



USHIO

Sumiyaki & Sake Bar

Like us on   @ushiosg

KUSHIYAKI

Mushroom _____	\$5
Shiitake mushroom seasoned with salt	
Shishito _____	\$5
Japanese green pepper	
Satsumaimo _____	\$6
Japanese sweet potato	
Tamago Mentai _____	\$5
Japanese egg roll with mentaiko-mayo sauce	
Bacon _____	\$5
Cherry tomato wrapped with crispy bacon	
Buta Yaki _____	\$6
Thai-style marinated pork patty	
Gochujang Kurobuta _____	\$9
Pork with sweet and spicy Korean sauce	
Shishamo _____	\$9
Salted capeline served with lemon	
Salmon _____	\$6
Salmon loin with teriyaki sauce	
Prawn _____	\$28
300g river prawn served with choice of mentai sauce or saikyo miso sauce	
Tori Momo _____	\$6
Chicken thigh with teriyaki sauce	
Tebasaki Shio _____	\$6
Mid-joint chicken wing with sea salt	
Tori Kawa _____	\$5
Crispy chicken skin	
Tori Tsukune _____	\$7
Homemade chicken meatball with teriyaki sauce	
Buta Tsukune _____	\$8
Homemade Hokkaido pork meatball with teriyaki sauce	
Wagyu Tsukune _____	\$18
Homemade Australian wagyu meatball served with onsen tamago	
Wagyu Niku _____	\$16
Wagyu with black pepper sauce	
Kushiyaki Moriwase _____	\$60
10-stick platter of Chef's selected grilled skewer.	

SASHIMI

Sake _____	\$19
5 pieces of Norwegian salmon	
Mekajiki _____	\$23
5 pieces of swordfish	
Hamachi _____	\$25
5 pieces of yellowtail	
Hotate _____	\$22
2 whole Hokkaido scallop	
Chutoro _____	\$32
3 pieces of medium bluefin tuna	
Otoro _____	\$38
3 pieces of fatty bluefin tuna	
Kaki _____	\$36
Half a dozen of Hokkaido oyster	
Uni _____	\$42
30g of Japanese sea urchin	
Sashimi Moriwase _____	\$48
5 kinds Chef's selection of assorted seasonal sashimi	
*Top-up \$20 for botan ebi (Hokkaido spot prawn)	

A GREENERY ESCAPE

Truffle Yaki Edamame _____	\$9
Charcoal-grilled edamame tossed with olive oil, togarashi pepper and truffle	
Tomato Salad _____	\$12
Cherry tomato and assorted greens with Japanese wafu dressing	
Potato Salad _____	\$12
Creamy potato salad topped with tobiko	
Chirashi Salad _____	\$16
Assorted seasonal diced sashimi with mixed greens. Topped with yuzu dressing and ikura	
Agedashi Tofu _____	\$8
Deep-fried tofu in homemade dashi broth	
Unagi Agedashi Tofu _____	\$14
Deep-fried tofu in dashi broth topped with unagi	
Mentai Fries _____	\$12
Thick straight cut fries. Served with mentaiko-mayo	



USHIO

Sumiyaki & Sake Bar

Like us on   @ushiosg

Cream Korokke _____ **\$16**

Panko-breaded and deep-fried mashed potato with cream cheese

Tofu Cheese Mentaikyaki _____ **\$20**

Grilled tofu topped with cheese and mentaiko-mayo sauce

RIDE THE WAVES

Seasonal Grilled Fish of the Day _____ **Seasonal Price**

Please check with our friendly staff on what's fresh out of the ocean today

Hizu Namasu _____ **\$8**

Salmon's cartilage marinated with sweet and sour sauce

Oden of the Day _____ **\$20**

Assorted slow-braised Japanese fish cake in dashi broth

Karai Ikyaki _____ **\$18**

Charcoal-grilled Japanese giant squid with spicy teriyaki sauce

Asari Sakamushi Clam _____ **\$20**

Japanese clam steamed with sake wine, dashi broth and ginger

Asari Clam Vongole _____ **\$20**

Japanese clam pan-simmered with spicy garlic butter and white wine

Asari Bata Yaki _____ **\$22**

Japanese clam with butter yaki and sake wine. Topped with mushroom, beancurd and sea kelp

Ika Geso _____ **\$20**

Deep-fried crispy breaded squid tentacles with truffle-mayo

Tuna Tataki _____ **\$25**

Lightly-seared tuna. Served with ponzu sauce.

Truffle Salmon Carpaccio _____ **\$28**

Thinly-sliced raw salmon with truffle-shoyu sauce. Topped with ikura

Salmon Mentaikyaki _____ **\$28**

Charcoal-grilled salmon with mentaiko-mayo

Gindara Mentaikyaki _____ **\$38**

Charcoal-grilled cod with mentaiko-mayo

Hamachi Kama Shioyaki _____ **\$38**

Charcoal-grilled amberjack collar with sea salt

Amaebi Karaage _____ **\$12**

Deep-fried Japanese sweet shrimps

Tatami Iwashi _____ **\$12**

Grilled crispy Japanese baby sardine cracker

Aji Fry _____ **\$13**

Deep-fried horse mackerel. Served with tonkatsu sauce

Eihire _____ **\$15**

Grilled dried stingray fin

Takoyaki _____ **\$13**

Japanese octopus ball. Topped with bonito flakes

Grilled Octopus _____ **\$33**

Charcoal-grilled octopus with tomato, olive and garlic chips. Topped with balsamic vinegar and olive oil

COME ON SHORE

Truffle Karaage _____ **\$20**

Deep-fried chicken thigh. Served with truffle-mayo

Kagoshima Kurobuta Katsu _____ **\$32**

Deep-fried pork loin marinated with salt and pepper. Served with fresh salad, and red wine tonkatsu sauce

Kurobuta Pork Shogayaki _____ **\$30**

Charcoal-grilled pork loin marinated with honey ginger sauce

Australian Wagyu Tataki Platter _____ **\$30**

Lightly-seared sliced wagyu. Served with yuzu ponzu sauce

Kurobuta Pork Kakuni _____ **\$25**

Japanese stewed soft and tender pork belly with daikon radish, carrot and onsen tamago

Wasabi Australian Wagyu Steak _____ **\$48**

Charcoal-grilled wagyu steak. Served with wasabi mash and wafu tare sauce

Kagoshima Wagyu (60g) _____ **\$58**

Charcoal-grilled wagyu seasoned with Fleur de Sel

Mixed Grilled Platter _____ **\$90**

Charcoal-grilled Australian wagyu and Kurobuta pork shogayaki, served with tuna tartare, tatami iwashi and salad



USHIO
Sumiyaki & Sake Bar

Like us on   @ushiosg

🌸 **BACK TO THE BASIC** 🌸
(JAPANESE STAPLES)

Chirashi Don of the Day _____ **\$38**
Daily Chef's selected premium seasonal sashimi served on a bed of vinegared rice

Aburi Salmon Mentai Maki _____ **\$28**
Breaded and deep-fried prawn and crabstick roll topped with lightly-torched salmon mentai and ikura

Tempura California Maki _____ **\$22**
Deep-fried crabstick, avocado and tobiko roll topped with homemade sauce

Ebi Tempura Inaniwa Udon _____ **\$25**
Inaniwa noodles in bonito broth. Served with breaded and deep-fried prawn

Cold Inaniwa Udon _____ **\$9**
Chilled Inaniwa noodles. Served with mentsuyu and nori

Gohan _____ **\$4**
Steamed koshihikari rice with pickles

🌸 **THE ULTIMATE SUNSET** 🌸

Yuzu Ice-cream _____ **\$8**
Refreshing yuzu ice-cream.

Salted Caramel Lava Cake with Vanilla Ice-cream _____ **\$12**
Molten lava cake with liquid salted caramel centre.
Topped with vanilla ice-cream

Matcha Lava Cake with Vanilla Ice-cream _____ **\$12**
Molten lava cake with matcha green tea centre. Topped with vanilla ice-cream