



USHIO

Sumiyaki & Sake Bar

A GREENERY ESCAPEDE

Tomato Salad _____ \$14

Heirloom tomato, koji pickled radish, mizuna, white soy and balsamic dressing with Japanese lime vinaigrette.

 **Tamanegi Salad** _____ \$13

Japanese onion, mizuna, baby spinach, Japanese cabbage with kinzanji miso and roasted sesame dressing.

Vegetable Kushikatsu _____ \$16

Panko-crusted and fried pumpkin, purple sweet potato, baby eggplant, baby corn and shiitake mushroom. Served with wasabi salsa and sweet miso.

Vegetable Chips _____ \$14

Fried lotus root, purple sweet potato, gobo, pumpkin, seaweed tempura served with sour cream and matcha salt.

 **Impossible Kinzanji Miso Agedashi Tofu** _____ \$13

Impossible meat and wholegrain barley and seaweed miso over lightly-fermented fried tofu.

Toban Impossible Okonomiyaki _____ \$25

Spicy Japanese-style Impossible meat on cabbage and mountain yam pancake with mozzarella and heritage tomato. Topped with okonomiyaki sauce, truffle aioli, tempura flakes and pickles.

Mushroom Miso Soup _____ \$6

Miso soup with mushroom, aburaage, tofu and wakame seaweed.

RIDE THE WAVES

Clam and Mushroom Miso Soup _____ \$17


Clam miso soup with mushroom, aburaage, tofu and wakame seaweed.

Assorted Sashimi _____ \$36

8 pieces of sashimi: maguro, sake, hamachi and hotate.

 **Sakamushi Clam** _____ \$23

Clam steamed with sake butter and shellfish broth. Served with aburaage tofu, Japanese leek and braised daikon radish.

 **Grilled Octopus** _____ \$33

Charcoal-grilled octopus leg, pickled myoga and French green apple dressing.

 **Miso Blood Orange Cod** _____ \$33

Charcoal-grilled cod fish marinated with blood orange mentaiko. Served with spicy garlic.

 **Seafood Okonomiyaki** _____ \$27

Prawn, scallop, pickled onion, mozzarella, mizuna and aged soy vinaigrette, over cabbage and mountain yam pancake.

COME ON SHORE

Togarashi Miso Tori Karaage _____ \$16

Sakura chicken tenders marinated in homemade spice, lightly-battered and fried, coated in togarashi miso sauce. Served with homemade togarashi.

Ox Tendon Oden _____ \$17

Slow-braised ox tendon, served with poached daikon radish, braised Japanese pumpkin and shirataki noodles.

 **Wagyu Croquette** _____ \$16

Breaded charred wagyu, cheese and potato cream croquette. Served with onsen egg and red wine tonkatsu sauce.

Curry Wagyu _____ \$22


Braised curry wagyu, grilled onion, mashed potato, radish pickles, sudachi vinaigrette, shironegi, chives and shio kombu.

Nagano Buta Kakuni Oden _____ \$19

Slow-braised Nagano pork belly, charcoal-grilled fish cake, poached daikon, braised Japanese pumpkin and carrot.

Nagano Pork Katsu _____ \$19

Panko-crusted and fried seasoned Nagano pork loin. Served with cabbage and sesame mustard dressing.

 **Koji Beef Okonomiyaki** _____ \$26

Charcoal-grilled koji-cured US beef, pickled onion, mozzarella, mizuna, aged soy vinaigrette and kinzanji miso, over cabbage and mountain yam pancake.

 **Grilled Bone in Short Rib** _____ \$59

US bone in short rib with homemade sauce.

BACK TO THE BASICS (JAPANESE RICE BOWL)

 **Takikomi Gohan** _____ \$7

Mixed Koshiibuki rice with homemade sushi vinegar, pickled ginger, pickled mustard greens, marinated mushroom and house-blend furikake. Served with onsen egg and pickles.

 **Steamed Rice** _____ \$5

Steamed Koshiibuki rice. Served with onsen egg and pickles.

THE ULTIMATE SUNSET

MATCHA ICE-CREAM PARFAIT _____ \$9

Matcha ice-cream parfait and black sesame mochi, topped with black sugar syrup.

YUZU SORBET PARFAIT _____ \$9

Yuzu sorbet topped with kinako mochi.

All menu items are subject to change due to seasonality and availability of ingredients. Gross bills will be subjected to 10% service charge and 7% GST.



CHEF'S RECOMMENDATION

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