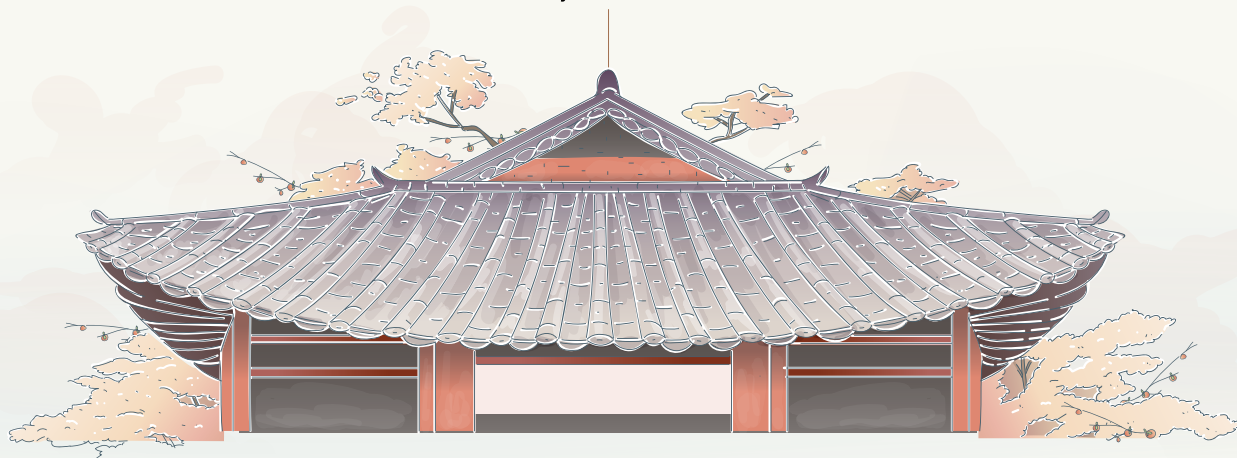




**USHIO**

Sumiyaki & Sake Bar



## ☀️ LUNCH VIEW ☀️

### BREATHTAKING ITINERARY SETS

**1. Tonkatsu** \_\_\_\_\_ **\$32**

*Pickles • Chawanmushi • Miso Soup • Rice*

Breaded and deep-fried crispy pork chop served with red wine tonkatsu sauce.

**2. Salmon Mentaiyaki** \_\_\_\_\_ **\$28**

*Pickles • Chawanmushi • Miso Soup • Rice*

Charcoal-grilled salmon fillet topped with mentaiko-mayo and ikura.

**3. Unagi Don** \_\_\_\_\_ **\$32**

*Pickles • Chawanmushi • Salad • Miso Soup*

*• Onsen Egg • Rice*

Charcoal-grilled freshwater eel

**4. Gindara Mentaiyaki** \_\_\_\_\_ **\$38**

*Pickles • Chawanmushi • Miso Soup • Rice*

Charcoal-grilled cod topped with mentaiko-mayo.

**5. Kimchi Niku Udon** \_\_\_\_\_ **\$26**

*Pickles • Chawanmushi • Salad*

Silky rice noodle soup with stir-fried beef and kimchi.

**6. A5 Wagyu Don** \_\_\_\_\_ **\$42**

*Pickles • Chawanmushi • Salad • Miso Soup*

*• Onsen Egg • Rice*

Charcoal-grilled Kagoshima A5 wagyu with homemade sauce.

**7. Sashimi and Tori Karaage** \_\_\_\_\_ **\$42**

*Pickles • Chawanmushi • Miso Soup • Rice*

4 kinds of sashimi and deep-fried crispy chicken thigh.

**8. Salmon Ikura Don** \_\_\_\_\_ **\$28**

*Pickles • Salad • Miso Soup • Vinegared Rice*

Salmon sashimi topped with ikura.

**9. Bara Chirashi and Uni Don** \_\_\_\_\_ **\$45**

*Pickles • Salad • Miso Soup • Vinegared Rice*

4 kinds of diced seasonal sashimi and sea urchin topped with ikura.

**10. Chirashi and Uni Don** \_\_\_\_\_ **\$48**

*Pickles • Salad • Miso Soup • Vinegared Rice*

5 kinds of sliced seasonal sashimi and sea urchin topped with ikura.

## ☀️ OFF THE BEATEN TRACK ☀️

### A LA CARTE

**1. Sake** \_\_\_\_\_ **\$9**

3 pieces of Norwegian salmon

**2. Maguro Akami** \_\_\_\_\_ **\$10**

3 pieces of bluefin top loin

**3. Mekajiki** \_\_\_\_\_ **\$10**

3 pieces of swordfish

**4. Hamachi** \_\_\_\_\_ **\$10**

3 pieces of yellowtai

**5. Hotate** \_\_\_\_\_ **\$18**

2 whole Hokkaido scallop

**7. Sashimi Moriawase** \_\_\_\_\_ **\$28**

3 kinds Chef's selection of assorted seasonal sashimi.

**8. Chawanmushi** \_\_\_\_\_ **\$6**

Japanese steamed egg custard

**9. Edamame** \_\_\_\_\_ **\$4**

Japanese green soybeans boiled and lightly salted.

**10. Ika Geso** \_\_\_\_\_ **\$12**

Deep-fried crispy breaded squid tentacles served with truffle-mayo.

**11. Karaage** 🌶️ \_\_\_\_\_ **\$16**

Deep-fried chicken thigh with spicy miso paste.

**12. Takoyaki** \_\_\_\_\_ **\$9**

Japanese octopus ball topped with bonito flakes.

**13. Cream Korokke** \_\_\_\_\_ **\$12**

Deep-fried panko-crusting mashed potato with cream cheese.

**14. Goma Ice-cream** \_\_\_\_\_ **\$4**

Black sesame ice-cream



Spicy

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.