



## Appetisers

### Truffle Edamame

Japanese Soybeans

\$10

### Tako Wasabi

Wasabi Octopus

\$7

### Tori Karaage

Crispy Japanese Fried Chicken

\$12

### Shishamo Yaki

Grilled Willow Leaf Fish

\$12

### Kawahagi

Grilled Leather Jacket Fish

\$12

### Kaki Mentai

Oyster with Spicy Cod Roe  
& Cheese

\$10

### Fugu Mirin Boshi

Grilled Dried Pufferfish

\$15

### Fresh Mentai Potato

\$12

### Wedges

Potato Wedges with  
Mentai Sauce

### Tebasaki

Japanese Chicken Wings (2 pcs)

\$9

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\*\* Subject to 10% Service Charge & 7% GST



## Donburi (Cooked)

<b>Unadon</b> Grilled Freshwater Eel	<b>\$17.90</b>	<b>Sake Mentai Don</b> Salmon with Spicy Cod Roe Option of adding Cheese (\$5)	<b>\$21.90</b>
<b>Buta Kashira Don</b> Iberico Pork Jowl	<b>\$25.90</b>	<b>Engawa Hotate Miso Don</b> Flame Seared Flounder Tail Fin Muscle, Scallop with Sweet Miso	<b>\$35.90</b>
<b>Wagyu Don</b> Japanese Full Blood A4 Grade Wagyu	<b>\$49.90</b>	<b>Ebi Fry Don</b> Golden Crispy Shrimp	<b>\$18.90</b>
<b>Premium Wagyu Don</b> A4 Wagyu, Uni, Foie Gras	<b>\$88.90</b>		

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## Donburi (Fresh Seafood)

### Sake Don

Salmon

\$18.90

### Otoro Uni Foie Gras Don

\$88

Fatty Blue Fin Tuna Belly,  
Sea Urchin & Goose Liver

### Sake Ikura Don

Salmon & Salmon Roe

\$28.90

### Barachirashi

\$26.90

Cube Cut Mix Raw Seafood  
Option of spicy sauce (\$3)

### Mekajiki Don

Flame Seared Swordfish

\$18.90

### Bara Negitoro

\$48.90

Cube Cut Mix Raw Seafood  
with Chopped Tuna Belly

### Chirashi Don

Slice Cut Mix Raw Seafood

\$28.90

### Otoro Foie Gras Don

\$68.90

Aburi Tuna Belly with  
Goose Liver

### Premium Chirashi Don

\$68

Slice Cut Mix Raw Seafood with  
Salmon Roe & Sea Urchin

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## Sashimi

Sashimi Take

from \$68.80

Sashimi Matsu (Premium)

from \$128

Seasonal Fresh Air Flown Sashimi

Seasonal

Check with our Friendly Servers

## Omakase

**Omakase** 8 Course\* **\$188**

**Omakase** 10 Course\* **\$288**

**Premium Omakase** **\$388**

\*Advanced Reservation Required

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## Hot Dishes

**Ikura Chawanmushi** \$15  
Steamed Savoury Egg Custard topped  
with Salmon Roe

**Gindara Misoyaki** \$36  
Pan Seared Cod marinated in salty-  
sweet Miso

**Unagi Kabayaki** \$16  
Grilled, Flame Seared Freshwater Eel

**Hotate Saikyoyaki** \$25  
Grilled Scallop with Sweet Miso

**Atama Kama Shioyaki** Seasonal  
Salt-Grilled Fresh Fish Head

**Yaki Sakana** Seasonal  
Fresh Air Flown Grilled Fish

**Gyutan** Seasonal  
Flame Seared Ox Tongue

**Japanese Full Blood** \$68  
**Wagyu**  
Pan Seared Cube Cut A4 Wagyu

**Buta Kashira** \$24  
Iberico Pork Jowl

**Yasai Teppan** \$18  
Japanese Stir Fried Vegetables

**Asari Batayaki** \$28  
Japanese Asari Clams stir fried  
in Sake and Butter

**Foie Gras** \$22

**Hamaguri Osuimono** \$15  
Fresh Clams of the Season in Clear  
Broth

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## Desserts

### Ice Cream

Yuzu

Goma

Matcha

### SaSa Noha

Japanese Mochi with Hokkaido  
Cream Custard

### Dessert of the Day

## Beverages

Coke/Sprite/Soda

Calpis Soda

Hot/Cold Green Tea

\$8

\$9

\$3.50

\$6

\$2

## Alcohol

Asahi Beer

Suntory Highball

Ume Highball

House Pour Sake

Cold Sake 100ml (Tall Glass)

Cold Sake 250ml (Carafe)

Hot Sake 250ml (Carafe)

\$8

\$15

\$12

\$10

\$25

\$25

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