

飯物汁物

DONBURI

Rice



Ton Katsu Curry Don
豚カツ/カレーライス
Deep-fried pork loin with Japanese curry, rice and cabbage salad 16.8

Chicken Katsu Curry Don
鶏カツ/カレーライス
Deep-fried chicken thigh with Japanese curry, rice and cabbage salad 15.8



Seafood Curry Don
シーフード/カレーライス
Homemade Japanese seafood curry with rice and salad 18.6



Buta Don
豚丼
Pan-seared pork fillet with kabayaki sauce in a rice bowl 14.8

Oyako Don
親子丼
Pan-fried chicken, served with savoury egg in a rice bowl 12.8



Chashu Kabayaki Don
チャーシュー丼
Charcoal-grilled pork loin with kabayaki sauce, in a rice bowl 14.2



Ton Katsu Don
豚カツ丼
Breaded pork loin, deep-fried with egg, in a rice bowl 14.8



Ebi Tamago Don
海老玉子丼
Tempura prawns with savoury egg, in a rice bowl 15.8



Tori Shogayaki Don
鶏生姜焼き丼
Pan-fried chicken thigh, soft egg with soy-ginger sauce, in a rice bowl 13.8



Unagi and Salmon Don
鮭炙り鰻丼
Salmon and sea eel with kabayaki sauce in a sushi rice bowl 19.2



Shin Chirashi
心散し寿司
Premium sashimi selection in a sushi rice bowl 23.8



Salmon Ikura Don
サーモンいくら丼
Salmon sashimi and salmon roe in a sushi rice bowl 17.8



Sake Chazuke
鮭茶漬け
Salmon flakes with rice in hot broth 6.6

Ume Chazuke
梅茶漬け
Sour plum with rice in hot broth 5.6



Maguro Zuke Don (Bluefin)
鰹漬け丼
Marinated bluefin tuna sashimi in a sushi rice bowl 17.8



Garlic Fried Rice
ガーリックライス
Fragrant garlic fried rice with spring onions 4.8

Rice
ご飯
Steamed Japanese rice 2.5

Sanshoku Don
三色丼
Sashimi slices of salmon, bluefin tuna and swordfish in a sushi rice bowl 17.8



SOUP

Hamachi Soup
ハマチ味噌汁
Yellowtail fish head simmered in miso soup 9.8

Sake Kabuto Soup
鮭兜味噌汁
Salmon fish head simmered in miso soup 6.8

Miso Soup
味噌汁 2.5



Japanese Rice

A heartwarming Japanese dining experience can't do without delicious Japanese rice. Shin Kushiya uses only rice grown in Japan, because it just tastes that much better!



Chef's Recommendation.

麵類

MENRUI

Noodles



推奨する Beef Inaniwa Udon
牛糺うどん
Thinly-sliced beef with premium hand-cut thin udon, in a rich broth 17.8



Tori Nanban Udon / Soba
鶏南蛮うどん/蕎麦
Japanese noodles with chicken and vegetables 13.8



推奨する Kimuchi Nabe Udon ☺
キムチ鍋焼きうどん
Japanese claypot noodles in a spicy kimuchi stock 17.6



☺ Nabeyaki Udon ☺
鍋焼きうどん 鶏
Japanese claypot noodles with prawn tempura, vegetables and chicken 15.8



Chashu Udon / Soba
チャーシューうどん/蕎麦
Japanese noodles with grilled pork loin in a rich broth 14.6



推奨する Sansai Udon / Soba
山菜うどん/蕎麦
Japanese noodles with wild vegetables in broth 12.8



Tempura Udon
天婦羅うどん
Assorted tempura with Japanese noodles in a light broth 17.8



Shin Truffle-infused Uni Pasta
トリュフ風味の雲丹パスタ 心スタイル
Chilled angel hair pasta with truffle oil (Limited orders) 12.8
with Scallop sashimi 20.8
with Uni sashimi 26.8



推奨する Mentaiko Pasta
明太子パスタ
Pasta tossed with codfish roe, bacon and seaweed 16.6



Spicy Prawn Pasta
スパイシー海老パスタ
Fresh sea prawns pasta infused with spicy prawn stock 15.4



Tenzaru
天ざる
Assorted tempura served with chilled buckwheat noodles 17.8



Zaru Udon / Soba
ざるうどん/蕎麦
Chilled noodles with homemade dipping sauce 8.8



Cold Somen
冷しそうめん
Chilled ultra-thin noodles, prawn, shiitake and dipping sauce 14.2



Cha Soba
茶蕎麦
Chilled green tea noodles with homemade dipping sauce 10.8



Hiyashi Onsen Cha Soba
冷し温泉玉子茶蕎麦
Green tea noodles with wild vegetables and egg, in a cold broth 13.6



推奨する Tosei Inaniwa Udon
渡世糺うどん
Premium hand-cut thin udon served chilled, with special duck broth dipping sauce 13.8

Our noodles are imported directly from Japan



Udon - Thick white noodles with a chewy tender texture.



Soba (buckwheat) - Healthy buckwheat noodles with a "nutty" flavour.



Somen - Very thin silky white noodles best enjoyed chilled.



Chef's Recommendation.

☺ Please allow 15 - 20 min cooking time.

