



USHIO

Sumiyaki & Sake Bar

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KUSHIYAKI

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|--|------|
| Mushroom | \$5 |
| Shiitake mushroom seasoned with salt | |
| Shishito | \$5 |
| Japanese green pepper | |
| Nasu | \$6 |
| Eggplant with salt and pepper | |
| Corn | \$5 |
| Sweet white corn with butter | |
| Zucchini | \$5 |
| Summer squash with salt and 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 | |
| Shishamo | \$9 |
| Salted capeline served with lemon | |
| Sake Harasu | \$6 |
| Salmon belly 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 | |

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| Wagyu Niku | \$16 |
| Wagyu with black pepper sauce | |
| Kushiyaki Moriawase | \$60 |
| 10-stick platter of Chef's selected grilled skewer. | |

SASHIMI

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| 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 | \$35 |
| 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 Moriawase | \$48 |
| 5 kinds Chef's selection of assorted seasonal sashimi | |
| *Top-up \$20 for Aka Ebi (Argentinian red shrimps) | |

A GREENERY ESCAPE

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|--|------|
| Yaki Edamame | \$12 |
| Charcoal-grilled edamame tossed with salt and togarashi pepper | |
| 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. | |



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Unagi Agedashi Tofu _____ **\$14**

Deep-fried tofu in dashi broth topped with unagi.

Mentai Fries _____ **\$12**

Thick straight cut fries served with mentaiko-mayo.

Cream Korokke _____ **\$16**

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

Tofu Cheese Mentaiyaki _____ **\$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.

Oden of the Day _____ **\$23**

Assorted slow-braised Japanese fish cake in dashi broth.

Surume Ikayaki _____ **\$25**

Grilled Japanese flying squid with shichimi chilli flakes.

Asari Sakamushi Clam _____ **\$20**

Japanese clam steamed with sake wine, dashi broth and ginger.

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.

Salmon Mentaiyaki _____ **\$28**

Charcoal-grilled salmon with mentaiko-mayo.

Gindara Mentaiyaki _____ **\$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.

Tako Wasabi _____ **\$8**

Seasoned raw octopus with wasabi

Kaki Fry _____ **\$28**

Fried oyster served with red wine tonkatsu sauce.

Seafood Platter _____ **\$80**

Grilled octopus, grilled cod with saikyo miso, grilled oyster with cheese, fried prawn ball with wasabi-mayo and jellyfish salad.

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

Gyoza _____ **\$12**

Deep-fried chicken dumpling served with mayonnaise.

Truffle Karaage _____ **\$20**

Deep-fried chicken thigh served with truffle-mayo.

Tonkatsu _____ **\$28**

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

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

Lightly-seared sliced wagyu served with yuzu ponzu sauce.

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.



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❁ 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.

Gohan _____ **\$4**

Steamed koshihikari rice with pickles.

Cold Inaniwa Udon _____ **\$9**

Chilled Inaniwa noodles served with mentsuyu and nori.

Aburi Salmon Mentai Maki _____ **\$28**

Breaded and deep-fried prawn and crabstick roll topped with lightly-torched salmon mentai and ikura.

Unagi Maki _____ **\$35**

Grilled eel with tamago, cucumber and crabstick roll topped with tobiko.

Ebi Tempura Inaniwa Udon _____ **\$25**

Inaniwa noodles in bonito broth served with breaded and deep-fried prawn.

Tempura California Maki _____ **\$22**

Deep-fried crabstick, avocado and tobiko roll topped with homemade sauce.

❁ 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.