



A LA CARTE  
MENU





SIGNATURE  
PROMO

自慢の逸品

## Ohmi Gyu *Ohmi Beef* 近江牛

The legendary Ohmi Gyu has been well recognised for its superior taste from 400 years ago during the “Edo” era of Japan.

It was served to the Japanese Emperor as the official Japanese Wagyu. “三大和牛” The three major brand of Japanese Wagyu – Ohmi, Kobe and Matsuzaka. It is known to contain Inosinic acid and Oleic acid which is UMAMI and AMAMI (both unsaturated fat).



### Ohmi Wagyu

*Char-Grilled Imperial Ohmi Beef*

\$60  
/per 100g

### Ohmi Wagyu Bento Set

*Serve with Appetiser,  
Sashimi 3 pcs, Ebi Tempura,  
Fish Head Soup, Pickles &  
Fruits*

\$65

## Toro-Toro-Toro *Fatty Tuna Belly* トロ



### Aburi/Otoro Sushi

*Fatty Tuna Belly/Torched Fatty Tuna Belly (2 pcs)*

\$26



### Otoro Don Set

*Sliced Fatty Tuna on Sushi Rice Serve with Appetiser, Ikura Chawan Mushi & Miso Soup*

\$70

### Otoro Sashimi

*Fatty Tuna Belly (3 pcs)*

\$39

### Negi Toro Maki

*Fatty Tuna wrapped with Spring Onion & Rice  
(6 pcs)*

\$19

### Negi Toro Don

*Minced Fatty Tuna with Spring Onion on  
Sushi Rice & Miso Soup*

\$33



SEASONAL  
WILD  
CAUGHT

旬の活き



Aji  
*Horse Mackerel*



Isaki  
*Threeline Grunt*



Kodai  
*Sea Bream*

## Osusume Fish

*Recommended Fish*

おすすめ

The Sea Catches here are  
all seasonal

At Seasonal Price

Kinki  
*Japanese King Rock Fish*

Hokke  
*Hokkaido Grey Mackerel Fish*

Sanma  
*Pacific Saury*

Ayu  
*Japanese Sweet Fish*

Iwashi  
*Grilled Wild Sardine*



Sayori  
*Japanese Half Beak*

Do check with our staff for  
more fresh catch of  
the day from Tsukiji fish  
market



Kodai



Hokkaido Taraba  
*Hokkaido King Crab*

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APPETISER

お通し



**Pitan Tofu**  
Crab meat, Flying Fish Roe on Tofu with Pitan Sauce  
**\$10**



**Tako Wasabi**  
Octopus with Wasabi  
**\$14**



**Kaisen Salad**  
Seafood Salad  
**\$20**



**Ikura Inaniwa Udon**  
Inaniwa Udon with Ikura & Sardine Net  
**\$20**



**Fugu Mirin Boshi**  
Dried Puffer Fish Jerky  
**\$22**



**Mixed Dried Appetiser**  
Leather Jacket, Sardine Net, Puffer Fish Jerky  
**\$22**

**Ama Ebi Karaage** \$18  
*Deep Fried Sweet Shrimp*

**Tatami Iwashi** \$15  
*Baby Sardine Net*

**Kawa Ebi Karaage** \$18  
*Deep Fried Wild Shrimp*

**Yasai Salad** \$15  
*Mixed Vegetable Salad*

**Kawahagi** \$15  
*Leather Jacket*

**Kimchi** \$9  
*Seasoned Cabbage*

**Edamame** \$9  
*Boiled Green Soybean*

**Ika Karaage** \$18  
*Deep Fried Wild Squid*

**Salmon Skin** \$15  
*Deep Fried Salmon Skin*

**Tako Karaage** \$18  
*Deep Fried Octopus*



SASHIMI

RAW  
FISH

刺身



Sashimi Moriawase  
*Assorted Sashimi*  
Open Price



Akagai  
*Arc Shell (2 pcs)*  
\$46



Hirame  
*Flounder (3 pcs)*



Kanpachi with Truffle Oil  
*Amber Jack with Truffle Oil*  
\$20



Uni  
*Sea Urchin (Hokkaido)*  
\$68



Maguro  
*Tuna (3 pcs)*  
\$15



Hotate  
*Scallop (2 pcs)*  
\$22

Otoro  
*Fatty Tuna Belly (3 pcs)*

\$39

Botan Ebi  
*Spot Prawn (2 pcs)*

\$30

Shima Aji  
*Striped Jack (3 pcs)*

Nama Kaki Ponzu  
*Oyster (1 Pcs) (Hokkaido)*

\$8

Kanpachi  
*Amber Jack (3 pcs)*

\$18

Sake  
*Salmon (3 pcs)*

\$15

Kanpachi Toro  
*Amber Jack Belly (3 pcs)*

\$24

Sake Toro  
*Salmon Belly (3 pcs)*

\$18

Tako  
*Octopus (3 pcs)*

\$12

Ikura Shoyu Zuke  
*Salmon Roe*

\$18

Mekajiki  
*Sword fish (3 pcs)*

\$18

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more fresh catch of  
the day from Tsukiji fish  
market ( At Seasonal Price)



SUSHI

寿司

Don *Rice Bowl*  
井ぶり

Sake Ikura Chirashi  
*Sliced Salmon & Roe on Sushi Rice*

\$28

Bara Chirashi  
*Assorted Sashimi Cubes with Salmon Roe on Sushi Rice*

\$28

Chirashi Don  
*Premium Sashimi with Otoro & Salmon Roe on Sushi Rice*

\$60



\$55



Otoro *Tuna Belly (2 pcs)*  
\$26



Kanpachi *Amber Jack (2 pcs)*  
\$12



Sake *Salmon (2 pcs)*  
\$10



Anago *Sea Eel (2 pcs)*  
\$26



Maguro *Tuna (2 pcs)*  
\$10



Tai *Sea Bream (2 pcs)*



Hirame *Flounder (2 pcs)*



Uni *Sea Urchin (2 pcs)*  
\$36



Ikura *Salmon Roe (2 pcs)*  
\$16

Sushi Omakase *Assorted Sushi per pax* Open Price

Hotate *Scallop (2 pcs)* \$15

Botan Ebi *Spot Prawn (2 pcs)* \$30

Sake Toro *Salmon Belly (2 pcs)* \$12

Tamago *Egg Omelette (2 pcs)* \$8

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ROLL  
SUSHI

巻き寿司



Hokkaido Maki

*Signature House Roll*

\$20



Special Maki

*Crispy Roll (Anago & Salmon)*

\$25



Kani Maki

*Soft Shell Crab*

\$20



California Maki

*Crab Meat & Avocado*

\$20



Futo Maki

*Rainbow Fat Roll*

\$25



Ebi Tempura Maki

*Tempura Prawn*

\$20



California Temaki

*Crab Meat & Avocado (Hand Roll)*

\$8

Special Roll 特選ロール

Unakyu Maki

*Grilled Eel & Cucumber*

\$12

Sake Maki

*Salmon*

\$10

Kappa Maki

*Cucumber*

\$8

Tekka Maki

*Tuna*

\$10

Kampyo Maki

*Pickled Gourd*

\$8

Avocado Maki

*Avocado*

\$6

Hand Roll 手巻き

Negi Toro Temaki

*Fatty Toro Hand Roll*

\$16

Oshinko Temaki

*Pickled Radish*

\$6

Tekka Temaki

*Tuna*

\$8

Kani Temaki

*Soft Shell Crab*

\$10

Ebi Temaki

*Prawn & Fish Roe*

\$10

Kappa Temaki

*Cucumber*

\$6



GRILL  
&  
SIMMER

煮焼  
物き  
物物



**Nama Kama Shioyaki**  
*Grilled Kanpachi Fish Collar with Salt*  
\$30

**Yakimono**  
*Grilled*  
焼き物



**Gin Karei Shioyaki** \$25  
*Grilled Halibut with Salt*



**Surume Ika** \$22  
*Grilled Squid*

**Unagi Kabayaki** \$28  
*Grill Eel with Kabayaki Sauce*

**Gindara Mentai Yaki** \$28  
*Grilled Cod Fish with Spicy Roe*

**Gindara Shioyak/Teriyaki** \$18  
*Grilled Cod Fish with Salt/  
Sweet Sauce*

**Shishamo** \$12  
*Grilled Capelin (3 pcs)*

**Tori Teriyaki** \$15  
*Grilled Chicken with Sweet Sauce*

**Sake Mentai Yaki** \$28  
*Grilled Salmon with Spicy Roe*

**Sake Shioyaki/Teriyaki** \$18  
*Grilled Salmon with Salt/  
Sweet Sauce*

**Saba Shioyaki** \$15  
*Grilled Mackerel with Salt*

**Robata Yaki**  
*Char-Grill*  
炉端焼き



**Ribeye Beef** \$21

**Buta Bara** \$18  
*Pork Belly*

**Tebasaki** \$8  
*Chicken Wing*

**Nimono**  
*Simmered Dish*  
煮物

**Hokkaido Kinki Nitsuke**  
*Stewed Hokkaido Kinki (Whole Fish)*

Seasonal Price

**Gin Karei Nitsuke** \$35  
*Stewed Halibut*

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FRIED &  
STEAMED  
DISH

揚  
・  
蒸  
・  
炒



**Ebi Tempura**  
*Prawn Tempura (5 pcs)*  
\$30

Agemono

*Deep Fried*

揚げ物

**Tempura Moriawase** \$25

*3 Prawns & 3 Vegetables*

**Yasai Tempura** \$15

*Deep Fried Mixed Vegetables*

**Tori Karaage** \$15

*Deep Fried Chicken*

**Kani Karaage** \$21

*Deep Fired Soft Shell Crab*

**Tonkatsu** \$15

*Deep Fried Pork Cutlet*

**Tori Katsu** \$15

*Deep Fried Chicken Cutlet*

**Agedashi Tofu** \$12

*Deep Fried Tofu with Sauce*



**Dobin Mushi**  
*Steamed Seafood & Vegetable Soup in  
Tea Pot*  
\$18



**Ikura Chawan Mushi**  
*Steamed Egg Custard with Salmon Roe*  
\$18

Mushimono

*Steam Dish*

蒸し物

**Chawan Mushi**

*Steamed Egg Custard*

\$10

Gyu Niku Itame

*Pan Fried Karubi Beef with  
Mushroom*

\$25

**Hotate Itame** \$35

*Pan Fried Scallop with Mushroom*

**Gyu Niku Kimchi Hame** \$25

*Pan Fried Karubi Beef with Spicy Cabbage*

**Kinoko Itame** \$18

*Pan Fried Mixed Mushroom with Garlic*

Itamemono

*Stir-Fried*

炒め物



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RICE  
NOODLE  
& SOUP

おご  
椀飯  
物・  
麵



Gyu Niku Yaki Meshi

*Beef Trimming Fried Rice*

\$15



Mini Chirashi

*Chopped Assorted Fish with Sushi Rice*

\$15



Somen

*Japanese Vermicelli*

\$15

Rice ご飯

Ohmi Gyu Don

*Ohmi Beef on Rice  
(Serve with Miso Soup)*

\$58

Katsu Don

*Deep Fried Pork Cutlet on Rice*

\$18

Chirashi Don

*Premium Sashimi with Otoro & Salmon Roe  
on Sushi Rice*

\$60

Una Don

*Grilled Eel with Kabayaki Sauce  
on Rice Bowl*

\$32

Kaisen Yaki Meshi

*Seafood Fried Rice*

\$15

Ninniku Yaki Meshi

*Garlic Fried Rice*

\$10

Noodle 麵

Su Zao Soba / Cha Soba

*Hot Buckwheat/Green Tea Noodle in Soup*

\$15

Tempura Inaniwa Udon

*Assorted Tempura with Noodle*

\$25

Inaniwa Udon

*Noodle with Seaweed*

\$15

Zaru Soba / Cha Soba

*Cold Buckwheat/Green Tea Noodle*

\$15

Gyu Niku Inaniwa Udon

*Karubi Wagyu Beef with Noodle*

\$25

Hata Inaniwa Udon

*Wild Grouper with Noodle*

\$25

Soup お椀物

Kinoko Osuimono

*Mushroom Clear Soup*

\$10

Miso Soup

*Bean Paste Soup*

\$6

Atama Miso Shiru

*Fish Head Soup*

\$15

Wakame Osuimono

*Seaweed Clear Soup*

\$8



Atama Miso Shiru

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DESSERTS &  
BEVERAGE

甘味・飲み物



Swiss Roll Cake / Slice Cake

\$8/\$10



Imported Japanese Ice Cream

*Yuzu Sorbet (Citrus Orange), Goma (Black Sesame)*

\$8

Ice Cream

*Macha (Green Tea), Mango, Chocolate*

\$6



Plum Wine Jelly

\$12

Beverage 飲み物

Soft Drinks

*Coke/Coke Light/Coke Zero, Soda  
Water, Sprite, Ice Lemon Tea*

\$4

Sparkling Water

*Perrier*

\$5

Yuzu Tea (Citrus Tea)

*(Hot/Cold)*

\$4

Coffee

\$5



