



## SASHIMI MORIAWASE

**5 Kinds** \_\_\_\_\_ **\$38**

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

**6 Kinds** \_\_\_\_\_ **\$70**

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

**8 Kinds** \_\_\_\_\_ **\$128**

Otoro, akami, salmon, hirame, botan ebi, uni, ikura 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.

**Yaki Asparagus** \_\_\_\_\_ **\$12**

Grilled asparagus marinated in mirin, sake with shredded cheese.

**Yaki Tomorokoshi (choice of spicy or non-spicy)** \_\_\_\_\_ **\$12**

Grilled sweet corn with miso butter and shredded cheese.

**Chilled Tofu** \_\_\_\_\_ **\$12**

Chilled tofu with sakura ebi and roasted sesame dressing.

**Sashimi Salad** \_\_\_\_\_ **\$18**

Raw fish with garden greens in wafu dressing.

## 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.

**Tatami Iwashi** \_\_\_\_\_ **\$10**

Charcoal-grilled crispy Japanese baby sardine cracker

**Ama Ebi Karaage** \_\_\_\_\_ **\$10**

Deep-fried Japanese sweet shrimps

**Ebi Yasai Kakiage** \_\_\_\_\_ **\$9**

Shrimp and vegetable fritter served with spicy mayonnaise.

**Eihire** \_\_\_\_\_ **\$12**

Grilled dried stingray fin

**Unagi Manjū** \_\_\_\_\_ **\$16**

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

**Hokke Yaki** \_\_\_\_\_ **\$18**

Charcoal-grilled atka mackerel

**Surume Ikeyaki** \_\_\_\_\_ **\$20**

Charcoal-grilled Japanese flying squid with shichimi chilli flakes.

**Saikyo Saba Yaki** \_\_\_\_\_ **\$20**

Grilled mackerel marinated in sweet white miso, with kimchi and sweet potato.

**Hokkaido Hotate** \_\_\_\_\_ **\$20**

Scallop with mentai cheese or butter broth.

**Grilled Boston Lobster** \_\_\_\_\_ **\$24**

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

**Fugu Mirin Boshi** \_\_\_\_\_ **\$28**

Roasted Pufferfish strips

**Gindara Mentaiyaki** \_\_\_\_\_ **\$33**

Charcoal-grilled cod with mentaiko-mayo.

**Hamachi Kama Shioyaki** \_\_\_\_\_ **\$48**

Charcoal-grilled amberjack collar with sea salt.

## 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.

### Truffle Teba Yaki \_\_\_\_\_ \$22

Charcoal-grilled chicken wing stuffed with rice, mushroom, truffle and shio konbu

### Australian Wagyu Tataki Platter (120g) \_\_\_\_\_ \$35

Lightly-seared sliced wagyu served chilled with miso-chimichurri and yuzu zest.

### A4 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.

### Grilled Teriyaki Kurobuta Pork \_\_\_\_\_ \$26

Grilled Teriyaki Kurobuta with Pineapple and Homemade Salsa.

## 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.

### 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

### Azuki Monaka \_\_\_\_\_ \$10

Choice of yuzu, black sesame and matcha flavour

### Blueberry Mochi \_\_\_\_\_ \$6

### Durian Mochi \_\_\_\_\_ \$6

### Sakura Ice-cream \_\_\_\_\_ \$6