



USHIO
Sumiyaki & Sake Bar

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SASHIMI MORIAWASE

4 Kinds _____ \$45

Akami, salmon, hamachi and fish of the day.

5 Kinds _____ \$55

Akami, salmon, hamachi, hotate and fish of the day.

A GREENERY ESCAPE

Karai Yaki Edamame  _____ \$15

Charcoal-grilled edamame tossed with gochuchang and salt.

Okonomiyaki _____ \$11

Japanese teppanyaki pancake skewer

Tosa Tofu _____ \$16

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

Cream Korokke _____ \$21

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 _____ \$12

Seasoned raw octopus with wasabi.

Grilled Octopus _____ \$38

Charcoal-grilled octopus with tomato, olive and garlic chips. Topped with balsamic vinegar and olive oil.

Tatami Iwashi _____ \$16

Charcoal-grilled crispy Japanese baby sardine cracker

Ama Ebi Karaage _____ \$16

Deep-fried Japanese sweet shrimps

Eihire _____ \$18

Grilled dried stingray fin

Unagi Manjū _____ \$19

Charcoal-grilled sea eel nestled in deep-fried bun.

Hotate Sake Bata Yaki _____ \$21

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

Surume Ikeyaki _____ \$29

Charcoal-grilled Japanese flying squid with shichimi chilli flakes.

Asari Nabe Bata Yaki _____ \$25

White clam with Japanese wine and butter served in claypot.

Crispy Tuna Tataki Platter _____ \$29

Shallow-fried breaded sliced tuna topped with guacamole and ikura.

Grilled Boston Lobster  _____ \$31

Charcoal-grilled half Boston lobster topped with spicy onion sauce.

Salmon Mentaikyaki _____ \$32

Charcoal-grilled salmon with mentaiko-mayo.

Gindara Mentaikyaki _____ \$42

Charcoal-grilled cod with mentaiko-mayo.

Hamachi Kama Shioyaki _____ \$42

Charcoal-grilled amberjack collar with sea salt.

Yaki Sakana _____ \$19

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 _____ \$21

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

Gyoza _____ \$15

Deep-fried chicken dumpling served with mayonnaise.

Karaage _____ \$13

Deep-fried chicken thigh served with spicy miso paste.

Nikomi Hamburg _____ \$18

Slow-cooked ground chicken patty with egg.

Tonkatsu _____ \$32

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

Kurobuta Pork Shogayaki _____ \$39

Charcoal-grilled marinated pork loin with honey ginger sauce.

Australian Wagyu Tataki Platter (120g) _____ \$39

Lightly-seared sliced wagyu served with yuzu ponzu sauce.

A5 Kagoshima Wagyu (100g) _____ \$43

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

Yaki Beef Short Rib

500g – 600g (Good for 2pax) _____ \$88

700g – 800g (Good for 4pax and above) _____ \$115

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

Mixed Grilled Platter _____ \$98

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 _____ \$42

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

Aburi Salmon Mentai Maki _____ \$32

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

Cold Udon _____ \$19

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

Kimchi Niku Udon _____ \$19

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

Ebi Tempura Inaniwa Udon _____ \$29

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

Sakana Shio Kawaii Somen _____ \$23

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 _____ \$11

Fruity mango-flavoured mochi served with frozen mango cubes.

Brown Sugar Boba Mochi _____ \$11

Sweet nutty boba-flavoured mochi served with blueberry.

Tiramisu Mochi _____ \$11

Rich tiramisu-flavoured mochi topped with chocolate sauce.

Yuzu Sorbet _____ \$11

Refreshing Japanese yuzu sorbet

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