



**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.

**TOGARASHI MISO TORI KARAAGE** \_\_\_\_\_ **\$15**

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

**SAKURA EBI KAKIAGE** \_\_\_\_\_ **\$13**

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

**NAGANO SPAM SANDO** \_\_\_\_\_ **\$15**

Charcoal-grilled homemade Nagano pork spam, Emmental cheese, mizuna slaw, truffle mayo 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.

**GRILLED OCTOPUS** \_\_\_\_\_ **\$28**

Charcoal-grilled octopus leg, onion, pickled myoga and nagaimo, wasabi salsa and su-miso.

🔥 **MISO BLOOD ORANGE COD** \_\_\_\_\_ **\$32**

Charcoal-grilled cod fish marinated with blood orange mentaiko. Served with momiji oroshi, shredded shironegi and pickled myoga, su-miso and sudachi.

**ASSORTED SASHIMI** \_\_\_\_\_ **\$58**

Four types of seasonal sashimi.

🔥 **GRILLED BONE IN SHORT RIB** \_\_\_\_\_ **\$58**

US bone in short rib, cucumber and radish pickles. Served with truffle yakiniku, wasabi salsa and shiro ponzu.

🌿 **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.

**WINE POACHED PEAR WITH ALMOND MILK CUSTARD** \_\_\_\_\_ **\$18**

Poached pear in dessert wine. Served with almond Hokkaido milk custard, red bean and kinako.

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.