

STARTER

Edamame \$9

delicious soft-boiled soybeans

Chawanmushi \$12

steamed egg custard with chicken and mushroom

Fugu Karaage \$23

deep fried blowfish

Tender simmered octopus' leg \$16

Slowly simmered octopus with

Home-made Assortment Pickles \$16

COLD ENTRÉE

Akoya Pearl Oyster (6p) \$28

Wagyu Beef Tataki \$34

lightly seared beef slices with sweet soy onion sauce

Seared Salmon Carpaccio \$29

thinly sliced fresh salmon with shu special dressing

Dynamite \$26

fresh tuna tartare with spicy mayonnaise, spring onion, wasabi and nori seaweed

HOT ENTRÉE

Dashimaki tamago \$28

dashi rolled egg omelette

Buta Kakuni \$26

Japanese style simmered caramelised pork belly with sweet soy sauce

Agedashi Tofu \$26

deep fried tofu in bonito stock and soy broth topped with grated bonito spring onion and spicy radish

Dengaku Eggplant \$28

eggplant with sweet miso paste

Chicken Karaage \$28

deep fried confit chicken served with Japanese citrus pepper paste

Grilled Eel \$26

grilled eel from Kagoshima with yuzu pepper, salt & sweet soy

Grilled Snow crab \$38

grilled snow crab with garlic butter

SASHIMI

Entrée Sashimi (5p) \$23

Tuna & Salmon Sashimi (6p) \$28

3 Kinds of Sashimi (9p) \$38

5 Kinds of Sashimi (15p) \$65

Chef's Omakase Sashimi(20-23p) \$87

ASSORTED SUSHI

Chef Omakase (10p) \$88

chef's choice of fish of the day

Sushi Plate (8 nigiri and sushi roll) \$70

2 x salmon, 2 x tuna, 2 x kingfish, 2 x white fish and sushi roll

Salmon/Tuna /King fish (6p) Plate \$54

fresh salmon, seared salmon, fresh tuna, marinated tuna, fresh kingfish and seared king fish

SUSHI ROLL

Cucumber Roll \$13

Avocado Roll \$13

Salmon Roll \$15

Tuna Roll \$15

H/R I/O

Tuna & Avocado Roll/HR \$12 \$24

Salmon & Avocado Roll \$12 \$24

Tempura Prawn Roll \$14 \$26

PLEASE DO NOT SPLIT BILL

MAIN

Octopus ponzu \$32

Pan fried octopus with ponzu sauce

Teriyaki Chicken \$36

confit chicken thigh fillet served with teriyaki sauce

Roasted Duck \$42

slow cooked duck breast with sesame dressing

Grilled Black Cod \$39

grilled cod marinated with saikyo miso

Salt koji - grilled alfonsino \$38

grilled alfonsino marinated koji salt

Wagyu Beef Steak \$58

premium wagyu sirloin served with sesame garlic sauce

Conger Eel Rice \$36

grilled conger eel served on a bowl of rice

Wagyu beef steak rice bowl \$40

grilled wagyu steak with poached egg & yakiniku sauce

TEMPURA

Served with flavoured salt and tempura sauce

Seafood Tempura \$34

a variety of deep-fried prawn, white fish, salmon etc tempura

Vegetable Tempura \$32

a variety of deep-fried vegetables tempura

Prawn Tempura \$35

5p deep fried tiger prawns

Assorted Tempura \$38

deep fried tiger prawns, fish fillet and a variety of vegetables

NOODLES

Tempura Udon (Hot or Cold) \$29

udon noodle in soup with spring onion, seaweed, seafood & vegetable tempura on side

Tempura Soba (Hot or Cold) \$29

buckwheat noodle in soup with spring onion, seaweed and seafood & vegetable tempura on side

SALAD

Mixed Green Salad \$18

mixed greens, cherry tomato, avocado, and cucumber with special dressing

Wakame Seaweed Salad \$20

mixed greens with topped seaweed with special dressing

Wagyu beef salad \$28

mixed greens with seared wagyu beef with sesame dressing

SIDE DISH

Onigiri Rice ball (2p) \$14

Steam Rice \$5

Miso Soup \$6

Home-made Assortment Pickles \$16

Pickles Ginger \$3

Onsen Tamago \$3

Japanese style poached egg with dashi sauce

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