

onigiris



weekdays
9am - 5pm
weekends
8:30am - 5pm

breakfast onigiri • 8.5

spam, tamago, hash brown, japanese mayo

chicken katsu onigiri 12.5

breaded chicken cutlet, tamago, smoked cheddar, japanese mayo

ebi tempura onigiri 12.5

ebi tempura, tamago, japanese mayo

wagyu yakiniku onigiri • 16.5

wagyu karubi shabu shabu, tamago, smoked cheddar, yakiniku sauce

snow crab korokke onigiri 14.5

snow crab croquette, tamago, mentaiko mayo, japanese mayo

panko mackerel onigiri 14.5

panko mackerel, smoked cheddar, truffle tartar, japanese mayo

add \$6 for salmon sashimi

avo & tamago onigiri ▼ 14.5

avocado, tamago, enoki tempura, japanese mayo

sandos



made fresh just for you.

pork katsu sando • 16.5

breaded pork cutlet, honey mustard mayo

breakfast sando 10.5

spam, tamago, hash brown, japanese mayo

double egg mayo sando • 10.5

japanese egg mayo, ajitama egg

chicken katsu sando • 14.5

breaded chicken cutlet, smoked cheddar, teriyaki, furikake

wagyu yakiniku sando 18.5

wagyu karubi shabu shabu, tamago, smoked cheddar, yakiniku sauce

ebi tempura sando 14.5

ebi tempura, tamago, mentaiko mayo

no gst and service charge
please kindly inform us of
any dietary restrictions

80 bencoolen street
#01-15 singapore 189655

• recommended
▼ vegetarian

SK[♣]SH

sharing

weekdays : 11am - 8pm
weekends : 10am - 8pm



miso caesar salad ▼ 12

baby romaine, onsen egg, cherry tomato,
pickled daikon, croutons, miso caesar

truffled shoyu kaarage • 12

fresh boneless crispy chicken, truffle shoyu

mentaiko tater tots • 10

tater gems, mentaiko mayo, house seasoning

seaweed fries ▼ 8

shoestring fries, kombu salt, nori seasoning

gochujang cauliflower pops • 8

crispy cauliflower, gochujang glaze

mains

weekdays : 11am - 5pm
weekends : 9am - 5pm

salmon ochazuke • 22.8

grilled salmon, ikura, mushrooms, furikake, sesame,
mixed grains, shio koji dashi

chicken katsu curry don 16.8

crispy chicken, sunny egg, japanese curry, short
grain rice

beef omurice 18.8

beef stew, tornado omelette, japanese rice

salmon stack • 22.8

salmon hash, smashed avocado, bonito flakes, nori,
furikake, yuzu ocha rice

tots & parma breakfast stack • 20.8

tater gems, avocado, scrambled eggs, parma ham

miso chicken alio oglio 16.8

grilled miso chicken leg, chilli padi, linguine



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specialty drinks



	<u>hot</u>	<u>iced</u>
biscoff latte	7	8
mont blanc latte		9
coconut matcha	-	9
crème brûlée matcha	-	9
strawberry matcha	-	9
yuzu matcha	-	9
taro matcha	-	9
sea salt houjicha	-	9
taro latte	-	8
natural cola	-	8



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beverages



add-on

extra shot	1.5
oatmilk	1
milk (one shot)	1

soft drinks

coke	4
coke zero	4
sprite	4

alcohol

yuzu lager	12
yuzu highball	15
kakubin highball	15

coffee

	hot	iced
black	4	5
white	5	6
mocha	6	7
cinnamon latte	7	8
coconut latte	-	8

matcha & japanese tea

	hot	iced
straight matcha	7	8
uji matcha latte	8	9
genmaicha matcha latte	8	9
houjicha latte	8	9
dirty matcha	8	9

chocolate

	hot	iced
ghana chocolate	7	8
sea salt chocolate	7	8
babyccino	6	-

non-caffeinated

	hot	iced
GOMA Latte	8	-
Sparkling Yuzu	-	7

wine

	glass	bottle
podere edoardo, chianti tuscan, italy, 2021	14	72
pizzolato, pinot grigio venezia veneto, italy, 2022	14	72
Sakari Yuzu Sake Bottle	-	98

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SKOSH



SKOSH's take on *hand rolls*

freshly rolled, easy to love. our SKOSH hand rolls are made with japanese sushi rice, crisp nori, and a cosy mix of Japanese-inspired toppings — light, satisfying, and perfect for sharing over good conversations

How to *enjoy* our hand rolls



step 1 hold the hand roll on both sides.



step 2 pull the top corner of one side while holding onto the other side.



step 3 repeat on the other side.



step 4 pull the top corner of one side while holding onto the other side.

SKOSH

hand roll bar

available from 5pm onwards

hand rolls

classics	
spicy salmon	5.5
chicken karaage	4.5
ebi tempura	4.5
katsu curry	4.5
crispy kani	4.5
unagi	5.5
maguro	5.5
avocado & tamago	4.5
maitake & ika	4.5
kurage & pomelo	4.5
kohada	4.5
premium +\$2 each when ordering a set	
negitoro	6.5
torched engawa	6.5
karubi wagyu	6.5
hokkaido scallop	6.5

sides

miso caesar salad	12
baby romaine, onsen egg, cherry tomato, pickled daikon, croutons, miso caesar	
truffled shoyu karaage	12
fresh boneless crispy chicken, truffle shoyu	
mentaiko tater tots	10
tater gems, mentaiko mayo, house seasoning	
seaweed fries	8
shoestring fries, kombu salt, nori seasoning	
gochujang cauliflower pops	8
crispy cauliflower, gochujang glaze	

order as a set

set orders	what's included?	price per set
3 hand roll set	• choose any 3 from hand rolls • premium selections for +2 each	12.8
5 hand roll set	• choose any 5 from hand rolls • premium selections for +2 each	18.8
skosh tasting menu (5 hand rolls)	a premium selection of skosh's favourites : • spicy salmon • maguro • crispy kani • karubi wagyu (★ premium) • hokkaido scallop (★ premium) prices are subject to prevailing gst.	24.8

	spicy salmon spicy marinated salmon, salted egg fish skin, ikura, japanese rice		chicken karaage crispy chicken, truffle tartar sauce, chicken floss, japanese rice
	ebi tempura tempura ebi, corn kernels, mentaiko sauce, spring onion, ebiko, japanese rice		katsu curry crispy pork loin katsu, japanese curry sauce, masago arare
	crispy kani tempura ebi, corn kernels, mentaiko sauce, spring onion, ebiko, japanese rice		avocado & tamago avocado, tamago, spicy tomato mayo, yuzu pearls, red chilli julienne, roasted sesame, japanese rice
	maguro honey mustard tossed tuna, crispy shallots, bonito flakes, spring onion, japanese rice		maitake & ika maitake tempura, ika (squid), gochujang glaze and sansho pepper

	unagi grilled unagi, shredded tamago, yuzu miso sauce, spring onion		(★premium) torched engawa torched engawa, salted egg tempura bits, wasabi mayo, spring onion, furikake
	kohada vinegar-cured kohada fish, miso scallion sauce, crushed walnut, spring onion and kogiku		(★premium) karubi wagyu torched karubi wagyu, sautéed onion, yakiniku sauce, truffle pearls, garlic chips, spring onion, japanese rice
	kurage & pomelo kurage (jellyfish), pomelo, japanese cucumber, roasted cashew nuts, golden raisin and spring onion		(★premium) hokkaido scallop hokkaido scallop, wasabi mayo, ikura, masago arare, japanese rice
	(★premium) negitoro minced raw tuna, miso scallion sauce, soy-cured egg yolk, furikake	our rice & nori haenuki rice yamagata prefecture glossy, plump japanese rice with a gentle sweetness and pleasantly firm bite, lightly seasoned with premium red sushi vinegar from gifu prefecture for a rich, aromatic depth that beautifully complements each hand roll. nico nico yaki nori firm-textured roasted seaweed from setouchi, selected for its clean ocean savouriness and delicate, crisp snap. SK♣SH	