





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, salmon roe and fish of the day.

A GREENERY ESCAPE

- Nacho Cheese Okonomiyaki Kushi \$8
Japanese savoury pancake with nacho cheese and bonito flakes.
- Karai Yaki Edamame \$8
Charcoal-grilled edamame tossed with gochuchang and salt.
- Tosa Tofu \$10
Deep-fried tofu wrapped with bonito flakes in homemade dashi broth.
- Tapenade Shokupan \$12
Japanese milk toast served with homemade tapenade.

RIDE THE WAVES

- Seasonal Charcoal-grilled Fish of the Day Seasonal Price
Please check with our friendly staff on what's fresh out of the ocean today.
- Tako Wasabi \$8
Seasoned raw octopus with wasabi.

- Tatami Iwashi \$10
Charcoal-grilled crispy Japanese baby sardine cracker
- Ama Ebi Karaage \$10
Deep-fried Japanese sweet shrimps
- Ebi Kakiage \$9
Shrimp and vegetable fritter served with spicy mayonnaise.
- Eihire \$12
Grilled dried stingray fin
- Unagi Manjū \$13
Charcoal-grilled sea eel nestled in deep-fried bun.
- Kani Katsu Karaage \$16
Deep-fried soft-shell crab with cabbage and nacho cheese.
- Hotate Sake Bata Yaki \$13
2 pieces of charcoal-grilled scallop with Japanese wine and butter.
- Surume Ikayaki \$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.
- Grilled Boston Lobster \$24
Charcoal-grilled half Boston lobster topped with spicy onion sauce.
- 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



COME ON SHORE

- Kamo Confit** _____ **\$18**
Crispy Irish duck leg and potato mash topped with flying fish roe.
Served with tonkatsu sauce.
- Gyoza** _____ **\$8**
Deep-fried chicken dumpling served with mayonnaise.
- Karaage** _____ **\$10**
Deep-fried chicken thigh served with miso paste.
- Nidangase Katsu** _____ **\$20**
Deep-fried pork loin with assorted fresh salad
and pineapple salsa.
- Teppan Wagyu Katsu** _____ **\$45**
Osaka-style A5 wagyu katsu with black pepper sauce and
garlic chip served with hot plate.

- Teriyaki Kurobuta Pork** _____ **\$24**
Charcoal-grilled teriyaki pork loin with pineapple salsa.
- Australian Wagyu Tataki Platter (120g)** _____ **\$35**
Lightly-seared sliced wagyu served chilled with miso-chimichurri
and yuzu zest.
- A5 Kagoshima Wagyu (100g)** _____ **\$40**
Charcoal-grilled wagyu beef served with
Chef's homemade paste.
- Yaki Beef Short Rib**
500g – 600g (Good for 2pax) _____ **\$70**
Charcoal-grilled beef short rib with sea salt and
black pepper sauce.
- Mixed Grilled Platter** _____ **\$88**
Charcoal-grilled A5 Kagoshima wagyu and teriyaki Kurobuta
served with tuna tartare, tatami iwashi and salad.

🌿 BACK TO THE BASIC 🌿
(JAPANESE STAPLES)

- Chirashi Don of the Day** _____ **\$35**
Daily chef's selection of premium seasonal sashimi served on a
bed of vinegared rice.
- Spider Maki** _____ **\$22**
Breaded and deep-fried soft shell crab and cucumber topped
with furikake and flying fish roe.
- Aburi Salmon Mentai Sushi** _____ **\$20**
Torched salmon sushi with mentaiko-mayo, salmon roe
and flying fish roe.
- Aburi Mentai Tamago Sando** _____ **\$12**
Breaded egg roll sandwich with torched mentaiko.

- Kimchi Niku Udon** _____ **\$16**
Silky hand-pulled noodle soup with stir-fried beef and kimchi.
- Ebi Tempura Inaniwa Udon** _____ **\$24**
Breaded deep-fried prawn served with Inaniwa udon soup.
- Ebi Kakiage Udon** _____ **\$12**
Shrimp and vegetable fritter served with inaniwa udon soup.
- Ninniku Chahan** _____ **\$10**
Garlic fried rice with tobiko and garlic chip.

🌸 THE ULTIMATE SUNSET 🌸

- Mango Mochi** _____ **\$6**
- Blueberry Mochi** _____ **\$6**
- Durian Mochi** _____ **\$6**
- Sakura Ice-cream** _____ **\$6**

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.