



**USHIO**

Sumiyaki & Sake Bar

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## KUSHIYAKI

<b>Mushroom</b>	\$6
Shiitake mushroom seasoned with salt	
<b>Shishito</b>	\$6
Japanese green pepper	
<b>Nasu</b>	\$6
Eggplant with salt and pepper	
<b>Corn</b>	\$6
Sweet white corn with butter	
<b>Zucchini</b>	\$6
Summer squash with salt and pepper	
<b>Satsumaimo</b>	\$16
8 pieces of Japanese sweet potato with butter	
<b>Tamago Mentai</b>	\$6
Japanese egg roll with mentaiko-mayo sauce	
<b>Bacon</b>	\$6
Cherry tomato wrapped with crispy bacon	
<b>Negi</b>	\$6
Leek with salt and pepper	
<b>Garlic</b>	\$6
Salted garlic with miso	
<b>Buta Yaki</b>	\$7
Thai-style marinated pork patty	
<b>Uzura Tamago</b>	\$8
Quail egg with teriyaki sauce	
<b>Hotate</b>	\$8
Scallop	
<b>Nankotsu</b>	\$9
Chicken cartilage	
<b>Aka Ebi</b>	\$10
Argentinian red shrimps with shio	
<b>Shishamo</b>	\$10
3 pieces of salted capelin with lemon	
<b>Sake Harasu</b>	\$7
Salmon belly with teriyaki sauce	
<b>Prawn</b>	\$30
300g river prawn served with choice of mentai sauce or saikyo miso sauce	
<b>Tori Momo</b>	\$6
Chicken thigh with teriyaki sauce	

<b>Teba Shio</b>	\$7
Mid-joint chicken wing with sea salt	
<b>Tori Kawa</b>	\$6
Crispy chicken skin	
<b>Tori Tsukune</b>	\$8
Homemade chicken meatball with teriyaki sauce	
<b>Buta Tsukune</b>	\$8
Homemade Hokkaido pork meatball with teriyaki sauce	
<b>Wagyu Niku</b>	\$18
Wagyu with black pepper sauce	
<b>Zuwagani</b>	\$55
300gm of snow crab	
<b>Kushiyaki Moriawase Shio</b>	\$38
6-stick platter of tebasaki, tori kawa, buta, bacon tomato, nankotsu and shishito.	
<b>Kushiyaki Moriawase Tare</b>	\$38
6-stick platter of tori momo, buta tsukune, toru tsukune, sake harasu, uzura tamago and nasu.	
<b>Kushiyaki Moriawase</b>	\$60
10-stick platter of Chef's selected grilled skewer.	

## SASHIMI

<b>Maguro</b>	\$21
5 pieces of bluefin tuna	
<b>Sake</b>	\$21
5 pieces of Norwegian salmon	
<b>Sake no Hara</b>	\$25
5 pieces of salmon belly	
<b>Mekajiki</b>	\$25
5 pieces of swordfish	
<b>Hamachi</b>	\$27
5 pieces of yellowtail	
<b>Hotate</b>	\$24
2 whole Hokkaido scallop	
<b>Akami</b>	\$35
3 pieces of lean bluefin tuna	
<b>Chutoro</b>	\$37
3 pieces of medium fatty bluefin tuna	
<b>Otoro</b>	\$40
3 pieces of fatty bluefin tuna	

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**Kaki** \_\_\_\_\_ **\$38**  
Half a dozen of Hokkaido oyster

**Uni** \_\_\_\_\_ **\$45**  
30g of Japanese sea urchin

**Sashimi Moriawase** \_\_\_\_\_ **\$52**  
5 kinds Chef's selection of assorted seasonal sashimi  
\*Top-up \$20 for Aka Ebi (Argentinian red shrimps).

### A GREENERY ESCAPE

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

**Potato Salad** \_\_\_\_\_ **\$13**  
Creamy potato salad topped with tobiko.

**Chirashi Salad** \_\_\_\_\_ **\$18**  
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** \_\_\_\_\_ **\$15**  
Deep-fried tofu in homemade dashi broth topped with unagi.

**Mentai Fries** \_\_\_\_\_ **\$12**  
Thick straight cut fries served with mentaiko-mayo.

**Cream Korokke** \_\_\_\_\_ **\$17**  
Panko-breaded and deep-fried mashed potato with cream cheese.

**Tofu Cheese Mentaikyaki** \_\_\_\_\_ **\$20**  
Grilled tofu topped with cheese and mentaiko-mayo.

### 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** \_\_\_\_\_ **\$24**  
Assorted slow-braised Japanese fish cake in dashi broth.

**Surume Ikayaki** \_\_\_\_\_ **\$26**  
Grilled Japanese flying squid with shichimi chilli flakes.

**Ika Geso** \_\_\_\_\_ **\$21**  
Deep-fried crispy breaded squid tentacles with truffle-mayo.

**Tuna Tataki** \_\_\_\_\_ **\$26**  
Lightly-seared tuna served with ponzu sauce.

**Truffle Salmon Carpaccio** \_\_\_\_\_ **\$29**  
Thinly-sliced raw salmon topped with truffle-shoyu sauce and ikura.

**Salmon Mentaikyaki** \_\_\_\_\_ **\$29**  
Charcoal-grilled salmon with mentaiko-mayo.

**Gindara Mentaikyaki** \_\_\_\_\_ **\$39**  
Charcoal-grilled cod with mentaiko-mayo.

**Hamachi Kama Shioyaki** \_\_\_\_\_ **\$39**  
Charcoal-grilled amberjack collar with sea salt.

**Ama Ebi Karaage** \_\_\_\_\_ **\$13**  
Deep-fried Japanese sweet shrimps.

**Clam** \_\_\_\_\_ **\$8**  
Clam with chilli

**Tako Wasabi** \_\_\_\_\_ **\$9**  
Seasoned raw octopus with wasabi

**Kaki Fry** \_\_\_\_\_ **\$30**  
Fried oyster served with red wine tonkatsu sauce.

**Seafood Platter** \_\_\_\_\_ **\$82**  
Grilled octopus, grilled cod with saikyo miso, grilled prawn (4pcs), takoyaki 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** \_\_\_\_\_ **\$35**  
Charcoal-grilled octopus with tomato, olive and garlic chips.  
Topped with balsamic vinegar and olive oil.



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## COME ON SHORE

- Gyoza** \_\_\_\_\_ \$12  
Deep-fried chicken dumpling served with mayonnaise.
- Truffle Karaage** \_\_\_\_\_ \$21  
Deep-fried chicken thigh served with truffle-mayo.
- Tonkatsu** \_\_\_\_\_ \$29  
Deep-fried pork loin with assorted fresh salad.  
Served with red wine tonkatsu sauce.
- Kurobuta Pork Shogayaki** \_\_\_\_\_ \$32  
Charcoal-grilled marinated pork loin with honey ginger sauce.

- Australian Wagyu Tataki Platter (120g)** \_\_\_\_\_ \$32  
Lightly-seared sliced wagyu served with yuzu ponzu sauce.
- Wasabi Australian Wagyu Steak (180g)** \_\_\_\_\_ \$50  
Charcoal-grilled wagyu steak served with wasabi mash  
and wafu tare sauce.
- Kagoshima Wagyu (60g)** \_\_\_\_\_ \$60  
Charcoal-grilled wagyu seasoned with Fleur de Sel.
- Mixed Grilled Platter** \_\_\_\_\_ \$92  
Charcoal-grilled Australian wagyu and Kurobuta pork shogayaki,  
served with tuna tartare, tatami iwashi and salad.

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

- Chirashi Don of the Day** \_\_\_\_\_ \$39  
Daily Chef's selected premium seasonal sashimi served on a bed  
of vinegared rice.
- Gohan** \_\_\_\_\_ \$4  
Steamed koshihikari rice with pickles.
- Cold Udon** \_\_\_\_\_ \$16  
Inaniwa udon, tentsuyu, leek, cucumber, taberu rayu and tanuki  
topped with sakura ebi
- Aburi Salmon Mentai Maki** \_\_\_\_\_ \$29  
Breaded and deep-fried prawn and crabstick roll topped with  
lightly-torched salmon mentai and ikura.

- Unagi Maki** \_\_\_\_\_ \$36  
Grilled eel with tamago, cucumber and crabstick roll  
topped with tobiko.
- Ebi Tempura Inaniwa Udon** \_\_\_\_\_ \$26  
Inaniwa noodles in bonito broth served with breaded and  
deep-fried prawn.
- Tempura California Maki** \_\_\_\_\_ \$23  
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.

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