

Appetiser 前菜

- Miso soup (v) 2.0 / 3.2
Traditional Japanese soup with soft tofu and wakame
- Kimchi 2.9
Fermented vegetable dish
- Edamame 3.0 / 3.5
Pan fried immature soybeans
- Potato Salad 3.5
Mashed potatoes with veggie, egg and Japanese mayo
- Wakame Salad (v) 3.5
Seaweed salad with ginger soy dressing
- Spinach Salad (v) 5.3
Fresh baby spinach with dried miso crisps, citrus zest and a light sesame dressing
- Tofu Avocado Salad (v) 5.5
Deep-fried bean curd, avocado and mixed leaf salad
- Agedashi Tofu (v) 5.5
Fried tofu with tempura sauce
- Namul 4 Varieties (v) 6.5
Homemade seasonal pickled veggies
- Torikarage 6.5
Marinated fried chicken with spicy mayo
- Chicken Katsu 6.5
Breaded chicken with katsu sauce
- Ika-rings 6.5
Breaded squid with spicy mayo
- House Salad 8.5
Mix-leaf salad with pounded yam, soft boiled egg, radish, onion topped with homemade dressing
- Snowflake Gyoza Vegetable(v) / Beef 7.8 / 8.9
Homemade dumplings with a crispy snowflake base
- Grilled Sabayaki 8.9
Grilled mackerel with sea salt
- Teriyaki (v) Tofu / Mushroom 8.9
Homemade teriyaki with tofu/mushroom
- Teriyaki Salmon / Chicken 9.9
Homemade teriyaki with salmon/chicken
- Beef Tataki 11.9
Thinly sliced sirloin seared and dressed in orange zest, enoki mushrooms, daikon, carrots, garlic chips and ponzu sauce

An optional 12.5% service charge will be added to your bill – All prices include VAT at the above rate – Please let the staff know of any allergies or dietary requirements

Kushiyaki Skewer 串焼き

- Torikawa 3.5
Chicken skin
- Hatsu 3.5
Chicken heart
- Sunagimo 3.5
Chicken gizzard
- Reba 3.5
Chicken liver
- Negima 3.5
Chicken thigh with spring onions
- Tebasaki 3.5
Chicken wings
- Tsukune 4.2
Homemade chicken meatballs
- Ebi 5.5
Butterfly black tiger prawn in yuzu butter
- Asparagus(v) 2.7
- Padron pepper(v) 2.7
- Baby potato(v) 2.7
- Sweetcorn(v) 2.7
- Shitake mushroom(v) 2.7
- Eringi(v) 2.7
King oyster mushroom
- Avocado(v) 2.7

Dessert スイーツ

- Mochi Ice Cream 4.9
Green tea, vanilla and black sesame mochi balls
- Dorayaki 4.9
Japanese pancake with vanilla ice cream topped with raspberry sauce
- Matcha Creme Brulee 4.9
Homemade brulee with vanilla ice-cream
- Tempura Ice Creme 5.9
Deep-fried vanilla ice cream topped with sweet black beans
- Black Sesame Ice Cream 4.9
Two scoops of black sesame ice cream

Yakiniku Grill 焼き肉

All yakiniku items include homemade Taisho dipping sauce and 2 varieties of salt

- Rib eye (140g) 13.9
- Short ribs(140g) 9.9
- Fillet mignon (140g) with homemade miso butter 14.9
- Skirt steak (140g) in homemade kiwi soy 11.9
- Sirloin (140g) in homemade garlic soy 11.9
- Beef Tongue (140g) 8.9
- Wagyu (100g) (market price)
- Tiger prawn (4 pcs) 11.9
- Mixed Japanese Mushroom(v) 8.9
Cooked with garlic butter
- Spinach(v) 5.9
Cooked with garlic butter
- Padron pepper (v) 5.9
- Mixed seasonal veggies (v) 6.9

Rice and Noodle 米と麺

- Gohan(v) 2.5
Steamed rice topped with sesame seed 2.5
- Mini onigiri(v) 2.5
Rice seasoned with kombu and goma salt in nori
- Ocha-zuke pickled plum (v)/ beef tartar 5.9
Rice with ume (Japanese plum) or beef topping
Topped with homemade dashi
- Zaru-soba (v) 6.9
Japanese style cold buckwheat noodles with homemade sipping sauce
- Gyu Donburi 9.9
Beef and onion dish simmered in sauce topped on rice
- Yaki Soba (v) / with Seafood 8.9 / 10.9
Stir-fried buckwheat noodles with veggies/seafood
- Yaki Udon (v) / with Seafood 8.9 / 10.9
Stir-fried udon noodle with veggies/seafood
- Odeng udon 10.9
Udon noodle soup with skewered fish cake
- Dolsot Bibimbap (v) / with beef 10.9 / 12.9
Homemade seasonal pickled veggies with egg served in a hot pot
- Unajyu 15.9
Grilled eel on a bed of rice with pickles