

SALAD & SOUP

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

SUSHI & SASHIMI

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

Edamame 380/420

Salted / Spicy

Crispy Avocado 420

Avocado fried crisp & tossed with togarashi spices, served with a green chili mayo

Crispy Osaka style Tofu 450

Tofu fried crisp, tossed with togarashi, served with crispy onion & garlic mix

Vegetable Tempura 580

Tempura fried vegetables served with sesame soy sauce & wasabi mayo

Japanese Mushroom With Shiso Leaves 750

Marinated exotic mushrooms served with crisp shiso leaves

Butter Poached Asparagus 670

Asparagus, stir-fried in brown butter, topped with a furikake crumble

Nori Chicken 620

Chicken mince wrapped in nori sheets fried crisp served with a Japanese mayo

Soft Shell Crab Tempura 850

Soft shell crab & vegetables crisp fried in tempura batter served with a soy sesame dip

Osaka Style Chicken Wings 780

Chicken wings stuffed with minced chicken, cream cheese & fried crisp

Teriyaki Glazed Pork Belly 1200

Slow cooked pork belly, seared & served with a teriyaki glaze

Sesame Prawn Roll 680

Our take on the classic prawn on toast

Tori Karaage 660

Succulent pieces of chicken, fried crisp & tossed in a spicy mayo sauce

Beef Negimaki 650

Beef, marinated & wrapped with spring onion, grilled lightly & served with a garlic soy sauce

Beef Teriyaki Skewer 680

Thin slices of marinated beef, glazed with a teriyaki sauce

Okonomiyaki 420 | 480 | 560

A classic savory pancake made with cabbage & spices.

Choose : Mushroom | Chicken | Shrimp

Butter Seared Scallops 900

Scallops seared in brown butter & topped with chilli chimichurri

Grilled Prawns 900

Prawns marinated & seared in burnt garlic butter with chilli oil

Prawn Tempura 720

Classic tempura fried prawn served with a sesame soy dip

Crispy Crab Dumpling 720

Crab meat seasoned and fried with panko served with a spicy sesame chilli dip

GYOZA

Edamame & Water Chestnut 480

Chicken 550

Pork 680

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 950

Seabass marinated with a miso glaze, pan seared

Grilled Lamb Chops 1200

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

RICE & NOODLES

Avocado & Edamame Rice Bowl 480

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

Spicy Salmon Rice Bowl 750

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

Unagi Rice Bowl 750

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

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

Chilli Sesame Noodle 550 | 580 | 650 | 750

Noodles tossed in a house made sesame chilli broth

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

Gyudon (Beef) 650

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

Katsu Chicken & Garlic Rice 580

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

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

Cherry Chocolate Mousse 580

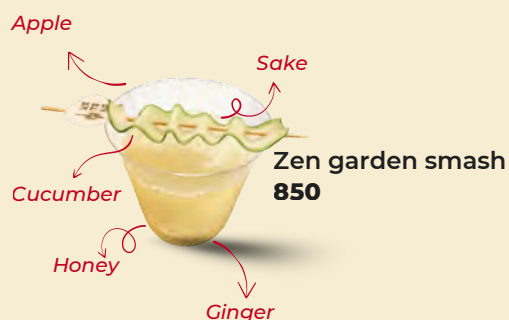
Rich milk chocolate mousse with macerated cherries

Pineapple Yuzu Short Cake 550

Yuzu soaked short cake with pineapple compote

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 450
Sakura / Yuzu / Rose

Sparkling Apple Basil Spritzer 450
Apple / Basil / Lime

Shiso Sparkler 450
Shiso / Mint / Lime

Virgin Garden Smash 450
Cucumber / Apple / Ginger / Honey

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

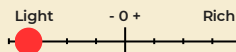
*We Levy a 10% Staff Contribution
All Pricing is Exclusive of Govt. Taxes*



SAKE 酒



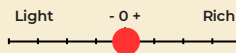
A *DRY*
Sawanotusuru Deluxe



700

1800

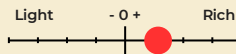
B *SEMI DRY*
Hawk Chivalry



850

2100

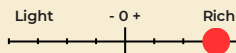
C *SEMI DRY*
Snow Ocean Signature



750

2100

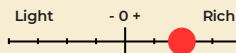
D *SWEET*
Gekkeikan Daiginuyo



1250

3800

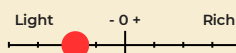
E *SWEET*
Nigori Homare



1250

3700

F *UMESHU*
Vitality Plum

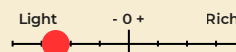


1250

3700

9800

G *SPARKLING*
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.