



USHIO

Sumiyaki & Sake Bar

A GREENERY ESCAPE

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-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 _____ \$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, onion, pickled myoga and nagaimo salad. Served with wasabi salsa and sweet miso.

Lobster Tempura _____ \$27

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

Miso Blood Orange Cod _____ \$33

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 _____ \$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 truffle soy, egg yolk and sour cream.

Tori Yaki Sando _____ \$13

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

Nagano Spam Sando _____ \$16

Charcoal-grilled homemade Nagano pork spam, emmental cheese, mizuna slaw and homemade pickles sandwiched between mini miso honey toast.

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-crust 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, cucumber and radish pickles. Served with truffle yakiniku, wasabi salsa and shiro ponzu.

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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