

# Miss かすみ Kasumi

We do a la carte and feed me.

Feed me \$59/pp

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.

## SUSHI & SASHIMI



**Hosomaki \$6**  
Avocado/cucumber/cooked tuna/salmon



**Spicy Prawn Uramaki (4pcs) \$10**  
Tempura prawn, Cucumber, Avocado, Spicy mayo, Panko



**Spider Uramaki (4pcs) \$12**  
Tempura soft shell crab, Cucumber, Cream cheese



**Aburi/Plain Salmon Nigiri (4pcs) \$16**



**Crispy Tuna Uramaki (4pcs) \$12**  
Cooked tuna, Cream cheese, Cucumber, Panko

**California Futomaki (4pcs) \$10**  
Tobiko, Crab stick, Cucumber, Avocado, Mayo

**Flamed Salmon Uramaki (4pcs) \$11**  
Salmon, Cucumber, Avocado, Spicy mayo



**Sashimi Assorted (10pcs) \$28**

**Nigiri & Sashimi Assorted (10pcs) \$34**

## SMALL DISH



**Crispy chicken bao \$10**  
Chicken katsu, Coleslaw, furikake, mayo, tonkatsu sauce, lectus

**Pork Belly Bao \$10**  
Dried shallot, Mayo, Coriander, Pickles

**Soft Shell Crab Bao \$12**  
Coleslaw, Furikake, Mayo

**Salmon Taco (1pc) \$9**  
Sweet miso, Rice cracker, Salmon

**King fish taco (1pc) \$10**  
Yuzu kosho, Plum dressing, Green pepper



**Golden scallop (1pc) \$9**  
Hokkaido scallop, Yuzu gel, Grated daikon, Chives



**Foie Gras Chawanmuchi \$16**  
Savoury Egg Custard, Foie Gras



**Cook Plot, Noodle Chawanmuchi \$10**  
Savoury y Egg Custard, Prawn



**Miso soup \$5**  
Tofu, Seaweed, Spring onion

## APPETIZER COLD



**Seaweed Salad(GF,V) \$7**  
Wakame salad, Red chilli pepper, Cucumber



**Edamame(GF,V) \$7**  
Boiled Soy Beans with Seasalt



**Crunchy Cabbage Slow(V) \$11**  
Cabbage, Carrot, Furikake with Mayo



**Garden salad (v) \$11**  
Mixed salad, tomatoes, sesame dressing



**Cauliflower(V) \$11**  
Aomori, Honey sesame dressing



**Salmon Capacious \$18**  
Mayo, Sushi Sauce, Micro herb



**Pickled Salmon (5pcs) \$12**  
Ser ve with roasted seaweed and spicy homemade sauce



**August Tataki \$18**  
August Beef, Onion, Daikon, Micro herb, onion Sauce, Sesame

## APPETIZER HOT



**Pork Gyoza / Vege Gyoza (4pcs)(V) \$12**  
Pork mince mixed cabbage dumpling / Mixed Veg dumpling



**Okonomiyaki \$12**  
Mixed seafood, Benito flakes, Tonkatsu sauce, mayo



**Wagyu ball \$12**  
Wagyu mince, Caramelized onion, Black peper, Teriyaki sauce



**Chicken skewer (2skewers) \$9**  
Grill marinated chicken

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



## DEEF FRIED



**Umami Fries(V)** \$7  
Shoestring fries with truffle oil and nori



**Takoyaki** \$8  
Deep-fried octopus ball with mayo and tonkatsu sauce



**Spring Roll (4pcs)** \$7  
Fried Japanese mixed veg spring roll, Mayo



**Kaki Fry (4 pcs)** \$16  
Panko oyster, Tonkatsu sauce, Wasabi mayo



**Vege Tempura** \$14  
Seasonal vegetables tempura



**Tempura Prawn** \$8  
Tempura Prawn



**Agedashi Tofu(V)** \$9  
Fried Tofu, Tentsuyu sauce, Bonito flakes, Spring onion



**Wasabi Prawn (4pcs)** \$12  
Prawn, Wasabi mayo



**Shrimp Croquette (4pcs)** \$12  
Shrimp, Bread crumb, Tonkatsu sauce, Mayo



**Buttermilk Karaage** \$15  
Chicken thigh, Buttermilk, Garlic, Mayo, Chili Pepper

## MAIN



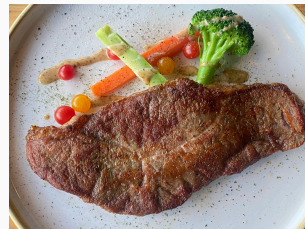
**Flame Pork Belly** \$22  
Braised Pork Belly slices, Pickled, Sesame, Dried shallot, Micro herb



**Sous Vide Salmon (GFA)** \$28  
Miso marinated salmon, Miso yuzu dressing



**Teriyaki Chicken (GFA)** \$18  
Chicken thigh, Teriyaki sauce, Brocolini, carrot, Sesame, Dried chili



**Kasumi beef** \$35  
Angus beef, Broccoli, carrot, tomato, apple wood powder

## NOODLE & RICE



**Plain Udon** \$10  
Mushroom soup, Naruto, Wakame, Inari, Tempura crumb, Spring onion, Sesame



**Seafood Udon** \$22  
Prawn, Scallop, Squid, nori, Pepper, Cheese, Parsley



**Red Beef Curry With Rice** \$18  
Beef, Zucchini, Bamboo, chili, Thai Basil



**Green Curry Chicken With Rice** \$18  
Chicken, Zucchini, Bamboo, chili, Thai Basil



**Curry Chicken Katsu** \$18  
Carrot, Potato, Onion, Curry paste, Chicken katsu, Tonkatsu Sauce, Spring onion, Sesame



**Curry Tofu** \$16  
Carrot, Potato, Onion, Curry paste, Fired tofu, Tonkatsu Sauce, Spring onion, Sesame



**Gyu Don** \$20  
Japanese stir-fried beef, egg, onion, spring onion, and sesame serve with rice



**Unagi Don** \$18  
Unagi, Unagi sauce, Ginger, Egg, Spring Onion, Sesame



**Wagyu Yakimechi** \$18  
Japanese fried rice, Wagyu, Egg, Sesame, Pickled, Spring onion



**Vege Yakimechi Gohan** \$4  
Japanese fried rice, egg, mixed vegetable Stream rice

## DESSERT



**Umeshu Chocolate Mousse** \$9



**Ice Cream** \$6



**Salted Egg Yolk Gelato** \$8



**Black Sesame Panna Cotta** \$9



**Frozen Wanaka Ice Cream** \$9



**Japanese Mochi** \$8

## HOTPOT



**Shabu Shabu** \$39  
Beef slice, Chinese cabbage, Carrot, Tofu, Mushroom assortment  
**Original base (konbu-dashi broth)**  
**Spicy base (Tom Yum broth)**

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We would appreciate any feedback. Leave a Google / Instagram / facebook / 小红书 review, to have a free drink.