



**USHIO**  
Sumiyaki & Sake Bar

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## 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.

**7 Kinds** \_\_\_\_\_ **\$88**

Otoro, salmon, tai, shima-aji, botan ebi, uni and ikura.

## A GREENERY ESCAPE

**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

**Seasonal Charcoal-grilled \_\_\_\_\_ Seasonal 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.

**Tatami Iwashi** \_\_\_\_\_ **\$12**

Charcoal-grilled crispy Japanese baby sardine cracker

**Ama Ebi Karaage** \_\_\_\_\_ **\$13**

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 butter.

**Surume Ikeyaki** \_\_\_\_\_ **\$26**

Charcoal-grilled Japanese flying squid with shichimi chilli flakes.

**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 Mentaikyaki** \_\_\_\_\_ **\$29**

Charcoal-grilled salmon with mentaiko-mayo.

**Gindara Mentaikyaki** \_\_\_\_\_ **\$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



Spicy

All menu items are subject to change due to seasonality and availability of ingredients. All prices indicated are subject to 10% service charge and prevailing government tax. Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food-borne illnesses.



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## COME ON SHORE

### **Kamo Confit** \_\_\_\_\_ \$18

Crispy Irish duck leg and potato mash topped with tobiko. Served with red wine tonkatsu sauce.

### **Gyoza** \_\_\_\_\_ \$12

Deep-fried chicken dumpling served with mayonnaise.

### **Karaage** \_\_\_\_\_ \$10

Deep-fried chicken thigh served with spicy miso paste.

### **Nikomi Hamburg** \_\_\_\_\_ \$15

Slow-cooked ground chicken patty with egg.

### **Tonkatsu** \_\_\_\_\_ \$29

Deep-fried pork loin with assorted fresh salad. Served with red wine tonkatsu sauce.

### **Kurobuta Pork Shogayaki** \_\_\_\_\_ \$32

Charcoal-grilled marinated pork loin with honey ginger sauce.

### **Australian Wagyu Tataki Platter (120g)** \_\_\_\_\_ \$32

Lightly-seared sliced wagyu served with yuzu ponzu sauce.

### **A5 Kagoshima Wagyu (100g)** \_\_\_\_\_ \$40

Charcoal-grilled wagyu beef served with Chef's homemade paste.

### **Yaki Beef Short Rib**

**500g – 600g** (Good for 2pax) \_\_\_\_\_ \$68

**700g – 800g** (Good for 4pax and above) \_\_\_\_\_ \$108

Charcoal-grilled beef short rib with sea salt and black pepper sauce. Best enjoyed with Gohan.

### **Mixed Grilled Platter** \_\_\_\_\_ \$92

Charcoal-grilled Australian wagyu and Kurobuta pork shogayaki, served with tuna tartare, tatami iwashi and salad.

## 🌸 BACK TO THE BASIC 🌸 (JAPANESE STAPLES)

### **Bara Chirashi Don of the Day** \_\_\_\_\_ \$39

Daily Chef's selected premium seasonal sashimi served on a bed of vinegared rice.

### **Aburi Salmon Mentai Maki** \_\_\_\_\_ \$29

Breaded and deep-fried prawn and crabstick roll topped with lightly-torched salmon mentai and ikura.

### **Cold Udon** \_\_\_\_\_ \$16

Inaniwa udon, tentsuyu, leek, cucumber, taberu rayu and tanuki topped with sakura ebi.

### **Kimchi Niku Udon** \_\_\_\_\_ \$16

Silky hand-pulled noodle soup with stir-fried beef and kimchi.

### **Ebi Tempura Inaniwa Udon** \_\_\_\_\_ \$26

Inaniwa noodles in bonito broth served with breaded deep-fried prawn.

### **Sakana Shio Kawaii Somen** \_\_\_\_\_ \$20

Traditional hand-pulled organic thin rice noodle soup served with charcoal-grilled Japanese seabass.

### **Gohan** \_\_\_\_\_ \$4

Steamed koshihikari rice with pickles.

## 🌸 THE ULTIMATE SUNSET 🌸

### **Mango Mochi** \_\_\_\_\_ \$8

Fruity mango-flavoured mochi served with frozen mango cubes.

### **Brown Sugar Boba Mochi** \_\_\_\_\_ \$8

Sweet nutty boba-flavoured mochi served with blueberry.

### **Tiramisu Mochi** \_\_\_\_\_ \$8

Rich tiramisu-flavoured mochi topped with chocolate sauce.

### **Yuzu Sorbet** \_\_\_\_\_ \$8

Refreshing Japanese yuzu sorbet

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