

SAKE & IZAKAYA

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SASHIMI & FRESH

SALMON SASHIMI (6P)		17.5
KINGFISH SASHIMI (6P)		17.5
TUNA SASAHIMI (6P)		19
MIYUKI SASHIMI PLATTER	4 pieces of Salmon, Kingfish, Tuna & Scallops	48
SA OYSTERS (4P)	SA Oysters with ginger citrus juice & salmon roe	22


  All sashimi GF & DF

GRILL & CHARCOAL (2 Skewers per serve)

HASAMI	Chicken thigh & scallion cut skewer in tare	12
BUTA-BARA	Braised pork belly with tare	13
ENOKI PORK	Enoki mushroom pork rolls with yakiniku sauce	14
YAKINIKU BEEF	Marinade wagyu beef with yakiniku sauce	14
KAMO YAKI	Duck breast with BBQ plum sauce	14
IKA	Grilled squid	12
GARLIC PRAWN	Prawn with garlic mayo	13
VEGAN DENKAKU 	Eggplant, tofu and shiitake with miso sauce	10
CHARCOAL PLATTER	Combination of charcoal grilled skewers -8skewers	48
SPICY LAMB CHOP (1P)	Lamp chop with Japanese sauce	10

GFO Available with GF sauce

TEMPURA

PRAWN COMBO	Prawn spring roll & minced prawn tempura	12
MANGO CREAM SHRIMP	Deep-fried shrimp with manago cream mayo	14.5
KUSHI KATSU CHICKEN	Panko chicken katsu skewer with katsu mayo	12
KUSHI KATSU PORK	Panko pork katsu skewer with katsu mayo	14
MINI VEGETABLE TEMPURA 	Assorted vegetable tempura	14.5

FROM BAR

WHITE WINE OF THE DAY	Daily choice of special white wine - a glass	8
RED WINE OF THE DAY	Daily choice of special red wine - a glass	8
HOUSE SAKE	Daily choice of Sake - a cup	6

 VEGAN  GLUTEN FREE  DAIRY FREE

 VEGETARIAN GFO : GLUTEN FREE OPTION VO : VEGETARIAN OPTION

15% SURCHARGE ON PUBLIC HOLIDAY
PLEASE INFORM DIETARY ISSUE BEFORE ORDER
KITCHEN CLOSE AT 2:30 FOR LUNCH BREAK



MAIN

			[SET]	[A LA CARTE]
MISO EGGPLANT		DEEP FRIED EGG PLANT, MISO SAUCE	\$24.5	\$21.5
TERIYAKI SALMON	GFO	GRILLED SALMON, TERIYAKI SAUCE, JAPANESE EGG OMELETT	\$29.5	\$26.5
NAMBAN GRILLED CHICKEN	GFO	GRILLED CHICKEN, SWEET SOY NAMBAN SAUCE	\$28.5	\$25.5
BUTA KAKUNI	GFO	JAPANESE BRAISED PORK BELLY	\$28.5	\$25.5
HAMBAGU STEAK		JAPANESE STYLE HAMBURGER STEAK	\$29.5	\$26.5
WAGYU STEAK	GFO	GRILLED AUS WAGYU BEEF	\$39.5	\$37.5
EBI HOTATE YAKI	GFO	GRILLED PRAWN & SCALLOP, JAPANESE TERIYAKI CHILI SAUCE	\$38.5	\$35.5
IN SET : MAIN DISH AND SIDE OF ASSORTED VEGETABLE , RICE, SOUP N A LA CARTE : MAIN DISH AND SIDE OF ASSORTED VEGETABLE				
RICE BOWL TEN DON	VGO	ASSORTED TEUMPURA, EGG OMELETTE, SPRING ONION		\$26.5
RICE BOWL MIYUKI DON		SEARED SALMON , PANKO CRUMBED PRAWN & EEL, EGG OMELETTE, SPRING ONION		\$29.5
TOKYO CURRY				
RICE OR UDON				
• TRUFFLE POTATO & TOFU CROQUETTE				\$23.5
• CHICKEN KARA-AGE				\$24.5
• PORK KATSU				\$26.5
JAPANESE FRIED RICE				\$19.5
JAPANESE STYLE FRIED RICE WITH CHICKEN AND ASSORTED VEG, HOUSE MADE TERIYAKI SAUCE				
TORNADO OMURICE				\$24.5
FRIED RICE, BACON, MIXED VEGETABLES, FLUFFY EGG OMELETTE, JAPANESE DEMI-GLAZE				
WAGYU HIYASHICHUKA - COLD RAMEN				\$27.5
JAPANESE STYLE COLD RAMEN ASSORTED VEG AND SMOKED HAM, WITH WAGYU ON TOP				
NAGASAKI SEAFOOD NOODLE SOUP				\$26.5
JAPANESE STYLE SEAFOOD NOODLE SOUP, RAMEN NOODLE, ASSORTED SEAFOODS, VEGETABLES				
SUMMER SOBA	VGO : with Vegetable Tempura			\$25.5
SOBA NOODEL WITH SASHIMI TOPPING AND ASSORTED FRESH VEG				

SOMETHING ON SIDE

AVO/CUCUMBER SALAD		\$10.5	CHIPS WITH MOZZA MOCHI	\$12.5
SUPREME GOLDEN CHICKEN		\$12.5	DEEF-FRIED KIMCHI PORK GYOZA (5P)	\$12.5
DUCK SPRING ROLL (4P)		\$14.5		