

# Appetizers

Yasai no Goma ae (V) Lightly-blanched Greens Served with Sesame Dressing	1,000
<b>Tamagoyaki</b> Japanese Omelette	1,300
<b>Chawanmushi</b> Japanese Steamed Egg Custard with Chicken, Prawn & Truffle	1,500
<b>Edamame (V)</b> Boiled Japanese Green Soya Beans Served Salted or Spicy	1,500
<b>Agedashi Dōfu</b> Deep-fried Bean Curd, Hot Radish & Spring Onion Served with Light Soy Sauce	1,500
Wakadori Karaage Deep-fried Seasoned Chicken Served with Spicy Mayonnaise	1,750
<b>Gyoza</b> Homemade Dumplings (Pork   Chicken   Prawn)	1,900
<b>Sake Korokke</b> Salmon, Cheese & Mashed Potato Croquettes Served with Wasabi Ginger Tartare Sauce	1,900
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Yasai Tempura (V) Batter-fried Assorted Vegetables Served with Tempura Sauce	2,000
<b>Wasabi Prawn</b> Fried Prawns Served with Wasabi Mayonnaise	2,100
Buta No Kakuni Japanese Simmered Pork Belly	2,100
<b>Niku Tarutaru</b> Beef Tartare, Orange, Wasabi, Egg Yolk & Truffle Oil Served with Green Onion & Ponzu Sauce	2,500
<b>Ebi Tempura</b> Batter-fried Prawns Served with Tempura Sauce	2,950
Hotate Batayaki Seared Scallop, Avocado & Cauliflower Served with Shichimi Butter Sauce	3,900
<b>Gyuniku Tataki</b> Thinly-sliced Rare Wagyu Beef Served with Hot Radish, Spring Onion, Fried Garlic & Ponzu Sauce	4,800





### Soup

<b>Miso Soup</b> Traditional Soup with Miso Paste & Dashi Stock	1,000
<b>Torijiru</b> Simmered Chicken with Mushrooms, Carrots & Radish	1,000
<b>Tonjiru</b> Sliced Pork Loin with Radish, Carrots & Miso Broth	1,000
<b>Nikujiru (Spicy)</b> Spicy Beef Soup with Radish, Fried Onion & Spring Onion	1,000
<b>Seafood Soup</b> Prawns, Modha Fish, Crab, Cuttlefish & Vegetables in a Rich Broth	1,900

### Salads

2,500

Sashimi Salad Tuna, Salmon & Crab with Crispy Toppings & Chef's Special Sauce

### Japanese Potato Salad

Creamy Mashed Potatoes with Cucumber, Carrots, Chicken, Egg & Mayonnaise

### Sake & Kani Salad

Iceberg Lettuce, Salmon, Crab & Avocado with Sriracha Mayonnaise

#### Soft Shell Crab Salad

Soft Shell Crab Tempura, Avocado, Greens & Tobiko with Goma Dare Dressing

#### Tofu Salad

Fresh Tofu, Greens, Avocado & Wakame with Goma Dare Dressing

#### Kaiso Salad

Kaiso Seaweed & Cucumber with Goma Dare Dressing

### Sunomono Salad

Octopus, Shrimp, Crab, Wakame & Cucumber in Rice Vinegar Dressing

**Buta Shabu Salad** Pork Belly, Mixed Greens, Cucumber & Avocado with Buta Shabu Dressing



## Yakitori

<b>Tori Kawa</b> (Chicken Skin)	650
Sunagimo (Chicken Gizzard)	650
<b>Teba</b> (Chicken Wing)	750
Kinoko (Mushroom)	850
Negima (Chicken Leg)	850
Ebi Shio (Prawns)	1,500
Butabara (Pork Belly)	1,500
Gyuniku (Beef)	2,100
Sake Harasu (Salmon Belly)	2,100



## Nabemono (Serves One)

<b>Chicken Miso Nabe</b> Minced Chicken, Bean Curd & Vegetables Cooked with Miso Broth	3,100
<b>Sukiyaki Niku Dofu Nabe</b> Thinly-sliced Beef, Bean Curd & Vegetables Cooked with Sweet Soya Sauce	3,500
<b>Yosenabe</b> Selected Varieties of Seafood, Chicken, Tofu & Vegetables Cooked in Flavoured Hot Soup	4,100

## Okonomiyaki

Traditional Savoury Japanese Pancakes Served with Shredded Cabbage in a Special Batter, Cooked on a Low Flame & Topped with Mayonnaise, Okonomiyaki Sauce & Bonito Flakes.

Kaisen: Prawn & Cuttlefish	3,500
Tori Cheese: Chicken & Cheese	3,500
Buta Tama: Pork & Bacon	3,900

## Donburi

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<b>Ten Don</b> Prawn & Vegetable Tempura Served with Steamed Rice	3,100		
<b>Tori Teriyaki Don</b> Chicken Teriyaki on Bed of Rice Served with Fried Egg	3,100		
<b>Tori Katsu Don</b> Crumb-fried Chicken, Onion & Egg Cooked in Sweet Sauce over Steamed Rice	3,100		
<b>Buta Katsu Don</b> Crumb-fried Pork, Onion & Egg Cooked in Sweet Sauce over Steamed Rice	3,100		
<b>Unagi Don Miso</b> Grilled Eel Served with Steamed Rice & Eel Sauce	4,800		-
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## Katsu Karē

<b>Yasai Karē (v)</b> Tempura Vegetables Served with Japanese Curry & Rice	2,500	
<b>Tori Katsu Karē</b> Breaded Chicken Served with Japanese Curry & Rice	3,200	
<b>Buta Katsu Karē</b> Breaded Pork Served with Japanese Curry & Rice	3,200	
<b>Tori Yasi Karē</b> Boneless Chicken Thigh Served with Japanese Curry & Rice	3,200	
<b>Sakana Katsu Karē</b> Breaded Fried Seer Fish Served with Japanese Curry & Rice	3,800	
<b>Ebi Katsu Karē</b> Deep-fried Breaded Jumbo Prawns Served with Japanese Curry & Rice	3,800	
<b>Wagyu Beef Karē</b> Grilled Wagyu Beef Served with Japanese Curry & Garlic Rice	8,500	



### Ramen

## 2,900

#### Shoyu Ramen

Noodles in Shoyu-flavoured Broth with Pork Kakuni & Boiled Egg

### Shoyu Ramen

Noodles in Shoyu-flavoured Broth with Chicken or Prawn & Boiled Egg

#### Miso Ramen

Noodles in Miso-flavoured Broth with Pork Kakuni & Boiled Egg

### Spicy Ramen

Noodles in Spicy Chicken Broth, Sliced Beef, Boiled Egg, Fried Onion & Leeks

## Soba or Udon

<b>Tenzaru Soba</b> Buckwheat Noodles Served with Tempura on a Bamboo Plate	3,200
<b>Yasai Kakiage Sōmen</b> Batter-fried Vegetables Served with Sōmen Noodles & Cold Soba Dipping Sauce	3,200
<b>Karē Udon</b> Thick Udon Noodles with Sliced Beef in Japanese Curry Udon Sauce	3,200
<b>Tori Soba or Udon</b> Buckwheat or Thick Flour Noodles in Soy-flavoured Broth with Chicken	3,800
<b>Nabeyaki Udon</b> Simmered Thick Flour Noodles with Tempura Prawn, Chicken, Leeks & Boiled Egg	3,800
<b>Tempura Soba or Udon</b> Buckwheat or Thick Flour Noodles in Soy-flavoured Broth with Tempura Prawn & Vegetables	4,200



## Yakisoba

2,800

**Tori** Pan-fried Noodles with Chicken & Vegetables

**Kaisen** Pan-fried Noodles with Prawn, Cuttlefish & Vegetables

### Buta

Pan-fried Noodles with Pork, Bacon & Vegetables

Mains Served with Steamed or Garlic Rice	
<b>Tori Teriyaki</b> Grilled Chicken with Teriyaki Glaze & Miso Veget	<b>3,200</b> tables
<b>Buta Kimchi</b> Pork Loin Slice, Homemade Kimchi & Sweet Soya Sauce	3,500
<b>Sake Teriyaki</b> Grilled Salmon Served with Teriyaki Glaze & Miso Vegetables	4,500
<b>Gyuhire Sumibiyaki</b> Grilled Australian Beef Tenderloin with Sesame, Dashi Carrot, Chilli, Leeks & Sweet Soy Sauce	5,500
<b>Gyuniku Teriyaki</b> Teriyaki-seasoned Grilled Beef Tenderloin with Miso Vegetables	6,800
<b>Sake Misoyaki</b> Miso-marinated Salmon with Bok Choy, Mushroom & Butternut Squash Purée	6,900
<b>Gindara Cod</b> Miso-marinated Black Cod with Bok Choy, Mushroom & Butternut Squash Purée	6,900
<b>Hamachi Fillet</b> Salt-marinated Yellowtail with Miso Vegetables	6,900





700

Gohan	
Steamed Japanese Rice	

### Yakimeshi

<b>Tori</b> Chicken Fried Rice	1,200
<b>Ninniku</b> Garlic Fried Rice	1,200
<b>Yasai</b> Vegetable Fried Rice	1,200
<b>Kaisen</b> Seafood Fried Rice	1,200
<b>Buta</b> Pork Fried Rice	1,200
<b>Kani</b> Crab Fried Rice	1,800
<b>Sake</b> Salmon Fried Rice	1,800

### Desserts

## 1,500

**Red Bean Mousse** Served with Vanilla Chantilly & Strawberry Compote

Miso Chocolate Cheesecake Served with Raspberry Beet Sauce

Kabocha Parfait Served with Vanilla Chantilly & Pumpkin Sauce

Silken Tofu Panna Cotta Served with Mixed Berry Sauce & Vanilla Ice Cream

Macerated Strawberries Served with Matcha Ice Cream

**Chocolate Mousse** Served with Chocolate Ganache

Wasabi Crème Brûlée Topped with Sesame Tuiles

**Ice Cream Moriawase** Trio of Wasabi, Miso & Passion Fruit Ice Cream