





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 pork and beef 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 flying fish roe.
- Surume Ikeyaki \$20
Charcoal-grilled Japanese flying squid with shichimi chilli flakes.
- 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 \$38
Charcoal-grilled king crab leg with shio kombu and tenkasu.
- King Crab Tempura \$20
Deep fried king crab leg served with spicy mayo.
- 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

Deep-fried chicken dumpling served with mayonnaise.

\$8
- Karaage

Deep-fried chicken thigh served with miso paste.

\$10
- Nidangase Katsu

Deep-fried pork loin with assorted fresh salad and pineapple salsa.

\$20

- Australian Wagyu Tataki Platter (120g)

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

\$35
- Yaki Beef Short Rib

500g – 600g (Good for 2pax)

Charcoal-grilled beef short rib with sea salt and black pepper sauce.

\$70
- Grilled Teriyaki Kurobuta Pork

Grilled Teriyaki Kurobuta with vegetables and Homemade Salsa.

\$26

BACK TO THE BASIC
(JAPANESE STAPLES)

- Chirashi Don of the Day

Daily chef's selection of premium seasonal sashimi served on a bed of vinegared rice.

\$35
- Aburi Salmon Mentai Sushi Platter

Torched salmon sushi with mentaiko-mayo and salmon roe.

\$20
- Salmon Lobster Maki

Salmon and lobster with avocado, kani and wasabi mayo

\$28
- USHIO Signature Roll (1pc)

Crab meat and avocado nori maki with salmon and salmon roe, homemade sauce

\$12
- Crispy Uni Sushi (2pcs)

Crispy sea urchin sushi

\$20

- Crispy Crawfish Salad Sushi (2pcs)

Crispy marinated crawfish sushi

\$18
- Uni Chirashi Sando (2pcs)

Japanese open-faced milk toast sandwich with sashimi and sea urchin

\$24
- Aburi Mentai Tamago Sando

Breaded egg roll sandwich with torched mentaiko.

\$12
- Ebi Tempura Inaniwa Udon

Breaded deep-fried prawn served with Inaniwa udon soup.

\$24
- Ninniku Chahan

Garlic fried rice with tobiko and garlic chip.

\$10

THE ULTIMATE SUNSET

- Azuki Monaka

Choice of yuzu, black sesame or matcha flavour

\$10

- Tempura Ice Cream

Tempura ice cream with strawberry sauce and popping candy. Choice of matcha or vanilla flavour.

\$12

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