

GYOZA

Edamame & Water Chestnut	480
Chicken	550
Pork	680

RICE & NOODLES

Avocado & Edamame Rice Bowl	480
<i>Flavoured rice topped with avocado, edamame & drizzled with an Osaka sauce</i>	

Spicy Salmon Sushi Bowl	750
<i>Salmon tossed in a spicy togarashi mayo, served with edamame & flavoured sushi rice</i>	

Unagi Sushi Bowl	750
<i>Unagi glazed with teriyaki and served with edamame & flavoured sushi rice</i>	

Chilli Sesame Noodle	550 580 650 750
<i>Noodles tossed in a house made sesame chilli broth</i>	

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

Golden Garlic Fried Rice	550 580 650 750
<i>Rice tossed with seasoning & fried garlic</i>	

Add on: Veg | Egg | Chicken | Prawn

Yaki Udon Noodle	600 650 680 720
<i>Stir fried udon noodles tossed with assorted vegetables & spices</i>	

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

DESSERT

Lemongrass & Guava Éclair	380
<i>Lemongrass infused whipped cream layered with pink guava</i>	

Cherry Chocolate Mousse	580
<i>Rich milk chocolate mousse with macerated cherries</i>	

Pineapple Yuzu Short Cake	550
<i>Yuzu soaked short cake with pineapple & toasted coconut</i>	

✂ Please inform your server about any allergies.

✂ We levy a 10% towards Staff Contribution

✂ All above mentioned pricing is exclusive of Govt. taxes



SALAD

Truffle Yuzu Spinach Salad <i>Spinach, yuzu dressing & Truffle oil</i>	370
Working Man's Salad <i>Mixed leaves with pickled onions & asparagus</i>	390
Kani Kama Salad <i>Mixed leaves with Kani stick, sliced cucumber & tobiko</i>	420

COLD PLATES

Corn Custard Crackers <i>Japanese crackers topped with corn custard and chilli oil</i>	370
Pickled Watermelon with Tigers Milk <i>Pickled watermelon, beetroot caviar, & jalapeno, finished with tigers' milk</i>	450
Beet Cured Salmon with Tigers Milk <i>Beetroot cured salmon, wasabi mayo, pickled radish & ikura, finished with tigers' milk</i>	700
Tuna Tataki Crackers <i>Tuna served with house made nori mayo on crackers</i>	520
Hamachi Crudo <i>Slices of Hamachi served with a miso emulsion</i>	520
Beef Tataki <i>Seared beef with crispy nori & ponzu sauce</i>	850

CRUNCHY HAND ROLLS

All handrolls are made with sushi rice, wasabi & nori

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

HOT PLATES

Crispy Avocado <i>Avocado fried crispy and served with a togarashi chili mayo</i>	420
Vegetable Tempura <i>Tempura fried seasonal vegetables served with sesame soy sauce & wasabi mayo</i>	690
Japanese Mushroom With Shiso Leaves <i>Marinated exotic mushrooms served with crisp shiso leaves</i>	750
Butter Poached Asparagus <i>Asparagus, stir-fried in brown butter, topped with a furikake crumble</i>	670
Crispy Osaka Style Tofu <i>Tofu fried crisp & tossed with togarashi spices, served with crispy onion & garlic mix</i>	450
Soft Shell Crab Tempura <i>Soft shell crab crisp fried in tempura batter served with a soy sesame dip</i>	550
Stuffed Chicken Wings Osaka Style <i>Chicken wings stuffed with minced chicken, cream cheese & fried crisp</i>	780
Teriyaki Glazed Pork Belly <i>Slow cooked pork belly, seared & served with a teriyaki glaze</i>	1200
Butter Seared Scallops <i>Scallops seared in brown butter & topped with chilli chimichurri</i>	900
Grilled Prawns <i>Prawns marinated & seared in burnt garlic butter with chilli oil</i>	900

YAKINIKU

Truffle Buttered Mushroom <i>King oyster, Shimeji, Enoki mushrooms marinated & grilled, served with mashed potatoes & yakiniku sauce</i>	850
Grilled Chicken <i>Marinated chicken grilled in truffle butter, served with mashed potatoes & root vegetables</i>	850
Miso Glazed Seabass <i>Seabass marinated with a miso glaze, pan seared</i>	950
Grilled Lamb Chops <i>Grilled Australian lamb chops, served with mashed potatoes, asparagus & steak glaze</i>	1200

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カクテル COCKTAILS



Ginger Sochu Mule
900



Frisky Mango Picante
1000



Watermelon Slush
900



Shochu Sour
1000



Old Fashioned
1200



Zen garden smash
950



Urawaza Beer
850



ChuHai
950



Shochutini
1200

WINE かつ酒

The Source – Rose | 1800

The Source – Pinot Noir | 1900

Sula Brut Sparkling White Wine | 2100

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

Coke / Diet Coke / Sprite | 190

Fresh Lime Soda / Water | 190

Ginger Ale | 210

Vedica Water | 250

Uravu Water | 250

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KATANA

SAKE 酒



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.

