

New Outlet

Plaza Singapura

04-68

SMS or Whatsapp reservation to 8877-3535



NGEE ANN CITY

391A Orchard Road #05-35

Singapore 238873

Tel: (+65) 8818 3535

(SMS Reservation Only)

FAR EAST PLAZA

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(SMS Reservation Only)

STANLEY STREET

17 Stanley Street

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FAR EAST PLAZA

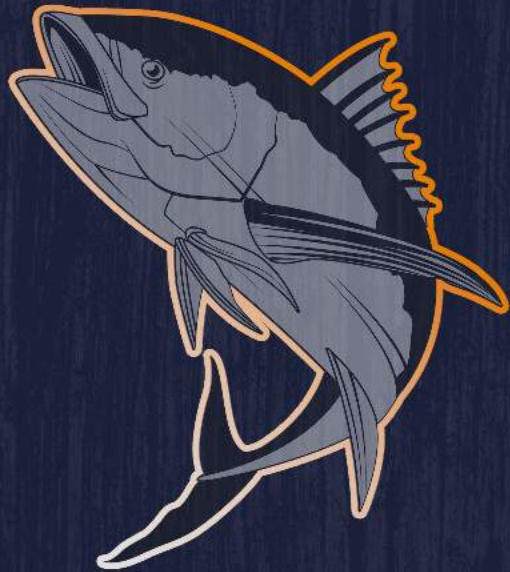
MENU

メニュー

TODAY'S SPECIAL

— Hon Maguro (Bluefin Tuna) —

30% OFF



3 Kind Hon Maguro Sashimi Mori
Otoro, Chutoro & Akami (2 slices each)
\$46.15 (U.P. \$65.90)



3 Kind Hon Maguro Don
Otoro, Chutoro & Akami on Rice
\$32.85 (U.P. \$46.90)



Chutoro Don
Medium Fatty Tuna Belly on Rice
\$25.85 (U.P. \$36.90)



Otoro Don
Fatty Tuna Belly on Rice
\$32.85 (U.P. \$46.90)



Bluefin Negitoro Don
Chopped Bluefin Tuna with Negi on Rice
\$34.25 (U.P. \$48.90)



Akami Don
Bluefin Tuna on Rice
\$18.85 (U.P. \$26.90)



Aburi Chutoro Don
Torched Medium Fatty Tuna Belly on Rice
\$28.65 (U.P. \$40.90)



Aburi Otoro Don
Torched Fatty Tuna Belly on Rice
\$35.65 (U.P. \$50.90)



Negitoro Maki/Temaki
Chopped Tuna Belly
\$14.45 (U.P. \$20.90)



Akami
Bluefin Tuna (3 slices)
\$16.05 (U.P. \$22.90)



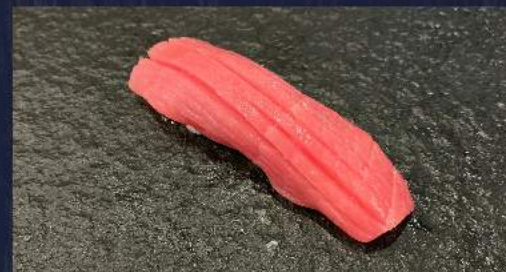
Chutoro
Medium Fatty Tuna Belly (3 slices)
\$23.05 (U.P. \$32.90)



Otoro
Fatty Tuna Belly (3 slices)
\$30.05 (U.P. \$42.90)



Akami Sushi
Bluefin Tuna (per piece)
\$6.95 (U.P. \$9.90)



Chutoro Sushi
Medium Fatty Tuna Belly (per piece)
\$9.05 (U.P. \$12.90)



Otoro Sushi
Fatty Tuna Belly (per piece)
\$10.45 (U.P. \$14.90)

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Appetizer 前菜 👤 Chef's Recommendation

— a small serving of food before main course



Kaki Ponzu/ Mentaiko
Fresh oyster with ponzu sauce/ grilled oyster with mentaiko

\$5.90 / 32.90 (1 piece / 6 pieces)



Ebi Fry (3pcs) 🍣 \$9.90



Amaebi Karaage
Deep fried sweet shrimp \$7.90



Salmon Fin Karaage 🍣 \$9.90
Deep fried salmon fin (5pcs)



Shisamo Karaage (4 pcs)
Fried capelin fish \$8.90



Sakana Karaage
Deep fried swordfish \$7.90



Tako Karaage
Deep fried octopus \$7.90



Otoro/ Chutoro Tataki \$43.90/\$33.90
Slightly seared fatty/ medium fatty tuna with special sauce



Scallop Mentaikyaki 🍣 \$16.90
Thinly sliced Japanese scallop with mentaiko sauce



Fugu Mirin Boshi \$16.90
Grilled dried puffer fish



Eihire \$9.90
Grilled sting ray fin



Tako Wasabi \$6.90
Octopus in wasabi seasoning



Edamame \$5.90
Boiled Japanese green bean with seasoning



Chuka Wakame \$6.50
Seaweed



Chuka Kurage \$6.50
Seasoned jelly fish

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Appetizer 前菜 👨‍🍳 Chef's Recommendation

— a small serving of food before main course



Teba Gyoza (3pcs) 👨‍🍳
Deep fried stuffed chicken wings

\$13.90



Uni Ikura Onsen Tamago

seasonal



Ikura Chawanmushi
Japanese steamed egg with salmon roe

\$9.90



Chicken Gyoza (5pcs)

\$7.50



Nankotsu Karaage 👨‍🍳
Deep fried chicken soft bones served with spicy sauce

\$8.90



Pitan Tofu 👨‍🍳
Century egg tofu with crab stick and flying fish roe

\$7.90



Chawanmushi
Japanese steamed egg with flying fish roe

\$4.90



Tori Karaage
Deep fried chicken

\$12.90



Seafood Tofu

\$6.90



Watarigani Karaage
Deep fried mini crabs

\$11.90



Soft Shell Crab
Deep fried soft shell crab (3 pieces)

\$20.90

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Appetizer 前菜 ★ Chef's Recommendation



Scallop Carpaccio
Thinly sliced Japanese scallop with Japanese dressing

\$16.90



Kaki Fry
Deep fried oyster (3pcs)

\$9.90



Tori/Pork Katsu Curry
Breaded fried crispy chicken/pork cutlet with Japanese curry

\$16.90/\$17.90



Tori/Pork Katsu
Breaded chicken/pork cutlet served with tonkatsu sauce and mayonnaise

\$13.90/\$14.90



Crispy Fish Skin
Deep fried fish skin

\$7.90



Tatami Iwashi
Sardine sheet

\$9.90



Agedashi Tofu
Deep fried beancurd with broth

\$8.90

Salad サラダ

— fresh vegetables with toppings

★ Chef's Recommendation



Sashimi Salad ★
Assorted sashimi with shredded radish, cucumber, crabstick, jellyfish, egg, fish floss, seaweed and bonito flakes with dressing

\$20.90



Daikon salad ★
Shredded radish, cucumber, crabstick, jellyfish, egg, fish floss, seaweed and bonito flakes with dressing

\$12.90



Potato Salad
Japanese potato salad

\$6.90



Garden Salad
Green salad with wasabi ponzu

\$8.90



Kurage Salad
Green salad with jellyfish

\$11.90



Tatami Iwashi Salad
Green salad with sardine sheets

\$15.90

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Sashimi 刺身

 Chef's Recommendation

— sliced raw fish



3 Kind Sashimi \$28.90
Salmon, tuna, yellowtail (3 slices each)



5 Kind Sashimi  \$44.90
Salmon, Tuna, Yellowtail, Swordfish and Octopus (3 Slices each)



Sake  \$9.90
Salmon



Sake Belly  \$12.90
Salmon belly



Maguro \$9.90
Tuna



Hamachi \$11.90
Yellowtail



Hamachi Belly \$13.90
Yellowtail belly



Mekajiki \$10.90
Swordfish



Hotate (per pc) \$7.90
Scallop



Tako \$6.90
Octopus



Aka Ebi (per pcs) \$7.90
Red prawn



Ikura Shooter \$12.90
Salmon roe



Tobiko Shooter \$6.90
Flying fish roe




Madai \$18.90
Red Snapper



Akami seasonal
Lean bluefin tuna



Chutoro  seasonal
Medium Fatty Tuna



Otoro  seasonal
Fatty Tuna Belly



Shima aji \$18.90
Yellowjack



Hirame \$18.90
Flounder



Akagai (per pc) seasonal
Ark shell



Uni seasonal
Sea urchin



Tamago \$2.90
Sweetened egg



Hirame Usuzukuri \$26.90
Thinly sliced flounder with ponzu sauce

- 3 kind Hon Maguro Sashimi** seasonal
2 slices each of akami, chutoro and otoro
- 3 Kind Premium Sashimi** seasonal
Shima Aji, Hirame, Madai and complimentary Salmon sashimi (3 slices each)
- 5 Kind Premium Sashimi** seasonal
Shima Aji, Hirame, Madai, ½ Aji, Chutoro and complimentary Salmon sashimi (3 slices each)
- 7 Kind Premium Sashimi** seasonal
Shima Aji, Hirame, Madai, Akami, Chutoro, Otoro, Uni and complimentary Salmon sashimi (3 slices each)
- Shima Aji Usuzukuri** \$26.90
Thinly sliced yellowjack with ponzu Sauce
- Madai Usuzukuri** \$26.90
Thinly sliced red snapper with ponzu Sauce



Hamachi Carpaccio \$20.90
Yellowtail carpaccio



Fresh Wasabi \$4.90

Please ask our staff for more seasonal items

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SASHIMI

Sushi per piece 寿司



Premium Sushi Platter (9pcs)

Premium Sushi Moriawase (5pcs)

seasonal
seasonal

Chutoro
seasonal
Medium fatty tuna

Akami
seasonal
Blue fin tuna



Foie Gras
\$7.90 (1pc)
\$14.90 (2pcs)
Goose liver



Otoro
seasonal
Fatty tuna



Mekajiki
\$3.90
Swordfish sushi



Madai
\$5.90
Red snapper sushi



Hamachi
\$4.50
Yellowtail sushi



Hamachi Belly
\$5.50
Yellowtail belly sushi



Tobiko
\$2.90
Flying fish roe sushi



Ikura
\$5.90
Salmon roe sushi



Kani
\$2.90
Crabstick sushi



Unagi
\$3.50
Eel sushi

Chef's Recommendation

— Vinegared rice with topping



Salmon Belly
\$3.50
Salmon belly sushi



Salmon
\$2.90
Salmon sushi



Aburi Salmon Belly
\$3.90
Torched salmon belly
sushi



Tako
\$2.90
Octopus sushi



Sake Mayo Avocado Gunkan
\$2.90/ pc or \$5.20/ 2pcs
Salmon with avocado mixed
with mayo and tobiko



Maguro
\$2.90
Tuna sushi



Hotate
\$4.90
Scallop sushi



Uni
seasonal
Sea urchin sushi



Aka Ebi
\$7.90
Red shrimp sushi



Aburi Hotate
\$5.50
Torched scallop sushi



Engawa
\$8.90
Flounder fin sushi



Tamago
\$2.90
Japanese omelette



Anago
\$9.90
Seawater eel sushi



Akagai
seasonal

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Temaki 手巻き

— Hand Roll

 Chef's Recommendation

Kani Crabstick	\$3.90			
Tamago Sweetened egg	\$3.50			
Hotate Scallop Handroll	\$8.50			
Otoro	\$16.90			
Fish skin	\$4.90			
		Tekka Tuna	Salmon \$5.50	Ikura Salmon roe \$7.90



Spicy salmon \$5.50	Spicy tuna \$5.50	Tamago Kani \$4.50 Sweetened egg & crabstick	Negitoro \$12.90 Chopped tuna belly with spring onion	Unakyu \$6.90 Eel & cucumber
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California \$5.50	Soft shell crab \$5.50	Ebi fry \$5.50 Fried shrimp	Salmon Ikura \$7.90 Salmon & salmon roe	Uni seasonal Sea urchin
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Avocado \$4.90	Sake Mayo Avocado \$4.90 Salmon and avocado mayo
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Makimono 巻き物

— Sushi rolls

人気 Chef's Recommendation



Tekka \$6.90 Tuna roll (6pcs)
Kani \$4.90 Crabstick roll (6pcs)
Sake \$6.90 Salmon roll (6pcs)
Negitoro Maki \$14.90 Chopped tuna roll with spring onion (6pcs)



Spicy tuna \$6.90 Tuna roll with spicy sauce (6pcs)
Spicy salmon \$6.90 Marinated spicy salmon roll (6pcs)
Kappa \$4.90 Cucumber roll (6pcs)
Tamago \$4.90 Sweetened egg roll (6pcs)
Avocado \$5.90 Avocado roll (6pcs)



Soft shell crab salmon aburi \$20.90 Soft shell crab roll topped with torched salmon (8pcs)



Ebi Fry Salmon Aburi Roll \$19.90 Breaded shrimp roll topped with torched salmon and mentaiko sauce (8pcs)



Salmon Aburi Roll \$18.90 Torched salmon roll with mentaiko (8pcs)



Hotate Salmon Aburi Roll \$21.90 Salmon roll topped with torched scallop and mentaiko (8pcs)



Rainbow Roll \$20.90 Assorted fish roll (8pcs)



Dragon Roll \$25.90 Breaded shrimp roll topped with eel and avocado (8pcs)



Ebi Fry Roll \$10.90 Breaded shrimp roll with crabstick and cucumber (5pcs)



Salmon Avocado Roll \$10.90 Salmon with avocado roll (5pcs)



Unagi Avocado Roll \$19.90 Eel with avocado roll (5pcs)



Soft Shell Crab Roll \$11.90 Soft shell crab roll (5pcs)



Tuna Avocado Roll \$16.90 Tuna with avocado and crabstick roll (8pcs)



California Roll (contains raw fish) \$12.90 Salmon, crabstick, avocado and cucumber roll

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Donburi どんぶり

 Chef's Recommendation

— Japanese rice bowl with various toppings



Kaisen Chirashi Don  \$27.90 (S) / \$31.90 (R)
Sashimi over rice (salmon, tuna, yellowtail, swordfish, seared salmon belly, scallop, ikura, tamago.)



Premium Chirashi Don seasonal
Sashimi over rice (sea urchin, red prawn, salmon, tuna, yellowtail, swordfish, seared salmon belly, scallop, ikura, tamago and seasonal fish.)



Seasonal Chirashi don seasonal
Premium seasonal selection from chef



Aburi Chirashi Don  \$31.90
Torched sashimi over rice

ADD ONS

Sushi Rice	\$3.50
White Rice	\$2.50
Japanese Curry	\$3.50



Uni Ikura Don seasonal
Sea urchin and salmon roe over sushi rice



Uni Ikura Negitoro Don seasonal
Sea urchin, salmon roe, minced tuna belly over sushi rice



Negitoro Don \$22.90
Minced tuna belly with raw egg and green onions over sushi rice



Salmon Ikura Don \$26.90
Salmon sashimi and roe over sushi rice



Salmon Don \$21.90
Salmon sashimi over sushi rice



Aburi Salmon Don \$24.90
Seared salmon sashimi over rice



Maguro Don \$21.90
Tuna sashimi over sushi rice



Akami Don seasonal
Lean bluefin tuna over sushi rice



Chutoro Don seasonal
Medium fatty tuna over sushi rice



Otoro Don seasonal
Fatty tuna belly over sushi rice

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Donburi どんぶり

 Chef's Recommendation

 Chef's Recommendation



Truffle Bara Chirashi Don
Cube cut sashimi seasoned with truffle oil over sushi rice

\$26.90



Salmon and Maguro Don
Salmon and Tuna over sushi rice

\$24.90



Wagyu Don
Premium wagyu beef rice bowl with onsen egg

\$36.90



Wagyu Foie Gras Don
Premium wagyu beef rice bowl with onsen egg and seared foie gras

\$46.90



Bara Chirashi Don
\$23.90
Cube cut sashimi over sushi rice



Salmon Mekajiki Don
\$26.90
salmon and swordfish sashimi over sushi rice



Aburi Salmon Mekajiki Mentai Don
\$29.90
Seared salmon and swordfish sashimi with mentaiko sauce



Ebi Fry Curry Rice
\$15.90
Breaded shrimp over rice with Japanese curry



Oyako Curry Don
\$18.90
Chicken katsu curry rice with egg



Chicken/Pork Katsu Curry Rice
\$18.90/\$19.90
Breaded fried crispy chicken/pork cutlet over rice with Japanese curry



Chicken/Pork Katsu Rice
\$15.90/\$16.90
Breaded chicken/pork cutlet over rice served with tonkatsu sauce and mayonnaise





Aburi Salmon Mentai Don \$26.90
Seared salmon sashimi with mentaiko sauce



Aburi Mekajiki Mentai Don \$27.90
Torched swordfish over rice with mentaiko sauce



Unagi Don   \$21.90
Grilled unagi over rice with teriyaki sauce



Salmon Fried Rice with Ikura
\$16.90
Salmon fried rice with salmon roe



Unagi Fried Rice
\$20.90



Garlic Fried Rice
\$11.90



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Yakimono 焼き物

 Chef's Recommendation

— Grilled and pan-fried dishes

 15 mins  30 mins



Sirloin steak 100g/200g   **\$17.90 / \$32.90**
Pan seared beef served with wasabi dressing and spicy sauce



Unagi Kabayaki
Grilled eel with teriyaki sauce

\$19.90



Wagyu Yaki (2 sticks)
Wagyu in skewer (salt/teriyaki)

\$9.90



Foie Gras Teriyaki
Grilled goose liver with teriyaki sauce

\$18.90



Enoki Bacon (2 sticks)
Golden mushroom and bacon skewer

\$6.90



Tori Momo (2 sticks)
Grilled chicken skewers (salt/teriyaki)

\$6.90



Tontori Yaki (2 sticks)
Grilled pork jowl

\$6.90



Hamachi Kama
Yellowtail head and collar

\$24.90



Tontoro A La Carte
Charcoal grilled pork cheek with arima sansho sauce

\$24.90



Asari Butter Yaki
Stir-fried clams with butter sauce

\$16.90



Pan Fried Salmon
Pan fried salmon fillet with crispy skin on top served with sesame sauce

\$19.90



Ika Sugatayaki
Grilled whole squid (salt / teriyaki)

\$16.90



Gindara Saikyo Miso Yaki
Grilled black cod with miso paste

\$22.90

Madai Kama
Red snapper **\$16.90**

Shima Aji Kama
Yellowjack **\$14.90**

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Osuimono 吸い物

— Soup



Salmon Kabuto Miso Soup 人気

\$15.90
Miso soup with salmon

Noodles 麵類



Wafu Spaghetti 人気

\$12.90
Angel hair pasta with mentaiko sauce



Fish Miso Soup 人気
Miso soup with salmon

\$5.90



Asari Miso Soup 人気
Miso soup with clams

\$6.90



Inaniwa Udon 人気
Thin udon served hot or cold

\$13.90



Chasoba
Soba noodle served hot or cold

\$13.90



Tamago Miso Soup
Miso soup with egg

\$3.50



Miso Soup

\$2.90

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Dessert デザート



Matcha Ice Cream with Red Bean
\$6.90
Green tea ice cream with red bean paste



Goma Ice Cream
\$6.50
Black sesame ice cream



Yuzu Ice Cream
\$6.50
Japanese citrus yuzu ice cream



Tofu Cheese Cake \$6.90



Taiyaki Ice Cream \$5.50
Vanilla ice cream in fish shaped waffle



Taiyaki Pastry (2pcs) \$5.90
Warm red bean pastry

Drinks 飲み物

Hot Japanese Green Tea	\$2.80
Cold Sweetened Green Tea (Can)	\$3.50
Cold Unsweetened Green Tea (Can)	\$3.50
Oolong tea(Can)	\$3.50
Houjicha tea (Can)	\$3.50
Japanese roasted tea	
Ice lemon tea(Can)	\$3.50
Qoo (white grape)	\$3.50
Coke/ Coke Zero	\$3.50
Root Beer	\$3.50
Sprite	\$3.50
Fuji Apple	\$3.50
Ginger ale	\$3.50
Soda Water	\$3.50
Tonic Water	\$3.50
Still Water	\$4.90
Sparkling Water	\$5.90
Sapporo Draft Beer	\$8.00
Kirin Beer	1 for \$8.50 5 for \$40.90
Asahi Can (330ml)	\$8.50
Jelly sake (Yuzu / Peach)	\$9.90
Hot Sake (250ml)	\$18.90
House Sake	\$8.00
Yuzu sparkling sake (250ml)	\$21.90
Umeshu	\$15.90
Ice/ Warm Water	\$0.50

*Please ask our staff for sake menu



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New beverages



Refreshing Honey Sparkling Drink

100% natural Australian honey
No added sugar
No added coloring
No added flavouring

\$3.50/can



Ozeki Hana Awa Ka Sparkling Mix Berry

大関 花泡香スパークリング日本酒

A sparkling sake true to its bubbles that releases hints of fresh-baked goodness that explodes into a mouthful of blueberry, raspberry, and strawberry sweetness.

Volume: 250ml

Alcohol %: 5%

\$19.90/bottle