

**SUSHI & SASHIMI MORIAWASE 26**  
**10PCS**

**THIN ROLLS 6PCS**

<b>Tekka Maki</b> <i>(Tuna fillet rolls)</i>	<b>6.5</b>
<b>Kappa Maki</b> <i>(Thinly cut cucumber rolls)</i>	<b>4</b>
<b>Salmon Maki</b> <i>(Salmon fillet rolls)</i>	<b>5</b>
<b>Avocado Maki</b>	<b>5</b>
<b>INSIDE-OUT ROLLS 8PCS</b>	
<b>California Crab Maki</b> <i>(Crab stick remoulade, Fish roe, Avocado, Cucumber)</i>	<b>13</b>
<b>Spicy Prawn Maki</b> <i>(Cooked prawn, Cucumber, Paprika, Tempura crumb)</i>	<b>13</b>
<b>Crispy Tuna Maki</b> <i>(Cooked Tuna, Cream Cheese, Panko crumb, Deep fried roll)</i>	<b>14</b>
<b>Cheesy Crab Maki</b> <i>(Soft shell Crab, Cream cheese, Cucumber, Shredded parmesan)</i>	<b>15</b>

<b>Smoky Pork Belly (1PC)</b> <i>Crumbed pork belly, Shredded chilli, Apple wood smoke</i>	<b>6</b>
<b>Octopus Karaage</b> <i>Octopus leg, Japanese mayo</i>	<b>12</b>
<b>Twice - cooked Kakuni</b> <i>Braised pork belly slices, Pork crackling, Chilli garlic dressing</i>	<b>14</b>
<b>Wagyu &amp; Eggplant Katsu</b> <i>Wagyu minces, onion, panko, micro greens</i>	<b>11</b>
<b>Shiitake Scallop (2PCS)</b> <i>Scallop puree, Shiitake, Quail egg</i>	<b>8</b>
<b>Taro Truffles</b> <i>Taro, Mozzarella, Salted egg yolk</i>	<b>9</b>
<b>Wagyu Enoki Maki (2PCS)</b> <i>Wagyu 9+ Rump, Enoki mushroom, teriyaki saucee</i>	<b>8</b>
<b>Wild Mushroom Pipe</b> <i>Mushroom mix, Truffle oil, Pastry</i>	<b>8.5</b>

**Happy Hour (18:00-19:30)**

Japanese Beer(330ml)	\$7
Special Cocktail <i>(Cuba Libra, Moscow Mule, kamikaze, Litchi Park)</i>	\$10
House Wine(White or Red, 150ml)	\$8
Special Rose Sparkling (750ml)	\$18
House Sake (120ml)	\$8
Shochu Shot(60ml)	\$5
Premium Reposado Tequila	\$10

<b>S Edamame</b> <i>Sea salt, Truffle oil</i>	<b>6</b>
<b>A Umami Fries</b> <i>Shoestring, Truffle oil, Nori</i>	<b>6</b>
<b>R Nori Crisp</b> <i>King Nori, Tempura Batter, Green Laver, Salt</i>	<b>6</b>
<b>T Unagi tamagoyaki</b> <i>Rolled egg omelette, Freshwater eel, Mozzarella, mayo, Sweeten soy sauce</i>	<b>8</b>
<b>E Mentaiko</b>	
<b>Angus Tataki</b> <i>Angus sirloin, Onion slices, Garlic chip, Micro green &amp; Garlic vinaigrette</i>	<b>12</b>
<b>Salmon Carpaccio(6PCS)</b> <i>Salmon, Micro green, Soy dressing</i>	<b>14</b>
<b>Jidori Karaage</b> <i>Free range chicken, Japanese seasoning, Mayo</i>	<b>14</b>
<b>Pork Gyoza (5PCS)</b> <i>Mince pork, Cabbage</i>	<b>12</b>
<b>Veg Gyoza (5PCS)</b> <i>Cabbage, Carrot, Chickpea, Quinoa</i>	<b>12</b>
<b>Chawanmushi (Savory Egg Custard)</b> <i>Cooked Prawn</i>	<b>10</b>
<i>Foie Gras</i>	<b>18</b>
<i>Sea Eel</i>	<b>11</b>
<b>B Braised Pork Belly</b> <i>Dried shallot, Mayo, Coriander, Pickles</i>	<b>11</b>
<b>A Crispy Chicken</b> <i>Coleslaw, Furikake, Mayo</i>	<b>11</b>
<b>B Tempura Prawn</b> <i>Egg tartar, Sweeten soy sauce, Lettuces</i>	<b>11</b>
<b>UNS Vegetable Croquette</b> <i>Parmesan Cheese, Lettuces, Mayo</i>	<b>10</b>
<b>TEMPURA Tempura Moriawase</b> <i>Tiger prawns, Seasonal vegetables, Bonito soy dipping</i>	<b>23</b>
<b>PUR Vegetarian Tempura Moriawase</b> <i>Seasonal vegetables, Bonito soy dipping</i>	<b>19</b>
<b>A Miso Tofu &amp; Heirloom Tomato</b> <i>Salad mix, Wasabi dressing, Sesame</i>	<b>9</b>
<b>R Warm Sautéed Mushroom Salad</b> <i>Assorted wild mushrooms, Salad mix, Yuzu dressing, Parmesan</i>	<b>9</b>
<b>E Salmon Skin Crunch</b> <i>Crispy salmon skin, Tobiko, Salad mix, Jalapeno dressing</i>	<b>9</b>
<b>NS Sesame Bean &amp; Quinoa</b> <i>Green bean, Quinoa, Sesame dressing</i>	<b>9</b>

<b>M Mushroom Steak</b> <i>Flat mushroom, Enoki, King Oyster mushroom, Quinoa, Parmesan cheese</i>	<b>25</b>
<b>A Yuzu Duck (200g)</b> <i>Charcoal grilled duck breast, peanuts</i>	<b>34</b>
<b>I Unagi Kabayaki</b> <i>Eel, Steam Rice, Red Ginger, Sweeten Soy Glaze</i>	<b>32</b>
<b>N Teriyaki Chicken (200g)</b> <i>Chicken thigh, Micro greens, Teriyaki sauce</i>	<b>25</b>
<b>Poached Salmon(200g)</b> <i>King salmon fillet, Mix salad, Miso dressing</i>	<b>32</b>
<b>Kakuni</b> <i>Slow Cook Pork Belly, Sweeten Soy Glaze</i>	<b>27</b>
<b>NO Tempura Prawn Udon</b> <i>Prawn, Thick noodle, Fish cake, Seaweed</i>	<b>21</b>
<b>OD Signature Seafood Udon</b> <i>Tiger prawn, Scallop, Crab meat, Squid, Anori</i>	<b>27</b>
<b>LE &amp; RICE Miso Salmon Poke</b> <i>King Salmon, Akitakomachi Rice, Avocado, cucumber, edamame, Miso Dressing</i>	<b>23</b>
<b>RI Gohan</b> <i>Steamed rice</i>	<b>3.5</b>
<b>S Miso Soup</b> <i>Tofu, Seaweed, Spring onion</i>	<b>5</b>
<b>OP Mushroom Red Miso</b> <i>Mushroom, Tofu, Seaweed, Spring onion</i>	<b>6</b>
<b>DES Black Sesame Panna Cotta</b> <i>Black sesame powder, Lemon Balm</i>	<b>4</b>
<b>SS Dessert Tasting Plate</b> <i>Three house-made desserts of the day</i>	<b>9</b>
<b>ERT Peanut Bomb</b> <i>Peanut ice cream, Peanut butter, Pepper salt peanut</i>	<b>9</b>
<b>Soybean Pudding</b> <i>Soybean, Toasted soybean powder, Mascarpone</i>	<b>4</b>
<b>Ice Cream/Sorbet</b> <i>Multi-flavours available</i>	<b>6</b>

**Feed Me ! 59/person**

Available everyday (exclude Monday)  
Friday and Saturday booking only

Indecisive ?  
Let us offer you a variety of dishes and eat until you full.

- You are welcome to choose from your own dishes (exclude premium).
- Minimum two adults. All table members must participate. Half price for kids 9-10 years old. FREE for kids under 3 years old.
- No substitution or menu alteration.
- Charge will be applied on wastage over 100g.

<b>PRE Live Sea Urchin(1 Whole Piece)</b>	<b>18/20/22</b>
<i>(Choice of Sashimi, Sushi, Chawanmushi)</i>	
<b>RE Live Oyster (half dozen/one dozen)</b>	<b>28/48</b>
<i>Choice of Onion Vinaigrette, Ponzu or Lemon</i>	
<b>MI COD (180g)</b>	<b>39</b>
<i>Black Cod, Saikyo Miso Dressing</i>	
<b>UM Wagyu Sirloin( 150g)</b>	<b>45</b>
<i>Wagyu sirloin, Mushroom mix, Truffle miso Miso</i>	
<b>M Miso Lobster(150g)</b>	<b>48</b>
<i>Lobster tail, Mushroom mix, Ginger root, Truffle miso</i>	
<b>Toro Sashimi(tuna belly) 6pcs</b>	<b>54</b>
<b>Sashimi Entrée 18pcs</b>	<b>35</b>