

weekend brunch



Adult \$42.80 ++

Child \$21.80 ++

* Child rate from 100 to 140 cm

Appetizer

- BA01 Japanese Pickles
- BA02 Smoked Salmon
- BA03 Chawanmushi (steamed egg)
- BA04 Pitan Tofu
(century egg beancurd)
- BA05 Seafood Salad
- BA06 Garden Salad

Sashimi

- BS01 Sake (salmon)
- BS02 Tai (snapper)
- BS03 Maguro (tuna)
- BS04 Shiro Maguro (white tuna)
- BS05 Meikajiki (swordfish)
- BS06 Hamachi (yellowtail)
- BS07 Tako (octopus)
- BS08 Ika (squid)

Sushi

- BR01 Sake (salmon)
- BR02 Tai (snapper)
- BR03 Maguro (tuna)
- BR04 Shiro Maguro (white tuna)
- BR05 Meikajiki (swordfish)
- BR06 Hamachi (yellowtail)
- BR07 Tamago (egg)
- BR08 Ebiko (prawn egg)

Temaki (Handroll)

- BH01 California
- BH02 Spider
- BH03 Tuna
- BH04 Grilled Salmon
- BH05 Salmon Skin
- BH06 Ebi Tempura
- BH07 Avocado
@salmon, tuna & shiro

Tempura

- BT01 Shitake (mushroom)
- BT02 Enoki (golden mushroom)
- BT03 Sweet Potato
- BT04 Pumpkin
- BT05 Ebi
- BT06 Shishamo

Agemono (Deep Fried)

- BF01 Croquette
@corn or pumpkin
- BF02 Agedashi Tofu
- BF03 Ebi Fry
- BF04 Kaki Fry (fried oyster)
- BF05 Deep Fried Salmon Fin
- BF06 Gyoza
- BF07 Tori Karaage (chicken cube)
- BF08 Teba Karaage (chicken wing)

Kushiyaki (Grilled)

- BK01 Chizu Maki (cheese bacon)
- BK02 Enoki Maki
(mushroom with bacon)
- BK03 Asparamaki
(asparagus with bacon)
- BK04 Uzura Bacon
(quail egg with bacon)
- BK05 Buta Bara (pork belly)
- BK06 Tori Momo (chicken thigh)
- BK07 Tori Kawa (chicken skin)
- BK08 Tebasaki (chicken wing)
- BK09 Shishamo (pregnant fish)

Yakimono (Grilled Steak)

- BY01 Karubi (short rib boneless beef)
- BY02 Chicken Teriyaki
- BY03 Salmon Head
- BY04 Lamb Finger

Kushi Fusion

- BB01 Mentaiko Salmon Spaghetti
- BB02 Bacon Tomato Spaghetti
- BB03 Kinoko Mushroom Spaghetti
- BB04 Salted Egg Cheese Spaghetti
- BB05 Cold Cut Ham
- BB06 Grilled Sausage
- BB07 Grilled Bacon
- BB08 Shrimp Popcorn
- BB09 Sandwiches
- BB10 Japanese Egg Omelette
- BB11 Scambled Egg

Nimono (Cooked Food)

- BN01 Lobster porridge
- BN02 Salmon porridge
- BN03 Asari Butter Yaki
- BN04 Asari Miso
- BN05 Mini Ramen
- BN06 Kitsune Soba or Udon
(beancurd skin)
- BN07 Yaki Soba or Udon (fried)
- BN08 Fried Garlic Rice
- BN09 Teppanyaki
@pork, chicken or beef

Desserts

- BD01 Japanese Mochi
@green tea or strawberry
- BD02 Japanese Ice Cream
@green tea or black sesame
- BD03 Hokkaido Mille Crepe Cake
@strawberry or chocolate
- BD04 Fresh Water Melon

* Free flow of hot or cold green tea

* Refreshing cup of hot coffee or tea

weekday set lunch



(Monday to Friday, except Public Holiday)

Standard Lunch Course @ \$10.80++

Includes Chawanmushi, Miso Soup (except noodles) & Fruit

- SS01 **Salmon Don** (cooked salmon rice)
- SS02 **Chicken Katsu Don** (fried chicken cutlet rice)
- SS03 **Pork Katsu Don** (fried pork cutlet rice)
- SS04 **Ten Don** (prawn & mixed vegetable tempura rice)
- SS05 **Tonkutsu Ramen** (pork soup base ramen)
- SS06 **Tempura Udon or Soba** (mixed tempura with udon or soba)

Classic Lunch Course @ \$15.80++

Includes Chawanmushi, Miso Soup, Salad, Chinmi, Plain Rice & Fruit

- SC01 **Chicken Teriyaki Bento** (grilled chicken in teriyaki sauce)
- SC02 **Saba Shioyaki Bento** (grilled horse mackerel)
- SC03 **Yakiniku Beef Bento** (pan-fried beef with yakiniku sauce)
- SC04 **Pork Shogayaki Bento** (pan-fried sliced pork with shogayaki sauce)
- SC05 **Salmon Teriyaki Bento** (grilled salmon with teriyaki sauce)
- SC06 **Una Tama Don** (eel with egg rice)

Premium Lunch Course @ \$20.80++

Includes Chawanmushi, Miso Soup, Salad, Pitan Tofu, Garlic Fried Rice & Fruit

- SP01 **Gindara Tempura Bento** (grilled cod fish with teriyaki sauce & tempura)
- SP02 **Sashimi Tempura Bento** (3 kinds sashimi with tempura)
- SP03 **Unagi Tempura Bento** (unagi kabayaki with tempura)
- SP04 **Buta Kakuni Tempura Bento** (Japanese braised pork with tempura)
- SP05 **Kushi Tempura Bento** (Kushi Signature lunch set with tempura)
- SP06 **Mazechirashi** (assorted sashimi on sushi rice set)