



# USHIO

Sumiyaki & Sake Bar

## SHARING

### TRUFFLE FRIES \_\_\_\_\_ \$12

Crisp shoestring fries scented with white truffle and seasoned with homemade furikake. Served with truffle and kelp aioli.

### TORI SKIN CRISPS \_\_\_\_\_ \$12

Sakura chicken skin and seaweed tempura seasoned with yuzu pepper. Served with crème fraîche and shio kombu.

### KINZANJI MISO AGEDASHI TOFU \_\_\_\_\_ \$12

Whole grain barley and seaweed miso over lightly-fermented fried tofu in sobacha.

### TOMATO \_\_\_\_\_ \$13

Heirloom tomato, shio koji pickled radish, mizuna, pickled onion, perilla barley vinaigrette and shio kombu.

### NANBAN TORI KARAAGE \_\_\_\_\_ \$13

Sakura chicken tenders marinated in homemade kosho spice, lightly-battered and fried. Served with sesame tartar.

### SAKURA EBI KAKIAGE \_\_\_\_\_ \$13

Light and crisp tempura-fried sakura ebi, burdock, carrot, onion, sweet potato and shiso. Served with shiro ponzu.

### AJI FRY (limited portions available daily) \_\_\_\_\_ \$38

Japanese horse mackerel breaded in nama panko and deep-fried. Served with bone cracker, wasabi salsa and shiro ponzu.

### OX TENDON & FOIE GRAS ODEN \_\_\_\_\_ \$19

Slow-braised ox tendon and pan-seared foie gras. Served with poached daikon radish, braised Japanese pumpkin and shirataki noodles.

### ZUCCHINI BLOSSOM TEMPURA \_\_\_\_\_ \$20

Zucchini blossoms stuffed with crab and scallop, lightly-battered and fried. Served with natural honeycomb and shiro ponzu.

### SAKAMUSHI CLAM \_\_\_\_\_ \$22

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

### GENMAICHA CURED SALMON FLATBREAD \_\_\_\_\_ \$23

Slow-cured salmon infused with roasted brown rice tea, mizuna, burrata mozzarella, perilla barley vinaigrette and pickled onion over crisp buckwheat flatbread.

### KOJI BEEF FLATBREAD \_\_\_\_\_ \$25

Charcoal-grilled koji-cured US beef, pickled onion, burrata mozzarella, mizuna, aged soy vinaigrette and kinzanji miso, over crisp buckwheat flatbread.

### SEAFOOD FLATBREAD \_\_\_\_\_ \$26

Prawn, scallop, pickled onion, burrata mozzarella, mizuna and aged soy vinaigrette, over crisp buckwheat flatbread.

### TORI YAKI SANDO \_\_\_\_\_ \$12

Charcoal-grilled Okinawan black sugar teriyaki-glazed chicken, Emmental cheese, mizuna slaw and homemade pickles, sandwiched between mini miso honey toast.

### BUTA YAKI SANDO \_\_\_\_\_ \$15

Charcoal-grilled Spanish pork, Emmental cheese, mizuna slaw and homemade pickles, sandwiched between mini miso honey toast.

### KOJI KARUBI SANDO \_\_\_\_\_ \$20

Charcoal-grilled koji-cured US beef, Emmental cheese, mizuna slaw and homemade pickles, sandwiched between mini miso honey toast.

### LOBSTER YAKI SANDO \_\_\_\_\_ \$28

Chilled butter poached lobster, Emmental cheese, mizuna slaw and homemade pickles, sandwiched between mini miso honey toast.

## DONBURI (JAPANESE RICE BOWL)

### TORI SUMIYAKI DONBURI \_\_\_\_\_ \$18

Charcoal-grilled Okinawan black sugar teriyaki-glazed chicken, toasted sesame dressing, homemade pickles and onsen egg, over takikomi gohan.

### BUTA SUMIYAKI DONBURI \_\_\_\_\_ \$22

Charcoal-grilled sesame teriyaki-glazed Nagano pork, homemade pickles, onsen egg, and freshly-grated wasabi, over takikomi gohan.

### TRUFFLE KARUBI SUMIYAKI DONBURI \_\_\_\_\_ \$28 • Upgrade to Kyushu Wagyu \_\_\_\_\_ +\$18

Charcoal-grilled truffle soy-glazed US Angus beef, homemade pickles and onsen egg, over takikomi gohan.

### LOBSTER SUMIYAKI DONBURI \_\_\_\_\_ \$36

Charcoal-grilled butter poached lobster, topped with warm lobster butter, Japanese cucumber, toasted sesame dressing and homemade pickles, over takikomi gohan.

### KARUBI SUMIYAKI & FOIE GRAS DONBURI \_\_\_\_\_ \$32

• Upgrade to Kyushu Wagyu \_\_\_\_\_ +\$16

Charcoal-grilled truffle soy-glazed US Angus beef, pan-seared foie gras, homemade pickles and onsen egg, over takikomi gohan.

## DESSERT

### MATCHA ICE-CREAM PARFAIT \_\_\_\_\_ \$10

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

### YUZU SORBET PARFAIT \_\_\_\_\_ \$10

Yuzu sorbet topped with natural honeycomb and kinako-infused toasted marshmallow.

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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