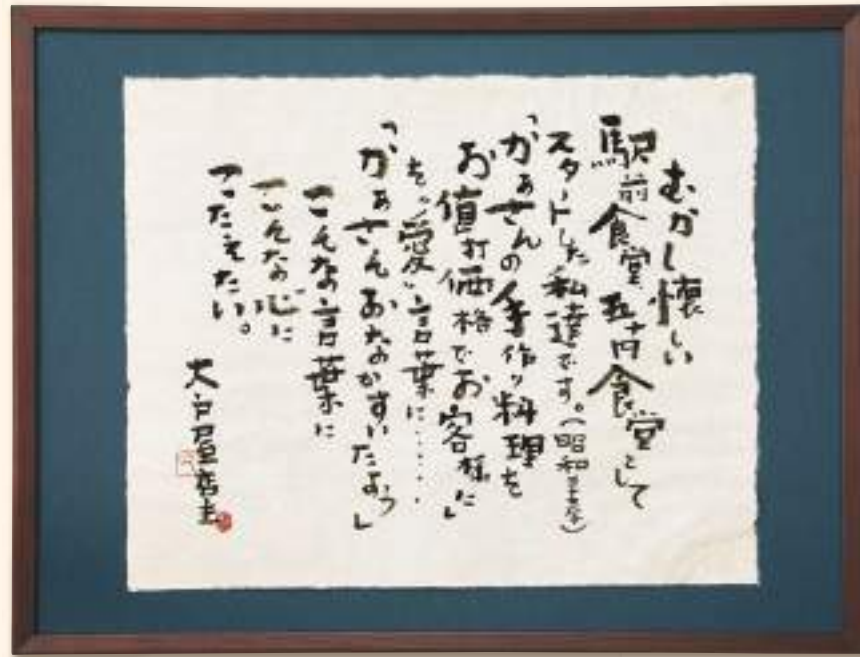


シンガポール版_表紙 H331mm×W220mm

ちやんとごはん。大戸屋



シンガポール版_H2 H331mm×W220mm



We first started as small nostalgic cafeteria featuring lunch combos at 50 yen. Our mission has always been the same: "Serving our precious customers homemade tasty food at the most average price." Kids returning home from school always ask their mother with their rolling eyes, "Mom, I'm starving! What's today's dinner?" We'd like the mother responding to their words with smile and pleasure.

The basic of OOTOYA hidden in "Mother's Frame"

Year 1958. The year Tokyo Tower was built.

It was also the year OOTOYA started as a public restaurant in Ikebukuro. It was said that 1 out of 4 Japanese people suffered from malnutrition that time. OOTOYA started with an aim to provide inexpensive & tasty food and let the people dine until their stomach is full. All food were priced at 50 yen and the shop was packed with people.

This shop with an area of 158.69m² and two floors, has more than 1,000 customers daily and became extremely busy. Mr. Hisami Mitsumori, nephew of founder Mr. Eiichi Mitsumori, left his home town Yamanashi to help run the business after he was adopted. Although Hisami knows he will become the adopted child of Eiichi because he does not have any children, Hisami was only 15 years old when he left his home town, he misses his mom at home town. "Mom, I am starving" – which is written in the Mother's Frame hanging at all OOTOYA shops - is also the inner voice of Hisami.

Therefore we will always treasure this inner voice of Mr. Hisami Mitsumori.

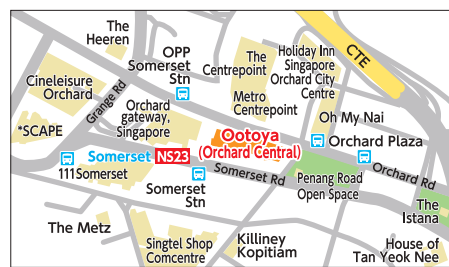
Over 450 Stores Across Countries



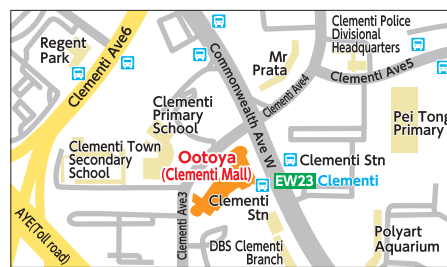
We are a nationally developed restaurant chain mainly focusing on Japanese cuisine.
 We spare no effort in our cooking, toiling day in, day out for family.
 At Ootoya, we replicate this spirit in our dishes to the world.

Other than Singapore, we have branches in Indonesia, Taiwan, Thailand and New York etc. Apart from location, Ootoya can retain the same taste as in Japan as we use the same delicious dishes made in Japan!

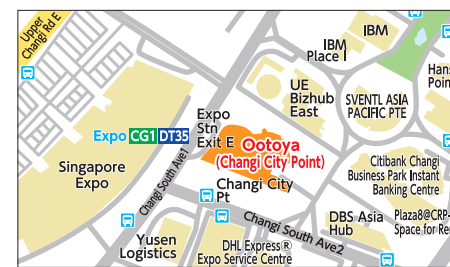
OTOYOYA SINGAPORE



Orchard Central
 181 Orchard Road
 #08-012 (Verandah)
 Singapore 238896
 Tel:6884 8901



Clementi Mall
 3155 Commonwealth
 Ave West #03-53
 Singapore 129588
 Tel:6659 2644



Changi City Point
 5 Changi Business Park
 Central 1 #01-30/31
 Singapore 486038
 Tel:6636 1228

[HP https://www.ootoya.com.sg/](https://www.ootoya.com.sg/)

[f https://www.facebook.com/OotoyaSG/](https://www.facebook.com/OotoyaSG/)

シンガポール版_H4 H331mm×W220mm



OOTOYA Wholesome Japanese Meals.

The taste of OOTOYA is traditional Japanese home-cooked food. It is the taste of a Japanese mom's cooking for her family, where much effort is put into preparing healthy and tasty meals.

OOTOYA follows the same philosophy. Dishes are carefully prepared after customers place their orders. Our insistence on consistent taste means we marinate and grill our meat to perfection, even if this takes a little more preparation time.

One small difference between OOTOYA and home-cooking is that our tofu is made in the shop using fresh ingredients. OOTOYA's goal has always been to provide healthy, high quality and tasty meals.

Can you hear the sounds of cooking at the back of the shop?
It is the same sounds made in a home kitchen.



OTOYA TEISHIKU

Teishoku is a traditional set meal served in Japan.

A typical teishoku includes
a main dish, rice, miso soup, and pickles.

Note: Can be ordered a la carte, without rice, soup, or pickles.

Side Dish
副菜

The Metabolism Booster

からだの調子を整えるもと

Side dishes contain many healthy vitamins and fibres to help the body with digestion and promote good health.

Main Dish
主菜

The Essentials

からだをつくるもと

The main dish is typically composed of fish, meats, eggs and beans, all of which contain proteins and lipids the body needs to survive.



Rice
主食

The Energy Boost

エネルギーのもと

Rice, or sometimes noodles, contain carbohydrates which are very important as they allow the body to use them for the production of energy.

Miso Soup
汁物

The Metabolic Boost

バランスを整えるもと

Miso is traditional Japanese seasoning produced by fermenting soybeans with salt and Koji and sometimes rice, barley, or other ingredients.

サラダ Salad

* Speciality Ingredients 素材へのこだわり

Ootoya uses ingredients from the farm, where a wide range of pesticide-free vegetables that meet strict safety standards are grown.



* Hand-Made Tofu 手造り豆腐

Our Hand-Made Tofu is made fresh daily. We use only quality beans to make our tofu.



前菜

Appetizer



Tofu Salad

Home-Made Tofu Salad with Dried Baby Sardines

わかめと手造り豆腐の和風サラダ

\$6.50

■Allergic Substances



Pork Belly Salad

Pork Belly Salad with Sesame Dressing

ごまだれで食べる豚しゃぶサラダ

\$9.50

■Allergic Substances



Edamame

枝豆

\$3.00

■Allergic Substances



Yakko

Home-Made Tofu

手造り豆腐

\$4.00

■Allergic Substances



Hijikini

Simmered Hijiki Seaweed

大豆とひじきの煮物

\$3.00

■Allergic Substances



Basil Chicken

Charcoal Grilled Basil Chicken and Salad

炭火焼きバジルチキンサラダ

\$13.30

■Allergic Substances



Seafood Salad

Seafood Salad

海鮮サラダ

\$12.50

■Allergic Substances



Chawanmushi

Chawanmushi

(Japanese Steamed Egg Custard)

出汁たっぷり茶碗蒸し

\$3.50

■Allergic Substances



Hanabi Kobachi

Small Bowl of Sticky Ingredients Ootoya Style

(Bigeye Tuna Maguro, Yellowtail Buri, Fermented Soybean, Lady Finger, etc.)

大戸屋風 花火小鉢

\$7.00

■Allergic Substances



Nebaneba

Home-Made Tofu Mixed with Sticky

Ingredients

(Natto, Lady Finger, Grated Yam, etc.)

手造り豆腐のねばねば小鉢

\$5.00

■Allergic Substances



Tomato Salad

Tomato Salad with Basil Sauce

冷やしトマトとタマネギのバジルソースサラダ

\$5.50

■Allergic Substances



Potato Salad

Home-Made Potato Salad

手造りポテトサラダ

\$4.00

■Allergic Substances



Mini Tofu Salad

Mini Tofu Salad

手造り豆腐のサラダ

\$3.50

■Allergic Substances



Dashi-Maki Tamago

Japanese-Style Omelette

出汁たっぷり出汁巻き卵

\$4.00

■Allergic Substances



Steamed Vegetables

Steamed Abundant Vegetables with

Sesame Sauce

野菜のせいろ蒸し

\$4.80

■Allergic Substances



Steamed Vegetables & Pork Slice

Steamed Abundant Vegetables and

Pork Slice with Sesame Sauce

ゴマダレで食べる野菜と豚のせいろ蒸し

\$5.50

■Allergic Substances



おかず Side Dish



Korroke
Home-Made Pumpkin Croquette
(Deep-Fried Mashed Pumpkin)
かぼちゃコロケ
\$4.00
■Allergic Substances
WHEAT DAIRY EGGS SOYBEAN APPLE

Mini Saba

Charcoal Grilled Mackerel
Saba Fish (Mini Size)
ミニさばの炭火焼き
\$6.50
■Allergic Substances
MACKEREL



Karaage

Crispy Fried Chicken with
Spices and Herbs
鶏の唐揚げ
\$5.00
■Allergic Substances
WHEAT SOYBEAN CHICKEN



Mini Tonkatsu

Crispy Breaded Pork Loin Cutlet
(Mini Size)
ミニトンカツ
\$6.90
■Allergic Substances
WHEAT EGG SOYBEAN PORK APPLE



Mini Tori Kurozu

Crispy Fried Chicken and
Abundant Vegetables with Black
Vinegar Sauce (Mini Size)
ミニ鶏と野菜の黒酢あん
\$5.50
■Allergic Substances
WHEAT SOYBEAN CHICKEN YAM APPLE

Mini Tara Kurozu

Crispy Fried Pacific Cod Fish and
Fried Abundant Vegetables with
Black Vinegar Sauce (Mini Size)
ミニすけそう鱈と野菜の黒酢あん
\$6.00
■Allergic Substances
WHEAT SOYBEAN YAM APPLE



Salmon Grill

Charcoal Grilled Salmon Head
*While stocks last
サーモン兜塩焼
\$11.00
■Allergic Substances
SALMON



Buri Grill

Charcoal Grilled Collar of
Yellowtail Buri Marinated with
Shio-Koji
ブリかま塩麹焼き
\$11.00

汁物 Soup



Torotoroni

Home-Made Tofu and Egg
Cooked in Tasty Thick Soup
手造り豆腐のトロトロ煮
\$8.50
■Allergic Substances
WHEAT EGG MACKEREL SOYBEAN



Mugi Miso Soup

Ample Vegetables in Tasty Miso Soup
たっぷり野菜の味噌汁
\$6.00
■Allergic Substances
SOYBEAN MACKEREL



Cod Fish Soup

Crispy Cod Fish Soup with Ginger and Grated Radish
すけそう鱈の生姜みぞれあん
\$11.80
■Allergic Substances
WHEAT MACKEREL SOYBEAN

Main dish with Rice Set (Set meal) Rice Setで定食に

Rice Set

Rice Set
ご飯セット
\$5.00



Choose variety of Rice 選べるご飯

Rice

Rice
ご飯
\$2.00



Gokoku Rice

Gokoku Rice (5 Kinds of Grain Rice)
もちもち五穀ご飯
\$2.00
Change
変更 **+\$0.00**



Tororo Gohan

Japanese Grated Yam Rice
とろろご飯
\$3.00
Add to
追加 **+\$1.00**



Enjoy toppings with Rice ご飯のトッピングに

Natto

Natto
(Fermented Soybeans)
納豆
\$3.00



Half Boiled Egg

Half Boiled Egg
半熟卵
\$1.00



Raw Egg

Raw Egg
生卵
\$1.00



Bonito

Freshly Grated Dried Bonito Flakes
鰹節
\$1.00



* Raw Egg 生卵

We provide
pasteurized raw egg.



Mini Don ミニ丼

Mini Salmon Don

Rice Topped with
Salmon Sashimi
ミニサーモン丼
\$10.50



Mini Oyako

Rice Topped with Charcoal
Grilled Chicken and Eggs
ミニ親子丼
\$10.50



Mini Chirashi

Sushi Rice Topped with
Assorted Dice-Cut Toppings
(Bigeye Tuna Maguro,
Yellowtail Buri, Salmon, etc.)
ミニちらし丼
\$11.50





5 Sashimi
Assorted Fresh Sashimi 5 Types
(Salmon, Yellowtail, Shrimp,
Bigeye Tuna and Scallop)
お造り5点盛り
\$28.00
■Allergic Substances
SHRIMP SALMON

Sushi Roll Combo
ロール盛り合わせ
\$12.20
■Allergic Substances
EGG WHEAT SOYBEAN SALMON RICE SALMON APPLE MACKEREL



Salmon Roll
サーモンロール
\$9.99
■Allergic Substances
EGG WHEAT SOYBEAN SALMON RICE SALMON APPLE MACKEREL



刺身 & 寿司ロール
Sashimi & Sushi Roll



Salmon Sashimi
Fresh Salmon Sashimi
サーモン刺身
\$13.00
■Allergic Substances
SALMON

Maguro Roll
マグロロール
\$9.99
■Allergic Substances
EGG WHEAT SOYBEAN SALMON RICE SALMON APPLE MACKEREL



Air-flown Japan
Maguro Sashimi
Fresh Maguro (Bigeye Tuna) from
Japan Sashimi
まぐろ刺身
\$12.00



Air-flown Japan
Buri Sashimi
Fresh Yellowtail Buri from Japan Sashimi
ブリ刺身
\$13.00



3 Sashimi
Assorted Fresh Sashimi 3 Types
(Salmon, Yellowtail and Shrimp)
お造り3点盛り
\$20.50
■Allergic Substances
SHRIMP SALMON



Veggie Roll
ベジタブルロール
\$9.99
■Allergic Substances
EGG WHEAT SOYBEAN APPLE

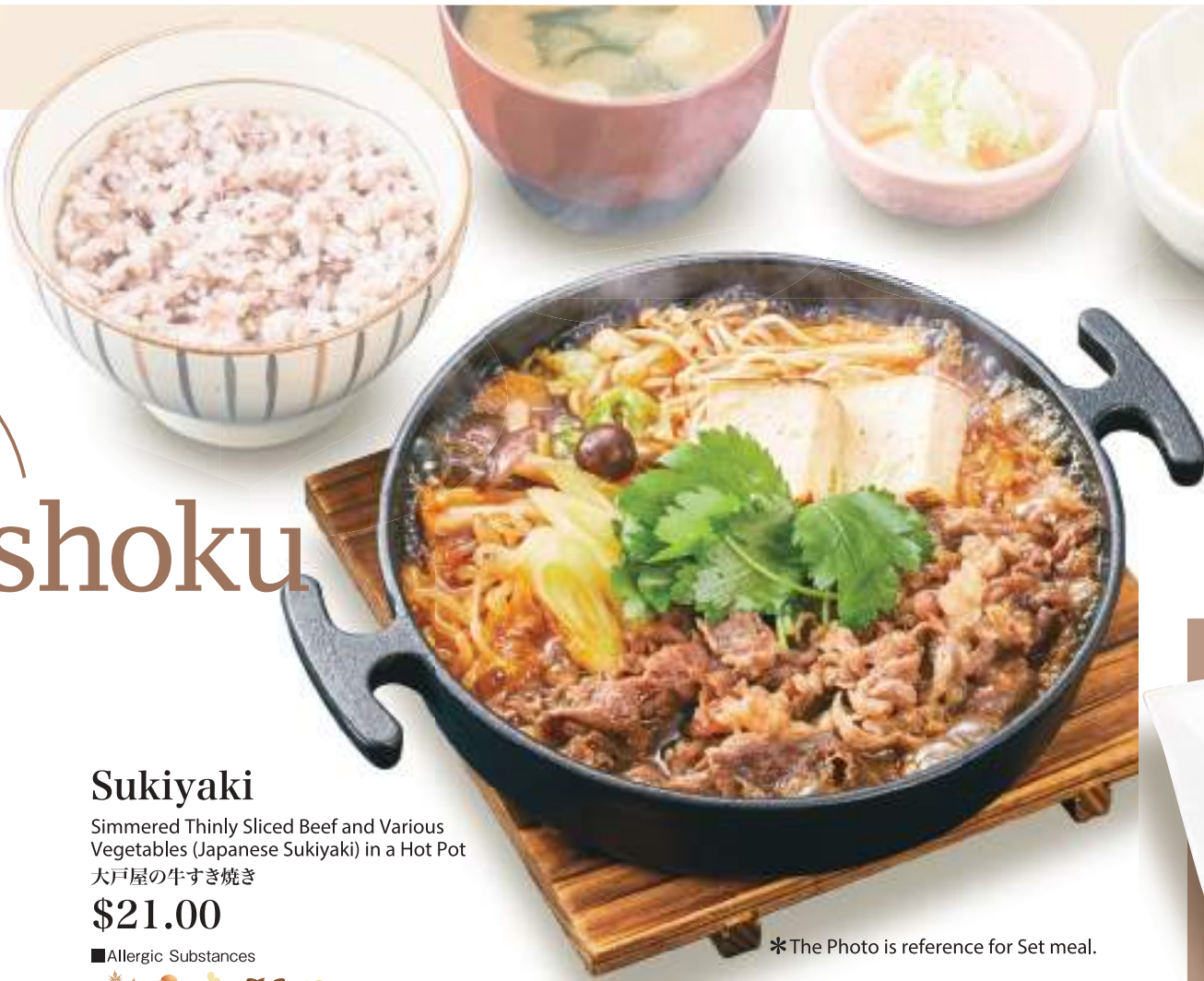


6 All prices are subjected 7%GST and 10% Service Charge. All Photo in this menu are for reference only.
お会計には10%のサービス料及び7%の税金が加算されます。商品・食器が一部変更になる場合がございます。

7 Rice served at Ootayo is Japan grown rice.

シンガポール P08-09_406×331mm

定食 Teishoku



Sukiyaki

Simmered Thinly Sliced Beef and Various Vegetables (Japanese Sukiyaki) in a Hot Pot
大戸屋の牛すき焼き

\$21.00

■Allergic Substances



*The Photo is reference for Set meal.

Pork Belly & Chicken Marinated

Grilled Pork Belly Marinated with Shio-Koji & Chicken Marinated with Shoyu-Koji
熟成豚バラと塩ネギチキンの炭火焼き

\$18.50

■Allergic Substances



Beef Steak

Grilled Tender Beef Steak and Topped with Steak Sauce on a Hot Stone
炭火焼きビーフステーキ〜特製おろしソース〜

\$23.00

W Beef Steak

(Double size)

\$27.00

■Allergic Substances



Beef Steak & Pork Belly Shio-Koji

Grilled Tender Beef Steak & Silky Pork Belly Marinated with Shio-Koji on a Hot Stone
ビーフステーキと豚バラの炭火焼き

\$21.50

■Allergic Substances



Pork Belly Shio-Koji

Grilled Yongenton Silky Pork Belly Marinated with Shio-Koji
塩麹漬け熟成豚バラの炭火焼き

\$20.00

■Allergic Substances



* Teishoku 定食というバランスの良い食事スタイル

A set meal (Teishoku) comes with one main dish, rice, miso soup and pickles.
Ootoya's main mission is to promote healthy eating through a well-balanced diet.
Delicious and healthy, our set menu can be enjoyed every day.



* Marinated in the restaurant お店で漬け込む

Shio-Koji (rice malt) is fermented seasonings similar to soy sauce and miso paste.
Soaking ingredients in fermented seasoning without adding unnecessary flavourings helps to bring out their natural taste with a deep flavour.



Main dish with Rice Set (Set meal)

Rice Set
\$5.00



Rice Setで
定食に

Choose variety of Rice 選べるご飯

Rice
\$2.00



Gokoku Rice
\$2.00



Tororo Gohan
\$3.00



Change to **+\$0.00**

Add to **+\$1.00**

Enjoy toppings with Rice ご飯のトッピングに

Natto

Natto (Fermented Soybeans)
納豆

\$3.00



Raw Egg

Raw Egg 生卵

\$1.00



* Raw Egg 生卵
We provide
pasteurized raw egg.



Bonito

Freshly Grated
Dried Bonito Flakes
鰹節

\$1.00




Half Boiled Egg

Half Boiled Egg
半熟卵

\$1.00



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 Rice served at Ootoya is Japan grown rice.

シンガポール P10-11_406×331mm



*The Photo is reference for Set meal.

鶏 Chicken

Tori Kurozu
Crispy Fried Chicken and Ample Vegetables with Black Vinegar Sauce
鶏と野菜の黒酢あん
\$12.50

■Allergic Substances
WHEAT EGG SOYBEAN CHICKEN YAM APPLE



Classic Ootoya Set
Juicy Croquette & Crispy Deep-Fried Chicken
大戸屋ランチ
\$10.50

■Allergic Substances
WHEAT EGG DEEP FRIED SOYBEAN CHICKEN MACKEREL APPLE

Basil Chicken
Charcoal Grilled Basil Chicken and Salad
炭火焼きバジルチキンサラダ
\$13.30



W Basil Chicken
(Double size)
\$15.30

■Allergic Substances
WHEAT SOYBEAN CHICKEN APPLE MACKEREL SHELLFISH



Shionegi Chicken
Charcoal Grilled Chicken Marinated in Soy Sauce and Rice Malt with Green Onion Sauce (Salt-Seasoned)
塩葱ダレの炭火焼きチキン
\$14.00

■Allergic Substances
WHEAT EGG SOYBEAN PORK SALT MACKEREL CHICKEN

❖ **Ootoya's Black Vinegar** 大戸屋の黒酢

Ootoya's Black vinegar is made by fermenting pure brown rice over a long period, then mixed together with ingredients. Sample our Kurozu dishes which taste good and are kind to the body.



Main dish with Rice Set (Set meal)

Rice Set
\$5.00



Rice Setで
定食に

Choose variety of Rice 選べるご飯

Rice
\$2.00



Gokoku Rice
\$2.00



Change to +\$0.00

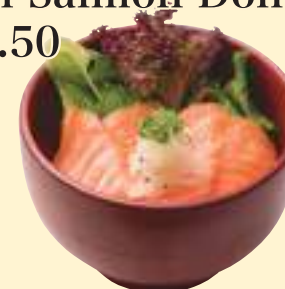
Tororo Gohan
\$3.00



Add to +\$1.00

Mini Don ミニ丼

Mini Salmon Don
\$10.50



Mini Oyako
\$10.50



Mini Chirashi
\$11.50



シンガポール P12-13_406×331mm



*The Photo is reference for Set meal.

鍋 Hot Pot

Mushi Nabe

Steamed Abundant Vegetables and Pork in a Hot Pot

熟成豚とたっぷり野菜の蒸し鍋

\$13.50

■Allergic Substances



Rosu Tonkatsu

Crispy Breaded Pork Loin Cutlet

熟成豚のロースかつ

\$16.00

■Allergic Substances



おろしポン酢を加えて
おろしロースかつに!
Add on Radish with
Citrus-Flavoured Soy Sauce
\$0.50



Katsutoji

Crispy Breaded Pork Loin Cutlet in Steamy Hot Pot (Mellow Soy Sauce)

熟成豚ロースかつの玉子とじ

\$15.00

■Allergic Substances



Misoton

Crispy Breaded Yongenton Silky Pork Loin Cutlet in Steamy Hot Pot (Tasty Miso Sauce)

熟成豚の味噌かつ煮

\$17.00

■Allergic Substances



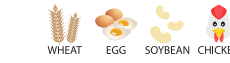
Kasan

Crispy Breaded Chicken and Abundant Vegetables in Steamy Hot Pot (Mellow Soy Sauce)

チキンかあさん煮

\$12.90

■Allergic Substances



* Well-Aged Pork 熟成豚

Ootoya's Pork is a premium brand of pork produced in the Canada under the strictest safety standards. The meat is tender and juicy with more marbling and no smell.



* Piping Hot Pot 大戸屋の土鍋

We provide original hot pot with warming performance.



Main dish with Rice Set (Set meal)

Rice Set
\$5.00



Rice Setで
定食に

Choose variety of Rice 選べるご飯

Rice
\$2.00



Gokoku Rice
\$2.00



Change + **\$0.00**

Tororo Gohan
\$3.00



Add to + **\$1.00**

Enjoy toppings with Rice ご飯のトッピングに

Natto

Natto (Fermented Soybeans)
納豆

\$3.00



Raw Egg

Raw Egg 生卵

\$1.00



* Raw Egg 生卵
We provide
pasteurized raw egg.



Bonito

Freshly Grated
Dried Bonito Flakes
鰹節

\$1.00



Half Boiled Egg

Half Boiled Egg
半熟卵

\$1.00



シンガポール P14-15_406×331mm

魚 Fish

✳ The power of "Koji" 麹の力

Our Koji seasoning is not heat treated in order to preserve the natural flavour of the ingredients. The fermentation technique used in Koji seasonings is truly Japan's national treasure.



Okimedai
Charcoal Grilled Sea Bream (Okimedai)
Marinated with Shoyu-Koji
沖目鯛の炭火焼き
\$16.50
Allergic Substances
WHEAT MACKEREL SOYBEAN



Hokke
Charcoal Grilled Atka Mackerel (Hokke) Fish
しまほっけの炭火焼き
\$18.50
Allergic Substances
WHEAT MACKEREL SOYBEAN



Saba
Charcoal Grilled Mackerel (Saba) Fish
さばの炭火焼き
\$15.00
Allergic Substances
WHEAT MACKEREL SOYBEAN



Tara Kurozu
Crispy Fried Cod Fish and Ample Vegetables
with Black Vinegar Sauce
すけぞう鱈と野菜の黒酢あん
\$14.00
Allergic Substances
WHEAT EGG SOYBEAN YAM APPLE

Main dish with Rice Set (Set meal)

Rice Set
\$5.00

Rice Setで
定食に

Choose variety of Rice 選べるご飯

Rice \$2.00	Gokoku Rice \$2.00 Change + \$0.00	Tororo Gohan \$3.00 Add to + \$1.00

Mini Don ミニ丼

Mini Salmon Don
\$10.50

Mini Oyako
\$10.50

Mini Chirashi
\$11.50

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15 Rice served at Ootoya is Japan grown rice.

シンガポール P16-17_406×331mm



Oyako Don
Rice Topped with Charcoal Grilled Chicken and Eggs
炭火焼き鶏の親子丼
\$14.50

■Allergic Substances
WHEAT EGG SOYBEAN CHICKEN MACKEREL



Chirashi Don
Sushi Rice Topped with Assorted Dice-Cut Toppings (Bigeye Tuna Maguro, Yellowtail Buri, Salmon, etc.)
ばらちらし丼
\$19.50

■Allergic Substances
WHEAT EGG SALMON RICE SALMON SOYBEAN MACKEREL

Mini Salmon Don
Rice Topped with Salmon Sashimi
ミニサーモン丼
\$10.50



Mini Oyako
Rice Topped with Charcoal Grilled Chicken and Eggs
ミニ親子丼
\$10.50

Mini Chirashi
Sushi Rice Topped with Assorted Dice-Cut Toppings
ミニちらし丼
\$11.50



*The Photo is reference for Set meal.



Sumi Yaki Tori Jyu
Rice Topped with Charcoal Grilled Juicy Chicken and Sauce
炭火焼き鶏重
\$14.00

■Allergic Substances
WHEAT SOYBEAN CHICKEN SESAME MACKEREL

丼・重
Donburi/Jyu



Katsu Don
Rice Topped with Pork Loin Cutlet
熟成豚のロースカツ丼
\$18.00

■Allergic Substances
WHEAT EGG WHEAT RICE SOYBEAN PORK

✿ "Dashi" stock made in the restaurant お店で出汁をひく

"Umami" is one of 5 tastes cultivated in Japanese cuisine, the others being sweet, salty, bitter and sour. Our soup stock contains premium Kombu seaweed, freshly shaved bonito and a mixture of dried herring, fish flakes.



Main dish with Rice Set (Set meal)

Rice Set
\$5.00

Rice Setで
定食に

Choose variety of Rice 選べるご飯

Rice \$2.00	Gokoku Rice \$2.00 Change + \$0.00	Tororo Gohan \$3.00 Add to + \$1.00

Enjoy toppings with Rice ご飯のトッピングに

Natto Natto (Fermented Soybeans) 納豆 \$3.00	Raw Egg 生卵 Raw Egg 生卵 \$1.00	Bonito Freshly Grated Dried Bonito Flakes 鰹節 \$1.00	Half Boiled Egg Half Boiled Egg 半熟卵 \$1.00
	 ✿ Raw Egg 生卵 We provide pasteurized raw egg.		

シンガポール P18-19_406×331mm

こだわりの蕎麦・うどん Soba & Udon

Our cold soba noodles are hand-made daily using buckwheat flour imported from Hokkaido, Japan. Enjoy the flavour and texture found only in hand-made, freshly boiled noodles!



Cold Soba

Hand-Made Cold Soba

手打ちせいろ蕎麦

\$9.00

W Cold Soba

Double Size

\$12.00

Allergic Substances



WHEAT BUCKWHEAT SOYBEAN



Cold Udon

Cold Udon

せいろうどん

\$8.00

W Cold Udon

Double Size

\$11.00

Allergic Substances



WHEAT SOYBEAN



Hot Soba

Hand-Made Hot Soba

手打ち温蕎麦

\$9.00

Allergic Substances



WHEAT EGG BUCKWHEAT MACKEREL SOYBEAN



Hot Udon

Hot Udon

温うどん

\$8.00

Allergic Substances



WHEAT MACKEREL SOYBEAN



❖ Speciality Soba Sauce

蕎麦つゆは、店内で鱈本枯節の出汁をとり、香り豊かに仕上げています。

Our Soba sauce is also made with fresh bonito shaving and contains the rich aroma of high-grade bonito (Honkarebushi).



How to eat Cold Soba ?



① Pour dipping sauce into bowl.
つゆをそぐ。



② Add condiments as desired.
お好みの薬味を入れる。



③ Dip soba in sauce before eating.
つゆにつけて食べる。



④ Lastly, add soba yu to sauce and drink.
最後にそば湯を加えて飲む。

18 All prices are subjected 7%GST and 10% Service Charge. All Photo in this menu are for reference only. お会計には10%のサービス料及び7%の税金が加算されます。商品・食器が一部変更になる場合がございます。

選べる麺セット

Choose Your Noodle Set

Choose your favourite combination of noodle and rice bowl from the following selections.

Soba Set

A Mini Chirashi & Cold Soba

ミニちらし丼と手打ちせいろ蕎麦

\$18.50



E Mini Oyako & Cold Soba

ミニ親子丼と手打ちせいろ蕎麦

\$17.50



B Mini Chirashi & Hot Soba

ミニちらし丼と温蕎麦

\$18.50



F Mini Oyako & Hot Soba

ミニ親子丼と温蕎麦

\$17.50



Udon Set

C Mini Chirashi & Cold Udon

ミニちらし丼とせいろうどん

\$17.50



G Mini Oyako & Cold Udon

ミニ親子丼とせいろうどん

\$16.50



D Mini Chirashi & Hot Udon

ミニちらし丼と温うどん

\$17.50



H Mini Oyako & Hot Udon

ミニ親子丼と温うどん

\$16.50



19 Rice served at Ootoya is Japan grown rice.

シンガポール P20-21_406×331mm

大戸屋の甘味 Ootoya Dessert

Made from specially selected ingredients with particular attention to getting the perfect balance in taste.



Red Beans
つぶあん

Bracken-Starch Dumplings
わらび餅

Maccha Ice-Cream
抹茶アイス

Castella (Sponge Cake)
カステラ

Maccha Jelly
抹茶ゼリー

Maccha Pudding
抹茶プリン



Gateau Chocolate
ガトーショコラ

Whipping Cream
ホイップクリーム

Vanilla Ice-Cream
バニラアイス

Chocolate Ice-Cream
チョコレートアイス

Chocolate Chips
チョコレートチップ

Castella (Sponge Cake)
カステラ

Chocolate Sauce
チョコレートソース

Gateau Chocolate Parfait

Rich and Creamy Gateau Chocolate with Chocolate Ice-Cream and Chocolate Chips
濃厚ガトーショコラとチョコレートアイスのパフェ

\$8.50

■Allergic Substances
WHEAT EGG DAIRY PRODUCTS SOYBEAN ORANGE

Maccha Parfait

Maccha Combo (Creamy Maccha Ice-Cream and Maccha Pudding, Smooth Maccha Jelly, Bracken-Starch Dumplings (Warabi-Mochi) Dipped in Maccha Powder)
宇治抹茶プリンとわらび餅のパフェ

\$8.00

■Allergic Substances
EGG DAIRY PRODUCTS WHEAT SOYBEAN GELATIN

Shiratama Zenzai

Sweet Red Beans Hot Soup with Glutinous Rice Dumpling
熱々白玉ぜんざい

\$3.00



Tamago Pudding

Egg Pudding with Caramel Sauce
たまごプリン

\$3.00

■Allergic Substances
EGG DAIRY PRODUCTS SOYBEAN GELATIN



Zenzai Parfait

Glutinous Rice Dumpling with Vanilla Ice-Cream and Red Beans
白玉ぜんざいパフェ

\$6.50

■Allergic Substances
EGG DAIRY PRODUCTS SOYBEAN

Anmitsu Maccha

Maccha Jelly and Vanilla Ice-Cream with Soy Milk and Red Beans
抹茶ゼリーの豆乳あんみつ

\$4.50

■Allergic Substances
EGG DAIRY PRODUCTS SOYBEAN GELATIN



Maccha Warabi-Mochi

Bracken-Starch Dumplings (Warabi-Mochi) Dipped Maccha, Vanilla Ice-Cream with Caramel Sauce
宇治抹茶わらび餅

\$4.50

■Allergic Substances
EGG DAIRY PRODUCTS

W Ice-Cream

Double Scoops Ice-Cream with Red Beans
ダブルアイスクリーム

\$4.00

■Allergic Substances
EGG DAIRY PRODUCTS



Ice-Cream
\$2.00

Vanilla Ice-Cream

バニラアイス

■Allergic Substances
EGG DAIRY PRODUCTS



Maccha Ice-Cream

抹茶アイス

■Allergic Substances
EGG DAIRY PRODUCTS



Chocolate Ice-Cream

チョコレートアイス

■Allergic Substances
EGG DAIRY PRODUCTS



KID'S

MEALS

Kid's Lunch Set

Jako Fish Rice can be changed to Grated Yam Rice or Vegetables & Gokoku Rice
 お子様ランチ
\$7.00

■Allergic Substances



Customer who ordered Kid's Meal can chose a cup of juice.

Kid's Udon with Croquette Set

Choice of Cold or Hot Udon
 お子様うどんセット
\$7.70

■Allergic Substances



Kid's Omelette Rice Set

お子様オムライス
\$8.00

■Allergic Substances



Customer who ordered Kid's Meal will get a free toy. While stocks last

Kid's Curry Rice

お子様カレーライス
\$7.50

■Allergic Substances



Juice

Coke Float
 コーラフロート
\$4.00



Maccha Float
 抹茶フロート
\$4.00



Soy Milk with Brown Sugar Syrup
 くるみ豆腐乳
\$3.50



シンガポール P24_203×331mm

Drinks

Japanese Green Tea (Hot/Cold) Free Refill

抹茶入り緑茶(冷・温)

\$1.00

Mineral Water (600ml)

ミネラルウォーター

\$2.00



Lemon Tea (Hot/Cold)

レモンティー(冷・温)

\$2.00

Milk Tea (Hot/Cold)

ミルクティー(冷・温)

\$2.00

Coffee (Hot/Cold)

コーヒー(冷・温)

\$2.50

Coca-Cola

コーラ

\$2.80

Coca-Cola Zero

コーラ・ゼロ

\$2.80



100% Orange Juice

100%オレンジジュース

\$3.50

100% Apple Juice

100%りんごジュース

\$3.50

Soy Milk with Brown Sugar Syrup

くろみつ豆乳

\$3.50

Coke Float

コーラフロート

\$4.00

Maccha Float

抹茶フロート

\$4.00

Alcohol

Beer

Kirin Draft Beer (500ml)

キリン生ビール(500ml)

\$9.00

Kirin Draft Beer (250ml)

キリン生ビール(250ml)

\$5.00



Tiger Beer

タイガービール ボトル

\$8.00



Sake

Sake (Hiya/Atsukan)

日本酒(冷や・熱燗180ml)

\$13.50

Reisyu Hakkaisan Honjyozo (300ml)

Milling Rate : 55% Dryness +5

冷酒 八海山(300ml)

\$25.00



Hakkaisan

Reisyu Kagatobi Jyunmai Dai Ginjyo Ai (300ml)

Milling Rate : 50%

加賀燗 純米大吟醸 藍(300ml)

\$28.00

Shochu

Ume Shu

Japanese Plum Liqueur

梅酒

\$15.00



Ume Shu



Yuzu Shu

Ichiko Shochu Glass (Cold/Hot)

いいちこ 麦焼酎 グラス(水割り・お湯割り)

\$10.00

Ichiko Shochu Bottle

いいちこ 麦焼酎 ボトル

\$80.00