

Ten dishes shining with sincerity, made for maximum oishii.  
Picked with passion from a welcoming heart, to make super joyful stomachs.



# NO. 1 STAR MENU

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# 素直

Simple sets.

# な味

Honest taste.

Rice that grounds.  
Soup that calms.  
Side that sparks.

One tray. Max oishii.

# 定食

# TEISHOKU

Teishoku is a traditional set meal served in Japan. A classic teishoku comes with a main, miso soup, rice, pickles —striking the perfect balance of nutrients and dining joy.



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# TORI MIZUTAKI

\$17<sup>90</sup>

Handmade chicken balls in chicken broth with vegetables, tofu & mushroom • Rice • Pickles

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RICH IN COLLAGEN

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A nourishing collagen-rich hotpot dish from Fukuoka that starts off light, sweetens as the chicken and vegetables simmer, tasting richer and warmer over time.

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間  
20-25  
mins

# PORK KATSU

\$18<sup>90</sup>

Kyoto-style double-fried pork cutlet • Rice • Miso soup • Pickles

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Ways to enjoy: Alternate with bites of lettuce for balance, pair with mustard for a bold kick, dip in tonkatsu sauce topped with grinded sesame seeds, sprinkle drops of lemon for a refreshing touch

魚  
Fish  
Bones  
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# UNAGI HITSUMABUSHI

\$25<sup>90</sup>

Grilled eel with BBQ sauce, shredded egg omelette and seaweed on rice • Picked Wasabi • Japanese Dashi broth (Bonito stock) • Pickles

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This Nagoya Specialty dish can be enjoyed in three ways: On its own, with wasabi or green onions, as a comforting bowl of ochazuke with dashi broth

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Fish  
Bones  
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20-25  
mins

# GINDARA SAIKYO YAKI

\$24<sup>90</sup>

Grilled black cod marinated in saikyo miso •  
Rice • Miso soup • Pickles

銀鱈西京焼き

銀鱈西京焼き

Black cod marinated in Kyoto white miso, grilled to perfection.  
Fun Fact: Try the pink Hajikami stem for a refreshingly tangy taste!

# TORI KUROZU

\$16<sup>90</sup>

Fried chicken & assorted vegetables in  
Japanese black vinegar sauce • Rice • Miso Soup • Pickles

鶏と野菜の黒酢炒め

鶏と野菜の黒酢炒め

Crispy chicken stir-fried in dashi and Kurozu (black vinegar).  
Light yet flavourful, a comforting classic made with care.

# TEMPURA MORIAWASE

\$19<sup>90</sup>

Black tiger prawns, assorted vegetables and Japanese sweet potato tempura • Rice • Miso soup • Pickles



天ぷら盛合わせ

天ぷら盛合わせ

You spoke, we listened - we've upgraded to tiger prawns - juicier, fresher, and naturally sweet.

魚  
Fish  
Bones  
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20-25  
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# HAMACHI KAMA NITSUKE

\$26<sup>90</sup>

Simmered yellowtail collar in savoury-sweet soy sauce with burdock root & shiitake mushroom • Rice • Miso soup • Pickles



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# TORI SHIOKOJI

\$16<sup>90</sup>

Pan-fried chicken marinated in salted rice malt served with moromi miso • Rice • Miso soup • Pickles



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# PORK SHOGAYAKI

\$17<sup>90</sup>

Sliced pork loin stir-fried with onion and Japanese ginger sauce • Rice • Miso soup • Pickles

豚の生姜焼き

豚の生姜焼き

A Japanese home classic – caramelised soy glaze, with a kick of grated ginger. Comforting and full of character, flavour that lingers like home.

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# OROSHI PONZU BEEF

\$22<sup>90</sup>

Premium beef and assorted vegetables served with grated radish in ponzu sauce • Rice • Miso soup • Pickles

TENDER BEEF WITH CITRUSY PONZU SAUCE

おろしポン酢

特選牛ステーキ

A dish all about harmony – tender beef balanced by the citrusy tang of ponzu and the cooling freshness of grated daikon.

Prices are subject to service charge and prevailing government tax • Crockery may vary •  
Images shown are for illustration purposes only • Subject to changes without prior notice