



KAIJOU
JAPANESE CUISINE
日本料理





K A I J O U

Kaijou means
“*To Gather*”

*A Japanese casual dining
concept that brings together
authentic Japanese cuisine,
alcohol and most of all, a
great place to GATHER*

Like and Follow Us



食べる

E A T

*Serving delicious
Japanese classics like fresh
Sashimi, Udon, Sushi
all made to order*

飲む

D R I N K

*Enjoy & Savour Japanese
sake, liquor & alcohol paired
perfectly with our delectable
dishes!*

聚める

G A T H E R

*A great place to gather
with colleagues, family
& friends*



Platters

Sashimi Platters

KAIJOU 5 KINDS SASHIMI

MAGURO, SALMON, HAMACHI, MEKAJIKI, HOTATE

38.8

KAIJOU 3 KINDS SASHIMI

MAGURO, SALMON, HAMACHI

23.8

Sushi Moriawase

6 PIECES CHEF SELECTIONS

21.8

9 PIECES CHEF SELECTIONS

30.8

Maguro (Tuna)	15.8
Sake (Salmon)	13.8
Hamachi (Yellow Tail)	16.8
Mekajiki (Sword Fish)	15.8
Hotate (Scallop)	16.8
Amaebi (Sweet Prawn)	24.8
Sake Harasu (Salmon Belly)	15.8
Ikura (Salmon Roe)	12.8
Tako (Octopus)	12.8



Sushi /
Makimono

Sushi (2pcs)

Maguro (Tuna)	5.8
Sake (Salmon)	4.8
Hamachi (Yellow Tail)	6.8
Mekajiki (Sword Fish)	6.8
Hotate (Scallop)	8.8
Amaebi (Sweet Prawn)	18.8
Sake Harasu (Salmon Belly)	6.8
Ikura Gunkan (Salmon Roe)	6.8
Tako (Octopus)	4.8
Tobiko Gunkan (Flying Fish Roe)	4.8
Ika (Squid)	5.8
Ebi (Prawn)	4.8
Unagi (Eel)	6.8
Tamago (Egg)	4.8
Inari(Sweet Bean Curd)	4.8

Makimono (Signature)

Kaijou Roll (Soft Shell Crab)	24.8
Aburi Salmon Roll (Torch Salmon Mentai)	22.8
Salmon Avocado Roll	20.8
California Roll	16.8
Ebi Fry Fish Floss (Fried Prawn & Fish Floss)	18.8
Unakyu (Unagi & Cucumber)	18.8

Classic Makimono

Sake (Salmon)	5.8
Maguro (Tuna)	5.8
Avocado	4.8
Tamago (Egg)	4.8
Oshinko (Pickles)	4.8
Kyuri (Cucumber)	4.8
Kanpyo (Dried Gourd)	4.8



Donburi

<i>Ten Don (Tempura)</i>	<i>20.8</i>
<i>Una Don (Unagi)</i>	<i>22.8</i>
<i>Katsu Don (Pork or Chicken)</i>	<i>17.8</i>
<i>Gyu Don (Beef)</i>	<i>18.8</i>
<i>Aburi Salmon Mentai Don (Torched Salmon)</i>	<i>22.8</i>
<i>Salmon Ikura Don (Raw Salmon & Roe)</i>	<i>20.8</i>
<i>Tekka Don (Raw Tuna)</i>	<i>20.8</i>
<i>Bara Chirashi Don (Assorted Diced Sashimi)</i>	<i>23.8</i>
<i>Kaijou Chirashi Don (Assorted Sliced Sashimi)</i>	<i>32.8</i>

Udon / Soba

<i>Tempura Udon / Soba</i>	<i>20.8</i>
<i>Ten Zaru Udon / Soba (Cold Noodles)</i>	<i>22.8</i>
<i>Niku Udon / Soba</i>	<i>18.8</i>
<i>Kitsune Udon / Soba</i>	<i>12.8</i>
<i>Wakame Udon / Soba</i>	<i>10.8</i>
<i>Zaru Udon / Soba (Cold Noodles)</i>	<i>10.8</i>
<i>Buta Udon / Soba</i>	<i>17.8</i>

*Donburi /
Udon*



MINI SHABU SHABU

<i>Choice of Meat</i>	
<i>Wagyu 150gm</i>	52.8
<i>Beef 150gm</i>	22.8
<i>Pork 150gm</i>	20.8

MINI SUKIYAKI

<i>Choice of Meat</i>	
<i>Wagyu 150gm</i>	52.8
<i>Beef 150gm</i>	22.8
<i>Pork 150gm</i>	20.8

Nabemono



Zenzai / Salada

Tako Wasabi (Raw Octopus with Wasabi)	7.8
Elhire (Grilled Sting Ray Fin)	12.8
Kaisen Salad with Onion Dressing (Raw Seafood)	15.8
Wafu Salad with Wafu Dressing (Green Seafood)	8.8
Raw Salmon Salad with Wasabi Dressing	14.8
Raw Tuna Salad with Onion Dressing	14.8

Side Order

Rice	3
Miso Soup	3
Mini Salad	3
Chawanmushi	5.8
Ikura Chawanmushi	8.5
Wagyu Beef Sliced 150gm	45.8
Beef Sliced 150gm	12.8
Pork Belly Sliced 150gm	10.8
Sushi Ginger	2
Nama Wasabi	2
Onsen Egg	2

Dessert

Japanese Mochi (3pcs) (Please Check with Staff for Available Flavours)	8.8
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Zenzai /
Salada /
Side Orders



Ala Carte

Ala Carte

<i>Tempura Moriawase</i> (Assorted Tempura)	18.8
<i>Ebi Tempura</i> (Prawn Tempura)	22.8
<i>Yasai Tempura</i> (Vegetables Tempura)	15.8
<i>Tori Karaage</i> (Fried Chicken)	9.8
<i>Tako Karaage</i> (Fried Octopus)	10.8
<i>Age Gyoza 6pcs</i> (Fried Dumpling)	8.8
<i>Agedashi Tofu</i> (Fried Tofu with Sauce)	5.8
<i>Soft Shell Crab</i> (Fried Crab)	16.8
<i>Kaki Fry 5 pcs</i> (Fried Oysters)	12.8
<i>Katsu Yuzu Miso</i> (Pork or Chicken)	13.8
<i>Toriyaki Yuzukoshio</i> (Grilled Chicken Yuzu Salt)	13.8
<i>Gyu Steak with Wafu Oroshi Sauce</i> (Beef)	24.8
<i>Unagi Kabayaki</i> (Grilled Eel)	26.8
<i>Hamachi Kama</i> (Grilled Yellow Tail Cheek)	28.8
<i>Surume Ika</i> (Grilled Squid Teriyaki)	22.8
<i>Tamago Mentai Yaki</i> (Torched Egg Mentai Sauce)	6.8
<i>Grilled Salmon Steak</i> (Salt / Teriyaki)	16.8
<i>Grilled Saba</i> (Salt Grilled Mackerel)	12.8
<i>Gindara Teriyaki</i> (Grilled Cod Fish)	32.8
<i>Maguro Carpaccio</i> (Raw Tuna Carapaccio)	18.8

Highballs (Double Shots)

Jim Bean	14
Bombay Dry Gin	14
Grey Goose Vodka	16
Kakubin Suntory Whisky	16

Choice of Flavours
Peach, Lychee, Pineapple, Mango,
Pink Grapefruit, Yuzu, Cranberry,
Lime, Lemon Grass

Premium Whisky (Double Shots)

	Glass	Bottle
Chita Whisky	24	250
Hibiki Japanese Harmony Whisky	35	380

Wine

	Glass	Bottle
Browns Brothers Moonstruck (Red / White)		45
Carbenet Sauvignon	9	
Chardonnay	9	

Premium Wine

	Glass	Bottle
RED		
Penfolds Koonunga Hill 76 Shiraz Cabernet 2019		62
Beaulieu Vineyard California Cabernet Sauvignon		60
Casillero Del Diablo Reserva Privida Cabernet Sauvignon		70
WHITE		
Penfolds Koonunga Hill Autumn Reisling		62
Beaulieu Vineyard California Chardonnay		65
Casillero Del Diablo Reserva Special Sauvignon Blanc		70

Beers

Premium Yebisu Beer (330ml) <i>Original: Tokyo 5% Alc</i>	12.8
Baeren Classic (330ml) <i>Original: Iwate 6% Alc</i>	12
Baeren Schwarz (330ml) <i>Original: Iwate 5.5% Alc</i>	12
Asahi Beer (330ml)	9.8
Asahi Beer (5 bottles)	38

Sake House Pour

Hakushika Junmai Chokara (Hot)	
<i>180ml</i>	16
<i>300ml</i>	26
<i>1800ml</i>	150
Hakushika Nadajikomi Dry (Cold)	
<i>180ml</i>	15
<i>300ml</i>	25
<i>1800ml</i>	120

Premium Sake

	<i>300ml</i>	<i>720ml</i>
Hakkaisan Daginjo	52	123
Kitaya Daigingyo Ginnohitome	39	85
Masumi Junmai Ginjo Kuro	39	90
Nanbu Bijin Tokubetsu Junmai	40	89
Hakushika Junmai Yamadanishiki Karakuchi Silk		80
Kamoshibito Kuheui Yamadanishiki Eau Du Desir		112
Kamoshibito Kuheui Omachi Sauvage		112
Born Junmai Daiginjo Junsui	46	
Yoshikubo Ippin Junmai Daiginjo	40	
Hakushika Junmai Ginjo	30	

Japanese Liqueurs / Non Alcoholic Beverage

Japanese Liqueurs

	Glass	Decanter
Choya Umeshu (60ml, 300ml)	6.5	20
		Bottle
Hakushika Hanakohaku Junmai Daiginjyo Ume (300ml)		23.8
Kikusui Yuzu Sparkling Sake (250ml)		22.8

Shochu

	Glass	Decanter
Kurama Mugi Shochu (60ml, 300ml)	11	30
		Bottle
Hamada Imo Shochu Daiyame (900ml)		120
Kuro Kirishima Imo Shochu (720ml)		95
Nikaido Mugi Shochu (720ml)		80

Non Alcoholic Beverages

Calpis (Mango, Orange, Pineapple, Water, Soda)	6
Can Drinks (Coke Zero, Coke, Sprite, Soda, Tonic)	3.5
Juices (Orange, Mango, Pineapple, Cranberry, Apple, Lime)	4
Hot Ocha / Ice Ocha	2.5
Bottled Water (600ml)	2
Hot Water / Ice Water	1



K A I J O U
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