

最高品質

Comfort,

from the heart of Japan

Come as you are
We handle the rest

The ingredients for all you need
Served with sincerity

Every single day

SASHIMI



刺身

SALMON TATAKI

\$11⁹⁰

Half-seared salmon • House-special sauce • 5pcs

サーモンたたき

サーモンたたき

SALMON BELLY

\$11⁹⁰

5pcs • (Subject to availability)



HON MAGURO AKAMI

\$16⁹⁰

Bluefin tuna • 5pcs



HON MAGURO TORO

\$34⁹⁰

Bluefin fatty tuna • 5pcs



SALMON

\$10⁹⁰

5pcs

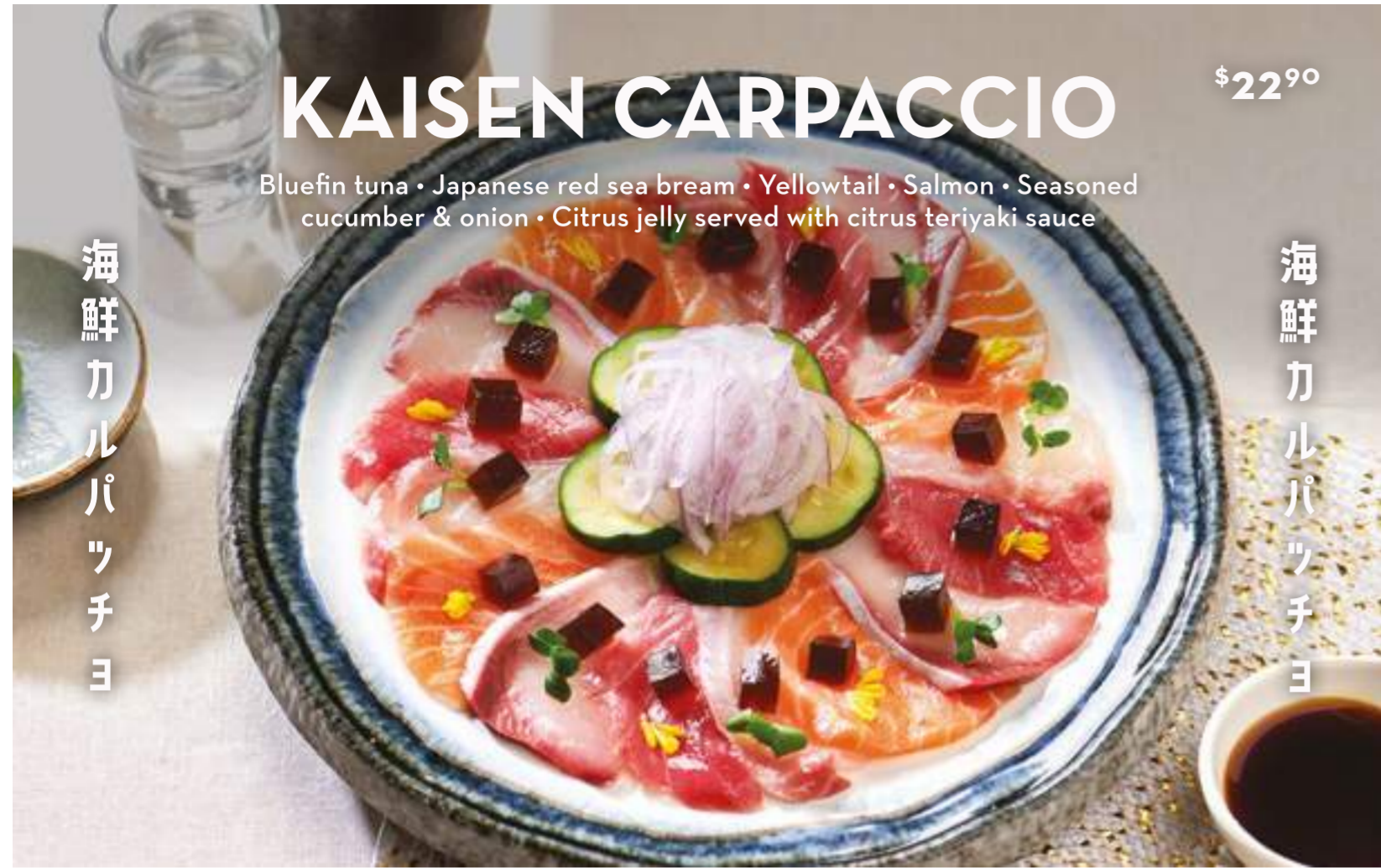


MADAI

\$16⁹⁰

Japanese red sea bream • 5pcs





KAISEI CARPACCIO

\$22⁹⁰

Bluefin tuna • Japanese red sea bream • Yellowtail • Salmon • Seasoned cucumber & onion • Citrus jelly served with citrus teriyaki sauce

海鮮カルパッチョ

海鮮カルパッチョ



SMOKED SASHIMI MORIAWASE

\$16⁹⁰

Smoked bluefin tuna, salmon, scallop & salmon roe with Sakura wood chip

スモーク刺身盛合せ

スモーク刺身盛合せ

KAJIKI BELLY \$14⁹⁰

Swordfish belly • 5pcs



TAKO \$9⁹⁰

Octopus • 5pcs



AMAEBI \$18⁹⁰

Sweet shrimp • 5pcs



HAMACHI \$13⁹⁰

Yellowtail • 5pcs



NAMA HOTATE \$14⁹⁰

Scallop • 6pcs



ASAHI SASHIMI \$24⁹⁰

Bluefin tuna • Salmon • Yellowtail • Octopus • Scallop • Good for 1-2 pax



TSUKI SASHIMI \$39⁹⁰

Bluefin tuna • Yellowtail • Kajiki Belly • Amaebi • Salmon • Octopus • Scallop • Good for 2-3 pax



SUSHI



寿司

SALMON BELLY MENTAI YAKI

\$3.00

Salmon belly • Flying fish roe • Spicy cod roe mayo • Spring onion

明太焼き

サーモンハラミ



NIGIRI 握り

SALMON \$2.00



SALMON BELLY \$2.50



SALMON CHEESE \$2.50
Salmon • Cheese • Chilli sauce • Spring onion



MADAI \$3.80
Japanese red sea bream



HAMACHI \$3.50
Yellowtail



KAJIKI BELLY \$3.80
Swordfish belly



INARI \$1.50
Sweet beancurd skin



KANI MAYO INARI \$2.50
Crab stick



LOBSTER SALAD INARI \$3.50



TUNA MAYO INARI \$2.00



EGG MAYO INARI \$2.00



JYO UNAGI \$3.80
Premium BBQ eel



UNAGI \$2.50
BBQ eel



IKA \$1.80
Cuttlefish



NAMA HOTATE \$3.80
Scallop



KAGOSHIMA A5 WAGYU ABURI SUSHI

\$7⁵⁰

Seared Kagoshima A5 Wagyu beef topped with salmon roe & yuzu zest

炙り握り寿司

鹿児島A5和牛



HON MAGURO AKAMI
Bluefin tuna
\$3⁸⁰



HON MAGURO TORO
Bluefin fatty tuna
\$8⁵⁰



AMAEBI
Sweet shrimp
\$4³⁰



EBI
Shrimp
\$2⁰⁰



TAKO
Octopus
\$2⁰⁰



KARIBU
Crab stick
\$1⁸⁰



TAMAGO
Egg
\$1⁵⁰



ABURI MENTAI TONTORO
Seared Iberico pork cheek • Spicy cod roe mayo • Spring onion
\$3⁰⁰



UNAGI SANDWICH
BBQ eel • Egg • Mayonnaise • 2 pcs
\$5⁰⁰



YELLOW SUBMARINE
Fried crab stick • Shrimp roe • Mayonnaise • Spring onion • 2 pcs
\$3⁸⁰



TAMAGO MENTAI
Fried egg • Spicy cod roe mayo • Flying fish roe • 2 pcs
\$4⁸⁰



IKURA

Salmon roe

\$3⁸⁰

いくら軍艦

いくら軍艦

GUNKAN

軍艦

EGG MAYO
\$1⁵⁰



LOBSTER SALAD
\$2⁵⁰



CORN MAYO
\$1⁵⁰



KANI MAYO
Crab stick • Mayonnaise
\$1⁸⁰



TUNA MAYO
\$1⁵⁰



SPICY TUNA MAYO
\$1⁵⁰



EBIKO
Shrimp roe
\$1⁸⁰



BLACK TOBIKO
Black flying fish roe
\$2⁰⁰



TOBIKO
Flying fish roe
\$2⁰⁰



SALMON AVOCADO MAYO
Salmon • Avocado • Shrimp roe • Mayonnaise
\$2⁰⁰



BACON
Cereal turkey bacon • Egg crepe • Shrimp roe • Mayonnaise • Spicy sauce
\$1⁸⁰



CHUKA KURAGE
Seasoned jellyfish
\$1⁸⁰



CHUKA HOTATE
Seasoned scallop
\$1⁸⁰



CHUKA LIDAKO
Seasoned mini octopus
\$1⁸⁰





UNAGI MAYO

\$5⁰⁰

BBQ eel • Garlic mayo • Chilli pepper • Seaweed • Egg • Avocado • Spring onion • 2pcs

魚
Fish
Bones
骨

う
な
ぎ
ま
よ
ま
き

う
な
ぎ
ま
よ
ま
き

MAKIMONO

巻物

LOBSTER SALAD ROLL

Lobster salad • Spring onion • 2pcs

\$3⁵⁰



SPICY TUNA MAYO ROLL

Spicy tuna mayo • Shrimp roe • Pickles • Spring onion • 2pcs

\$2⁵⁰



辛
Spicy!
!!

POTATO SALAD INARI

Potato salad • Sweet beancurd skin • Cheese • Seaweed • Spicy sauce • Spring onion • 2pcs

\$3⁰⁰



CHEESE DELIGHT ROLL

Cheese • Ham • Egg • Cucumber • Seaweed • 2pcs

\$3⁰⁰



THE PEAK

Seared salmon • Cucumber • Lobster salad • Chilli padi • Bonito seaweed flakes • 2pcs

\$4⁰⁰



辛
Spicy!
!!

SALMON MARU

Salmon • Shrimp roe • Mayonnaise • 2pcs

\$5⁵⁰



KANI MAKI

Crab stick • 6pcs

\$3⁰⁰



FRIED SALMON ROLL

Fried salmon • Crab stick • Cucumber • Mayonnaise • 4pcs

\$4⁰⁰



TUNA MAYO MAKI

6pcs

\$3⁰⁰



TAMAGO MAKI

Egg • 6pcs

\$3⁰⁰



KAPPA MAKI

Cucumber • 6pcs

\$3⁰⁰



SALMON SAKURA

\$6⁰⁰

Seared salmon • Avocado • Flying fish roe • Spicy cod roe mayo • Spring onion • 2pcs

サ
ー
モ
ン
桜
巻
き

サ
ー
モ
ン
桜
巻
き



MINI CALIFORNIA ROLL

Avocado • Egg • Cucumber • Shrimp roe • Crab stick • Mayonnaise • 4pcs

\$5⁰⁰



VEGETABLE ROLL

Asparagus • Cucumber • Baby corn • Carrot • Avocado • Mayonnaise • Seaweed flakes • Sesame seeds • 4pcs

\$3⁰⁰



GOLDEN CATCH

Dory fish • Potato • Tartar sauce • Lettuce • 4pcs

\$3⁰⁰



SOFT SHELL CRAB HANDROLL

\$6⁵⁰

Soft shell crab • Cucumber • Shrimp roe • Spicy sauce

ソフトシエルクラブ

手巻き



HANDROLL

手巻き

SALMON HANDROLL

Salmon • Radish sprout
\$4⁸⁰



AVOCADO HANDROLL

Avocado • Mayonnaise
\$3⁰⁰



UNAGI HANDROLL

BBQ eel • Cucumber • Sweet sauce • Sesame seeds
\$4⁸⁰



TAMAGO HANDROLL

Egg • Mayonnaise
\$2⁸⁰



CALIFORNIA HANDROLL

Cucumber • Crab stick • Egg • Shrimp roe • Avocado • Mayonnaise
\$4⁵⁰



TEMPURA HANDROLL

Prawn tempura • Cucumber • Shrimp roe • Mayonnaise
\$4⁸⁰



SALMON AVOCADO HANDROLL

Salmon • Avocado • Shrimp roe • Mayonnaise
\$4⁵⁰



CHICKEN TERIYAKI HANDROLL

Chicken teriyaki • Cucumber • Sesame seeds
\$2⁸⁰



LOBSTER SALAD HANDROLL

Lobster salad • Cucumber
\$5⁸⁰



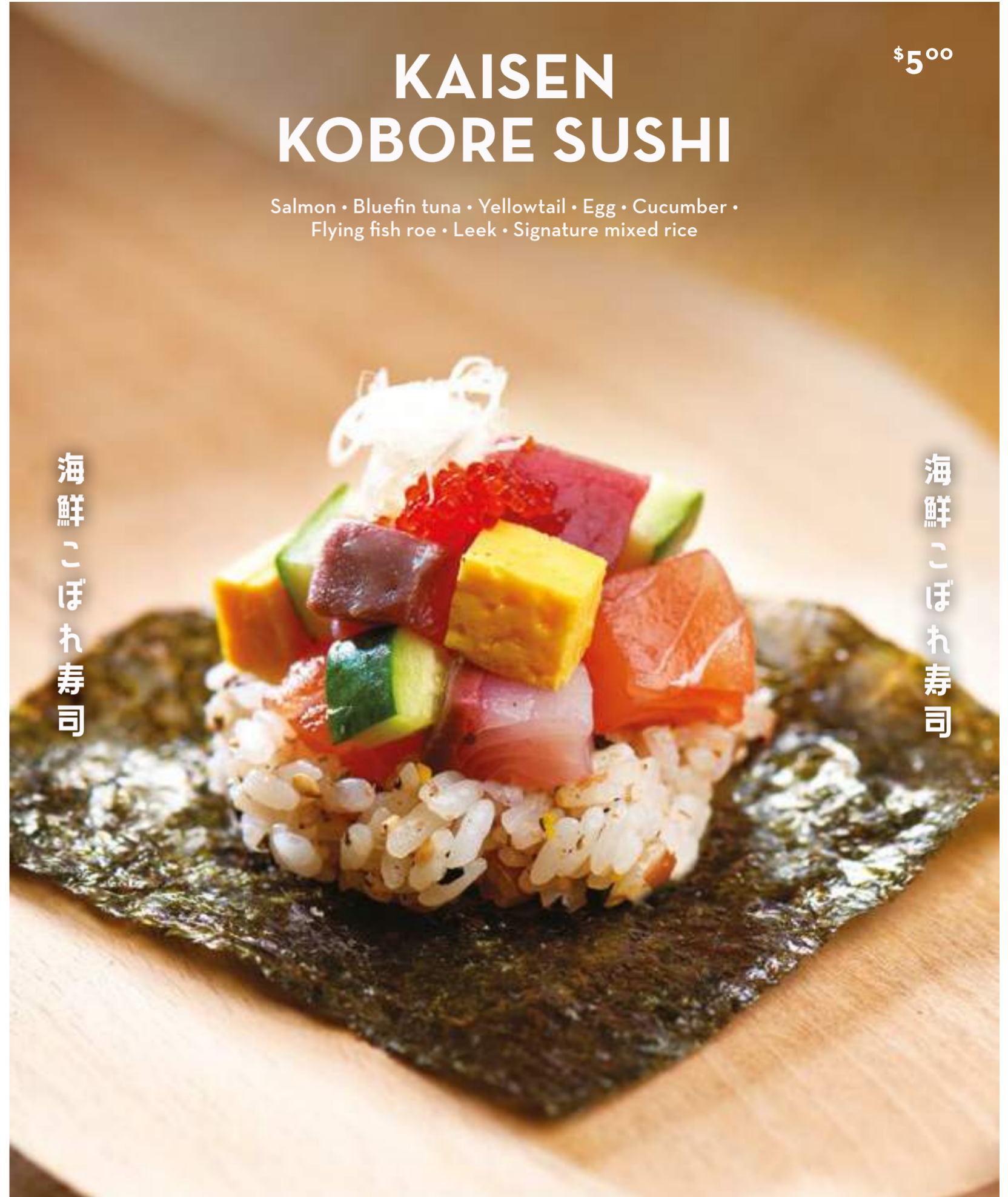
KAISEN KOBORE SUSHI

\$5⁰⁰

Salmon • Bluefin tuna • Yellowtail • Egg • Cucumber • Flying fish roe • Leek • Signature mixed rice

海鮮こぼれ寿司

海鮮こぼれ寿司



TRUFFLE SALMON KOBORE SUSHI

Salmon • Truffle sauce • Flying fish roe • Tempura flakes • Spring onion • Signature mixed rice
\$4⁵⁰



AKAMI KOBORE SUSHI

Marinated bluefin tuna • Pickled wasabi • Leek • Signature mixed rice
\$6⁰⁰



ASSORTED SUSHI



寿司盛り合わせ

時
Waiting
Time
間
20-25
mins

DRAGON ROLL

\$24⁹⁰

Jumbo tiger prawn • Salmon • Avocado • Lettuce •
Black flying fish roe • Mayonnaise • Spicy sauce

ドラゴン巻き

ドラゴン巻き



ICHIBAN ROLL

\$19⁹⁰

Jumbo tiger prawn • Avocado • Lettuce •
Cucumber • Flying fish roe • Mayonnaise •
Spicy sauce

CEREAL SOFT SHELL CRAB ROLL

\$17⁹⁰

Cereal sushi roll with soft shell crab • Cucumber •
Egg • Flying fish roe • Citrus mayo





SUSHI MORIAWASE

\$28⁹⁰

Assorted sushi (Bluefin tuna, Japanese red sea bream, salmon, yellowtail, salmon roe, scallop, prawn, premium BBQ eel, egg) • California roll

寿司盛合せ

魚
Fish
Bones

時
Waiting
Time
間
20-25
mins

ABURI MENTAI CATERPILLAR ROLL

\$15⁹⁰

Shrimp • Crab stick • Egg • Avocado • Black flying fish roe • Flying fish roe • Spicy cod roe mayo



時
Waiting
Time
間
20-25
mins

SALMON MENTAI ROLL

\$19⁹⁰

Salmon • Egg • Cucumber • Flying fish roe • Served with spicy cod roe mayo • Lime • Salmon roe



時
Waiting
Time
間
20-25
mins

TOKUSEN ABURI SUSHI

\$19⁹⁰

Assorted seared sushi (Bluefin tuna, Japanese red sea bream, salmon, swordfish belly, yellowtail, scallop, BBQ eel)



専
Star
Special
門

魚
Fish
Bones
骨

時
Waiting
Time
間
20-25
mins

\$20⁹⁰

FLAMING ABURI TRUFFLE SALMON CHEESE ROLL

Seared salmon • Egg • Cucumber • Avocado • Truffle paste • Cheese & truffle sauce on hotplate with fire



熱
HOT!
い
時
Waiting
Time
間
20-25
mins

サー
モン
チ
ーズ
ロ
ール

炎
の
炙
り
ト
リ
ユ
ア

SALAD



サラダ



TOFU SALAD

\$10⁹⁰

Tofu • Cherry tomato • Bonito flakes • Tempura flakes • Salted kelp • Seaweed & assorted vegetables served with sesame dressing

豆腐サラダ

豆腐サラダ

SWEET POTATO SALAD

\$6⁹⁰

Japanese sweet potato & assorted vegetables served with mayo dressing



YASAI SALAD

\$8⁹⁰

Avocado & assorted vegetables served with Japanese dressing



POTATO SALAD

\$6⁹⁰

Potato Salad • Egg • Tempura flakes • Flying fish roe



SALMON SASHIMI SALAD

\$15⁹⁰

Salmon sashimi & assorted vegetables served with Japanese dressing



APPETISER



前菜

LOBSTER SALAD

\$8⁸⁰

ロブスターサラダ

ロブスターサラダ



CHUKA HOTATE \$6⁵⁰

Seasoned scallop



CHUKA KURAGE \$6⁵⁰

Seasoned jellyfish



CHUKA LIDAKO \$6⁵⁰

Seasoned mini octopus



CHAWANMUSHI \$5⁰⁰

Steamed egg custard



TRUFFLE CHAWANMUSHI \$6⁵⁰

Steamed egg custard with truffle paste



IKURA CHAWANMUSHI \$8⁵⁰

Steamed egg custard with salmon roe





PREMIUM EDAMAME

\$4.90

Green soybean



Best paired
酒
with
Sake

HANASAKI IKA TEMPURA

\$8.90

Squid tempura served with wasabi mayo



Best paired
酒
with
Sake

SOFT SHELL CRAB TEMPURA

\$14.90

Served with tempura sauce



FRIED SALMON SKIN

\$6.90

Served with mayo • (Subject to availability)



YAKI GYOZA

\$7.90

Pan-fried Japanese dumpling served with soy-based vinegar sauce



AGEDASHI TOFU

\$5.90

Fried tofu with tempura sauce



IKA KARAAGE

\$9.50

Crispy squid served with mayo



TORI KARAAGE

\$8.50

Crispy chicken served with mayo • 6pcs



A LA CARTE



アラカルト



UNAGI KABAYAKI

\$23⁹⁰

Grilled eel with BBQ sauce served with pickled wasabi



鰻蒲焼き

鰻蒲焼き

SALMON BELLY YAKI

\$14⁹⁰

Grilled salmon belly



時
Waiting
Time
間
20-25
mins

SABA SHIOYAKI

\$10⁹⁰

Grilled mackerel



GINDARA SAIKYO YAKI

\$20⁹⁰

Grilled black cod marinated in saikyo miso



時
Waiting
Time
間
20-25
mins

GINDARA HOUBA YAKI

\$20⁹⁰

Black cod with miso sauce on magnolia leaf



熱
HOT!
!!



時
Waiting Time
20-25 mins

IKA TERIYAKI

Grilled squid marinated in teriyaki sauce

\$15⁹⁰

イカ照り焼き



魚
Fish Bones

GINDARA TERIYAKI

Black cod with teriyaki sauce

\$20⁹⁰

銀鱈照り焼き

HAMACHI KAMA NITSUKE

\$22⁹⁰

Simmered yellowtail collar in savoury-sweet soy sauce with burdock root & shiitake mushroom

魚
Fish Bones

時
Waiting Time
20-25 mins



HOTATE MENTAI MAYO YAKI

\$12⁹⁰

Scallop with spicy cod roe mayo & cheese

熱
HOT!



HOTATE CHEESE YAKI

\$13⁹⁰

Scallop & enoki mushroom with cheese & flying fish roe in Japanese tartar sauce

熱
HOT!



SALMON KABUTO SHIOYAKI

\$11⁹⁰

Grilled salmon head • (Subject to availability)

魚
Fish Bones

時
Waiting Time
20-25 mins



HAMACHI KABUTO SHIOYAKI

\$23⁹⁰

Grilled yellowtail head • (Subject to availability)

魚
Fish Bones

時
Waiting Time
20-25 mins



SALMON TERIYAKI

\$14⁹⁰

Salmon with teriyaki sauce

魚
Fish Bones



SALMON MENTAI YAKI

\$16⁹⁰

Salmon with spicy cod roe mayo

魚
Fish Bones



ご飯セット MATCH MAKER

Complete your à la carte items with these comforting additions. Fruit may vary.

- MISO SOUP** \$3⁰⁰
- RICE** \$3⁰⁰
- RICE SET** \$4⁵⁰
\$5.00 without a la carte
- TSUKEMONO RICE SET** \$5⁵⁰
\$6.00 without a la carte
- CHAWANMUSHI RICE SET** \$8⁰⁰
\$9.00 without a la carte
- HALF CHASOBA & CHAWANMUSHI SET** \$8⁵⁰
\$9.50 without a la carte
- HALF UDON & CHAWANMUSHI SET** \$8⁵⁰
\$9.50 without a la carte
- SALMON SASHIMI RICE SET** \$12⁰⁰
\$13.00 without a la carte



熱
HOT!
い


OROSHI PONZU BEEF

\$18⁹⁰

Premium beef and assorted vegetables served with grated radish in ponzu sauce

特選牛ステーキ

あろしポン酢



人
Best-Seller!
熱

TOKUSEN GYU SAIKORO STEAK

\$18⁹⁰

Sizzling premium beef with black pepper sauce • Vegetables & potato salad with sesame dressing

特選牛サイコロステーキ

CHICKEN TERIYAKI \$11⁹⁰

Chicken with teriyaki sauce



TORI KUROZU \$12⁹⁰

Fried chicken & assorted vegetables in Japanese black vinegar sauce



PORK SHOGAYAKI \$13⁹⁰

Sliced pork loin stir-fried with onion and Japanese ginger sauce



KURI BUTA SHIODARE YAKI \$14⁹⁰

Chestnut-fed pork with vegetables & shiitake mushroom in Japanese sauce



熱
HOT!
い

栗
Kuri
Buta
豚

SIZZLING WAFU HOUBA YAKI \$18⁹⁰

Sizzling premium beef with miso sauce on magnolia leaf



熱
HOT!
い

ご飯セット

MATCH MAKER

Complete your à la carte items with these comforting additions. Fruit may vary.



MISO SOUP
\$3⁰⁰



RICE
\$3⁰⁰



RICE SET
\$4⁵⁰

\$5.00 without a la carte



TSUKEMONO RICE SET
\$5⁵⁰

\$6.00 without a la carte



CHAWANMUSHI RICE SET
\$8⁰⁰

\$9.00 without a la carte



HALF CHASOBA & CHAWANMUSHI SET
\$8⁵⁰

\$9.50 without a la carte



HALF UDON & CHAWANMUSHI SET
\$8⁵⁰

\$9.50 without a la carte



SALMON SASHIMI RICE SET
\$12⁰⁰

\$13.00 without a la carte



4 KINDS MELTY CHEESE KATSU

\$15⁹⁰

Kyoto-style double-fried pork cutlet with Hokkaido cheese sauce

人 Best-Seller!
時 Waiting Time 20-25 mins

4種のとろける

チーズカツ

PORK KATSU

\$14⁹⁰

Kyoto-style double-fried pork cutlet

MENTAI TARTAR KATSU

\$15⁹⁰

Kyoto-style double-fried pork cutlet with spicy cod roe tartar sauce



EBI TEMPURA

\$16⁹⁰

Black tiger prawns tempura • 5pcs

海老天ぷら

海老天ぷら

TEMPURA MORIAWASE

\$15⁹⁰

Black tiger prawns, assorted vegetables and Japanese sweet potato tempura



YASAI TEMPURA

\$11⁹⁰

Assorted vegetables and Japanese sweet potato tempura



CHICKEN KATSU TOJI

\$12⁹⁰

Chicken cutlet with scrambled egg



TORI SHIOKOJI

\$12⁹⁰

Pan-fried chicken marinated in salted rice malt served with moromi miso



ご飯セット MATCH MAKER

Complete your à la carte items with these comforting additions. Fruit may vary.



MISO SOUP \$3⁰⁰



RICE \$3⁰⁰



RICE SET \$4⁵⁰

\$5.00 without a la carte



TSUKEMONO RICE SET \$5⁵⁰

\$6.00 without a la carte



CHAWANMUSHI RICE SET \$8⁰⁰

\$9.00 without a la carte



HALF CHASOBA & CHAWANMUSHI SET \$8⁵⁰

\$9.50 without a la carte



HALF UDON & CHAWANMUSHI SET \$8⁵⁰

\$9.50 without a la carte



SALMON SASHIMI RICE SET \$12⁰⁰

\$13.00 without a la carte



KAGOSHIMA A5 WAGYU SUKIYAKI \$35⁹⁰

Kagoshima A5 Wagyu beef • Egg • Assorted mushrooms & vegetables • Crab stick • Tofu • Japanese vermicelli in sukiyaki broth hotpot

鹿見島 A5 和牛

すき焼き



TAI CHILLI KAMINABE \$20⁹⁰

Japanese red sea bream • Assorted mushrooms & vegetables • Crab stick • Tofu • Japanese vermicelli & chilli padi with dashi broth in paper hotpot

鯛 ちり紙鍋

辛 Spicy! 11
魚 Fish Bones 骨
熱 HOT! 11



KAISEN CHANPON NABE \$19⁹⁰

Scallop • Clams • Squid • Prawn & fish cake in chicken broth served with half udon

熱 HOT! 11



NABEYAKI SALMON KABUTO MISO SOUP \$11⁹⁰

Claypot salmon head miso soup • (Subject to availability)

魚 Fish Bones 骨
熱 HOT! 11



TORI MIZUTAKI \$14⁹⁰

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

熱 HOT! 11



KAGOSHIMA A5 WAGYU KAMINABE \$35⁹⁰

Kagoshima A5 Wagyu beef • Assorted mushrooms & vegetables • Crab stick • Tofu • Japanese vermicelli with dashi broth in paper hotpot

熱 HOT! 11



BEEF KAMINABE \$19⁹⁰

Beef • Assorted mushrooms & vegetables • Crab stick • Tofu • Japanese vermicelli with dashi broth in paper hotpot

熱 HOT! 11



SALMON KAMINABE \$17⁹⁰

Salmon • Assorted mushrooms & vegetables • Crab stick • Tofu • Japanese vermicelli with dashi broth in paper hotpot

魚 Fish Bones 骨
熱 HOT! 11



熱 HOT! 11



熱 HOT! 11



熱 HOT! 11



魚 Fish Bones 骨
熱 HOT! 11

ご飯セット
MATCH MAKER

Complete your à la carte items with these comforting additions. Fruit may vary.



MISO SOUP \$3⁰⁰

RICE \$3⁰⁰



RICE SET \$4⁵⁰

\$5.00 without a la carte



TSUKEMONO RICE SET \$5⁵⁰

\$6.00 without a la carte



CHAWANMUSHI RICE SET \$8⁰⁰

\$9.00 without a la carte



HALF CHASOBA & CHAWANMUSHI SET \$8⁵⁰

\$9.50 without a la carte



HALF UDON & CHAWANMUSHI SET \$8⁵⁰

\$9.50 without a la carte



SALMON SASHIMI RICE SET \$12⁰⁰

\$13.00 without a la carte

SET MEAL



定食

CHICKEN NANBAN WAZEN

Fried chicken with Japanese tartar sauce & sweet vinegar • Salmon sashimi • Soft shell crab tempura • Chawanmushi • Rice • Miso soup • Fruit

チキン南蛮和膳

チキン南蛮和膳

\$27⁹⁰

A set meal featuring fried chicken with tartar sauce, salmon sashimi, soft shell crab tempura, chawanmushi, rice, miso soup, and fruit.

BUSINESS WAZEN

Grilled mackerel • Assorted tempura • Salmon sashimi • Chawanmushi • Rice • Miso soup • Fruit

魚
Fish
Bones
骨

ビジネス和膳

ビジネス和膳

\$21⁹⁰

A set meal featuring grilled mackerel, assorted tempura, salmon sashimi, chawanmushi, rice, miso soup, and fruit.

CHASOBA* & KATSU DON GOZEN

Chilled Japanese green tea buckwheat noodle • Mini chicken cutlet scrambled egg rice bowl • Salmon sashimi • Chawanmushi • Miso soup • Fruit

茶そば・カツ丼御膳

茶そば・カツ丼御膳

\$27⁹⁰

*While uncommon, some individuals may have an allergy to buckwheat. If you have known flour allergies, please exercise caution

A set meal featuring chilled Japanese green tea buckwheat noodles, a mini chicken cutlet scrambled egg rice bowl, salmon sashimi, chawanmushi, miso soup, and fruit.



CHICKEN CHEESE CURRY WAZEN

\$23⁹⁰

Japanese curry chicken with cheese • Assorted tempura • Chawanmushi • Rice • Miso soup • Fruit

チキンチーズカレー和膳

チキンチーズカレー和膳

熱 HOT! 11

SUKIYAKI WAZEN

\$29⁹⁰

Beef & vegetables in sukiyaki broth • Egg • Salmon sashimi • Chawanmushi • Rice • Miso soup • Fruit



熱 HOT! 11

DON DON WAZEN

\$25⁹⁰

Mini chilli salmon sashimi rice bowl • Mini BBQ eel scrambled egg rice bowl • Assorted tempura • Chawanmushi • Miso soup • Fruit



辛 Spicy! 11

魚 Fish Bones 骨

ICHIBAN GOZEN

\$29⁹⁰

Salmon teriyaki • BBQ eel • Salmon sashimi • Assorted tempura • Chawanmushi • Rice • Miso soup • Fruit



専 Star Special 門

魚 Fish Bones 骨

いちばん御膳

いちばん御膳

Launched at our first restaurant in 2000, this classic Japanese set meal is the taste of perfect balance

SASHIMI SUSHI & UDON GOZEN

\$30⁹⁰

Assorted sashimi & sushi • Half udon • Chawanmushi • Fruit



刺身寿司 & うどん御膳

刺身寿司 & うどん御膳

ICHIBAN GYU STEAK GOZEN

\$29⁹⁰

Premium beef with chilli padi & house-special sauce • Half-seared salmon with sauce • Assorted tempura • Rice • Chawanmushi • Miso soup • Fruit



辛 Spicy! 11

熱 HOT! 11

いちばん牛ステーキ御膳

いちばん牛ステーキ御膳

KURI BUTA NABE GOZEN

\$28⁹⁰

Chestnut-fed pork & vegetables in dashi broth • Fried cream dory with cheese tartar sauce • Salmon sushi roll with spicy cod roe mayo • Half udon • Chawanmushi • Fruit



熱 HOT! 11

時 Waiting Time 間 20-25 mins

栗 Kuri Buta 豚

SALMON NITSUKE & TEMPURA GOZEN

\$26⁹⁰

Salmon with nitsuke sauce • Mini chicken teriyaki rice bowl • Assorted tempura • Chawanmushi • Miso soup • Fruit



辛 Spicy! 11

熱 HOT! 11

RICE



飯物



ICHIBAN JYU

\$18⁹⁰

Salmon sashimi with sesame oil & chilli padi on sushi rice bowl • Miso soup

人
Best-Seller!
気

辛
Spicy!
い

いちばん重

いちばん重

CHIRASHI JYU

\$19⁹⁰

Salmon, bluefin tuna, swordfish, salmon roe & cucumber on sushi rice bowl • Miso soup



With miso soup

IKURA BEEF STEAK DON

\$21⁹⁰

Premium beef steak with yakiniku sauce, poached egg, salmon roe, seaweed & garlic flakes rice bowl • Miso soup



With miso soup

TOKUSEN KAISEN DON

\$23⁹⁰

Bluefin tuna, salmon, Swordfish, Octopus, Yellowtail, Crab stick & salmon roe on sushi rice bowl • Miso soup



ABURI MENTAI KAISEN DON

\$19⁹⁰

Seared sashimi (bluefin tuna, scallop, yellowtail, salmon), BBQ eel, shrimp & egg on sushi rice bowl topped with flying fish roe & spicy cod roe mayo • Miso soup



魚
Fish
Bones
骨

ISHIYAKI KURI BUTA KIMCHI WAZEN \$23⁹⁰

石焼栗豚キムチ和膳

Chestnut-fed pork & kimchi with BBQ sauce, vegetables & poached egg on rice in hotstone bowl • Salmon sashimi • Chawanmushi • Miso soup • Fruit

辛 Spicy! 11
熱 HOT! 11
時 Waiting Time 20-25 mins
栗 Kuri Buta 豚



KATSU CURRY WAZEN

Chicken \$18⁹⁰
Pork \$19⁹⁰

カツカレー和膳

Chicken/ Pork cutlet • Japanese curry • Rice • Chawanmushi • Miso soup • Fruit



BEEF TERIYAKI DON \$14⁹⁰

Beef teriyaki rice bowl • Miso soup



CHICKEN TERIYAKI DON \$12⁹⁰

Chicken teriyaki rice bowl • Miso soup



SPICY TEN DON \$16⁹⁰

Black tiger prawn • Poached egg & assorted vegetables tempura rice bowl with house-special spicy sauce • Miso soup



PORK KATSU DON \$15⁹⁰

Pork cutlet with scrambled egg rice bowl • Miso soup



CHICKEN KATSU DON \$13⁹⁰

Chicken cutlet with scrambled egg rice bowl • Miso soup



OYAKO DON \$12⁹⁰

Chicken with scrambled egg rice bowl • Miso soup



UNAGI HITSUMABUSHI \$24⁹⁰

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



KURI BUTA DON \$15⁹⁰

Chestnut-fed pork, shimeji mushroom & assorted capsicums with yakiniku sauce & poached egg on rice bowl • Miso soup



KAISEN YAKIMESHI \$15⁹⁰

Fried rice with prawn, scallop, crab stick, egg & salmon roe • Garlic chilli oil • Miso soup



UNAGI SEIRO RICE \$22⁹⁰

Steamed flavoured rice with BBQ eel, prawn, egg, cherry tomato & green soybeans • Miso soup



魚 Fish Bones 骨

栗 Kuri Buta 豚

熱 HOT! 11

魚 Fish Bones 骨

熱 HOT! 11

時 Waiting Time 20-25 mins

NOODLES



麵類



TENZARU CHASOBA*

\$15⁹⁰

Chilled Japanese green tea buckwheat noodle with assorted tempura

*While uncommon, some individuals may have an allergy to buckwheat. If you have known flour allergies, please exercise caution

TEMPURA UDON

\$15⁹⁰

Japanese noodle with assorted tempura

CHASOBA*

\$9⁹⁰

Chilled Japanese green tea buckwheat noodle



*While uncommon, some individuals may have an allergy to buckwheat. If you have known flour allergies, please exercise caution



NABEYAKI UDON

\$13⁹⁰

Claypot noodle with prawn tempura, chicken, beancurd skin, fishcake, egg & spring onion

鍋
焼
き
う
ど
ん

鍋
焼
き
う
ど
ん

HALF CURRY UDON

\$7⁵⁰

Half portion Japanese curry noodle with diced chicken



HALF UDON

\$5⁹⁰

Half portion Japanese noodle with beancurd skin & fishcake



SPICY TONKOTSU RAMEN

\$16⁹⁰

Japanese noodle in spicy pork bone broth • Iberico pork cheek • Egg • Bamboo shoots • Bean sprouts • Leek • Seaweed



TONKOTSU RAMEN

\$15⁹⁰

Japanese noodle in pork bone broth • Iberico pork cheek • Egg • Bamboo shoots • Bean sprouts • Leek • Seaweed



NIKU UDON

\$13⁹⁰

Japanese noodle with marinated beef

肉
う
ど
ん

肉
う
ど
ん



WAKAME UDON

\$9⁹⁰

Japanese noodle with seaweed & fishcake



KITSUNE UDON

\$9⁹⁰

Japanese noodle with beancurd skin & fishcake



KID'S MEAL



キッズミール



HAPPY TUMMY MEAL

\$11⁹⁰

Chicken with scrambled egg rice bowl • Miso soup • Sweet potato, corn mayo, green soybean, broccoli, egg, carrot, cherry tomato • Jelly • Yakult

子 Age 12 & below 供

D 14% sugar

ヘルシーキッズミール

ヘルシーキッズミール

HERO

\$10⁹⁰

Crab stick, egg, sweet beancurd skin sushi • Chicken nugget • Fried prawn • Chicken sausage • Fries • Corn mayo • Broccoli • Cherry tomato • Jelly • Yakult

JET PLANE

\$11⁹⁰

Half portion udon with fishcake • Chicken teriyaki • Fried prawn • Chicken sausage • Fries • Corn mayo • Egg • Broccoli • Cherry tomato • Jelly • Yakult



Nutri-Grade is based on default preparation

DESSERT



デザート

WARABI MOCHI MATCHA ANMITSU

\$9.90

Green tea ice cream • Green tea & soybean powdered Japanese mochi • Red bean paste • Glutinous rice ball • Fruits

わらび餅抹茶あんみつ

わらび餅抹茶あんみつ



WARABI MOCHI VANILLA ANMITSU

\$8.90

Vanilla ice cream • Green tea & soybean powdered Japanese mochi • Red bean paste • Glutinous rice ball • Fruits



TEMPURA ICE CREAM

\$5.90

Fried ice cream • Strawberry sauce



MATCHA SUNDAE

\$9.90

Green tea & vanilla ice cream • Green tea powdered Japanese mochi • Red bean paste • Corn flakes • Chocolate stick



CHOCOLATE SUNDAE

\$8.90

Chocolate & vanilla ice cream • Soybean powdered Japanese mochi • Red bean paste • Corn flakes • Chocolate stick



MOMO ICE CREAM

\$9⁹⁰

Peach ice cream from Japan

桃
アイスクリーム

桃
アイスクリーム



CHOCOLATE ICE CREAM

Single Scoop \$3²⁰
Double Scoop \$5⁵⁰

VANILLA ICE CREAM

Single Scoop \$2⁹⁰
Double Scoop \$4⁵⁰

BLACK SESAME ICE CREAM

Single Scoop \$4⁹⁰
Double Scoop \$8⁵⁰

MATCHA ICE CREAM

Single Scoop \$3⁹⁰
Double Scoop \$6⁵⁰



APPLE ICE CREAM

\$9⁹⁰

From Japan



RAINDROP CAKE

\$4⁹⁰

Japanese jelly with brown sugar syrup • Soybean powder



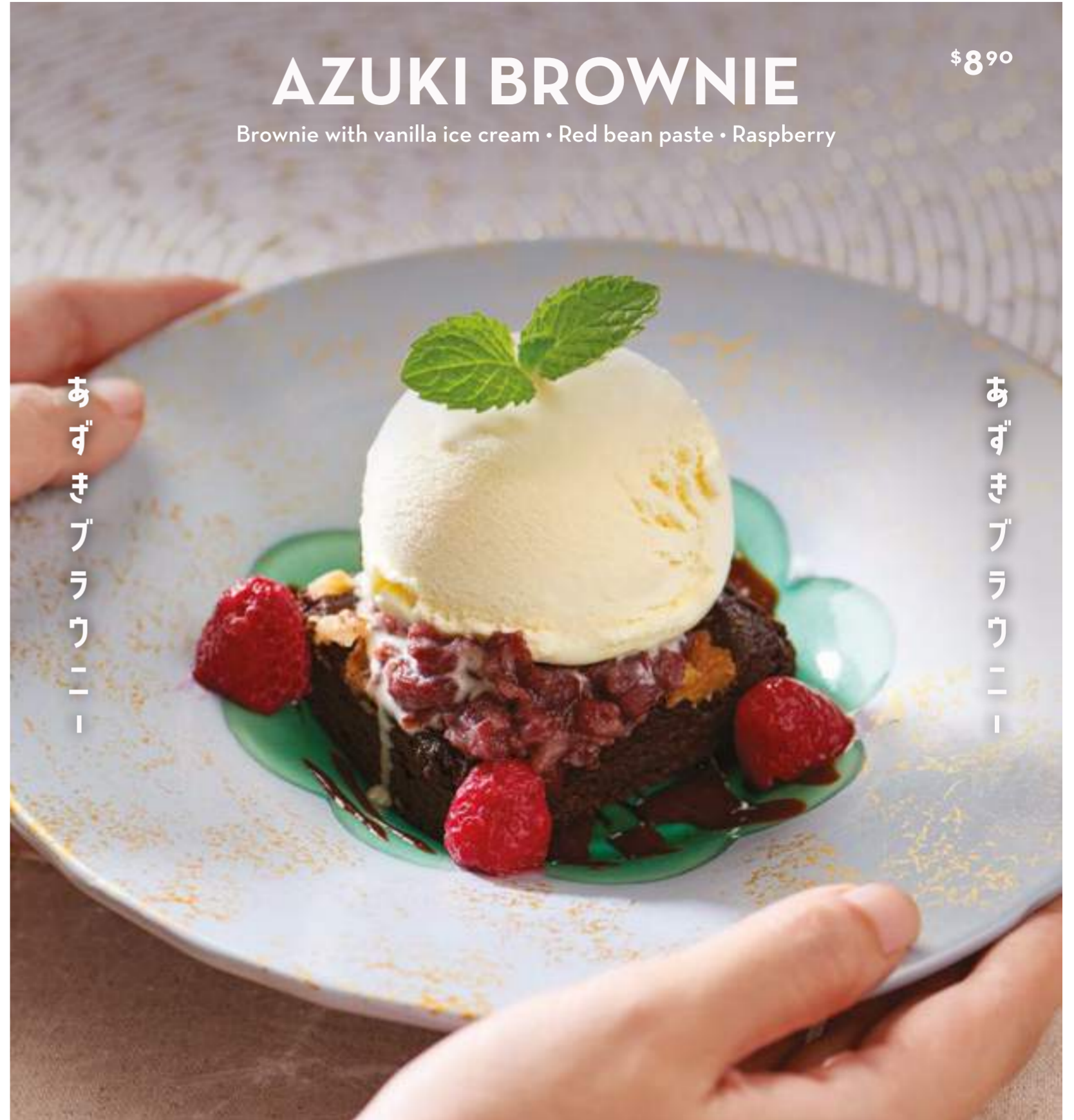
AZUKI BROWNIE

\$8⁹⁰

Brownie with vanilla ice cream • Red bean paste • Raspberry

あ
ず
き
ブ
ラ
ウ
ニ
ー

あ
ず
き
ブ
ラ
ウ
ニ
ー



MATCHA SHIRATAMA ZENZAI

\$7⁹⁰

Matcha ice cream • Red bean paste • Glutinous rice balls



VANILLA SHIRATAMA ZENZAI

\$6⁹⁰

Vanilla ice cream • Red bean paste • Glutinous rice balls



BEVERAGE



飲み物



YUZU TEA

Citrus Tea

Hot \$3.90
Cold \$4.90

柚子
テイ
ー

柚子
テイ
ー

NON-ALCOHOL

ノン
アル
コー
ル

UME CRUSHED SODA

Lime soda • Japanese plum puree

\$6.50



MATCHA YAKULT

Japanese green tea with yakult • Green tea jelly

\$7.50



HIBISCUS COOLER

A tangy-sweet rush of hibiscus • Lemon jelly • Lime soda

\$6.50



MATCHA LATTE

Japanese green tea with milk • Green tea jelly

\$6.50



YUZU ORANGE FIZZ

Honey citrus tea • Orange juice • Lime soda with Japanese citrus puree • Lemon jelly

\$6.50



LIME JUICE

\$3.80



APPLE JUICE

\$3.80



ORANGE JUICE

\$3.80



OCHA

Green tea (refillable) • Hot/Cold

\$1.80



BOTTLED WATER

\$2.60



COCA-COLA® ORIGINAL LESS SUGAR

\$3.20



COCA-COLA® ZERO SUGAR

\$3.20



SPRITE®

\$3.20



FUZE TEA® JASMINE GREEN TEA

\$3.20



FUZE TEA® ICE LEMON TEA

\$3.20



Nutri-Grade is based on default preparation

©2025 The Coca-Cola Company. "Coca-Cola", "Sprite" and "Fuze Tea" are trademarks of The Coca-Cola Company.



HOT SAKE

[14 - 15%]
Slightly dry

260ml \$15.90
150ml \$9.90

白鹿灘仕込「中辛」

白鹿灘仕込「中辛」

ALCOHOL

アルコール

SUNTORY THE PREMIUM MALT'S

334ml [5.5%]
\$13.90



ICHIBAN SAKE

300ml [15%]
Brewed using 100% Yamada Nishiki rice. Excellent with tempura & noodles

\$23.90



IMAKOMACHI DAIGINJO

300ml [15.5%]
Fruity aroma and a smooth flavour. Goes well with sashimi & sushi

\$26.90



HOUSUI JUNMAI NIGORI SAKE

300ml [16%]
Dry sake with a clean aftertaste. Best paired with meat

\$23.90



YUZU NIGORI SAKE

300ml [8%]
Refreshing sake that goes well with fried dishes

\$18.90



ASAHI BEER

350ml [5%]
\$9.90



Crockery may vary • Prices are subject to service charge and prevailing government tax • Fruit may vary depending on season

Published by RE&S Enterprises Pte Ltd (2025)