

## SALAD & SOUP

<b>Truffle Yuzu Spinach Salad</b>	<b>370</b>
<i>Spinach, yuzu dressing &amp; Truffle oil</i>	
<b>Working Man's Salad</b>	<b>390</b>
<i>Mixed leaves with pickled onions &amp; asparagus</i>	
<b>Kani Kama Salad</b>	<b>420</b>
<i>Mixed leaves with Kani stick, sliced cucumber &amp; tobiko</i>	
<b>Corn Miso Soup</b>	<b>260</b>
<b>Miso Soup</b>	<b>260   320</b>
<i>Choose from Mushroom &amp; Tofu   Chicken</i>	

## SUSHI & SASHIMI

	4's	8's
<b>Cucumber avocado cream cheese maki</b>	<b>320</b>	<b>580</b>
<i>Cucumber avocado &amp; togarashi spiced cream cheese wrapped in seaweed</i>		
<b>Pickled cucumber cheese uramaki</b>	<b>320</b>	<b>580</b>
<i>Pickled cucumber &amp; cream cheese wrapped in seaweed topped with spicy mayo</i>		
<b>Avocado cream cheese maki</b>	<b>320</b>	<b>580</b>
<i>Sliced avocado, cream cheese &amp; sushi rice wrapped in seaweed</i>		
<b>Prawn tempura uramaki</b>	<b>380</b>	<b>720</b>
<i>Tempura fried prawn &amp; sushi rice wrapped in seaweed</i>		
<b>Salmon avocado uramaki</b>	<b>380</b>	<b>720</b>
<i>Raw salmon, avocado slices &amp; sushi rice wrapped in seaweed</i>		
<b>California roll</b>	<b>380</b>	<b>720</b>
<i>Kani, avocado &amp; sushi rice wrapped in seaweed; topped with orange tobiko</i>		
<b>Dragon roll</b>	<b>550</b>	<b>1050</b>
<i>Cucumber, kani, avocado &amp; unagi wrapped in sushi rice &amp; seaweed</i>		
<b>Salmon sashimi</b>		<b>680</b>
<i>Sliced raw salmon (5 pieces) served with wasabi, soy sauce &amp; pickled ginger</i>		
<b>Tuna sashimi</b>		<b>680</b>
<i>Sliced raw tuna (5 pieces) served with wasabi, soy sauce &amp; pickled ginger</i>		
<b>Hamachi sashimi</b>		<b>680</b>
<i>Sliced raw hamachi (5 pieces) served with wasabi, soy sauce and pickled ginger</i>		
<b>Sashimi platter</b>		<b>1800</b>
<i>Sliced raw hamachi, salmon, tuna, Kani (3 pieces each) served with wasabi, soy sauce and pickled ginger</i>		

## CRUNCHY HAND ROLLS

All Handrolls are made with Sushi rice, Wasabi and Nori

Miso Eggplant and Pickled Cucumber	320
Avocado, Cream Cheese & Sundried Tomato	320
Tamagoyaki	320
Tuna with Spicy Mayo	390
Salmon, Pickled Cucumber and Cream Cheese	390
Unagi	390
Hamachi	390
Prawn Tempura	420

## COLD PLATES

Corn Custard Crackers	370
Japanese crackers topped with corn custard and chilli oil	
Pickled Cauliflower With Avocado Puree	320
Spiced avocado puree topped with beetroot pickled cauliflower & jalapeno	
Sirai Spinach	420
Spinach dumpling on tofu and tahina paste garnished with puffed rice	
Roasted Miso Eggplant	420
Slow roasted eggplant topped with a miso dressing, fried onion & garlic	
Crispy Rice Cake	480   620
Mushroom / Spicy Salmon	
Pickled Watermelon with Tigers Milk	450
Pickled watermelon, beetroot caviar, & jalapeno, finished with tigers' milk	

Tamagoyaki	280
Japanese style omelette	
Tamagoyaki Sandwich	280
Our version of the classic	
Tuna Tataki Crackers	520
Tuna served with house made nori mayo on crackers	
Hamachi Crudo	520
Slices of Hamachi served with a miso emulsion	
Salmon Avocado Ceviche	700
Salmon and avocado marinated in a lemon, coriander and chilli brine	
Beet Cured Salmon with Tigers Milk	700
Beetroot cured salmon, wasabi mayo, pickled radish & ikura, finished with tigers' milk	
Ikura Tartar Cups	580
Wonton cups filled with wasabi cream cheese and topped with Ikura	
Beef Tataki	850
Seared beef with crispy nori and ponzu sauce	

# HOT PLATES

<b>Edamame</b> Salted / Spicy	<b>380/420</b>	
<b>Crispy Avocado</b> Avocado fried crisp & tossed with togarashi spices, served with a green chili mayo	<b>420</b>	
<b>Crispy Osaka style Tofu</b> Tofu fried crisp, tossed with togarashi, served with crispy onion & garlic mix	<b>450</b>	
<b>Vegetable Tempura</b> Tempura fried vegetables served with sesame soy sauce & wasabi mayo	<b>580</b>	
<b>Japanese Mushroom With Shiso Leaves</b> Marinated exotic mushrooms served with crisp shiso leaves	<b>750</b>	
<b>Butter Poached Asparagus</b> Asparagus, stir-fried in brown butter, topped with a furikake crumble	<b>670</b>	
<b>Nori Chicken</b> Chicken mince wrapped in nori sheets fried crisp served with a Japanese mayo	<b>620</b>	
<b>Soft Shell Crab Tempura</b> Soft shell crab & vegetables crisp fried in tempura batter served with a soy sesame dip	<b>850</b>	
<b>Osaka Style Chicken Wings</b> Chicken wings stuffed with minced chicken, cream cheese & fried crisp	<b>780</b>	
<b>Teriyaki Glazed Pork Belly</b> Slow cooked pork belly, seared & served with a teriyaki glaze	<b>1200</b>	
		<b>Sesame Prawn Roll</b> <b>680</b> <i>Our take on the classic prawn on toast</i>
		<b>Tori Karaage</b> <b>660</b> <i>Succulent pieces of chicken, fried crisp &amp; tossed in a spicy mayo sauce</i>
		<b>Beef Negimaki</b> <b>650</b> <i>Beef, marinated &amp; wrapped with spring onion, grilled lightly &amp; served with a garlic soy sauce</i>
		<b>Beef Teriyaki Skewer</b> <b>680</b> <i>Thin slices of marinated beef, glazed with a teriyaki sauce</i>
		<b>Okonomiyaki</b> <b>420   480   560</b> <i>A classic savory pancake made with cabbage &amp; spices. Choose : Mushroom   Chicken   Shrimp</i>
		<b>Butter Seared Scallops</b> <b>900</b> <i>Scallops seared in brown butter &amp; topped with chilli chimichurri</i>
		<b>Grilled Prawns</b> <b>900</b> <i>Prawns marinated &amp; seared in burnt garlic butter with chilli oil</i>
		<b>Prawn Tempura</b> <b>720</b> <i>Classic tempura fried prawn served with a sesame soy dip</i>
		<b>Crispy Crab Dumpling</b> <b>720</b> <i>Crab meat seasoned and fried with panko served with a spicy sesame chilli dip</i>

# GYOZA

<b>Edamame &amp; Water Chestnut</b>	<b>480</b>
<b>Chicken</b>	<b>550</b>
<b>Pork</b>	<b>680</b>

## DID YOU KNOW?

*Our wines & cocktails are specially curated to be paired with our foods.*

*Ask our servers for the best recommendations*

# YAKINIKU

## Truffle Buttered Mushroom 850

King oyster, Shimeji & Enoki mushrooms stirfried & served with mashed potatoes & yakiniku sauce

## Grilled Chicken 850

Marinated chicken grilled in truffle butter, served with mashed potatoes & root vegetables

## Miso Glazed Seabass

Seabass marinated with a miso glaze, pan seared

## Grilled Lamb Chops

Grilled Australian lamb chops, served with mashed potatoes, asparagus & steak glaze

# RICE & NOODLES

## Avocado & Edamame Rice Bowl

Rice topped with avocado, edamame & drizzled with an Osaka sauce

480

650

## Spicy Salmon Rice Bowl

Salmon tossed in a spicy mayo, served with edamame & flavoured sushi rice

750

580

## Unagi Rice Bowl

Unagi glazed with teriyaki and served with edamame & flavoured sushi rice

750

## Gyudon (Beef)

Rice topped with beef & onions simmered in a savoury & mildly sweet sauce made with soy, mirin, & dashi

## Curry Rice Bowl

550 | 580 | 650  
Steamed sticky rice served with golden curry with your choice of vegetables or meat

Add on: Veg | Chicken | Prawn

Katsu Chicken & Garlic Rice

Crispy fried chicken, served with garlic rice and curry sauce

## Soba Noodle Bowl 550 | 580 | 650

Soba noodles tossed in butter and seasoning with assorted toppings  
Add on: Tofu | Mushroom | Chicken | Pork

## Golden Garlic Fried Rice 550 | 580 | 650 | 750

Rice tossed with seasoning & fried garlic

Add on: Veg | Egg | Chicken | Prawn

## Chilli Sesame Noodle 550 | 580 | 650 | 750

Noodles tossed in a house made sesame chilli broth

Add on: Veg | Tofu | Egg | Chicken | Prawn

## Yaki Udon Noodle

600 | 650 | 680 | 720  
Stir fried udon noodles tossed with assorted vegetables & spices

Add on: Veg | Mushroom | Egg | Chicken | Prawn

# DESSERT

## Lemongrass & Guava Éclair

380  
Lemongrass infused whipped cream layered with pink guava

## Pineapple Yuzu Short Cake 550

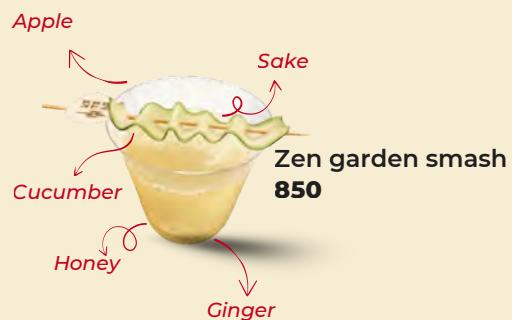
Yuzu soaked short cake with pineapple compote

## Cherry Chocolate Mousse

580  
Rich milk chocolate mousse with macerated cherries

# DRINKS

## COCKTAILS カクテル





# WINE ぶどう酒

## SPARKLING

Sula Brut	1750	
La Reserve Brut Royale (India)	4700	1050

## WHITE

Reisling D'art collection (India)	2200	500
Fume Blanc La Reserve (India)	2900	650
Le Grand Chardonay (France)	3300	750
Di Majo Norante Moli Bianco (Italy)	4500	900
Famille Fabre, Grande Courtade Sauvignon Blanc (France)	4500	900
Chenin Chardonay Grand Reserve (India)	4700	1050
Clarendelle Blanc (Bordeaux)	9800	

## RED

The Source Pinot Noir (India)	2900	600
Le Grand Merlot (France)	3500	800
Le Grand Pinot Noir (France)	3500	800
Di Majo Norante Moli Rosso (Italy)	4500	900
Famille Fabre, Grande Courtade Rouge (France)	4500	900
Clarendelle Bordeaux Rouge (Bordeaux)	9800	

## ROSÉ

The Source Rose (India)	2700	600
Le Grand Rose (France)	3500	800

## DESSERT



Late Harvest Dessert Wine (India)  
(60ml)

2200

400

## ZERO ABV COCKTAILS ノンアル

Yuzu Sakura Fizz <i>Sakura   Yuzu   Rose</i>	450
Sparkling Apple Basil Spritzer <i>Apple   Basil   Lime</i>	450
Shiso Sparkler <i>Shiso   Mint   Lime</i>	450
Virgin Garden Smash <i>Cucumber   Apple   Ginger   Honey</i>	450

## SOFT BEVERAGES ソフトドリンク

Fresh Lime Soda / Water	190
Coke / Diet Coke / Sprite	220
Ginger Ale	250
Vedica Water	250
Uravu Water	250
Perrier Water (300ml)	400

We Levy a 10% Staff Contribution  
All Pricing is Exclusive of Govt. Taxes



# SAKE 酒



A



B



C



D



E



F

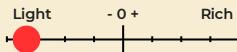


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*DRY*

**A Sawanotusuru Deluxe**



**700 1800**

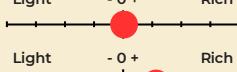
*SEMI DRY*

**B Hawk Chivalry**



**850 2100**

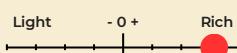
**C Snow Ocean Signature**



**750 2100**

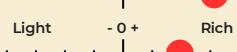
*SWEET*

**D Gekkeikan Daiginuyo**



**1250 3800**

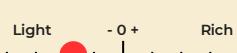
**E Nigori Homare**



**1250 3700**

*UMESHU*

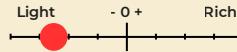
**F Vitality Plum**



**1250 3700 9800**

*SPARKLING*

**G Snow Ocean Sparkling**



**6800**



# HOW TO DRINK SAKE ?

**STEP 1: PICK YOUR BOTTLE OF SAKE.**

**STEP 2: FUN FACTS ABOUT SAKE THAT ARE AS SHARP AS A KATANA.**

**STEP 3: KANPAI! (乾杯)**

- THE POPULAR MANGA AND ANIME SERIES A-SAKE-A-DAY FOLLOWS THE STORY OF A YOUNG WOMAN'S JOURNEY TO BECOME A SAKE MASTER, HIGHLIGHTING THE COMPLEXITIES AND PASSION BEHIND THE CRAFT.
- THE BY-PRODUCT OF SAKE PRODUCTION, CALLED SAKE KASU (SAKE LEES), IS A HIGHLY NUTRITIOUS PASTE USED IN A VARIETY OF JAPANESE DISHES, FROM SOUPS TO PICKLES AND MARINADES.
- SOME BREWERIES HAVE EVEN EXPERIMENTED WITH PLAYING SPECIFIC TYPES OF MUSIC, LIKE MOZART OR ROCK, TO THE FERMENTING SAKE MASH IN AN ATTEMPT TO INFLUENCE ITS FLAVOR PROFILE.
- AT TRADITIONAL JAPANESE WEDDINGS, THE COUPLE PERFORMS SAN-SAN-KUDO, A RITUAL OF DRINKING SAKE FROM THREE CUPS THREE TIMES TO SEAL THEIR BOND AND SYMBOLIZE A NEW BEGINNING.
- GEISHAS USED SAKE AS A SIMPLE FACIAL TONER, PATTING IT DIRECTLY ONTO THEIR SKIN TO HYDRATE AND BRIGHTEN THEIR COMPLEXION.
- SAKE KASU, THE LEFTOVER PASTE FROM SAKE PRODUCTION, WAS ALSO USED AS A MASK OR AN INGREDIENT IN SKINCARE PRODUCTS.
- IN ANCIENT SAMURAI CULTURE, A RITUAL CALLED SEPPUKU (RITUAL SUICIDE) WAS OFTEN PRECEDED BY A SOLEMN CEREMONY WHERE THE SAMURAI WOULD DRINK ONE LAST CUP OF SAKE BEFORE TAKING UP HIS KATANA TO PRESERVE HIS HONOR.