

JIN OMAKASE 仁おまかせ

OMAKASE (TOKUSEN)

\$180

おまかせ (特選)

includes appetiser, assorted sashimi, 2 cooked dishes,
assorted sushi, soup & dessert

OMAKASE (JYO-SEN)

\$130

おまかせ (上選)

includes appetiser, assorted sashimi, 1 cooked dish,
assorted sushi, soup & dessert



APPETISER 前菜

EDAMAME 枝豆 green soybean	\$6	TATAMI IWASHI たたみいわし grilled baby sardine	\$12
SHIROBAIGAI UMA-NI 白ばい貝旨煮 japanese snail simmered in homemade sauce	\$18	FUGU MIRINBOSHI ふぐみりん干し marinated blowfish	\$12
NAMA UNI TSURARA AE 生うにつらら和え thinly sliced yam served with sea urchin	\$28	MAGURO NO TARUTARU まぐろのタルタル tuna with mountain yam, cucumber and avocado	\$18
EIHIRE ICHIYABOSHI エイヒレー夜干し grilled skate fin	\$12	KAWAEBI NO MENTAIKO-AE 川海老の明太子和え deep-fried shrimp with mentaiko mayo	\$15
TOKOBUSHI UMA-NI トコブシ旨煮 simmered japanese abalone in homemade sauce	\$25	TAI CARPACCIO 鯛のカルパッチョ sliced seabream with black truffle, seasoned kelp and chives	\$45

SALAD サラダ

YASAI 野菜サラダ assorted fresh vegetables with vinegar miso dressing	\$12	KAISO 海草サラダ assorted seaweed salad with white sesame dressing	\$18
MOMOTARO ももたろうサラダ japanese momotaro tomato with vinegar miso dressing	\$15	WAFU KARUPACHO JITATE カルパッチョ和風仕立て assorted thinly sliced raw fish and vegetables with onion soy dressing	\$28

STEAMED DISHES 蒸し物

DOBINMUSHI 土瓶蒸し teapot clear soup	\$15	TRUFFLE SEAFOOD CHAWANMUSHI 西洋松露の海鮮茶碗蒸し prawn, crab meat and scallop steamed egg with truffle sauce	\$15
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SASHIMI 刺身

(5 slices)

SASHIMI MORIAWASE 刺身盛り合わせ please approach our staff for the daily selection of our finest fish	\$65	KANPACHI カンパチ amberjack	\$35
SAKE 鮭 salmon	\$25	HIRAME ヒラメ flounder	\$30
AKAMI 赤身 bluefin tuna	\$35	AMAEBI 甘エビ sweet shrimp	\$25
CHUTORO 中トロ medium fatty bluefin tuna	\$60	BOTAN EBI ボタンエビ spotted prawn	(by piece) \$13
OOTORO 大トロ bluefin tuna belly	\$90	SHIMA AJI シマアジ striped jack	\$40
TAI 鯛 seabream	\$30	HOTATE ホタテ scallop	\$35
		UNI うに sea urchin	\$45

SUSHI 寿司

(2 pieces)

SUSHI MORIAWASE 寿司盛り合わせ please approach our staff for daily selections of our finest fish	\$65	ABURI SUSHI 炙り寿司 six kinds of torched sushi	\$65
SAKE 鮭 salmon	\$10	AMAEBI 甘エビ sweet shrimp	\$12
AKAMI 赤身 bluefin tuna	\$14	BOTAN EBI ボタンエビ spotted prawn	\$26
CHUTORO 中トロ medium fatty bluefin tuna	\$22	HOTATE ホタテ scallop	\$12
OOTORO 大トロ bluefin tuna belly	\$32	UNI うに sea urchin	\$30
TAI 鯛 seabream	\$12	IKURA イクラ salmon roe	\$12
KANPACHI カンパチ amberjack	\$14	UNAGI うなぎ freshwater eel	\$15
SHIMA AJI シマアジ striped jack	\$14	ANAGO 穴子 conger eel	\$18
HIRAME ヒラメ flounder	\$12	TAMAGO 玉子 egg	\$6

MAKI 巻き

TEKKA 鉄火巻き tuna roll	\$14
UNAGI うなぎ巻き freshwater eel, cucumber	\$18
CALIFORNIA カリフォルニア巻き snow crab, avocado, cucumber	\$20
NEGITORO ネギトロ巻き chopped bluefin tuna belly, scallions	\$35
SPIDER スパイダー avocado, fried soft-shell crab, tobiko, wasabi aioli	\$18
ABURI SALMON 炙り鮭巻き torched maki with roll of salmon, and spicy sauce	\$23
DRAGON ドラゴン tiger prawn, snow crab, avocado, freshwater eel	\$28

GRILLED 焼き物

UNAGI KABAYAKI \$28 うなぎ蒲焼き grilled freshwater eel served with ginger, leek and homemade eel sauce	WAKADORI GARLIC YAKI \$22 若鶏の老ガーリック焼き chicken in garlic sauce served in a hot pot
GINDARA TERIYAKI \$28 銀鱈照り焼き grilled silver cod with teriyaki sauce	WAGYU TATAKI \$65 和牛たたき thinly-sliced seared wagyu beef with wasabi sesame sauce
KANPACHI KAMA SHIOYAKI \$35 カンパチカマ塩焼き grilled cheek of yellowtail	WAGYU TEPPANYAKI \$65 和牛鉄板焼き pan-seared wagyu striploin (A4, 110g)
KURUMAEBI GARLIC YAKI \$35 車海老ガーリック焼き grilled large prawn with garlic sauce	

AGEMONO 揚げ物

TENPURA MORIAWASE \$25 天ぷら盛り assorted tempura	KAKIAGE \$22 かき揚げ deep-fried vegetable fritter with chef selection sauce
EBI TENPURA \$18 海老天ぷら prawn tempura	TOFU TOSAAGE \$12 豆腐の土佐揚げ deep-fried soybean curd coated with bonito flakes
SOFT-SHELL CRAB NO TENPURA \$18 ソフトシェルカニ天ぷら soft-shell crab tempura	RENKON HASAMI AGE \$15 蓮根はさみ揚げ deep-fried lotus root filled with minced meat

NOODLE, RICE & SOUP

麺類ライススープ

GOHAN ご飯 japanese steamed rice	\$3
INANIWA UDON 稲庭うどん thin udon with dashi broth	\$12
CHASOBA 茶そば chilled green tea buckwheat noodles	\$8
NINNIKU CHAHAN ニンニク炒飯 garlic fried rice	\$6
UNAGI CHAHAN うなぎ炒飯 freshwater eel fried rice	\$10
MINI WAGYU DON 和牛丼 japanese wagyu served with onsen egg over rice	\$45
MISO SOUP 味噌汁 soybean paste soup	\$5

DESSERT デザート

AISUKURIMU アイスクリーム choice of: goma , green tea , yuzu , chocolate	\$6
TEMPURA SHIRATAMA 天婦羅 白玉 deep fried glutinous ball (4pcs)	\$14
YUZU MOCHI 柚子もち japanese citrus mochi	\$15
KUDAMONO 果物 seasonal japanese fruits platter	seasonal price

BEVERAGE 飲料

ACQUA PANNA still	\$8
SAN PELLEGRINO sparkling	\$8
COCA-COLA / COCA-COLA LIGHT 7-UP / SODA WATER	\$6
OOLONG / GREEN TEA	\$6
KIRIN	\$12
TIGER	\$11

SAKE LIST 日本酒

HOUSEPOUR

ichigo 180ml bottle 720ml

Honjozo (Warm)

開運 祝い酒 特別本醸造

Kaiun Iwaizake Tokubetsu Honjozo
Shizuoka alc 15.5% smv +4

\$25

\$95

Junmai Daiginjo (Cold)

楯野川 純米大吟醸 中取り 美山錦

Tatenokawa Junmai Daiginjo Nakadori Miyamanishiki
Yamagata alc 15% smv +4

\$32

\$120

BY THE GLASS

Umeshu

赤い梅酒

Akai Umeshu

Wakayama alc 15.5%

\$12

\$95

子宝 梅酒

Kodakara Premium Umeshu

Yamagata alc 11%

\$100

Shouchu

むぎ いち ろまん (麦焼)

Mugi Ichi Roman

Kagoshima alc 25%

\$12

\$100

七夕 (芋焼)

Tanabata (Sweet Potato)

Kagoshima

\$12

\$130

SAKE LIST 日本酒

BY THE BOTTLE

bottle
720ml

Junmai Daiginjo

獺祭 純米大吟醸 磨き二割三分 \$245
Dassai Junmai Daiginjo Migaki Niwari Sanbu (23)
Yamaguchi alc 16.5% smv +4

雅山流 袋取り純米大吟醸 極月 \$170
Gazanryu Junmai Daiginjo Fukurodori Gokuzuki
Yamagata alc 16% smv+1

Daiginjo

雅山流 大吟醸 如月 \$140
Gazanryu Daiginjo Kisaragi
Yamagata alc 15% smv +3

誠鏡 幻 大吟醸 \$180
Seikyo Maboroshi Daiginjo
Hiroshima alc 16.5% smv +5

黒龍 龍 大吟醸 \$260
Kokuryu Ryu Daiginjo
Fukui alc 14% smv +4.5

Junmai Ginjo

開運 特選純米吟醸 \$155
Kaiun Tokusen Junmai Ginjo
Shizuoka alc 16.5% smv +5

鶴齡 純米吟醸 \$120
Kakurei Junmai Ginjo
Niigata alc 15.5% smv +0.5

Junmai

瀧澤 特別純米 \$105
Takizawa Tokubetsu Junmai
Nagano alc 15.5% smv -4

美丈夫 純米 \$95
Bijoufu Junmai
Kouchi alc 15.5% smv +4

WINE LIST ワイン

BY THE GLASS

	glass 150ml	bottle 750ml
White		
2014 CHÂTEAU TROCARD, BORDEAUX SUPÉRIEUR Bordeaux, France	\$12	\$55
Red		
2013 THIBAUT LIGER BELAIR, BOURGOGNE LES GRANDS CHAILLOTS Burgundy, France	\$16	\$80

BY THE BOTTLE

Champagne		
MV BRUNO PAILLARD, PREMIÈRE CUVÉE BRUT Reims		\$115
2006 DOM PÉRIGNON Épernay		\$350
White		
2014 EGON MÜLLER, SCHARZHOF RIESLING QBA Mosel, Germany		\$85
2011/13 CHÂTEAU FUISSÉ, POUILLY FUISSE TÊTE DE CRU Burgundy, France		\$90
2012 KENZO ESTATE, ASATSUYU あさつゆ Napa Valley, California	half	\$110
2013 VINCENT GIRARDIN, MEURSAULT LES NARVAUX Burgundy, France		\$135
Red		
2013 JEAN JACQUES VINCENT, MORGON LES CHARMES Beaujolais, France		\$70
2013 ANNE GROS, BOURGOGNE Burgundy, France		\$110
2011 CHÂTEAU LATOUR À POMEROL Bordeaux, France		\$180
2010 FOLLIN ARBELET, CORTON GRAND CRU Burgundy, France		\$180
2010 KENZO ESTATE, RINDO 紫鈴 Napa Valley, California		\$250