 6







A02 ごま変度 Goma Tofu \$4.0

Chilled tofu with crab meat, flying fish roe and goma sauce



ACS ビータン変態

Pitan Tofu \$5.0 Chilled tofu with crab meat, golden flying fish roe and century egg sauce



AD4 メリームチーズ・トースト Cream Cheese Toasties \$4.0

French toasts served with aromatic honey cream cheese dip



A05 サーモンスタン Salmon Skin \$4.39

Crispy fried salmon skin



A06 删太子置危 Mentalko Tofu \$4.5

Deep fried tofu topped with marinated pollods roe

新 Appetizer



A07 サーモン カルバッチョ Salmon Carpaccio \$8.0

Salmon topped with flying fish roe, spring onions and tangy yuzu sauce



A08 ハマチ・カルバッチョ Hamachi Carpaccio \$9.0

Yellowtail topped with flying fish roe, spring onions and tangy yuzu sauce



A09 被复 Edamame \$4.39



A 10 中番ホタタ Chuka Hotate \$4.39 Seasoned scallop



A 11 中帯電イタコ Chuka Idako \$4.39 Seasoned baby octopus



A 12 ゆまううが Chuka Kurage \$4.39 Sessoned jelyfish



A 13 ゆきわかり Chuka Wakame \$4.39



A 14 2グスターリラダ Lobster Salad \$6.39 Seasoned lobster salad







SL02 ケールセキノア Kale & Quinoa Salad \$10.0

Avocado, kale, quinoa, cherry tomatoes with assorted greens and wafu dressing



Sashimi Salad \$14.0 Air-flown sashimi with assorted greens and chef's specialty sauce



SL04 燻製アヒルサラダ **Smoked Duck Salad** \$9.0

Smoked duck, flying fish roe, cherry tomatoes with assorted greens and goma dressing

\$2.0



SL 05 カニサラダ Kani Salad \$7.0

\$2.0

SL03 刺針サラダ

Crab meat, flying fish roe with assorted greens and goma dressing

Add-Ons

SAO 01 アボカド Avocado

SAO 02 カーネルコーン **Kernel Corn** \$1.0

SAO 03 7 1 1 - 1 7 1 **Cherry Tomato**

SAO 04 1= Kanifumi \$5.0







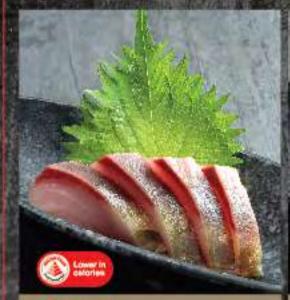
SS 05 サーモン模 Salmon Belly \$9.5



SS 06 **2 \$ 2 Maguro \$6.39** Tuna



SS 07 をふまる Nama Hotate \$7.0 Scallop



SS 08 ハマチ Hamachi \$6.39 Yellowtai



SS 09 1 10 Ika \$6.39 Squid



SS 10 本具 Akagal \$6.39 Aikshell





55 12 **\$ 2** Tako \$6.39 Cooked octopus



SS 13 サーモン Salmon \$6.39



SS 14 本ゥタ貝 Hokkigal \$6.39 Surfdam



SS 15 メカジネ Mekajiki \$6.39 Swordfish

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Aburi Sushi



AS 01 コンボ・セット Combo Set \$18.0 6pcs

Assorted selection of torch-seared sushi with various toppings





AS 02 サーモン・セット Salmon Set \$10.0 4pcs Torch-seared salmon sushi with various toppings



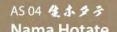
Min. 2 pc

Min. 2 pc



Min. 2 pc

AS 03 フォアダラ Foie Gras \$4.0 pc
Torch-seared goose liver with black pepper



Nama Hotate \$3.0 pc
Torch-seared scallop with tobikko gold and

AS 05 盤踏る明本乗り Kanifumi Mentai \$2.0 pc
Torch-seared crabmeat with marinated pollock roe



Min. 2 pc



Min. 2 pc



Min. 2 pc

AS 06 11 9 F Hamachi \$2.5 pc

AS 07 うなぎ

Unagi \$3.0 pc
Torch-seared river eel with kabayaki sauce and butter

AS 08 卵明太汞り Tamago Mentai \$2.0 pc



Min. 2 pc



Min. 2 pc



Min. 2 pc

AS 09えが明太子 Aka Ebi Mentai \$4.0 pc Torch-seared giant red shrimp with marinated pollock roe

AS 10 糖麦乡 Kamo \$2.5 pc Torch-seared smoked duck

AS 11 健 Salmon \$1.8 pc Torch-seared salmon with okaka



Sushi Moriawase



slices and roll





SM 02 自然の依核料理 Nature's delight \$18.0 Healthy selection of vegetables and fruits sushi

SM 03 漁夫の釣り針 Fisherman's hook \$22.0 Assorted selection of fresh seafood on sushi rice





SM 04 約り扱けて On the dock \$24.0 Assorted selection of cooked sushi SM 05 乗りづくし Aburi Zukushi \$22.0 Assorted selection of torch-seared sush



Migiri Sushi



SU 01 しめ輪 Shime Saba \$4.39 Marinated mackerel



SU 02 カニフミ Kanifumi \$2.39 Crab meat



SU 03 17 9 F Hamachi \$4.39 Yellowtail



SU 04 サーモン Salmon \$2.39



SU 05 / 1 Ika \$2.39 Squid



SU 063 512 Maguro \$2.39



SU 07 赤エビ Aka Ebi \$6.39 Giant red shrimp



SU 08 \$ 2 Tako \$2.39 Cooked octopus



SU 09 本ッキ貝 Hokkigai \$4.39 Surf clam



SU 10/ 1 5 Tamago \$2.39 Egg omelette



SU 11 7 4 2 Unagi \$4.39 Grilled river eel



SU 12 本具 Akagai \$6.39 Ark shell



SU 13メカジネ Mekajiki \$4.39 Swordfish



SU 14 1 K Ebi \$4.39 Cooked prawn



SU 15 生本タテ Nama Hotate \$6.39 Scallop



SU 16 1 + 1 Inari \$2.39 Sweet beancurd sushi



SU 17 サーモン 明太イナリ Salmon Mentai Inari \$6.39 Grilled salmon with marinated pollock roe sweet beancurd sushi



SU 18 卵マヨイナリ Egg Mayo Inari \$4.39 Egg mayonnaise sweet beancurd sushi



SU 19 綾子イナリ Ebikko Inari \$4.39 Smelt fish roe sweet beancurd sushi



SU 20 マグロメイヨーイナリ Tuna Mayo Inari \$4.39 Tuna mayonnaise sweet beancurd sushi



SU 21 はブスターサラダイナリ Lobster Salad Inari \$6.39 Seasoned lobster salad sweet beancurd sushi



Gunkan Sushi



GK 01 1 5 5 Ikura \$6.39 Salmon roe



GK 02 中華わかめ Chuka Wakame \$2.39 Seasoned seaweed



GK 03 トピコ Tobikko \$4.39 Flying fish roe



GK 04 トピッコチーズ Tobikko Cheese \$4.39 Flying fish roe with cheese



GK 05 ロブスターサラダ Lobster Salad \$4.39 Seasoned lobster salad



GK 06 学養 多 う が Chuka Kurage \$2.39 Seasoned jellyfish



GK 07 スパイシーサーモン Spicy Salmon \$2.39



GK 08 \cancel{C} \cancel{C} \cancel{C} \cancel{C} Tuna Mayo \$2.39
Tuna with mayonnaise



GK 09 綾子 Ebikko \$2.39 Smelt fish roe



GK 10 卵マョ Egg Mayo \$2.39 Egg with mayonnaise



GK 11 燻製タヒル Smoked Duck \$2.39



GK 12 スパイシーマダル Spicy Maguro \$2.39 Spicy tuna



GK 13 中華ホタラ Chuka Hotate \$2.39 Seasoned scallop



GK 14 中華イダフ Chuka Idako \$2.39 Seasoned octopus

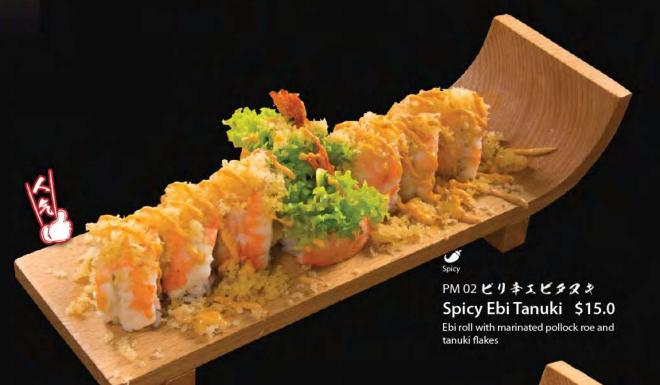






Nacho Cheese \$13.0

Crispy prawn tempura roll topped with smelt fish roe and nacho cheese sauce







Trio \$17.0

Cucumber roll topped with negitoro, egg mayonnaise and crab meat. Garnished with flying fish and salmon roe



PM 05 楊げ物巻きセネギトロ&カニ Fried Maki with Negitoro \$18.0 & Kanifumi

Crispy fried crab meat roll topped with negitoro, tobikko cheese, flying fish and salmon roe



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Contains Egg Spicy





Makimono



MK 01 サーモン寿司瓜 Salmon Hana \$6.39

Salmon with mayonnaise and salmon roe



MK 04 カリフォルニアミニ California Mini \$8.0

Crabstick, avocado, cucumber, egg omelette and flying fish roe



MK 07 カッパ大変 Kappa Soybean \$2.39 Cucumber in orange soybean



MK 10 € ₹ ₹ Tamago \$2.39

Egg omelette



MK 13 サーモン Salmon \$2.39



MK 02 ソクトシェルメラブ Soft Shell Crab \$12.0

Crispy soft shell crab, spicy tuna sauce



MK 05 サーモンアボカド Salmon Avocado \$7.0

Salmon, avocado, black flying fish roe, cheese and caesar sauce



MK 08 たまご大変 Tamago Soybean \$2.39

Tamago in pink soybean



MK 11 チッカ Tekka \$2.39



MK 14 1 = Kani \$2.39
Crabstick



MK 03 太 Futo \$10.0

Crabstick, cucumber, pickle, sweet beancurd, smelt fish roe and egg omelette



MK 06 カニ大変 Kani Soybean \$2.39 Crabstick in yellow soybean



MK 09 サーモン大変 Salmon Soybean \$2.39 Salmon in green soybean



MK 12 カッパ Kappa \$2.39 Cucumber



MK 15 16 (N 2 Oshinko \$2.39 Japanese pickle





Salmon skin with tobikko cheese

















A typical lower-calorie Temaki contains 40 calories, consume all foods in moderation, up to 500 kcal per meal Prices are in Singapore dollars and are subject to 10% service charge and prevailing government tax. Pictures in the menu are for illustrative purposes.











YM 01 線点らは似 Gindara Black Pepper \$25.0 Grilled cod fish with black pepper sauce

YM 02 線タラ線り焼き **Gindara Teriyaki \$25.0** Grilled cod fish with teriyaki sauce



YM 03 はまちカマ猛炫を Hamachi Kama Shio \$20.0 Grilled yellowtail collar



YM 04 奥姆太チーズ
Half Shell Mussel Mentai Cheese \$10.0
Grilled cheesy mussel with marinated pollock roe



YM 05 イカ塩焼き Suremi Ika Shio \$15.0

YM 06 イカの繰り燃き Suremi Ika Teriyaki

\$15.0

Grilled squid with teriyaki sauc





YM 09 (め輪
Scorched Shime Saba \$10.0
Scorched mackerel



YM 10 うなぎかは炊き Unagi Kabayaki \$13.0 Grilled river eel





YM 12 焼き患 Yakitori \$5.0 Skewered chicken



YM 13 ♦ ♦ ★ ★
Shishamo \$4.0
Grilled smelt fish



AM 01 海老カウ Katsu Prawn \$4.0

Crispy breaded prawn fritters with tonkatsu sauce



AM 03 モウァレラ・スティック Mozzarella sticks \$4.5 Tasty breaded cheese sticks fried to perfection



AM 05 熱からあげ Chicken Karaage \$8.0



AM 07 カボチャコッぽケ Pumpkin Croquette \$4.0 Crispy pumpkin croquette with tonkatsu sauce



AM 02 チューリップ・チネン
Tulip chicken \$4.0
Crispy fried chicken drumlets



AM 04 大葉チーズ魚フライ Sakana Katsu Cheese \$6.0 Crispy fish cutlet with cheese



AM 06 チキンカッ Chicken Katsu \$10.0



AM 08 ソフトシェルメラブ Soft Shell Crab \$12.0 Crispy soft shell crab

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Tempura 6

TP 01 海老変ぶら Ebi Tempura \$14.0 Crispy prawn tempura



TP 02 更おら感合わせ Tempura Moriawase \$12.0
Crispy prawn and vegetable tempura



TP 03 カニ更ぶら Kani Tempura \$2.39
Fried snow crabstick tempura

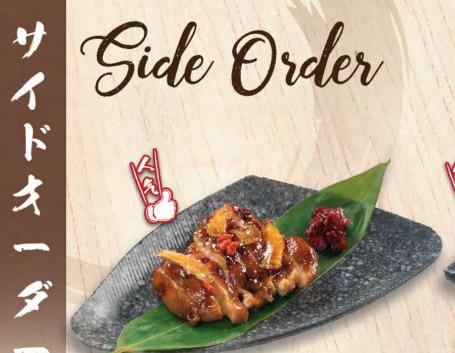


TP 04 野菜変ぷら Yasai Tempura \$8.0



TP 05 野菜かき揚げ Yasai Kakiage \$2.39

Crispy shredded vegetable tempura drizzled with teriyaki sauce



5001 中華風ハーブチキン Herbal Dang Gui Chicken \$12.0

Chicken infused with dang gui



5002 パストラミ・ダック Pastrami duck \$4.0

Black pepper smoked duck garnished with mixed greens, cherry tomatoes and wafu sauce



5003 カモ囱の燻製 Smoked Duck \$4.0

Smoked duck garnished with mixed greens, cherry tomatoes and wafu sauce



5004 照り焼きチャン Teriyaki-Glazed Chicken \$10.0

Simmered chicken with teriyaki sauce



5005 年燒肉 Gyu Yakiniku \$12.0

Simmered sliced beef with yakiniku sauce

5006 牛盤り焼き Gyu Teriyaki \$12.0 Simmered sliced beef with teriyaki sauce



SO 07 燃えるようなホットチャン Fiery Hot Chicken \$4.0

Side Order



5008 ポテトトック Potato Tots \$4.0



SO 09 ボッグコーン・チャン Popcorn Chicken \$4.0 Crispy bite-size breaded chicken



SO10 サーモン唐揚げ Salmon Karaage \$2.39



5011 チャンナゲット Chicken Nuggets \$4.0



SO 12 夏腐 Fried Tofu \$2.39 Fried beancurd with teriyaki sauce



SO 13 楊げ出し豆腐 Agedashi Tofu \$5.0 Japanese fried tofu with dashi broth



5014 茶碗蒸し Chawanmushi \$2.39 Savoury steamed egg custard



5015 帆タフライ Fried Hotate \$2.39 Breaded scallops



SO 16 エピフライ Ebi Fry \$2.39 Crispy breaded prawn fritters



5017 たこ焼き Takoyaki \$2.39 Octopus ball



5018 蛛帽汁 Miso Soup \$2.39







PD02 乗りちらし井 Aburi Chirashi Don \$28.0

Torch-seared assorted sashimi, negitoro, crab meat with marinated pollock roe and onsen egg atop a bed of premium Vitamin Elenriched sushi rice



PD03 豊富なはらちらし井

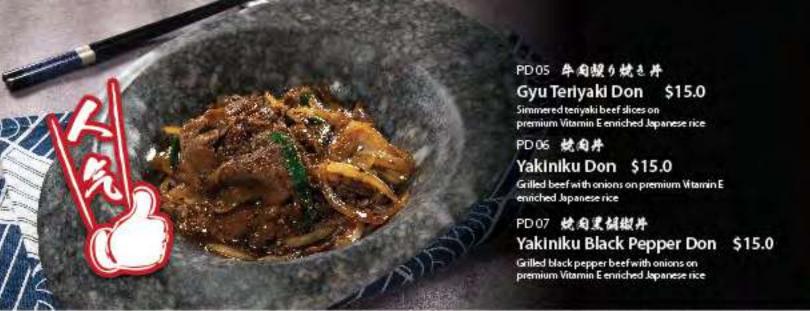
Abundance Bara Chirashi Don \$28.0

A premium bara-chirashi don with succulent and generous amount of fresh seafood sitting atop a bed of premium Vitamin E enriched sushi rice



PD04 漫画なウナギ丼 Abundance Unagi Don \$28.0

A premium donburi mountain with grilled river eel, cooked prawn, crab meat, surf clams, cooked octopus, salted soybean and egg omelette atop a bed of premium Vitamin E enriched sushi rice





PD 08 (K-FT)
Sakae Don \$17.0
Fresh salmon slices, salmon rice, egg mayonnaise, diced cucumbers on premium Vitamin Eleniched sushi rice



PD 09 製り焼きチネン井 Teriyaki Chicken Don \$12.0 Teriyaki chicken and onions on premium Vitamin E enriched Japanese rice



PD 10 74六五件 Unatama Don \$16.0 Gilled river eel and sunny-side up on premium Vitamin E enriched Japanese rice



PD 11 息カッド Chicken Katsu Don \$12.0
Crispy breaded chicken cutlet with egg and or premium Wiamin Elemented Japanese rice



PD 12 サーモンイタラ井 Salmon Ikura Don \$16.0 Fresh salmon slices and salmon roe on premium Vitamin Eenriched sushi rice



PD 13 IN A P Oyako Don \$11.0 Simmered chicken with egg and onion on premium Vitamin E enriched Japanese rice







CR 04 魚フライカレー Sakana Katsu Cheese Curry \$14.0

Crispy breaded fish with cheese and premium Vitamin E enriched Japanese rice



類 Moodles



ND 01 牛肉うビル Beef Udon \$15.0



ND 02 更おらうどん Tempura Udon \$16.0



ND 03 素うどん Su Udon \$11.0



ND 04 プチ和風おろしうどん Puchit Wafu Oroshi Udon \$13.5



ND 05 繰り焼きテキンうビル Teriyaki Chicken Udon \$14.0

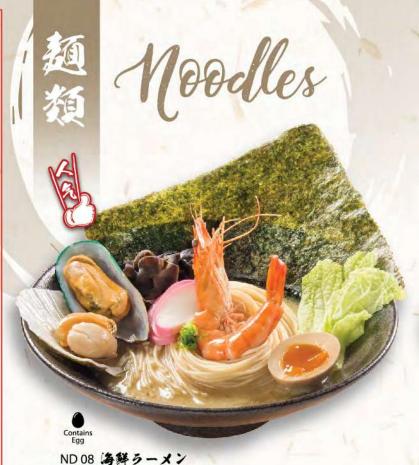


ND 06 冷やしラーメン Cold Hiyashi Ramen \$12.0

Cold Japanese wheat noodles



ND 07 茶をは Cold Cha Soba \$8.0 Cold green tea buckwheat noodles



ND 08 海鮮ラーメン Kaisen Ramen \$16.0

Seafood with Japanese wheat noodles in collagen broth



ND 09 ビークラーメン Beef Ramen \$15.0

Beef with Japanese wheat noodles in collagen broth



ND 10 鶏ラーメン Chicken Ramen \$14.0

Chicken with Japanese wheat noodles in collagen broth



ND 11 まラーメン Su ramen \$11.0

Japanese wheat noodles in collagen broth



Enriched with Collagen!







Add-Ons

NAO 01 & 3 Egg

\$1.5

NAO 02 サーモン刺針 Salmon Sashimi

\$4.5

NAO 03 鶏疹あげ Chicken Karaage \$2.5







YS 01 だし(コラーゲン生計) Collagen Soup \$10.0

Collagen chicken broth

YS 03 ハーブスープ

Herbal Soup \$12.0

Collagen chicken broth infused with red dates and dang gui

YS 02 孝 え る Spicy Miso Soup \$12.0 Spicy bean paste, collagen chicken broth

YS 04 トムヤムスープ

Tom Yum Soup \$15.0

Spicy tom yum, collagen chicken broth



FISH 鱼、MEAT 肉、SEAFOOD 海鲜 YN 01 えか

Jumbo Tiger Prawn \$10.0

YN 02 ムラサキイガイ Half Shell Mussel \$7.5

YN 03 飛み付きフィッシュベースト Fish paste with tobikko \$6.0

Fish paste with flying fish roe

YN 04 線たら Gindara \$10.0 Cod fish

YN 05 サーモン Salmon \$9.0 Fresh salmon fillet

YN 06 牛⁄旬 Beef \$10.0 Beef slices

YN 07 為闽 Chicken \$6.0 Chicken thigh NOODLES 面, VEGETABLES 菜, MUSHROOM 菇类

YN 08 3 EN

Udon \$7.5

Thick wheat flour noodles

YN 09 **夏**詹 Tofu \$2.5

YN 10 きゃべつ Cabbage \$2.5

YN 11 えのき Enoki Mushroom \$3.0

Straw mushroom

YN 12 しいたり Shiitake Mushroom \$3.0 ^{Mushroom}

YN 13 しめじ Hon Shimeji Mushroom \$4.0 Brown beech mushroom





GZ01 サーモンの照り焼きセチキン唐揚げ御膳 Salmon Teriyaki with Chicken Karaage Gozen

Grilled salmon with teriyaki sauce and Japanese marinated fried chicken gozen

GZ02 牛肉ヒ氏なら神経(繰り焼きソース) Gyu Niku with Tempura Gozen \$21.0

Simmered teriyaki beef slices and crispy vegetable tempura gozen





GZ 03 ウナギのかは焼きヒカボテャのコロッケ御膳 Unagi Kabayaki with Pumpkin \$18.0 Croquette Gozen

GZ 04 茶をはヒ野菜更ぶら御膳 Cha soba and Yasai Tempura Gozen \$19.0

Crispy vegetable tempura, cold green tea buckwheat noodles and pitan tofu gozen





GZ05 鯖縊ヒ滑付きテキン御槎

Saba shio with Tulip Chicken Gozen \$16.0

Grilled mackerel and crispy fried chicken drumlets gozen

GZ 06 繰り焼きテキンヒ科貝御槎 Teriyaki Chicken with Mussel Gozen \$17.0

Simmered teriyaki chicken and cheesy mussels with marinated pollock roe gozen

Prices are in Singapore dollars and are subject to 10% service charge and prevailing government tax. Pictures in the menu are for illustrative purposes.





Dessert Air Flown DS 01 NAT 97

DS 01 バイナップル・シャーベット Pineapple Sorbet \$11.5





DS 02 林檎シャーベット Apple Sorbet \$7.5



DS 03 透瓜シャーベット Watermelon \$9.5 Sorbet



DS 04 ココナッツ・ アイス多リーム Coconut Ice Cream \$5.5



DS 06 きつま茅アイスラリーム Sweet Potato \$8.5 Ice Cream



DS 07 妹茶大稿 Matcha Mochi \$4.0



DS 08 ドリアン大稿 Durian Mochi \$4.5



DS 09 いちご大福 Strawberry Mochi \$4.0



DS 10 チョコラバケーキ& バニラアイスラリーム Chocolate Lava with \$6.0 Ice Cream



DS11 抹茶ラバ& アイスラリーム Matcha Lava with \$6.0 Ice Cream



DS 12 ドリアンラバ& アイスラリー **Durian Lava with** \$7.0 Ice Cream



DS 13 季節のアイスラリーム Premium \$3.5 per cup **Ice Cream**



DS 14 わらば働きな粉 Warabi mochi \$3.5 kinako



DS 15 ゼリー Jelly \$4.39 per cup



DS 16 小夏白春 Azuki Shiratama \$4.5

Sushi Platter



PS01 梁風ハビネス盛り合わせA Sakae Happiness Platter A \$73.0



PS 02 梁風ハビネス感り合わせB Sakae Happiness Platter B \$66.0



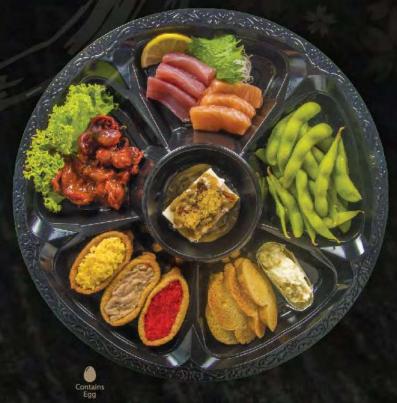
PS 03 梁風ハビネス盛り合わせC Sakae Happiness Platter C \$70.0



PS04 楽風プレミアム・ミッシス Sakae Premium Mix Platter \$77.0



Mixed Platter



MP01 楽風ハビネス盛り合わせD Sakae Happiness Platter D \$26.0



MP02 梁風なつまるの盛り合わせ1 Sakae Snack Platter 1 \$22.0



MP03 楽風なつまるの盛り合わせ2 Sakae Snack Platter 2 \$55.0