





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 gochujang 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.
- Ika Geso \$15
Deep-fried breaded squid tentacles

- 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 Soyu Ni \$33
Slow-braised cod with vegetable in soya broth
- 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

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	\$90
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)	\$90
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.	
Aburi Salmon Mentai Sushi	\$20
Torched salmon sushi with mentaiko-mayo, salmon roe and flying fish roe.	
Salmon Lobster Maki	\$28
Salmon and lobster with avocado, kani and wasabi mayo	
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	Durian Mochi	\$6
Blueberry 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.