

LIGHT

Miso Soup (V) 30K

Pork Gyoza 60K

pan-fried homemade, pork dumplings

Baby Asparagus

& Tangerine-Smoked Bacon 55K

roasted sesame seeds

Osaka-Style Salad (V) 65K

coriander leaves, purple cabbage, lotus roots, enoki & wafu dressing

Agedashi Tofu 75K

deep fried silken tofu, radish, dried seaweed, scallion, soy broth

Ginger & Sesame Soba & Tofu Salad 65K

toasted sesame, tamarind, soba, carrot & edamame

Nikkei Ceviche 100K

scallop, snapper, prawn, dashi, lemon

Chawanmushi 60K

hot steamed custards egg, prawn, shiitake, shoyu

Yellowfin Tuna Tataki 90K

ginger, garlic, shoyu, creme fraiche, tobiko

Hummus with Braised Octopus 70K

chickpeas with roasted vegetables, octopus braised for 4 hour in onions, garlic, smoked paprika, white wine & fish stock

Edamame (V) 25K

steamed young soybeans

Tsukiji Salad 120K

japanese seaweed, crab and fennel, carrot & ginger dressing

Crispy Arancini Balls 55K

crispy risotto bacon & truffle balls with curry sauce

SALADS

Tiger Prawns with Rice Noodles 75K

agedashi, coconut milk, pepper, Thai basil, lime leaf

Sticky Pork Belly Mango 65K

pork belly cooked for 12 hours with mosi, fresh sliced mango, bok choy, roasted cashew nuts

Duck Breast and Japanese Mushrooms 70K

shiitake and shimeji mushrooms soy and mirin, carrots and cabbage salad

Roasted Pumpkin and Roquefort 99K

garlic, olive oil, shallots and thyme, blanched, kale leaves, honey and ponzu dressing

Red Quinoa and Halloumi 70K

diced avocado, broccoli, sundried tomatoes, goji berries, snake fruit, pomelo

RAW AND CURED

NOODLES

Salmon, Pineapple and Coriander 85K

cured diced salmon ponzu, green apple and ikura caviar

Yellowtail, Dragonfruit and Shiso 60K

togarashi pepper, gari ginger, pomelo, lime zest, shiso leaf

Red Snapper and Fennel 70K

raw snapper dressed with fresh lime juice, green pepper, wasabi mayonnaise

Hokkaido Miso Ramen 100K

egg noodle in miso broth, pork belly, miso egg, enoki & shimeji mushrooms

Smokey Salmon Zaru Soba 95K

home-smoked salmon, chilled soba, ginger, rucola, citrus broth

Udon & Prawn Tempura 100K

seafood and chives

BOWL

MAIN COURSES

Salmon Ikura 130K

salmon sashimi, salmon eggs over japanese rice, shiso leaf

Unagidon 170K

kabayaki style caramelized sea eel filet over japanese rice

Toro Chahan 95K

Ikura, minced fatty tuna, scallion, edamame, hibachi fried rice

Grilled Salmon with Eggplant 130K

marinated salmon with cuper lime, eggplant with garlic

Sticky Asian Chicken and Rice 65K

tender pieces of chicken breast cooked in sticky ginger, chilli and honey glaze

Grilled Tenderloin Beef and Japanese Mushrooms 199K

Australian aged beef roasted, baked onions, wasabi dressing, green purée, steamed local greens

SIDES

Japanese Rice (V) 25K

Hibachi Vegetables (V) 45K
watercress, shimeji, enoki, garlic chips

Crispy Rice (V) 35K

charcoal-grilled rice ball with pine nuts, shoyu and butter

TEMPURA

Prawn Tempura 135K

5 pieces of prawn tempura with dashi sauce

Assorted Tempura 110K

mix between vegetable and prawn tempura

Vegetable Tempura (V) 70K

eggplant, pumpkin, carrot, shiitake, oba leaf & onion rings

CHARCOAL

Lobster & Cilantro Butter 175K / 100 GR

fennel, fried basil, garlic

Prawn Flambe and Yuzu Butter 120K

coriander leaves, wasabi mayonnaise

Amah's Baby Back Ribs 100K

baby kailan, five spices and oriental molasses

Kobe style Black Angus Tenderloin 200K

red onions, ponzu & tangerine peel

Wagyu Steak 220K

seared wagyu on hot stone with salt, scallion, lime & wasabi

Succulent Crispy Pork Belly 75K

ginger, leek & scallion

PRICE SUBJECT TO 16% GOVERNMENT TAX AND SERVICE CHARGES

NIGIRI (2pcs)

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|--|---|--|--|---------------------------|
| Tai Uzura 55K
seared snapper topping with breadcrumbs,
parmesan and poached quail egg | Sake Kyabia 50K
salmon with crème fraiche,
black caviar & dill | | | |
| Nihon Unagi 95K
eel with grated
ginger tempura | Hotatekai 70K
scallop with seaweed
& sambal matah | Tamago 50K
japanese omelette | Toro Meka 50K
white tuna with
avocado salsa | Tai 40K
snapper |
| Mushi Ebi 55K
prawn | Akami 55K
toploin tuna | Seared Gyuniku 75K
kobe style US beef
with shoyu chimichuri | Chutoro 60K
fatty yellowfin tuna | |
| Unagi 85K (eel) | Sake 55K (salmon belly) | | | |
| Otoro 75K
tuna belly | Foagura 95K
foi gras with caramelised roasted apple | Maguro 60K
seared tuna with onion ponzu & scallion | Kyushu 50K
squid with kemangi | |

SASHIMI (5pcs)

MAKI ROLLS

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| Akami 60K
toploin tuna | Sake 80K
salmon belly | Ebi 110K
prawn | Tai 60K
snapper | Avocado Salsa Maki (V) 50K
avocado salsa roll | Tekka Maki 55K
tuna roll | Negitoro Maki 85K
fatty tuna and scallions |
| Chutoro 100K
fatty yellowfin tuna | Assorted Sashimi 150K
(10pcs) | | | Kappa Maki (V) 50K
kyuri cucumber roll | Sake Kawa Maki 55K
crunchy salmon skin & cucumber roll | Sake Maki 65K
salmon belly roll |

SUSHI PLATTER

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| Prime 120K
3 tuna sashimi, 3 snapper sashimi,
2 salmon nigiri & cucumber roll | Supreme 240K
3 fatty yellowfin tuna sashimi, 3 salmon belly sashimi, 2 snapper nigiri,
2 prawn nigiri & california roll | Tic Tac Toe 190K
chef signature fusion nigiris based
on the fresh catch of the day |
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SPECIAL MAKI ROLLS

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| Spicy Yellowfin Tuna 85K
with shichimi peppers | Phillipeno 85K
deep fried roll of cream cheese,
jalapeno, shichimi butter, salmon | Ji Rainbow 85K
with fresh sliced raw fish | Unagi Blossom 120K
eel & asparagus | Tugu California 85K
tobiko caviar, truffle cucumber avocado, egg, prawn | Haku 100K
butter fish, crab salad & avocado topping
with spicy tuna & crispy flakes | Dragon of Ji 110K
prawn tempura, avocado,
tobiko, spicy mayo |
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DESSERT

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| Chocolate Cigar 50K
cookie crumble, orange candied and torch ginger flower sorbet | Banana Cake Miso Ice Cream 50K
with banana crèmeux, pecan nut candied,
caramelized banana and caramel miso ice cream | Sweet Bento Box 65K
assortment of 6 homemade sweets,
mochi ice cream, lemon meringue,
white chocolate pistachio truffles | Taro Chocolate Mousse 65K
with lemon macaron, taro cream,
cashew nut biscuit,
and lime sorbet | Melted Chocolate Ball 65K
with green tea ice cream, cashew nut
crumble, fresh raspberry, amaretto
cream and hot caramelsauce | Green Tea Cheesecake 65K
with winter berries | Klengkeng Coconut Basil 65K
longan compote, honey cream,
served with mango sorbet | Ice Cream and Sorbet 35K
yuzu, mint and basil sorbet / green tea /
java chocolate / vanilla / red beans /
torch ginger flower sorbet | Young Coconut Creme Brule 65K
flambeed with young coconut | Lemon Pannacotta 50K
lemon curd, strawberry compote and oba granita | Mango Chocolate Mousse 65K
fresh mango mousse with candied pistachio
and vanilla ice cream | Key Lime Pie 65K
fresh raspberry and peach
marinated in cointreau served
with vanilla ice cream |
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