

Hot

Kani-Cream Korokke

crab white sauce croquette served w/ tangy tomato sauce, black garlic & mango

250

Yuzu Shrimp Tempura

shrimp tempura w/ yuzu mayo, yuzu kosho & shiitake

250

Kamo Shabu

duck shabu-shabu w/ cha-soba, leek & yuzu kosho

290

Wagyu Dark Curry

slow cooked wagyu w/ rich flavors of house-made flatbread accompanied by aromatic ja'atar

350

Wagyu Sumiyaki

120gr expertly char-grilled MB9 wagyu (AUS)

490

Unagi Shirayaki/Kabayaki

grilled unagi w/ a touch of Japanese condiments

260//500

TKG (Tamago Kake Gohan)

A5 wagyu (JPN) w/ truffle, ikura & slow cooked egg yolk

580

Cold

Sakoshi Oyster

2 pieces Japanese Sakoshi Bay Oyster w/ tozasu sauce

160

Kamo-Rosu

slow cooked duck breast w/ bold accompaniments

180

Carpaccio

daily selected fish transformed into a delectable dish

180

Toro Tartare

cured tuna belly w/ sesame oil, fresh wasabi & spring onions

230

Hassun

a delightful medley of japanese small dishes

240

Sashimi Moriwase

assortment of daily seasonal sashimi

340

Today's Nigiri

5-piece assortment nigiri platter showcasing the seasonal perfections. **vegetarian option available*

380

Nine Teacup Sushi

exquisite & flavourful sushi creations

480

Seasonal Nigiri & Sashimi

*nigiri 2pcs & sashimi 3pcs

*kindly inquire with our server about the daily fresh fish selection

*5gr kaluga caviar add on 400k (bumps available)

	N	S		N	S
Vegetarian Nigiri	60	-	King Salmon	140	270
Squid	80	100	Kinmedai	160	270
Unagi	80	160	Toro	180	280
Hamachi	90	160	Ama Ebi	220	310
Maguro	120	160	Ikura	250	360
Hotate	130	170	Uni	380	550

Mains

Grilled Tako

grilled octopus w/ ume-dare, sansho miso & oil

250

Tempura Moriwase

tempura moriwase seafood w/ tentsuyu, **vegetarian option available*

280

Guriru Prawns

grilled prawns w/ yolk miso, mix mushrooms, black garlic & burnt lime

300

Black Cod Saikyoyaki

black cod w/ miso & yuzu kosho salad

330

Wagyū Sutēki

200gr MB9 Wagyu (AUS) w/ mushroom sauce, grilled organic veggies, fresh wasabi & sashimi shoyu

950

Sides

Gohan

80

Edamame **salt/spicy*

50

Corn **normal/spicy*

60

Salad

60

Miso Soup

85

Chawanmushi

150

Desserts

Housemade Ice Cream

40

**matcha/chocolate*

Mizumanjyu

60

Fruit Daifuku

60

Triple Chocolate Fondant

100

Yuzu Cheesecake

with Matcha Ice Cream

120

Menu is subject to change without notice due to seasonal availability.

For any dietary requirements, please consult our waiters for alternative menu options.

Price are subject to 10% Tax & 6% Service Fee