



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

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

\$11⁹⁰

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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



海鮮カルパッチョ

KAISEN CARPACCIO

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

\$22⁹⁰

KAJIKI BELLY

\$14⁹⁰

Swordfish belly • 5pcs

TAKO

\$9⁹⁰

Octopus • 5pcs

AMAEBI

\$18⁹⁰

Sweet shrimp • 5pcs

HAMACHI

\$13⁹⁰

Yellowtail • 5pcs

NAMA HOTATE

\$14⁹⁰

Scallop • 6pcs

スモーク刺身盛合せ

SMOKED SASHIMI MORIAWASE

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

スモーク刺身盛合せ

\$16⁹⁰

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

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

明太焼き

サーモンハラミ

\$3.00

NIGIRI 握り			
	SALMON \$2.00	SALMON BELLY \$2.50	SALMON CHEESE Salmon • Cheese • Chilli sauce • Spring onion \$2.50
MADAI Japanese red sea bream \$3.80	HAMACHI Yellowtail \$3.50	KAJIKI BELLY Swordfish belly \$3.80	INARI Sweet beancurd skin \$1.50
KANI MAYO INARI Crab stick \$2.50	LOBSTER SALAD INARI \$3.50	TUNA MAYO INARI \$2.00	EGG MAYO INARI \$2.00
JYO UNAGI Premium BBQ eel \$3.80	UNAGI BBQ eel \$2.50	IKA Cuttlefish \$1.80	NAMA HOTATE Scallop \$3.80

KAGOSHIMA A5
WAGYU ABURI SUSHI

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

炙り握り寿司

鹿児島A5和牛



IKURA

Salmon roe

いくら軍艦

いくら軍艦



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



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





うなぎマヨ巻き

UNAGI MAYO

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

\$5⁰⁰

うなぎマヨ巻き

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



THE PEAK

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

\$4⁰⁰



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



FRIED SALMON ROLL

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

\$4⁰⁰



SALMON MARU

Salmon • Shrimp roe • Mayonnaise • 2pcs

\$5⁵⁰



KANI MAKI

Crab stick • 6pcs

\$3⁰⁰



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

Soft shell crab • Cucumber • Shrimp roe • Spicy sauce

ソフトシエルクラブ

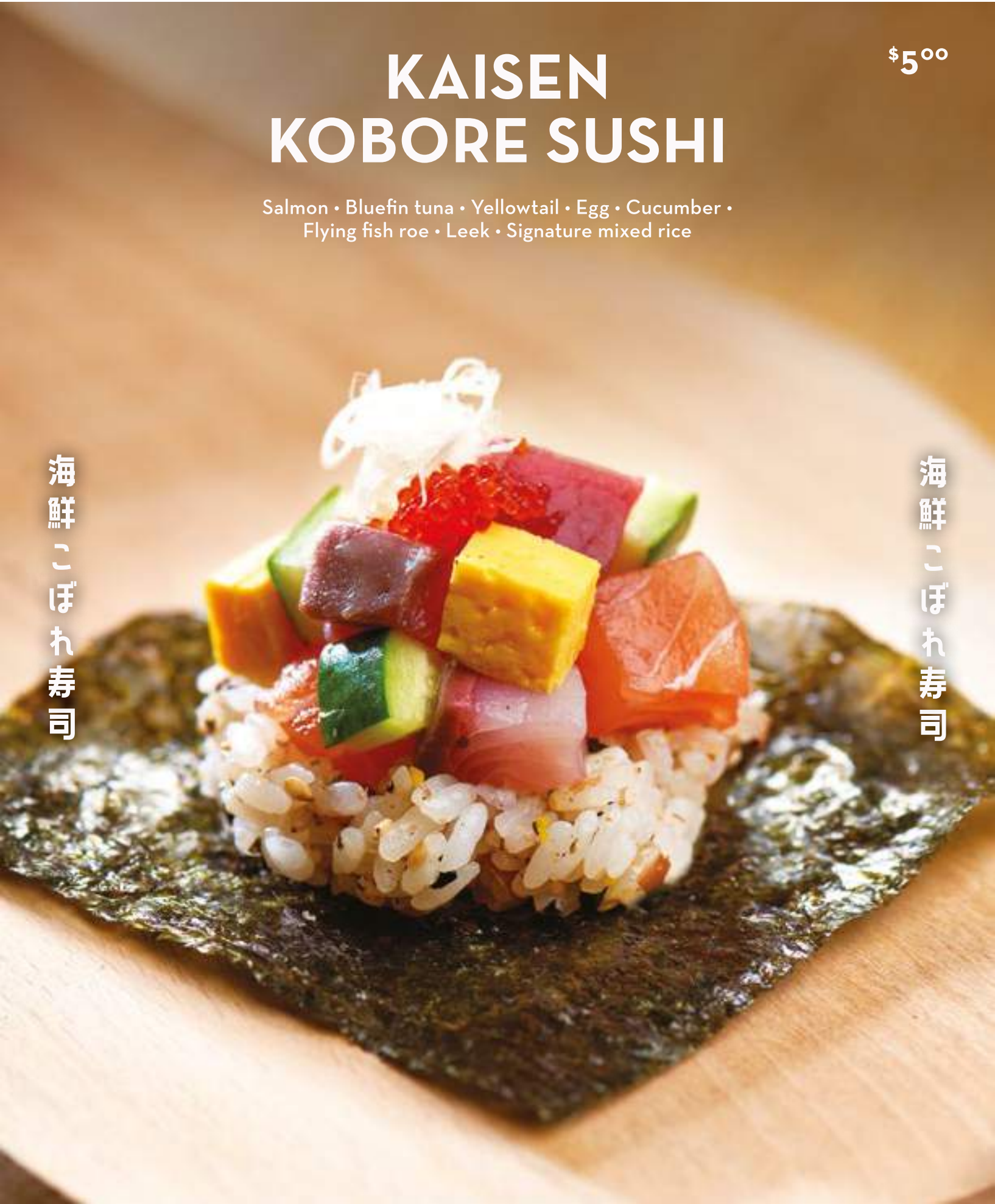


手巻き

KAISEN KOBORE SUSHI

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

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



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



魚
Fish
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時
Waiting
Time
間
20-25
mins

SUSHI MORIAWASE

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

寿司盛合せ

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)

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20-25
mins

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Waiting
Time
間
20-25
mins

FLAMING ABURI TRUFFLE SALMON CHEESE ROLL

\$20⁹⁰

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

サーモンチーズロール

炎の炙りトリュフ

SALAD

サラダ



豆腐
サラダ

豆腐
サラダ

TOFU SALAD

\$10⁹⁰

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

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



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鉄板揚げ餃子

鉄板揚げ餃子

TEPPAN GYOZA

Hot plate Japanese dumpling with spicy teriyaki sauce

\$7⁹⁰



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CEREAL TORI KARAAGE

Crispy cereal chicken • Tangy tonkatsu & house-made spicy sauce • 6pcs

\$9⁵⁰



PREMIUM
EDAMAME

Green soybean

\$4⁹⁰

Best paired
酒
with
Sake



HANASAKI
IKA TEMPURA

Squid tempura served with wasabi mayo

\$8⁹⁰

Best paired
酒
with
Sake



SOFT SHELL
CRAB TEMPURA

Served with tempura sauce

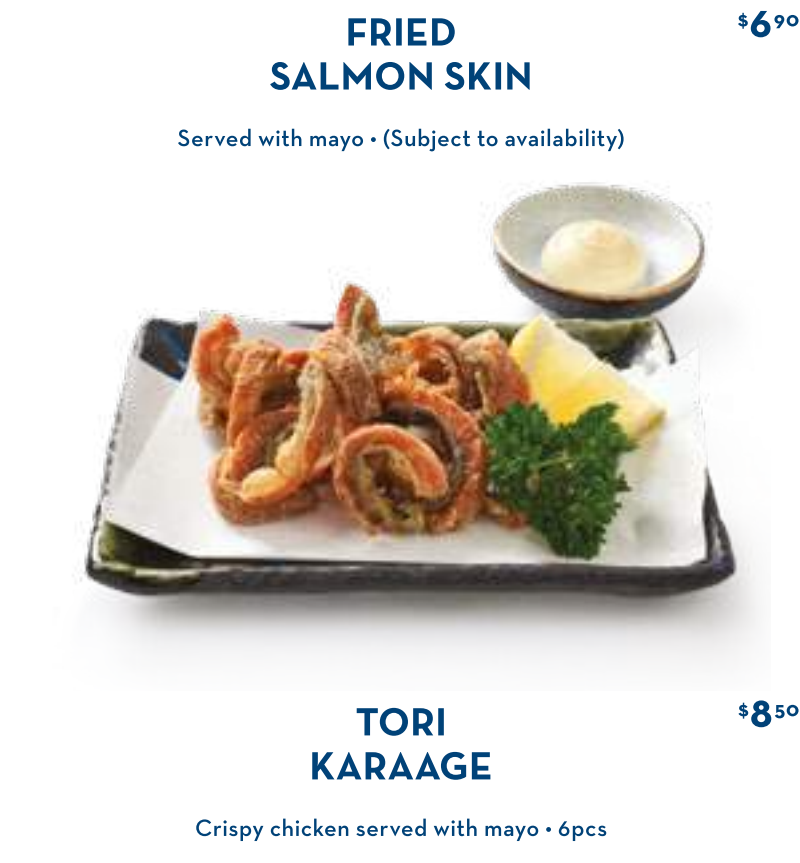
\$14⁹⁰



FRIED
SALMON SKIN

Served with mayo • (Subject to availability)

\$6⁹⁰



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HOT!
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YAKI
GYOZA

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

\$7⁹⁰



AGEDASHI
TOFU

Fried tofu with tempura sauce

\$5⁹⁰



Best paired
酒
with
Sake

IKA
KARAAGE

Crispy squid served with mayo

\$9⁵⁰



TORI
KARAAGE

Crispy chicken served with mayo • 6pcs

\$8⁵⁰



A LA CARTE



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UNAGI KABAYAKI

\$23⁹⁰

Grilled eel with BBQ sauce served with pickled wasabi

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SALMON BELLY YAKI

\$14⁹⁰

Grilled salmon belly



SABA SHIOYAKI

\$10⁹⁰

Grilled mackerel



GINDARA SAIKYO YAKI

\$20⁹⁰

Grilled black cod marinated in saikyo miso



GINDARA HOUBA YAKI

\$20⁹⁰

Black cod with miso sauce on magnolia leaf



時
Waiting
Time
間
20-25
mins

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Fish
Bones
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IKA TERIYAKI

Grilled squid marinated in teriyaki sauce

イカ照り焼き

\$15⁹⁰

銀鱈照り焼き



時
Waiting
Time
間
20-25
mins

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Fish
Bones
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HAMACHI KAMA NITSUKE

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



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Bones
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HOTATE MENTAI MAYO YAKI

Scallop with spicy cod roe mayo & cheese



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Bones
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HOTATE CHEESE YAKI

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



魚
Fish
Bones
骨

銀鱈照り焼き

GINDARA TERIYAKI

Black cod with teriyaki sauce

\$20⁹⁰

銀鱈照り焼き



時
Waiting
Time
間
20-25
mins

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Bones
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SALMON KABUTO SHIOYAKI

Grilled salmon head • (Subject to availability)



時
Waiting
Time
間
20-25
mins

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Fish
Bones
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HAMACHI KABUTO SHIOYAKI

Grilled yellowtail head • (Subject to availability)



魚
Fish
Bones
骨

銀鱈照り焼き

SALMON TERIYAKI

Salmon with teriyaki sauce

\$14⁹⁰

銀鱈照り焼き



魚
Fish
Bones
骨

銀鱈照り焼き

SALMON MENTAI YAKI

Salmon with spicy cod roe mayo

\$16⁹⁰

銀鱈照り焼き



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20-25
mins

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20-25
mins

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銀鱈照り焼き



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銀鱈照り焼き



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MATCH MAKER

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



MISO SOUP

\$3⁰⁰



RICE SET

\$4⁵⁰



TSUKEMONO RICE SET

\$5⁵⁰



CHAWANMUSHI RICE SET

\$8⁰⁰



HALF CHASOBA & CHAWANMUSHI SET

\$8⁵⁰



HALF UDON & CHAWANMUSHI SET

\$8⁵⁰



SALMON SASHIMI RICE SET

\$12⁰⁰

\$5.00 without a la carte

\$6.00 without a la carte

\$9.00 without a la carte

\$9.50 without a la carte

\$9.50 without a la carte

\$13.00 without a la carte

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OROSHI PONZU BEEF

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

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\$18⁹⁰

CHICKEN TERIYAKI

Chicken with teriyaki sauce



TORI KUROZU

Fried chicken & assorted vegetables in Japanese black vinegar sauce



PORK SHOGAYAKI

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



KURI BUTA SHIODARE YAKI

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



SIZZLING WAFU HOUBA YAKI

Sizzling premium beef with miso sauce on magnolia leaf



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Best-Seller!
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TOKUSEN GYU SAIKORO STEAK

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

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\$18⁹⁰

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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

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

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4 KINDS MELTY CHEESE KATSU

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

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\$15⁹⁰

PORK KATSU

Kyoto-style double-fried pork cutlet

\$14⁹⁰

MENTAI TARTAR KATSU

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

\$15⁹⁰

時
Waiting Time
20-25 mins

辛
Spicy!
時
Waiting Time
20-25 mins

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EBI TEMPURA

Black tiger prawns tempura • 5pcs

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\$16⁹⁰

TEMPURA MORIAWASE

Black tiger prawns, assorted vegetables and Japanese sweet potato tempura

\$15⁹⁰

YASAI TEMPURA

Assorted vegetables and Japanese sweet potato tempura

\$11⁹⁰

CHICKEN KATSU TOJI

Chicken cutlet with scrambled egg

\$12⁹⁰

TORI SHIOKOJI

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

\$12⁹⁰

ご
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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





HOT!
11

すき焼き

KAGOSHIMA A5 WAGYU SUKIYAKI

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

鹿児島A5和牛

\$35⁹⁰





HOT!
11

カキ鍋

KAISEN CHANPON NABE

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

\$19⁹⁰





HOT!
11

鶏鍋

TORI MIZUTAKI

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

\$14⁹⁰





HOT!
11

鶏鍋

TORI MIZUTAKI

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

\$14⁹⁰





Fish Bones

鍋

NABEYAKI SALMON KABUTO MISO SOUP

Claypot salmon head miso soup • (Subject to availability)

\$11⁹⁰





Fish Bones

鍋

KAGOSHIMA A5 WAGYU KAMINABE

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

\$35⁹⁰





HOT!
11

鍋

KAGOSHIMA A5 WAGYU KAMINABE

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

\$35⁹⁰





Spicy!
11

魚



Fish Bones

鍋



HOT!
11

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ちり紙鍋

TAI CHILLI KAMINABE

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

\$20⁹⁰





HOT!
11

鍋

BEEF KAMINABE

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

\$19⁹⁰





HOT!
11

鍋

BEEF KAMINABE

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

\$19⁹⁰





Fish Bones

鍋

SALMON KAMINABE

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

\$17⁹⁰





Fish Bones

鍋

SALMON KAMINABE

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

\$17⁹⁰

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

\$27⁹⁰

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



BUSINESS WAZEN

\$21⁹⁰

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



ビジネス和膳

ビジネス和膳



CHASOBA* & KATSU DON GOZEN

\$27⁹⁰

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



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

**SUKIYAKI
WAZEN**

\$29⁹⁰

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



**DON DON
WAZEN**

\$25⁹⁰

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



ICHIBAN GOZEN

\$29⁹⁰

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

Special
Star

魚
Bones
骨

ICHIBAN GOZEN

\$29.90

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

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

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



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! い
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! い
熱 HOT! い

RICE



飯物



ICHIBAN JYU

\$18⁹⁰

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

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CHIRASHI JYU

\$19⁹⁰

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



TOKUSEN KAISEN DON

\$23⁹⁰

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



IKURA BEEF STEAK DON

\$21⁹⁰

Premium beef steak with yakiniku sauce,
poached egg, salmon roe, seaweed & garlic
flakes 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



辛
Spicy!
!!

熱
HOT!
!!

時
Waiting
Time
間
20-25
mins

栗
Kuri
Buta
豚

ISHIYAKI KURI BUTA KIMCHI WAZEN

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

石焼栗豚キムチ和膳

\$23⁹⁰

Chicken \$18⁹⁰

Pork \$19⁹⁰

KATSU CURRY WAZEN

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

カツカレー和膳

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BEEF TERIYAKI DON \$14⁹⁰

Beef teriyaki rice bowl • Miso soup



With miso soup

CHICKEN TERIYAKI DON \$12⁹⁰

Chicken teriyaki rice bowl • Miso soup



With miso soup

SPICY TEN DON \$16⁹⁰

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



With miso soup

辛
Spicy!
!!

PORK KATSU DON \$15⁹⁰

Pork cutlet with scrambled egg rice bowl • Miso soup



With miso soup

CHICKEN KATSU DON \$13⁹⁰

Chicken cutlet with scrambled egg rice bowl • Miso soup



With miso soup

OYAKO DON \$12⁹⁰

Chicken with scrambled egg rice bowl • Miso soup



With miso soup

UNAGI HITSUMABUSHI \$24⁹⁰

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



魚
Fish
Bones
骨

KURI BUTA DON \$15⁹⁰

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



栗
Kuri
Buta
豚

KAISEN YAKIMESHI \$15⁹⁰

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



熱
HOT!
!!

UNAGI SEIRO RICE \$22⁹⁰

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



魚
Fish
Bones
骨

熱
HOT!
!!

時
Waiting
Time
間
20-25
mins

NOODLES



麵類

TENZARU CHASOBA*

\$15⁹⁰

Chilled Japanese green tea buckwheat noodle
with assorted tempura

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*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



A claypot filled with udon noodles, topped with tempura, chicken, beancurd skin, fishcake, egg, and spring onion. A 'HOT!' sticker is in the top left corner.

NABEYAKI UDON

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

鍋焼うどん

\$13⁹⁰



A bowl of udon noodles in a red-rimmed bowl, topped with marinated beef, green onions, and a garnish of green herbs. A glass of yellow beverage is in the background.

NIKU UDON

Japanese noodle with marinated beef

肉うどん

\$13⁹⁰

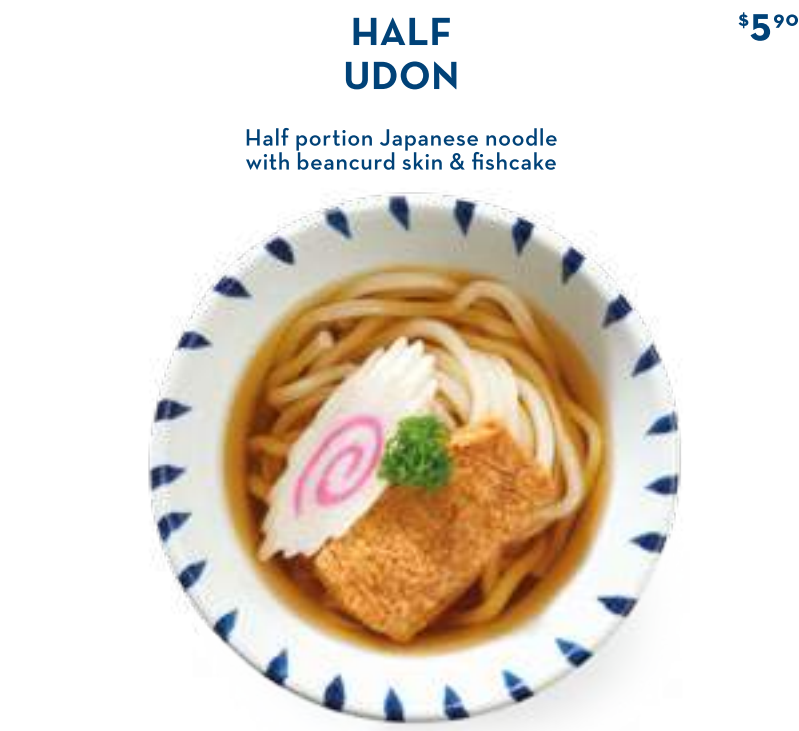


A bowl of udon noodles in a blue and white patterned bowl, topped with a thick red curry sauce and diced chicken.

HALF CURRY UDON

Half portion Japanese curry noodle with diced chicken

\$7⁵⁰



A bowl of udon noodles in a blue and white patterned bowl, topped with beancurd skin, fishcake, and a garnish of green herbs.

HALF UDON

Half portion Japanese noodle with beancurd skin & fishcake

\$5⁹⁰

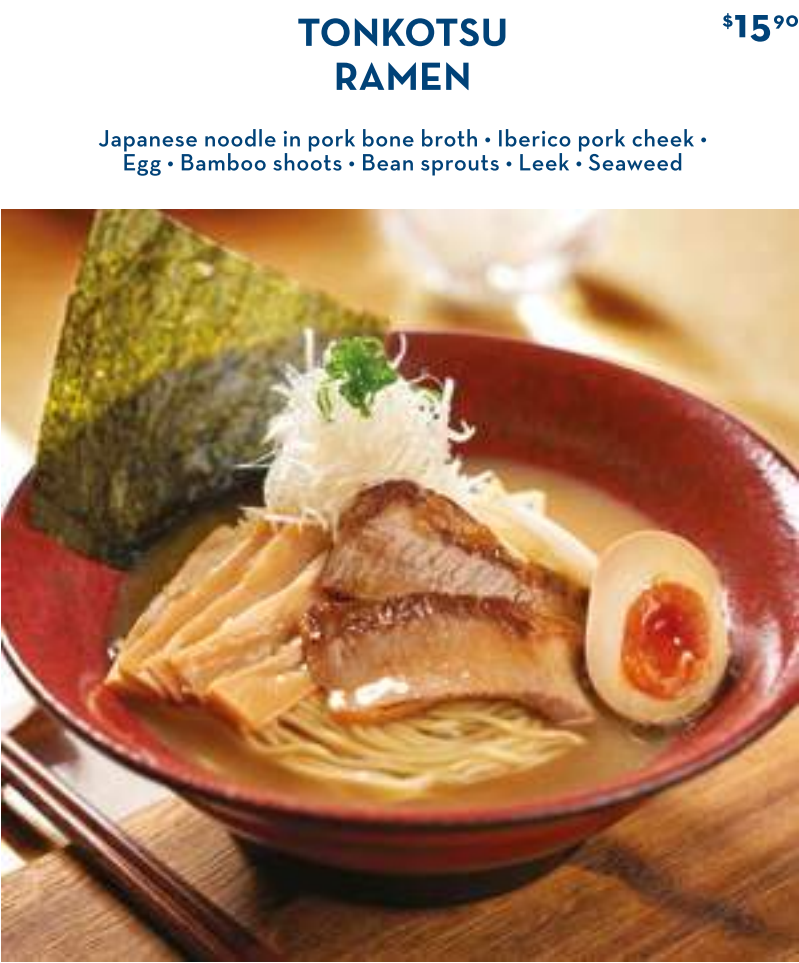


A bowl of ramen in a red bowl, topped with a thick red spicy pork bone broth, Iberico pork cheek, egg, bamboo shoots, bean sprouts, leek, and seaweed. A 'Spicy!' sticker is in the top right corner.

SPICY TONKOTSU RAMEN

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

\$16⁹⁰

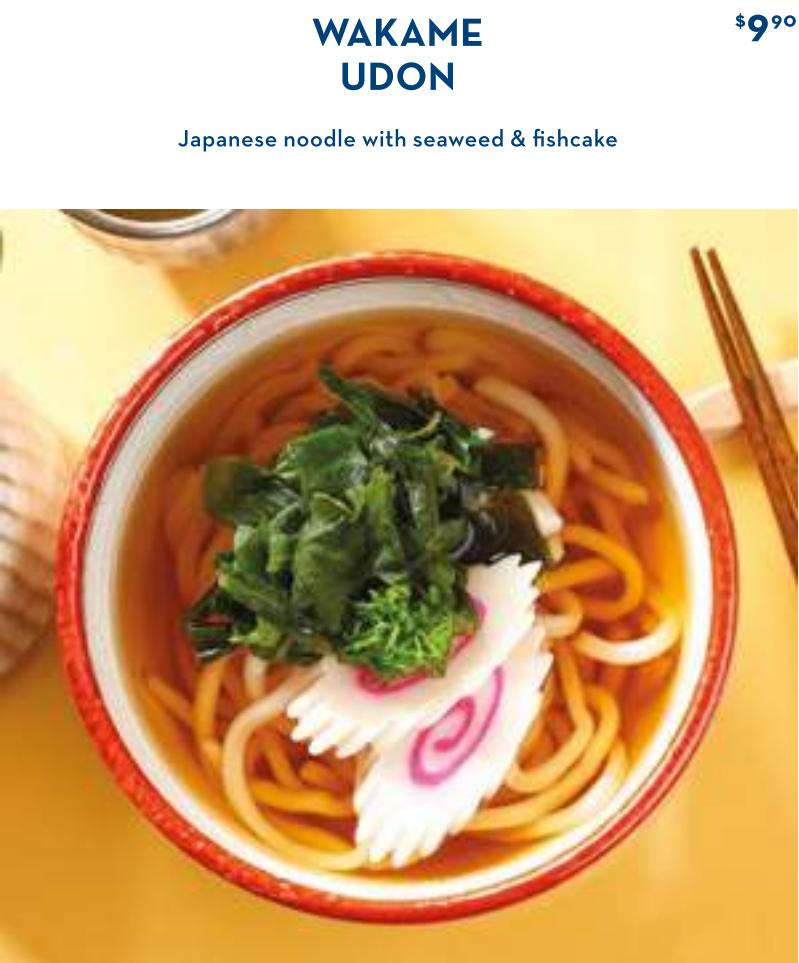


A bowl of ramen in a red bowl, topped with a thick red pork bone broth, Iberico pork cheek, egg, bamboo shoots, bean sprouts, leek, and seaweed.

TONKOTSU RAMEN

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

\$15⁹⁰

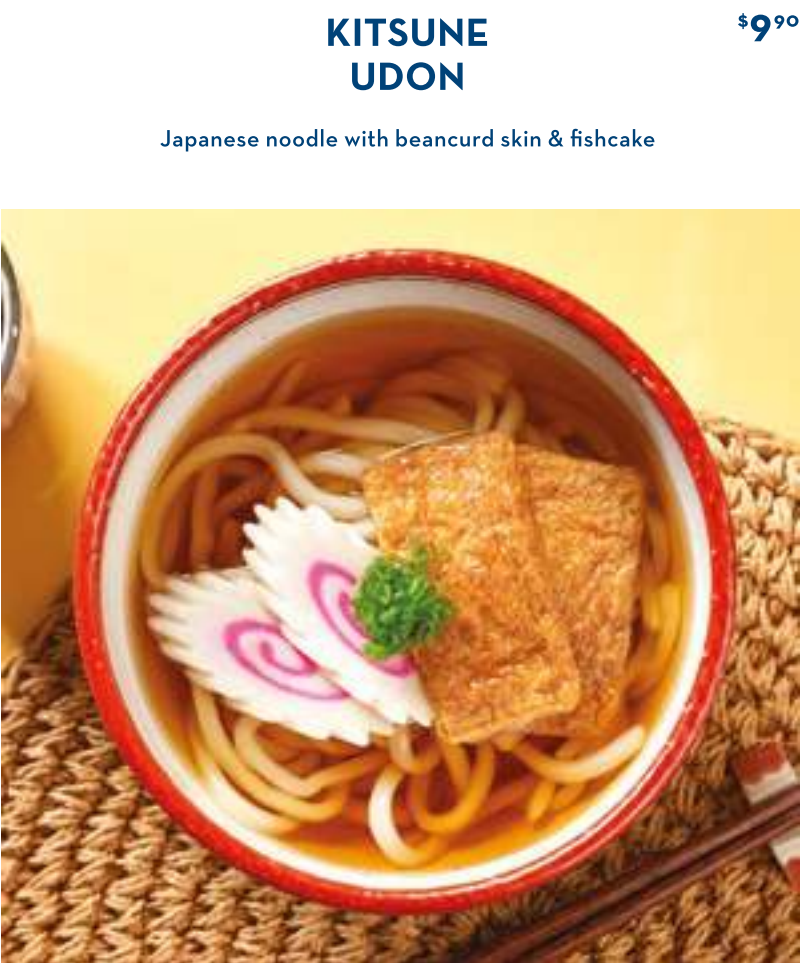


A bowl of udon noodles in a red-rimmed bowl, topped with seaweed and fishcake.

WAKAME UDON

Japanese noodle with seaweed & fishcake

\$9⁹⁰



A bowl of udon noodles in a red-rimmed bowl, topped with beancurd skin, fishcake, and a garnish of green herbs.

KITSUNE UDON

Japanese noodle with beancurd skin & fishcake

\$9⁹⁰

KID'S MEAL

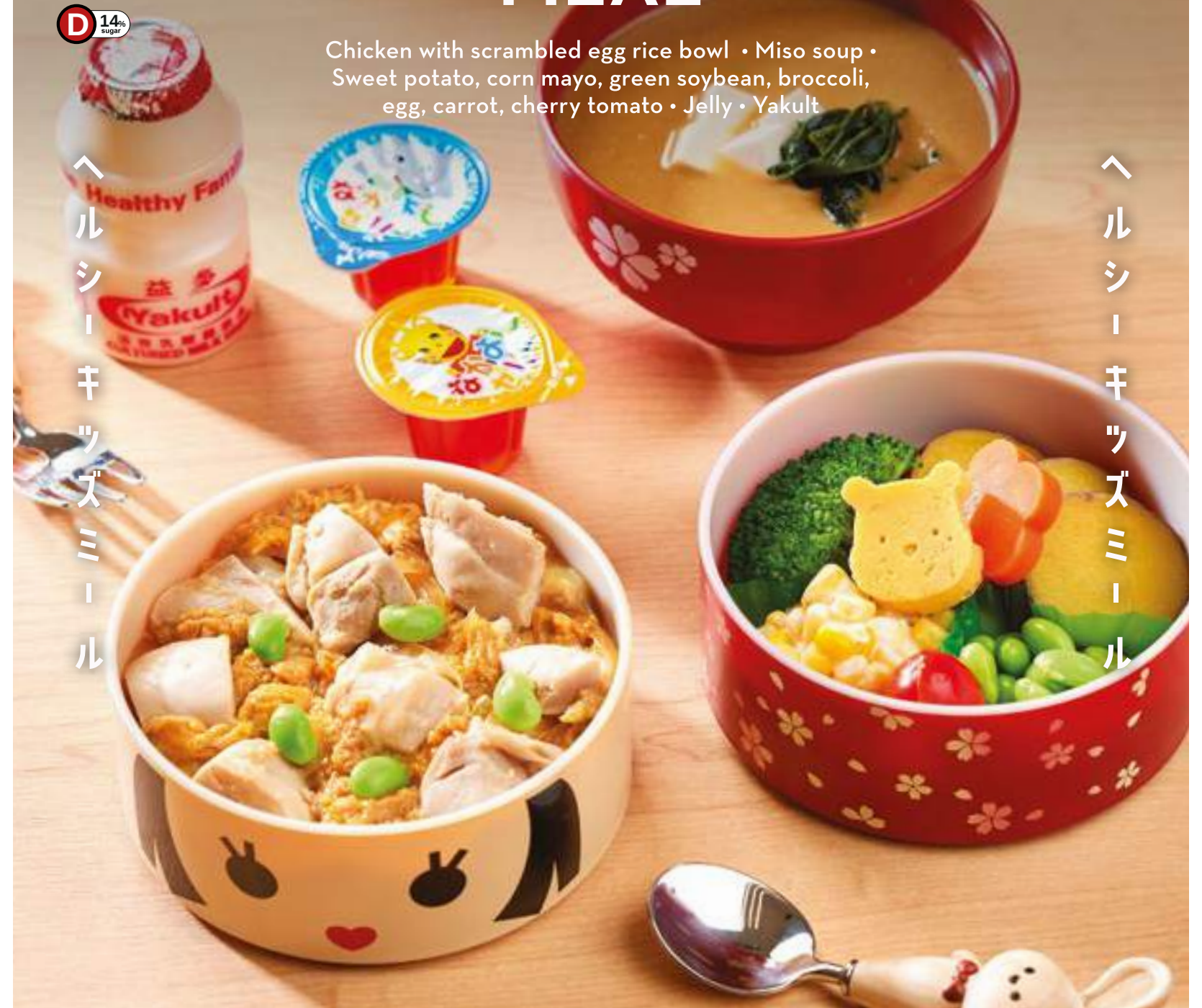


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HAPPY TUMMY MEAL

\$11⁹⁰

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



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

\$9⁹⁰

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

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WARABI MOCHI VANILLA ANMITSU

\$8⁹⁰

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



TEMPURA ICE CREAM

\$5⁹⁰

Fried ice cream • Strawberry sauce



MATCHA SUNDAE

\$9⁹⁰

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



CHOCOLATE SUNDAE

\$8⁹⁰

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





MOMO ICE CREAM

Peach ice cream from Japan

\$9⁹⁰

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**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



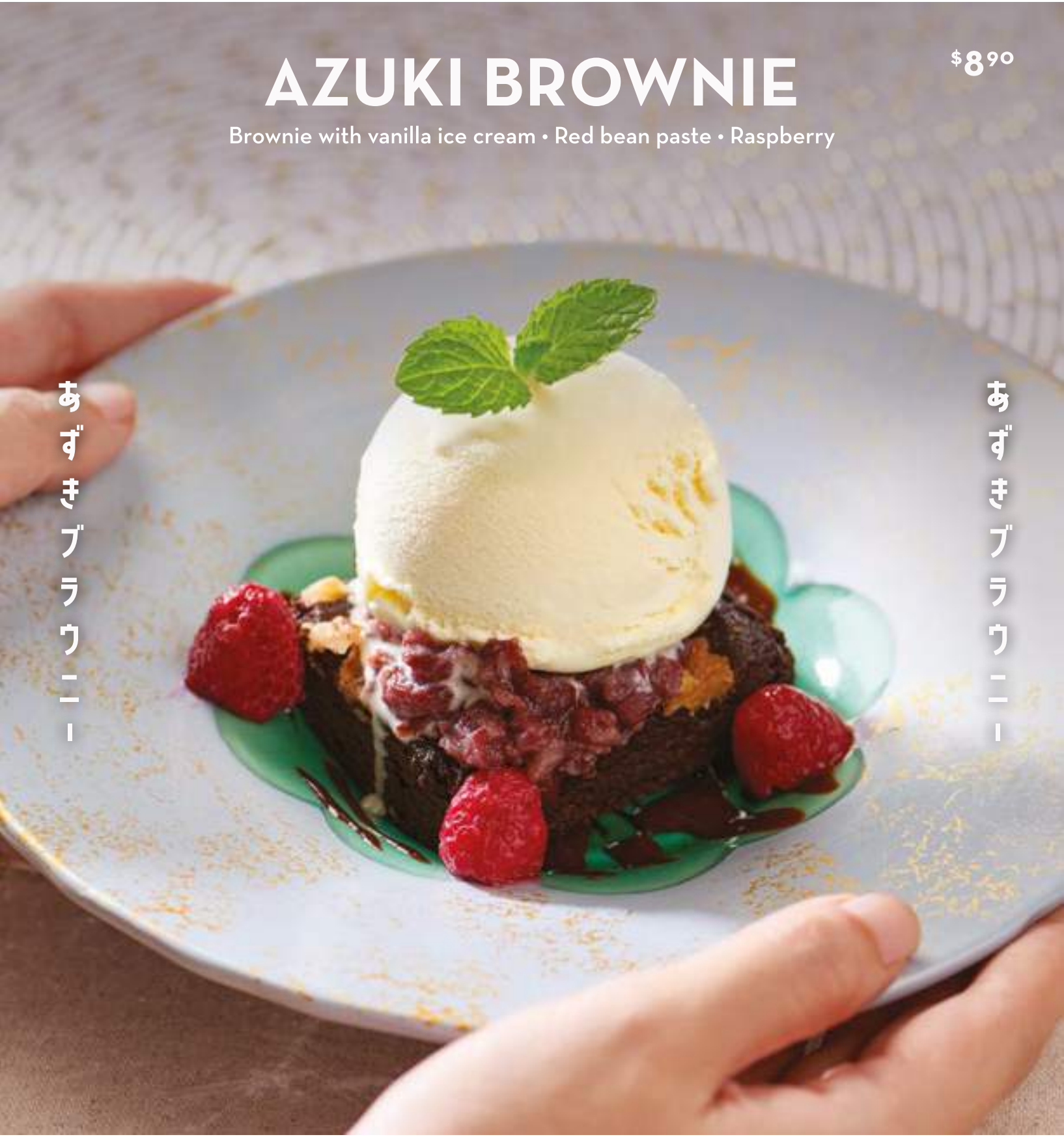
**APPLE
ICE CREAM**
From Japan

\$9⁹⁰

**RAINDROP
CAKE**

\$4⁹⁰

Japanese jelly with brown sugar syrup • Soybean powder



AZUKI BROWNIE

Brownie with vanilla ice cream • Red bean paste • Raspberry

\$8⁹⁰

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**MATCHA
SHIRATAMA ZENZAI**
Matcha ice cream • Red bean paste •
Glutinous rice balls

\$7⁹⁰

**VANILLA
SHIRATAMA ZENZAI**
Vanilla ice cream • Red bean paste •
Glutinous rice balls

\$6⁹⁰



BEVERAGE



飲み物



YUZU TEA

Citrus Tea

Hot \$3⁹⁰

Cold \$4⁹⁰

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NON-ALCOHOL

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UME CRUSHED SODA

Lime soda • Japanese plum puree

\$6⁵⁰



MATCHA YAKULT

Japanese green tea with yakult • Green tea jelly

\$7⁵⁰



HIBISCUS COOLER

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

\$6⁵⁰



MATCHA LATTE

Japanese green tea with milk • Green tea jelly

\$6⁵⁰



YUZU ORANGE FIZZ

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

\$6⁵⁰



LIME JUICE

\$3⁸⁰



APPLE JUICE

\$3⁸⁰



ORANGE JUICE

\$3⁸⁰



OCHA

Green tea (refillable) • Hot/Cold

\$1⁸⁰



BOTTLED WATER

\$2⁶⁰



COCA-COLA® ORIGINAL LESS SUGAR

\$3²⁰



COCA-COLA® ZERO SUGAR

\$3²⁰



SPRITE®

\$3²⁰



FUZE TEA® JASMINE GREEN TEA

\$3²⁰



FUZE TEA® ICE LEMON TEA

\$3²⁰



Nutri-Grade is based on default preparation

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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