

# LUNCH OMAKASE

<b>SUSHI OMAKASE</b>	138
appetiser, assorted sushi (12 pieces), soup & dessert	
<b>SPECIAL OMAKASE</b>	118
appetiser, assorted sashimi, 1 seasonal cooked dish, assorted sushi, soup & dessert	
<b>OMAKASE</b>	88
appetiser, assorted sashimi, 1 seasonal cooked dish, assorted sushi, soup & dessert	

# SET LUNCH

(served with appetiser, soup & dessert)

<b>SUSHI</b>	68
7 pieces of sushi & half sushi roll (7 pieces)	
<b>HOKKAIDO DON</b>	68
uni (sea urchin), scallop & ikura (salmon roe) over sushi rice	
<b>KAISEN DON</b>	68
assorted sliced seafood over sushi rice	
<b>WAGYU DON</b>	58
pan seared wagyu beef with onsen egg & truffle sauce over sushi rice	
<b>ADD FOIE GRAS +10</b>	
<b>BARA CHIRASHI DON</b>	48
assorted sashimi cubes over sushi rice	
<b>UNAGI CHIRASHI DON</b>	38
grilled eel, cucumber & ikura (salmon roe) over sushi rice	
<b>SALMON &amp; IKURA DON</b>	38
sliced salmon & ikura (salmon roe) over sushi rice	

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

# DINNER OMAKASE

	<b>CHEF'S PREMIUM OMAKASE</b> appetiser, assorted sashimi, 3 seasonal cooked dishes, assorted sushi, soup & dessert	268
	<b>"JIN" OMAKASE</b> appetiser, assorted sashimi, 2 seasonal cooked dishes, assorted sushi, soup & dessert	198
	<b>SUSHI OMAKASE</b> appetiser, 12 assorted sushi, soup & dessert	168
	<b>ASSORTED SUSHI</b> 7 pieces of seasonal sushi	78
	<b>ASSORTED ABURI SUSHI</b> 6 kinds of seasonal seared sushi	78
	<b>ASSORTED SASHIMI</b> assorted seasonal sashimi (9 to 10 pieces)	68

 | CHEF'S RECOMMENDATION

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# APPETISER

 SLICED SEA BREAM CARPACCIO	55	GRILLED BABY SARDINE	15
SLICED YAM WITH SEA URCHIN	28	MARINATED BLOWFISH	15
 TUNA TARTARE	25	EDAMAME	8
DEEP FRIED SHRIMP	18	TODAY'S SPECIAL APPETISER	-
		(CHECK WITH OUR STAFF)	

# HOT DISHES

PAN SEARED WAGYU BEEF	78	GRILLED UNAGI	28
SAUTEED TIGER PRAWN	35	TRUFFLE CHAWANMUSHI	28
GRILLED COD FISH	30	ASSORTED TEMPURA	28
HOME MADE TOFU WITH FOIE GRAS SAUCE	28	PRAWN TEMPURA	25

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## ADD-ON SUSHI (1 piece)

SEA URCHIN uni	seasonal price	
SPOTTED PRAWN botan ebi	seasonal price	
BLUEFIN TUNA BELLY otoro	16	
MEDIUM FATTY BLUEFIN TUNA chutoro	11	
SEA EEL anago	9	
FRESHWATER EEL unagi	8	
FLOUNDER hirame	8	
SWEET SHRIMP amaebi	8	
AMBERJACK kanpachi	7	
STRIPED JACK shimaaji	7	
BLUEFIN TUNA akami	7	
SEA BREAM tai	6	
SCALLOP hotate	6	
SALMON sake	5	
EGG tamago	3	

## ADD-ON SASHIMI (1 slice)

SEA URCHIN uni	seasonal price	
SPOTTED PRAWN botan ebi	seasonal price	
BLUEFIN TUNA BELLY otoro	18	
MEDIUM FATTY BLUEFIN TUNA chutoro	12	
STRIPED JACK shimaaji	8	
FLOUNDER hirame	8	
AMBERJACK kanpachi	7	
BLUEFIN TUNA akami	7	
SEA BREAM tai	6	
SCALLOP hotate	6	
SALMON sake	5	
SWEET PRAWN amaebi	4	

# NOODLES • RICE • SOUP

 PREMIUM WAGYU DON 98 pan seared A4 wagyu striploin, uni (sea urchin), foie gras & truffles over sushi rice	UNAGI CHIRASHI DON 38 grilled eel, cucumber & ikura (salmon roe) over sushi rice
 TRUFFLE UNI PASTA 60 angel hair pasta, uni (sea urchin) & truffles	SALMON & IKURA DON 38 sliced salmon & ikura (salmon roe) over sushi rice
HOKKAIDO DON 68 uni (sea urchin), scallop & ikura (salmon roe) over sushi rice	JIN ROLL 30 snow crab, avocado, unagi (eel)
KAISEN DON 68 assorted sliced seafood over sushi rice	CHOPPED TUNA 28 BELLY ROLL chopped bluefin tuna belly, scallions
WAGYU DON 58 pan seared wagyu beef with onsen egg & truffle sauce over sushi rice <b>ADD FOIE GRAS +10</b>	DOBIN MUSHI 15
BARA CHIRASHI DON 48 assorted sliced sashimi cubes over sushi rice	INANIWA UDON 12 (cold or hot)
	GREEN TEA SOBA (cold) 10
	MISO SOUP 5

# DESSERT

YUZU MOCHI 15 yuzu sorbet, homemade warabi mochi	MATCHA CHEESECAKE 10
PLUM WINE JELLY 15	"SASA" LEAF CUSTARD MOCHI 6 3 pieces
JAPANESE SEASONAL FRUITS seasonal price	ICE CREAM 6 choice of: black sesame, green tea, chocolate, yuzu sorbet

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# BEVERAGE

## BEER

SUNTORY PREMIUM MALT'S 14  
330ml bottle

SAPPORO PREMIUM BEER 12  
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

## SAKE

YAMAGATA-MASAMUNE JUNMAI GINJO MALOLA 148  
720ml

KAMOTSURU TOKUSEN DAIGINJO GOLD 55  
300ml

DASSAI JUNMAI DAIGINJO 45 45  
300ml

DASSAI JUNMAI DAIGINJO 23 238  
720ml

# BEVERAGE

## NON-ALCOHOLIC

ACQUA PANNA still	8
SAN PELLEGRINO sparkling	8
COCA-COLA / COCA-COLA LIGHT / SPRITE	6
SODA WATER	6
OOLONG TEA	6