




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, 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 salad, 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.