



USHIO

Sumiyaki & Sake Bar



☀️ LUNCH VIEW ☀️

BREATHTAKING ITINERARY SETS

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| 1. Tonkatsu _____ \$32
<i>Pickles • Chawanmushi • Miso Soup • Rice</i>
Breaded and deep-fried crispy pork chop served with red wine tonkatsu sauce. | 6. A5 Wagyu Don _____ \$42
<i>Pickles • Chawanmushi • Salad • Miso Soup • Onsen Egg • Rice</i>
Charcoal-grilled Kagoshima A5 wagyu with homemade sauce. |
| 2. Salmon Mentaiyaki _____ \$28
<i>Pickles • Chawanmushi • Miso Soup • Rice</i>
Charcoal-grilled salmon fillet topped with mentaiko-mayo and ikura. | 7. Sashimi and Tori Karaage _____ \$42
<i>Pickles • Chawanmushi • Miso Soup • Rice</i>
4 kinds of sashimi and deep-fried crispy chicken thigh. |
| 3. Unagi Don _____ \$32
<i>Pickles • Chawanmushi • Salad • Miso Soup • Onsen Egg • Rice</i>
Charcoal-grilled freshwater eel | 8. Salmon Ikura Don _____ \$28
<i>Pickles • Salad • Miso Soup • Vinegared Rice</i>
Salmon sashimi topped with ikura. |
| 4. Gindara Mentaiyaki _____ \$38
<i>Pickles • Chawanmushi • Miso Soup • Rice</i>
Charcoal-grilled cod topped with mentaiko-mayo. | 9. Bara Chirashi and Uni Don _____ \$45
<i>Pickles • Salad • Miso Soup • Vinegared Rice</i>
4 kinds of diced seasonal sashimi and sea urchin topped with ikura. |
| 5. Kimchi Niku Udon _____ \$26
<i>Pickles • Chawanmushi • Salad</i>
Silky rice noodle soup with stir-fried beef and kimchi. | 10. Chirashi and Uni Don _____ \$48
<i>Pickles • Salad • Miso Soup • Vinegared Rice</i>
5 kinds of sliced seasonal sashimi and sea urchin topped with ikura. |

☀️ OFF THE BEATEN TRACK ☀️

A LA CARTE

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| 1. Sake _____ \$9
3 pieces of Norwegian salmon | 9. Edamame _____ \$4
Japanese green soybeans boiled and lightly salted. |
| 2. Maguro Akami _____ \$10
3 pieces of bluefin top loin | 10. Ika Geso _____ \$12
Deep-fried crispy breaded squid tentacles served with truffle-mayo. |
| 3. Mekajiki _____ \$10
3 pieces of swordfish | 11. Karaage 🌶️ _____ \$16
Deep-fried chicken thigh with spicy miso paste. |
| 4. Hamachi _____ \$10
3 pieces of yellowtai | 12. Takoyaki _____ \$9
Japanese octopus ball topped with bonito flakes. |
| 5. Hotate _____ \$18
2 whole Hokkaido scallop | 13. Cream Korokke _____ \$12
Deep-fried panko-crusting mashed potato with cream cheese. |
| 7. Sashimi Moriawase _____ \$28
3 kinds Chef's selection of assorted seasonal sashimi. | 14. Goma Ice-cream _____ \$4
Black sesame ice-cream |
| 8. Chawanmushi _____ \$6
Japanese steamed egg custard | |



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.