



USHIO
Sumiyaki & Sake Bar

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SASHIMI MORIAWASE

4 Kinds _____ **\$30**

Akami, salmon, hamachi and fish of the day.

5 Kinds _____ **\$38**

Akami, salmon, hamachi, hotate and fish of the day.

6 Kinds _____ **\$66**

Chutoro, hamachi, salmon, tai and botan ebi and fish of the day.

7 Kinds _____ **\$92**

Otoro, salmon, tai, botan ebi, uni, ikura and fish of the day

A GREENERY ESCAPEDE

Karai Yaki Edamame  _____ **\$8**

Charcoal-grilled edamame tossed with gochuchang and salt.

Okonomiyaki _____ **\$6**

Japanese teppanyaki pancake skewer

Tosa Tofu _____ **\$10**

Deep-fried tofu wrapped with bonito flakes in homemade dashi broth.

RIDE THE WAVES

Seasonal Charcoal-grilled _____ Seasonal Price Fish of the Day

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

Tako Wasabi _____ **\$8**

Seasoned raw octopus with wasabi.

Grilled Octopus _____ **\$33**

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

Tatami Iwashi _____ **\$10**

Charcoal-grilled crispy Japanese baby sardine cracker

Ama Ebi Karaage _____ **\$10**

Deep-fried Japanese sweet shrimps

Eihire _____ **\$12**

Grilled dried stingray fin

Unagi Manjū _____ **\$13**

Charcoal-grilled sea eel nestled in deep-fried bun.

Hotate Sake Bata Yaki _____ **\$13**

2 pieces of charcoal-grilled hotate with Japanese wine and butter.

Surume Ikeyaki _____ **\$20**

Charcoal-grilled Japanese flying squid with shichimi chilli flakes.

Asari Nabe Bata Yaki _____ **\$20**

White clam with Japanese wine and butter served in claypot.

Crispy Tuna Tataki Platter _____ **\$20**

Shallow-fried breaded sliced tuna topped with guacamole and ikura.

Grilled Boston Lobster  _____ **\$24**

Charcoal-grilled half Boston lobster topped with spicy onion sauce.

Salmon Mentaikyaki _____ **\$20**

Charcoal-grilled salmon with mentaiko-mayo.

Gindara Mentaikyaki _____ **\$33**

Charcoal-grilled cod with mentaiko-mayo.

Hamachi Kama Shioyaki _____ **\$32**

Charcoal-grilled amberjack collar with sea salt.

Yaki Sakana _____ **\$16**

Charcoal-grilled Japanese seabass



Spicy

All menu items are subject to change due to seasonality and availability of ingredients. All prices indicated are subject to 10% service charge and prevailing government tax. Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food-borne illnesses.



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COME ON SHORE

Kamo Confit _____ \$18

Crispy Irish duck leg and potato mash topped with tobiko. Served with red wine tonkatsu sauce.

Gyoza _____ \$8

Deep-fried chicken dumpling served with mayonnaise.

Karaage _____ \$10

Deep-fried chicken thigh served with spicy miso paste.

Nikomi Hamburg _____ \$12

Slow-cooked ground chicken patty with egg.

Tonkatsu _____ \$20

Deep-fried pork loin with assorted fresh salad. Served with red wine tonkatsu sauce.

Kurobuta Pork Shogayaki _____ \$24

Charcoal-grilled marinated pork loin with honey ginger sauce.

Australian Wagyu Tataki Platter (120g) _____ \$35

Lightly-seared sliced wagyu served with yuzu ponzu sauce.

A5 Kagoshima Wagyu (100g) _____ \$40

Charcoal-grilled wagyu beef served with Chef's homemade paste.

Yaki Beef Short Rib

500g – 600g (Good for 2pax) _____ \$68

700g – 800g (Good for 4pax and above) _____ \$108

Charcoal-grilled beef short rib with sea salt and black pepper sauce. Best enjoyed with Gohan.

Mixed Grilled Platter _____ \$88

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

🌸 BACK TO THE BASIC 🌸 (JAPANESE STAPLES)

Bara Chirashi Don of the Day _____ \$35

Daily Chef's selected premium seasonal sashimi served on a bed of vinegared rice.

Aburi Salmon Mentai Maki _____ \$25

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

Cold Udon _____ \$15

Inaniwa udon, tentsuyu, leek, cucumber, taberu rayu and tanuki topped with sakura ebi.

Kimchi Niku Udon _____ \$16

Silky hand-pulled noodle soup with stir-fried beef and kimchi.

Ebi Tempura Inaniwa Udon _____ \$24

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

Sakana Shio Kawaii Somen _____ \$20

Traditional hand-pulled organic thin rice noodle soup served with charcoal-grilled Japanese seabass.

Gohan _____ \$4

Steamed koshihikari rice with pickles.

🌸 THE ULTIMATE SUNSET 🌸

Mango Mochi _____ \$6

Fruity mango-flavoured mochi served with frozen mango cubes.

Brown Sugar Boba Mochi _____ \$6

Sweet nutty boba-flavoured mochi served with blueberry.

Tiramisu Mochi _____ \$6

Rich tiramisu-flavoured mochi topped with chocolate sauce.

Yuzu Sorbet _____ \$6

Refreshing Japanese yuzu sorbet

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