

酒



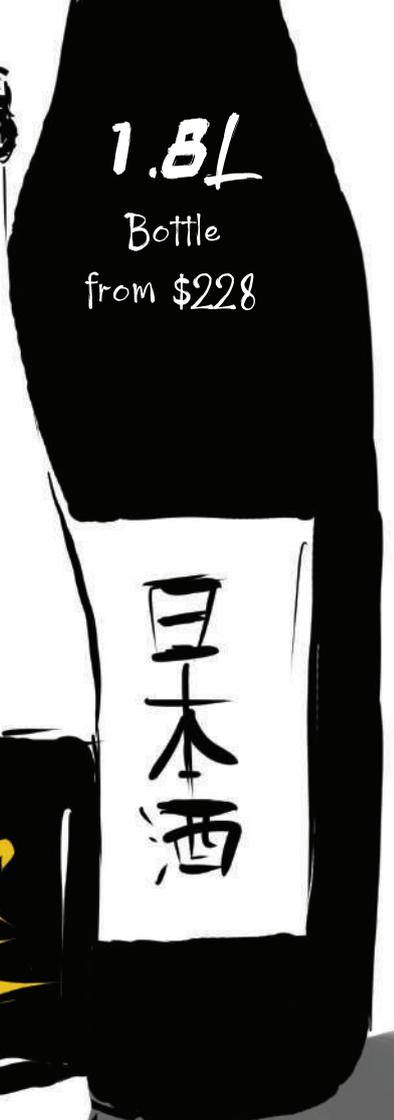
S H U K U U
I Z A K A Y A



SAKE OF THE WEEK

720ml

Bottle from \$108



1.8L
Bottle from \$228

360ml

Standard \$58
Premium \$68
Special \$78

180ml

Standard \$30
Premium \$36
Special \$42

Glass

Standard \$8
Premium \$10
Special \$12

Sampler
2 Sake 25ml \$9



KAKUBIN 角瓶元
HIGHBALL

ソーダ SODA \$12 BOTTLE (700ml) \$168
GINGER ALE \$14



BEER

DRAFT

SAPPORO \$7.5 (Mug)
\$68 (3L Tower)
YEBISU \$12 (Mug)

BOTTLED

ASAHI DRY \$10

ASAHI BLACK \$12

WHISKY

30ML / BOTTLE

NIKKA From The Barrel \$15/\$158 (500ml)
 NIKKA Coffey Malt \$15/\$228
 NIKKA Coffey Grain \$15/\$228



Seasonal
 HAKUSHU 18Y
 YAMAZAKI 12Y
 HIBIKI 12Y

HAKUSHU 12
 \$24/\$398

CHITA \$14/\$198

YUZU x UMESHU

45ML / 720ml BOTTLE / 1.8L

AKEBONO Umeshu white Label \$10/\$108/\$228
 SAWANOTSURU Aged Umeshu \$10/\$108
 UMENOYADO Yuzushu \$12/\$110

CHUHI x SHOCHU

| | |
|-------------|------|
| レモン Lemon | \$10 |
| お茶 Ocha | \$10 |
| アップル Apple | \$13 |
| カルピス Calpis | \$13 |
| 柚子 Yuzu | \$16 |

GIN

45ML / 720ml BOTTLE

ROKU \$12/\$158 SUI GIN \$12/\$158
 WA GIN \$14/\$190

芋 IMO (Sweet Potato)
 一刻者 Ikkomon \$10/\$108
 富乃宝山 Tomi-no Houzan \$10/\$108
 赤霧島 Akakirishima \$12/\$148

麦 MUGI (Barley)
 むぎいち Mugiichi \$10/\$108
 大河の一滴 Taiga No Itteki \$12/\$118

米 KOME (Rice)
 川辺 Gentei Kawabe \$10/\$108
 鳥飼 Torikai \$14/\$138
 無言 Mugon 10yrs \$16/\$198
 大古酒 Daikoshu 40yrs \$20/\$248

NON-ALCOHOL

OCHA (HOT/ICED) \$5
 COKE / COKE LIGHT / SPRITE /
 GINGER ALE / SODA \$4.5

JAPANESE CLOUDY APPLE JUICE \$5.50
 CALPIS \$5.50 YUZU SODA \$7

* All prices come with 7% GST
& 10% Service charge

IZAKAYA Menu
5.30pm - 1030pm

はじめ Hejime



STARTERS

枝豆 **Edamame** \$6

Lightly-salted Japanese green peas

牛ポン酢 **Gyu Ponzu** \$8

Cold beef slices marinated in ponzu

ポテトサラダ **Potato Salad** \$10

Semi-mashed potato salad with ham

タコわさび **Tako Wasabi** \$8

Cured octopus in wasabi marinade

きんぴらごぼう **Kinpira Gobo** \$8

Pan-seared burdock root in sesame oil

レバー醤油漬 **Reba Shoyuzuke** \$8

Marinated chicken liver in soy sauce marinade

ごま豆腐 **Goma Tofu** \$7

Cold tofu with Sesame paste dressing

白魚南蛮漬 **Shirayu Nanbanzuke** \$8

Fried silver fish marinated in citrus

野菜味噌 **Yasai Miso** \$8

Assorted vegetables with red miso dip

イカの塩辛 **Ika Shiokara** \$6

Fermented squid

漬け盛り合わせ **Tsukemano** \$6

Assorted pickles

オクラほん酢ジュレ **Okura Ponzu Jelly** \$7

Okura with Nagaimo and Ponzu Jelly

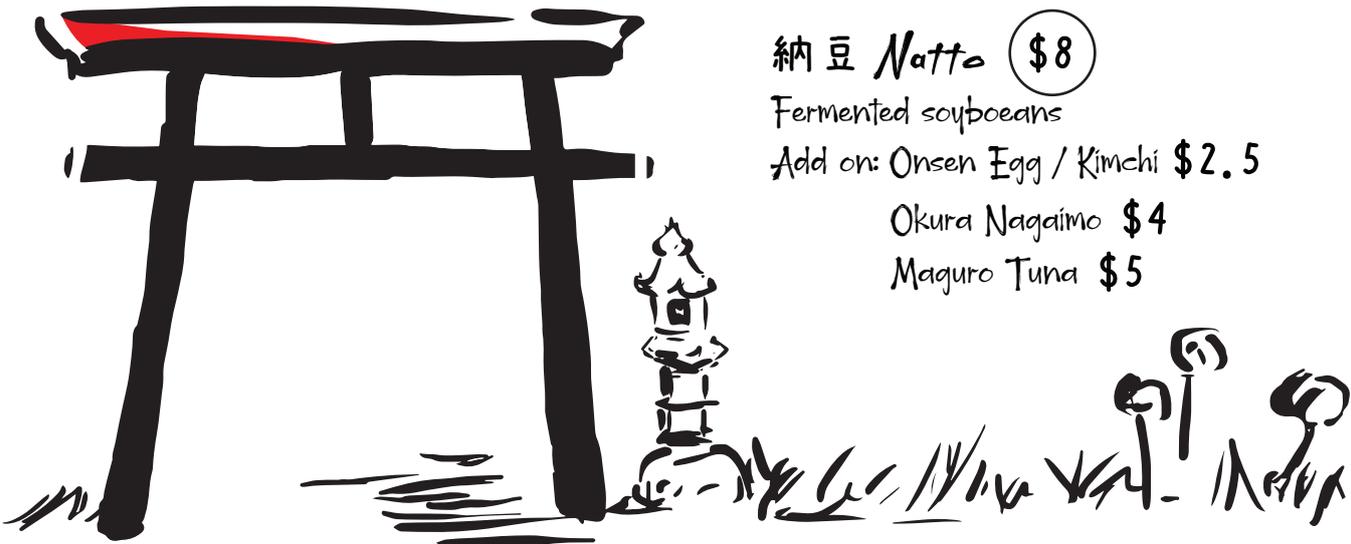
納豆 **Natto** \$8

Fermented soybeans

Add on: Onsen Egg / Kimchi \$2.5

Okura Nagaimo \$4

Maguro Tuna \$5



Sashimi 刺身

鮭 5PC SALMON 16

帆立 2PC HOTATE (SCALLOP) 16

はまち 5PC HAMACHI (YELLOWTAIL) 18

マグロ赤身 5PC MAGURO (BLUEFIN TUNA) 20

甘エビ 10PC AMAEBI (SWEET SHRIMPS) 12

3種
Types
\$30

5種
Types
\$42



Sushi 寿司

(Each order 2pcs)

鮭 SALMON 7

マグロ赤身 MAGURO (BLUEFIN TUNA) 9

はまち HAMACHI (YELLOWTAIL) 8

たまご SHUKUU TAMAGO (SWEET EGG) 6

自家製チャーシュー PORK JOWL 8

イクラ IKURA 10

辛口鮭 SPICY SALMON 7

ネギトロ NEGITORO (MINCED TUNA BELLY) 9

炙鮭明太 Aburi Salmon Mentai (\$8)
2pc Torched Salmon with mentai Sushi

だし卵 Dashi Tamago (\$9)
Sweet egg with furikake

赤えびの梅しそソースかけ Aka Ebi Umeshiso (\$14)
2pc Red prawn Sashimi with Plum and shiso sauce

かつおのたたき Katsuo Tataki (\$14)
Bonito tataki in shiso and garlic

マグロユッケ Maguro Yukke (\$13)
Yellowfin Tuna Sashimi tossed in sesame and layu



TORCHED

帆立明太焼き *Hotate Mentaikyaki* (\$18)

3pc Torched Hokkaido scallops with mentaiko and cheese

炙しめ鯖 *Aburi Shimesaba* (\$14)

Torched vinegared mackerel



COOKED

牛肉じゃが *Gyuniku Jaga* (\$10)

Beef with potatoes stew

明太ジャガイモ *Rosti Mentai* (\$12)

Potato shreds with mentaiko



自家製チャーシュー *Pork Jowl Charshu* (\$22)

Slow-cooked Iberico pork jowl

鶏キャベツ汁 *Tori Cabbage Tsuyu* (\$10)

Cabbage & minced chicken stew

カキの酒蒸し *Kaki No Sakamushi* (\$12)

3pc Sake-cooked oysters

BAKED

チーズチップー *Parmesan Chizu Chips* (\$10)

Crispy baked parmesan chips, served with honey and cherry tomatoes

カニグラタン *Kani Gratin* (\$10)

Crab gratin with mentaiko

カニみそ *Kani Miso* (\$10)

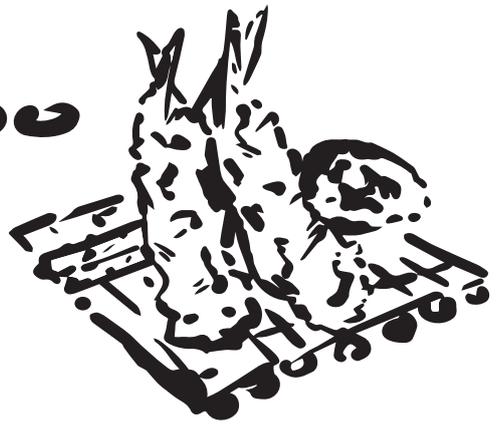
Crab Tomalley miso paste, served with crackers

カマンベール *Camembert* (\$10)

Baked camembert cheese, served with crackers



揚げ物 Agemono



DEEP-FRIED

川エビ揚げ *Kawa Ebi-Age* (\$10)
River Shrimps

鶏の唐揚げ *Tori Kara-Age* (\$12)
Shukuu's chicken bites with homemade tartar

カキフライ *Kaki Fry* (\$12)
Breaded Japanese oysters

揚げ出し豆腐 *Agedashi Tofu* (\$8)
Deepfried tofu in dashi gravy

竹輪チーズの磯辺揚げ *Chikuna Chizu No Isobeage* (\$12)
Fish surumi stuffed with cheese in seaweed batter

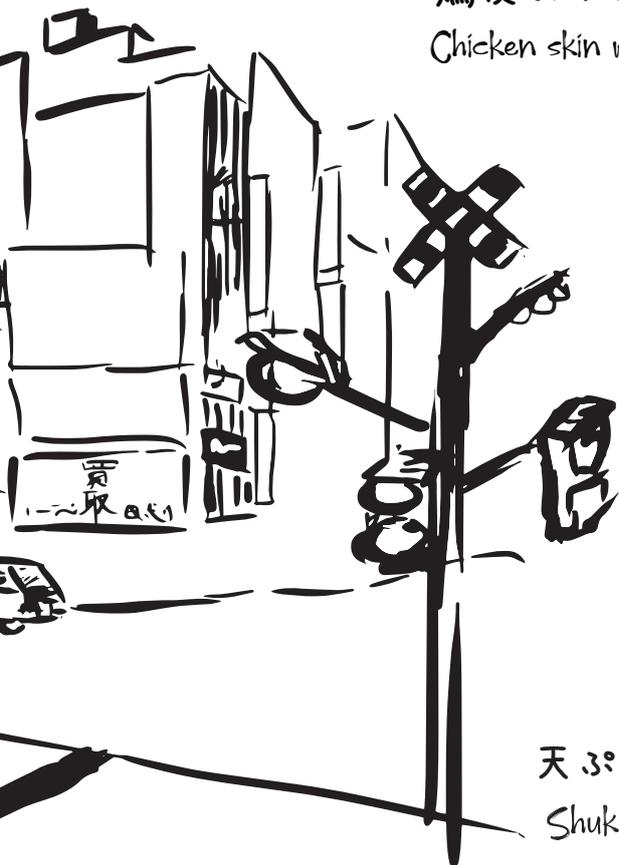
鶏皮おろしポン酢 *Torikawa Oroshi Ponzu* (\$10)
Chicken skin with grated radish and citrus soy sauce

豚ミンチカツ *Buta Minceed Katsu* (\$12)
Home-made minced pork cutlet

ごぼうの唐揚げ *Gobo Age* (\$10)
Burdock root

イカ「黒」揚げ *Ika Kuro-Age* (\$12)
Surume squid with ink batter

天ぷら盛り合わせ *Tempura Moriwase* (\$16)
Shukuu's tempura selection





CHARCOAL GRILL

ほっけ焼き **Hokke Yaki** (\$20)

Grille Atka Mackerel

エイヒレ **Ei Hire** (\$13)

Dried Stingray fin

スルメイカ **Surume Ika Yaki** (\$22)

Grilled Surume Squid

KUSHIYAKI

鶏 CHICKEN

* 1 Stick per Ala-carte Order

もも(塩/たれ) **Momo** Thigh (Shio/Tare) \$4.5

レバー **Reba** Liver \$4.5

手羽先 **Tebasaki** Wings \$4.5

砂肝 **Sunagimo** Gizzard \$4.5

つくね **Tsukune** Meatball \$5

ハツ **Hatsu** Heart \$4.5

豚 PORK

黒豚トントロ **Tontoro** Black Pork Collar \$5.5

豚バラ(塩/たれ) **Bara** Pork Belly (Shio/Tare) \$5.5

ベーコントマト **Bacon Cherry Tomato** \$4.5

ベーコンアスパラ **Bacon Asparagus** \$4.5

ベーコン帆立 **Bacon Scallops** \$8



牛 BEEF

とちぎ和牛 **Tochigi Wagyu** A4 \$9.5

ショートリブ **Short Rib** \$8.5

ハラミ **Harami** Beef Skirt (Tare) \$8

焼き牛タン **Gyu Tan** Beef Tongue \$16
(Plate Serving)

菜 VEGETABLE

シイタケ **Shitake** Mushroom \$4

獅子唐 **Shishito** Green Pepper \$4

焼きなす **Nasu** Brinjal w/Miso \$4.5



おでん

Oden

Dashi-based Konbu soup,
served with 6 ingredients

\$16

麺類 Noodles

ネギトロ丼

Hot Goba

\$10

稲庭うどん (熱/冷)

Inaniwa Udon (hot/cold)

\$14

ミニ丼 Mini Donburi

牛丼

Gyu don

Shukuu specialty beef bowl

\$12

ネギトロ丼

Negitoro don

Minced tuna belly on sushi rice

\$14

ネギトロ丼

Ikura don

Salmon roe on sushi rice

\$14

辛口鮭丼

Spicy Salmon don

Spicy salmon cubes on sushi rice

\$11

おにぎり(梅干/明太子/野沢菜)

Onigiri (Ume/Mentaiko/Nozawana)

Japanese rice balls (sour plum / cod fish roe / whitebait turnip)

\$4

にんにくチャーハン

Garlic Fried Rice

\$6

Gohan

\$3

