









CACHIMI MODIAWACE
SASHIMI MORIAWASE
4 Kinds \$38
Otoro, salmon, hamachi and fish of the day.
5 Kinds \$48
Otoro, salmon, hamachi, hotate and fish of the day.
6 Kinds \$68 Otoro, hamachi, shima-aji, salmon, tai and botan ebi.
Otoro, hamachi, shima-aji, salmon, tai and botan ebi.
7 Kinds \$88
Otoro, salmon, tai, shima-aji, botan ebi, uni and ikura.
otoro, samon, tan, simila aji, sotan osi, am ana ikara.
A CREENERY ESCARARE
A GREENERY ESCAPADE
Karai Yaki Edamame 🌜\$11
Charcoal-grilled edamame tossed with gochuchang and salt.
Okonomiyaki\$8
Japanese teppanyaki pancake skewer
Tosa Tofu \$12
Deep-fried tofu wrapped with bonito flakes in
homemade dashi broth.
RIDE THE WAVES
Constant Channel willed Constant Drive
Seasonal Charcoal-grilledSeasonal Price Fish of the Day
Please check with our friendly staff on what's fresh out of the
ocean today.
Tako Wasabi\$9
Seasoned raw octopus with wasabi.
Grilled Octopus\$35
Charcoal-grilled octopus with tomato, olive and garlic chips. Topped with balsamic vinegar and olive oil.
Topped with basaine vinegal and onve on.
Tatami lwashi\$12
Charcoal-grilled crispy Japanese baby sardine cracker

Ama Ebi Karaage

Deep-fried Japanese sweet shrimps

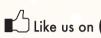
Eihire	_\$15
Grilled dried stingray fin	
Unagi Manjū	_\$16
Charcoal-grilled sea eel nestled in deep-fried bun.	
Hotate Sake Bata Yaki	_\$18
2 pieces of charcoal-grilled hotate with Japanese wine and b	outter.
Surume Ikayaki	_\$26
Charcoal-grilled Japanese flying squid with shichimi chilli flal	ces.
Asari Nabe Bata Yaki	_\$22
White clam with Japanese wine and butter served in claypot	
Crispy Tuna Tataki Platter	_\$26
Shallow-fried breaded sliced tuna topped with guacamole and ikura.	
Grilled Boston Lobster 🌜	_\$28
Charcoal-grilled half Boston lobster topped with spicy onion sauce.	
Salmon Mentaiyaki	\$29
Charcoal-grilled salmon with mentaiko-mayo.	
Gindara Mentaiyaki	_\$39
Charcoal-grilled cod with mentaiko-mayo.	
Hamachi Kama Shioyaki	_\$39
Charcoal-grilled amberjack collar with sea salt.	
Yaki Sakana	_\$16
Charcoal-grilled Japanese seabass	



\$13











COME ON SHORE		Kurobuta Pork Shogayaki	⊅ວ
Kamo Confit	\$18	Charcoal-grilled marinated pork ioin with noney ginger sat	ice.
Crispy Irish duck leg and potato mash topped with tobiko. Served with red wine tonkatsu sauce.	•	Australian Wagyu Tataki Platter (120g) Lightly-seared sliced wagyu served with yuzu ponzu sauce	
Gyoza	\$12	A5 Kagoshima Wagyu (100g)	_ \$4
Deep-fried chicken dumpling served with mayonnaise.	•	Charcoal-grilled wagyu beef served with Chef's homemade	
Karaage (\$10	Yaki Beef Short Rib	
Deep-fried chicken thigh served with spicy miso paste.	•	500g – 600g (Good for 2pax)	
Nikomi Hamburg	¢15	700g – 800g (Good for 4pax and above)	
Slow-cooked ground chicken patty with egg.	Ψ13	Charcoal-grilled beef short rib with sea salt and black pepp sauce. Best enjoyed with Gohan.	oer
Tonkatsu	\$29	Mixed Grilled Platter	\$9
Deep-fried pork loin with assorted fresh salad. Served with rewine tonkatsu sauce.	ed	Charcoal-grilled Australian wagyu and Kurobuta pork shog served with tuna tartare, tatami iwashi and salad.	
(JAPA Bara Chirashi Don of the Day	A N E S \$39	THE BASIC SE STAPLES) Ebi Tempura Inaniwa Udon	\$2
Gara Chirashi Don of the Day Daily Chef's selected premium seasonal sashimi served on a b	A N E S \$39	SE STAPLES)	\$2
Bara Chirashi Don of the Day Daily Chef's selected premium seasonal sashimi served on a boof vinegared rice.	ANES \$39 ped	Ebi Tempura Inaniwa Udon Inaniwa noodles in bonito broth served with breaded	-
Bara Chirashi Don of the Day	ANES \$39 Ded \$29	Ebi Tempura Inaniwa Udon Inaniwa noodles in bonito broth served with breaded deep-fried prawn.	\$2
Bara Chirashi Don of the Day Daily Chef's selected premium seasonal sashimi served on a boof vinegared rice. Aburi Salmon Mentai Maki Breaded and deep-fried prawn and crabstick roll topped with lightly-torched salmon mentai and ikura.	ANES 539 5ed 529	Ebi Tempura Inaniwa Udon Inaniwa noodles in bonito broth served with breaded deep-fried prawn. Sakana Shio Kawaii Somen Traditional hand-pulled organic thin rice noodle soup serve	\$2 ed wit
Bara Chirashi Don of the Day	\$39 bed \$29	Ebi Tempura Inaniwa Udon Inaniwa noodles in bonito broth served with breaded deep-fried prawn. Sakana Shio Kawaii Somen Traditional hand-pulled organic thin rice noodle soup serve charcoal-grilled Japanese seabass.	\$2 ed wit
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