Miss Kasumi

Feed me — 59/pp
(Exclude ✽)

Bottomless — 89/pp
(Whole menu)

Minimum two adults. All table members must participate in the same option.

Half price for kids 3-10 years old. Free for kids under 3 years old.

No substitution or menu alteration.

Full charge will be applied on waste.

1.5 hrs ordering time.
2 hrs sitting time.

Friday and Saturday booking only.

ASSORTMENT

Hosomaki 6
Salmon/Avocado/Cucumber

California Futomaki (4pcs) 9
Tobiko,Mayo, Miso Sauce,Crumb Crabstick, Cucumber, Avocado

Spicy Prawn Uramaki (4pcs) 10
Tempura Prawn, Cucumber, Avocado, Spicy Mayo, Teriyaki Sauce, Paprika

Flamed Salmon Uramaki (4pcs) 11
Salmon, Cucumber, Avocado, Spicy Mayo, Teriyaki Sauce,Crumb, Spicy Powder

Spider Uramaki (4pcs) 12
Soft Shell Crab, Cucumber, Cream Cheese, Miso Sauce, Sweet Mustard, Crumb

Seared Salmon Sushi 5pcs 20

✽**Sashimi Assorted (10pcs)** 28

✽**Sushi&Sashimi Moriawase (10pcs)(GFA)** 34

STARTER

Umami Fries (V) 7
Shoestring, Truffle oil, Nori

Spring Roll (4pcs) 6
Japannese spring roll, Mayo

Takoyaki (4pcs) 8
Octopus ball, Tonkatsu sauce, Bonito flake

Agedashi Tofu (4pcs) 10
Tonkatsu Sauce, Mayo

Angus Tataki (6pcs) 19
Angus sirloin, Onion slices, Garlic chip, Micro green & Garlic vinaigrette

Kaki Fry (3pcs) 16
Panko oyster, Wasabi mayo

Salmon Carpaccio (6pcs) 18
Mayo, Miso Sauce, Radish

Buttermilk Karaage 15
Chicken thigh, Buttermilk, Garlic, Mayo, Chili Pepper

Gyoza (5pcs) 13
Pork/ Veg

Chawanmushi (Savoury Egg Custard) 11
Cooked Prawn

✽*Foie Gras* 20

GREENS

Seaweed Salad(V) 6
Seaweed, Cucumber, Edamame

Edamame(GF,V) 7
Blanched soybeans, Maldon salt flakes

Charred Cauliflower(V) 11
Aonori, Honey sesame dressing

Crunchy Cabbage Slaw(V) 11
Roasted peanut, Carrot slices, Furikake, Mayo

SPECIAL

✽**Golden Scallop(1pcs)** 9
Hokkaido scallop, Yuzu gel, Grated daikon, Chives

✽**Kataifi Prawn(1pcs)** 10
U10 tiger prawn, Wasabi Mayo

Wagyu Ball(4pcs) 12
Wagyu 9+ mince, Caramelized onion, Black pepper, Teriyaki sauce

Popcorn Chicken 12
Chicken dices, Sweet plum seasoning

Prawn Croquette 12
Tonkatsu sauce, Mayo

TACO

Kingfish Taco 10
Yuzu kosho, Plum dressing, Green pepper

Salmon Taco 10
Sweet miso, Rice cracker

Tuna Taco 11
Miso tongarashi mayo, Soy bean curd

Wagyu Taco 12
Sweet teriyaki sauce, Chives

BAO BUNS

Braised Pork Belly 11
Dried shallot, Mayo, Coriander, Pickles

Crispy Chicken 11
Coleslaw, Furikake, Mayo

Tempura Prawn 11
Egg tartar, Sweeten soy sauce, Lettuces

Vegetable Croquette 10
Parmesan Cheese, Lettuces, Mayo

MAIN

Tempura Assortment(Seafood/Veg) 29/22
Tiger prawns, Seasonal vegetables & mushroom

Teriyaki Chicken (GFA) 28
Chicken thigh, Teriyaki sauce

Flamed Pork Belly 30
Braised Pork Belly slices, Pickled leaf mustard cabbage, Fried shallot

Sous Vide Salmon (GF) 36
Miso marinated salmon, Miso yuzu dressing

Suntory & Miso Lamb Rib 35
Suntory Beer, Sweet White Miso, Lemon Wedge

✽**The Wagyu Beef** 48
MB 9+ Full Blood Wagyu, Mushroom mix, Baby corn, Truffle sauce

✽**Black Cod** 48
Black cod, White miso, Butter miso dressing

NOODLE&RICE&SOUP

Tempura Udon(Prawn/Veg) 23
Fish Cake, Wakame, Spring onion, Tofu puff

Grilled Unagi Don 28
Fresh Fish, ginger, wasabi

✽**Signature Seafood Udon** 29
Tiger prawn, Scallop, Squid, Anori, Pepper, Cheese, Parsley

Wagyu Yakimeshi 29
Japanese fried rice, Diced wagyu, Egg, Sesame

Gohan(GF) 4
Steamed rice

Miso Soup(GF) 5
Tofu, Seaweed, Spring onion

SHABU

✽**Shabu-shabu** 78
Wagyu slices (100g), Chinese cabbage, Tofu, Mushroom assortment, Dry Noodle, Udon, Dashi konbu broth, Dipping Sauces

DESSERT

Ice Cream(GF/V) 6
Multi-flavours available

Salted Egg Yolk Gelato 8
Custard, Pork Floss, Nori

Umeshu Chocolate Mousse 9
Dark chocolate, Chocolate crumbs, Plum wine

Black Sesame Panna Cotta(GF) 9
Black Sesame powder

✽**Dessert Tasting Plate** 11
Three house-made desserts of the day

✽**Dessert of the Day** 11

We will do our best to do better. Leave a Google /Instagram/ facebook/小红书review, to have a free drink.

*GF= gluten free, GFA= gluten free available ,V=vegetarian *15% surcharge on public holidays