



**USHIO**

Sumiyaki & Sake Bar

## A GREENERY ESCAPE

### **Tomato Salad** \_\_\_\_\_ \$13

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

### **Tamanegi Salad** \_\_\_\_\_ \$12

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

### **Vegetable Kushikatsu** \_\_\_\_\_ \$15

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

### **Impossible Kinzanji Miso Agedashi Tofu** \_\_\_\_\_ \$12

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

### **Toban Impossible Okonomiyaki** \_\_\_\_\_ \$24

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

### **Mushroom Miso Soup** \_\_\_\_\_ \$5

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

## RIDE THE WAVES

### **Clam and Mushroom Miso Soup** \_\_\_\_\_ \$16

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

### **Assorted Sashimi** \_\_\_\_\_ \$35

8 pieces of sashimi: maguro (tuna), sake (salmon), hamachi (yellowtail) and hotate (scallop).

### **Sakamushi Clam** \_\_\_\_\_ \$22

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

### **Grilled Octopus** \_\_\_\_\_ \$32

Charcoal-grilled octopus leg, onion, pickled myoga and nagaimo salad. Served with wasabi salsa and sweet miso.

### **Lobster Tempura** \_\_\_\_\_ \$26

Lightly-battered lobster tail tempura seasoned with mentaiko salt. Served with shiro ponzu.

### **Miso Blood Orange Cod** \_\_\_\_\_ \$32

Charcoal-grilled cod fish marinated with blood orange mentaiko. Served with spicy grated radish, shredded shironegi and pickled myoga, sweet miso and Japanese lime.

### **Seafood Okonomiyaki** \_\_\_\_\_ \$26

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

## COME ON SHORE

### **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.

### **Ox Tendon Oden** \_\_\_\_\_ \$16

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

### **Wagyu Croquette** \_\_\_\_\_ \$15

Breaded charred wagyu, cheese and potato cream croquette. Served with truffle soy, egg yolk and sour cream.

### **Tori Yaki Sando** \_\_\_\_\_ \$12

Charcoal-grilled black sugar teriyaki chicken, 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 and homemade pickles sandwiched between mini miso honey toast.

### **Nagano Buta Kakuni Oden** \_\_\_\_\_ \$18

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

### **Nagano Pork Katsu** \_\_\_\_\_ \$18

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

### **Koji Beef Okonomiyaki** \_\_\_\_\_ \$25

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** \_\_\_\_\_ \$58

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

## 🌿 BACK TO THE BASICS 🌿

### **Takikomi Gohan** \_\_\_\_\_ \$6

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** \_\_\_\_\_ \$4

Steamed koshiibuki rice. Served with onsen egg and pickles.

## 🌸 THE ULTIMATE SUNSET 🌸

### **MATCHA ICE-CREAM PARFAIT** \_\_\_\_\_ \$8

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

### **YUZU SORBET PARFAIT** \_\_\_\_\_ \$8

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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