









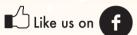
SASHIMI MORIAWASE
4 Kinds \$38
Otoro, salmon, hamachi and fish of the day.
5 Kinds \$48
Otoro, salmon, hamachi, hotate and fish of the day.
/ Winds
6 Kinds \$68 Otoro, hamachi, shima-aji, salmon, tai and botan ebi.
7 Kinds \$88
Otoro, salmon, tai, shima-aji, botan ebi, uni and ikura.
A CREENERY ESCARARE
A GREENERY ESCAPADE
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-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.
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Takoyaki\$13 Japanese octopus ball topped with bonito flakes.

Grilled Octopus Charcoal-grilled octopus with tomato, olive and garlic chips. Topped with balsamic vinegar and olive oil.	_\$35
Tatami lwashi Charcoal-grilled crispy Japanese baby sardine cracker	_\$12
Ama Ebi Karaage Deep-fried Japanese sweet shrimps	_\$13
Eihire Grilled dried stingray fin	_\$15
Unagi ManjūCharcoal-grilled sea eel deep-fried bun	_\$16
Hotate Sake Bata Yaki2 pieces of charcoal-grilled hotate with Japanese wine and k	_ \$18 outter.
Ika Geso Deep-fried crispy breaded squid tentacles with truffle-mayo.	_\$21
Surume Ikayaki Charcoal-grilled Japanese flying squid with shichimi chilli fla	_ \$26 kes.
Asari Nabe Bata Yaki	_ \$22
Crispy Tuna Tataki Platter Shallow-fried breaded sliced tuna topped with guacamole and ikura.	_\$26
Grilled Boston Lobster Charcoal-grilled half Boston lobster topped with spicy onion sauce.	_\$28
Salmon Mentaiyaki	_\$29
Gindara Mentaiyaki	_\$39
Hamachi Kama ShioyakiCharcoal-grilled amberjack collar with sea salt.	_\$39













COME ON SHORE

wine tonkatsu sauce.

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

Kurobuta Pork ShogayakiCharcoal-grilled marinated pork loin with honey ginger sauce	\$32 e.
Australian Wagyu Tataki Platter (120g) Lightly-seared sliced wagyu served with yuzu ponzu sauce.	\$32
A5 Kagoshima Wagyu (100g) Charcoal-grilled wagyu beef served with Chef's homemade p	\$40 aste.
Yaki Beef Short Rib (700g – 800g)\$ (Good for 4pax and above) Charcoal-grilled beef short rib with sea salt and black pepper sauce. Best enjoyed with Gohan.	5 108



BACK TO THE BASIC



(JAPANESE STAPLES)

Bara Chirashi Don of the Day\$	39
Daily Chef's selected premium seasonal sashimi served on a be of vinegared rice.	d
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 tanuk	i

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 🌼

\$8 Goma Ice-cream

Black sesame ice-cream