



USHIO
Sumiyaki & Sake Bar

Like us on   @ushiosg

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.

Cream Cheese Kabocha Salad _____ **\$12**

Winter squash mash with cream cheese and raisin.

Tosa Tofu _____ **\$12**

Deep-fried tofu wrapped with bonito flakes in homemade dashi broth.

Osaka Fries _____ **\$12**

Fries topped with ito kezuri, mayonnaise, tako sauce and tobiko.

Cream Korokke _____ **\$17**

Panko-breaded and deep-fried mashed potato with cream cheese.

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.

Takoyaki _____ **\$13**

Japanese octopus ball topped with bonito flakes.

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 deep-fried bun

Hotate Sake Bata Yaki _____ **\$18**

2 pieces of charcoal-grilled hotate with Japanese wine and butter.

Ika Geso _____ **\$21**

Deep-fried crispy breaded squid tentacles with truffle-mayo.

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 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.



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.



USHIO
Sumiyaki & Sake Bar

Like us on   @ushiosg

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 _____ \$16

Deep-fried chicken thigh with spicy miso paste.

Chicken Wing _____ \$16

Gojuchang chicken wing with mentai fries.

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 (700g – 800g) _____ \$108

(Good for 4pax and above)

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 🌸

Goma Ice-cream _____ \$8

Black sesame ice-cream

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.