

SUSHI & SASHIMI MORIAWASE 10PCS 26

M THIN ROLLS 6PCS

A Tekka Maki 6.5

(Tuna fillet rolls)

I Kappa Maki 4

(Thinly cut cucumber rolls)

A Salmon Maki 5

(Salmon fillet rolls)

S MEDIUM ROLLS 5PCS

O California Maki 7

(Crabmeat stick, avocado)

T Ebi-Ten Maki 8

(Prawn tempura)

E Yasai Maki 6

(Vegetable salad)

T Cook Tuna Maki 8

Avocado Maki 6

Soft Shell Crab Maki 9

(Soft-shell crab,cheese)

S Smoky Pork Belly (1PCS) 6

Crumbed pork belly, Shredded chilli, Apple wood smoke

O Octopus Karaage 12

Octopus leg, Japanese mayo

Twice - cooked Kakuni 14

Braised pork belly slices, Pork crackling, Chilli garlic dressing

Foie Gras Chawan Mushi 18

Egg custard, Foie Gras, Dashi gel

Shiitake Scallop (2PCS) 8

Scallop puree, Shiitake, Quail egg

Wild Mushroom Pipe 8.5

Mushroom mix, Truffle oil, Pastry

S T Edamame 6

Sea salt, Truffle oil

Umami Fries 6

Shoestring, Truffle oil, Nori

Angus Tataki 12

Angus sirloin, Onion slices, Garlic chip, Micro green & Garlic vinaigrette

Salmon Carpaccio(6PCS) 14

Salmon, Micro green, Soy dressing

Jidori Karaage 14

Free range chicken, Japanese seasoning, Mayo

Dobin Mushi 10

Egg custard, Prawn, Yuzu triangle

Pork Gyoza (5PCS) 12

Mince pork, Cabbage

Veg Gyoza (5PCS) 12

Cabbage, Carrot, Chickpea, Quinoa

Chicken Katsu 11

Chicken thigh, Panko, Tonkatsu sauce

T Tempura Moriwase 23

Tiger prawns, Seasonal vegetables, Bonito soy dipping

Vegetarian Tempura Moriwase 19

Seasonal vegetables, Bonito soy dipping

S Garden Salad 7

Salad mix, Tomato, Water radish

Spinach Seaweed Salad 9

Spinach Leave, Seaweed, Honey Sesame Dressing

Warm Sautéed Mushroom Salad 9

Assorted wild mushrooms, Salad mix, Yuzu dressing, Parmesan

Salmon Skin Salad 9

Crispy salmon skin, Tobiko, Salad mix, Jalapeno dressing

B Braised Pork Belly 11

Dried shallot, Mayo, Coriander, Pickles

O Crispy Chicken 11

Coleslaw, mayo

Tempura Prawn 11

Egg tartar, Sweeten soy sauce, Lettuces

S Softshell Crab 11

Parmesan cheese, Pickles, Lettuces

M Tofu Steak 21

Silken bean curd, Enoki mushroom, Shiitake, Teriyaki sauce

N The Duck (200g) 34

Charcoal grilled duck breast, Yuzu gel, Micro-green

Unagi Kabayaki 32

Eel, Edamame, Steam rice, Red ginger

Teriyaki Chicken (200g) 25

Chicken thigh, Micro greens, Teriyaki sauce

Poached Salmon(200g) 32

King salmon fillet, mix salad, Miso dressing

Kakuni 26

Slow cook pork belly, pickled daikon

N Kitsune Udon 16

Fish cake, Thick noodle, Seaweed

Tempura Prawn Udon 21

Prawn, Thick noodle, Fish cake, Seaweed

Chilled Citrus Soba 13

Organic soba, lemon slices, citrus konbu broth

N Niku Udon 19

Beef slices, Noodle, Onsen tamago

Gohan 3.5

Steamed rice

Chirashizushi 21

Assortment raw fish, Vinegared rice

S Miso Soup 5

Tofu, Seaweed, Spring onion

Shimeji Suimono 6

Seaweed broth, Shimeji, Tofu

Mushroom Red Miso 6

Mushroom, Tofu, Seaweed, Spring onion

D Black Sesame Panna Cotta 4

Black sesame powder, Lemon Balm

D Dessert Tasting Plate 9

Three house-made desserts of the day

S Soybean Pudding 4

Soybean, Toasted soybean powder, Mascarpone

I Ice Cream/Sorbet 6

Multi-flavours available

Feed Me ! 55/person

Indecisive ?
Let us offer you a variety of dishes and eat until you full.

- You are welcome to choose from your own dishes (exclude premium).
- Minimum two adults. All table members must participate. Half price for kids 4-10 years old. FREE for kids under 3 years old.
- No substitution or menu alteration.
- Charge will be applied on wastage over 100g.

P Toro Sashimi (tuna belly) 6PCS 54

R Uni Sashimi (Sea Urchin) 6PCS 44

M Sashimi Entrée 18PCS 35

I Live Oyster (half dozen) 28

Choice of yuzu dressing, or onion vinaigrette

M COD (180g) 39

Black Cod, Saikyo Miso Dressing

Wagyu Sirloin(150g) 45

Wagyu sirloin, Mushroom mix, Truffle miso Miso

Patagonia Toothfish(180g) 45

Grilled toothfish, Sea salt

Lobster(150g) 46

Lobster tail, Mushroom mix, Ginger root, Truffle miso