





## 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** \_\_\_\_\_ **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.

**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 Mentaiyaki** \_\_\_\_\_ **\$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