

OMAKASE

CHEF'S PREMIUM OMAKASE chef's selection of special ingredients	248
SPECIAL OMAKASE appetiser, assorted sashimi, 2 cooked dishes, assorted sushi, soup & dessert	188
OMAKASE appetiser, assorted sashimi, 1 cooked dish, assorted sushi, soup & dessert	128
SUSHI OMAKASE appetiser, 12 assorted sushi, soup & dessert	158
ASSORTED SASHIMI assorted seasonal sashimi (9 to 10 pieces)	68
ASSORTED SUSHI 7 pieces of seasonal sushi	68
ASSORTED ABURI SUSHI 6 kinds of seasonal seared sushi	68



APPETISER

EDAMAME	6	MARINATED BLOWFISH	12
STINGRAY FIN	12	DEEP FRIED SHRIMP with mentaiko mayo	15
SEAWEED SALAD	15	SLICED SEA BREAM CARPACCIO	48
GRILLED BABY SARDINE	12	TOMATO SALAD with housemade sauce	15

SUSHI ROLL

JIN snow crab, avocado, eel (unagi)	28	CHOPPED TUNA BELLY chopped bluefin tuna belly, scallions	25
FRIED SHRIMP deep fried prawn	20	SOFT-SHELL CRAB fried soft-shell crab, tobiko, avocado, cucumber	18
UNAGI eel, cucumber	20	CALIFORNIA ROLL snow crab, avocado, cucumber	18
ABURI SALMON seared salmon with spicy sauce	25		

SUSHI (2 pieces)

SALMON	10
BLUEFIN TUNA akami	14
MEDIUM FATTY BLUEFIN TUNA chutoro	22
BLUEFIN TUNA BELLY otoro	32
SEA BREAM tai	12
AMBERJACK kanpachi	14
STRIPED JACK shimaaji	14
FLOUNDER hirame	12
SWEET SHRIMP amaebi	16
SPOTTED PRAWN botan ebi	seasonal price
SCALLOP hotate	12
SEA URCHIN uni	seasonal price
SALMON ROE ikura	12
FRESHWATER EEL unagi	15
SEA EEL anago	18
EGG tamago	6

SASHIMI (5 slices)

SALMON	25
BLUEFIN TUNA akami	35
MEDIUM FATTY BLUEFIN TUNA chutoro	60
BLUEFIN TUNA BELLY otoro	90
SEA BREAM tai	30
AMBERJACK kanpachi	35
STRIPED JACK shimajji	40
FLOUNDER hirame	30
SWEET SHRIMP amaebi	20
SPOTTED PRAWN botan ebi	seasonal price
SCALLOP hotate	30
SEA URCHIN uni	seasonal price

HOT DISHES

GRILLED UNAGI freshwater eel	28	GRILLED SILVER COD	32
GRILLED AMBERJACK CHEEK	seasonal price	BRAISED PORK	25
TRUFFLE CHAWANMUSHI	15	PAN SEARED WAGYU BEEF	78
SOFT SHELL CRAB TEMPURA	18	ASSORTED TEMPURA	25
GRILLED LARGE PRAWN (with mentaiko sauce)	30	PRAWN TEMPURA	20

NOODLES, RICE AND SOUP

TRUFFLE UNI PASTA	55	GARLIC FRIED RICE	6
INANIWA UDON cold or hot	12	UNAGI FRIED RICE	10
GREEN TEA SOBA cold	8	DOBIN MUSHI	15
		MISO SOUP	5

RICE BOWL

PREMIUM WAGYU DON	88	KAISEN DON	48
PREMIUM TORO DON	88	BARA CHIRASHI DON	45
TUNA DON	78	WAGYU BEEF DON	55
HOKKAIDO DON	58	SALMON DON	38

DESSERT

ICE CREAM choice of: black sesame, green tea, yuzu, chocolate	6
YUZU MOCHI	15
PLUM WINE JELLY	15
JAPANESE SEASONAL FRUITS	seasonal price
“SASA” LEAF CUSTARD MOCHI 3 pieces	6

BEVERAGE

NON-ALCOHOLIC

ACQUA PANNA 8
still

SAN PELLEGRINO 8
sparkling

COCA-COLA / COCA-COLA LIGHT / SPRITE 6

SODA WATER 6

OOLONG TEA 6

BEER

KIRIN 12
330ml bottle

TIGER 11
330ml bottle

UMESHU 45ml | 720ml

AKAI UMESHU 12 | 95
Wakayama

KODAKARA PREMIUM UMESHU - | 100
Yamagata

SHOCHU

MUGI ICHI ROMAN 12 | 100
(barley) Kagoshima

TANABATA 13 | 130
(sweet potato) Kagoshima

WINE LIST

HOUSE POUR

glass
150ml

bottle
750ml

White

2018 CHABLIS, DOMAINE LOUIS MOREAU
France

18

75

Red

2018 BOURGOGNE ROUGE, DOMAINE BOUZEREAU
France

20

90

BY THE BOTTLE

White

2019 RIESLING, FRITZ HAAG
Germany

78

2018 POUILLY-FUISSÉ TÊTE DE CRU, CHÂTEAU FUISSÉ
France

120

2016 CHASSAGNE MONTRACHET, JOSEPH DROUHIN
France

210

2017 ASATSUYU, KENZO ESTATE
USA

half 140

Red

2018 BEAUJOLAIS VILLAGES
"LES VIGNES DE LANTIGNIÉ", JEAN-MARC BURGAUD
France

85

2015 BOURGOGNE ROUGE, DOMAINE ANNE GROS
France

115

2013 GEVREY-CHAMBERTIN 1ER CRU
"PETITE-CHAPELLE", DOMAINE ROSSIGNOL TRAPET
France

230

Rosé

2017 YUI, KENZO ESTATE
USA

250

Champagne

NV DELAMOTTE BRUT
Reims

135

2010 DOM PÉRIGNON, BRUT
Épernay

380

LUNCH COURSE

OMAKASE 80
appetiser, assorted sashimi, 1 cooked dish,
assorted sushi, soup & dessert

SET LUNCH

(served with salad, soup and dessert)

LUNCH ASSORTED SASHIMI 48
seasonal sashimi (9 to 10 pieces)

LUNCH PREMIUM SUSHI 55
7 pieces of sushi and sushi roll

TUNA DON 68
bluefin tuna belly, medium fatty bluefin tuna, bluefin tuna and
chopped tuna over sushi rice

HOKKAIDO DON 48
uni (sea urchin), scallop and ikura (salmon roe) over sushi rice

KAISEN DON 38
assorted sliced seafood over sushi rice

BARA CHIRASHI DON 35
assorted sashimi cubes over sushi rice

PREMIUM WAGYU DON 88
seared wagyu beef, foie gras, sea urchin, truffle with onsen egg
and truffle sauce over rice

WAGYU BEEF DON 45
seared wagyu beef with onsen egg and truffle sauce over rice
add foie gras +10

UNAGI DON 28
grilled freshwater eel over rice

BRAISED PORK DON 25
braised pork with onsen egg over rice

YAKINIKU DON 25
sautéed wagyu beef with yakiniku sauce over rice

SALMON DON 28

PLEASE INFORM US IF YOU OR YOUR GUESTS HAVE ALLERGIES OR DIETARY RESTRICTIONS.
PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE