





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.
- Edamame \$8
Boiled edamame tossed with salt.
- Tosa Tofu \$10
Deep-fried tofu wrapped with bonito flakes in homemade dashi broth.
- Yasai Ice Plant Salad (Vegetarian) \$12
Ice plant and wakame in roasted sesame dressing, with almond flakes and cherry tomatoes.
- Crispy Mapo Tofu Bites \$12
Crispy tofu with minced chicken in Japanese-style 'mapo' sauce.
- Chirashi Salad \$18
Assorted diced sashimi salad with cherry tomatoes and flying fish roe.
- Natsu Dengaku (Vegetarian) \$18
Roasted Japanese eggplant glazed with dengaku miso sauce.

RIDE THE WAVES

- Tatami Iwashi \$10
Charcoal-grilled crispy Japanese baby sardine cracker
- Ama Ebi Karaage \$10
Deep-fried Japanese sweet shrimps
- Sakana Senbei \$6
Crispy fish cracker served with mayo-mentaiko sauce.
- Eihire \$12
Grilled dried stingray fin
- Unagi Manjū \$16
Charcoal-grilled sea eel nestled in deep-fried bun.
- Maguro Yamakake Tartare \$18
Marinated tuna tartare with japanese mountain yam and ying fish roe.
- Surume Ikayaki \$20
Charcoal-grilled Japanese flying squid with shichimi chilli flakes.
- Hokkaido Hotate \$20
Scallop with mentai cheese or butter broth.
- Grilled Boston Lobster \$24
Charcoal-grilled half Boston lobster topped with spicy onion sauce.
- Gindara Mentaikyaki \$33
Charcoal-grilled cod with mentaiko-mayo.
- King Crab Sumiyaki KING \$38
Charcoal-grilled king crab leg with shio kombu and tenkasu
- Hamachi Kama Shioyaki \$48
Charcoal-grilled amberjack collar with sea salt.

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. Kindly inform our staff if you have any dietary restrictions.



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.

- Australian Wagyu Tataki Platter (120g)** \$35
- Lightly-seared sliced wagyu served chilled with miso-chimichurri and yuzu zest.
- 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
- USHIO Signature Roll (1pc)** \$12
- Crab meat and avocado nori maki with salmon and salmon roe, homemade sauce
- Crispy Uni Sushi (2pcs)** \$20
- Crispy sea urchin sushi

- Crispy Crawfish Salad Sushi (2pcs)** \$18
- Crispy marinated crawfish sushi
- Uni Chirashi Sando (2pcs)** \$24
- Japanese open-faced milk toast sandwich with sashimi and sea urchin
- 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.
- Ninniku Chahan** \$10
- Garlic fried rice with tobiko and garlic chip.

THE ULTIMATE SUNSET

- Azuki Monaka** \$10
- Choice of yuzu, black sesame or matcha flavour

- Tempura Ice Cream** \$12
- Tempura ice cream with strawberry sauce and popping candy. Choice of matcha or vanilla flavour.

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. Kindly inform our staff if you have any dietary restrictions.