

SMALL PLATES

Seafood

hot

Grilled unagi
9.80

Grilled Hiroshima oysters with mentai topping
6.00 each (minimum of two)

Chilli crab dip served with baguette
9.00

Smoked mackerel toasted with black pepper
5.50

Japanese river shrimps
9.90

Fresh soft shell crab kaki age – locally-farmed with modern techniques to produce larger and meatier crabs
19.50

Grilled wata squid – half a Japanese squid served wata style with squid liver sauce
9.50

Grilled miso cheese squid – half a Japanese squid served with miso cheese sauce
9.50

Grilled stingray Fin – Nagasaki stingray fin, marinated in sake and whisky, then grilled to perfection
9.20



All prices are subject to service charge and prevailing GST

cold

Norwegian smoked salmon with citrus sauce
8.50

Marinated salmon, lightly seared and served in a soy, sake and Japanese white vinegar sauce
8.90

Grilled tiger prawn with whisky miso and cheese sauce
15.00



hot

Tori karaage – deep Fried chicken thigh, seasoned with five-spice
11.80

Grilled beef – served on a hot plate
25.00



Gobo-Ten – hand-cut taproot of young Japanese burdock, battered and fried in tempura oil
11.20

Special lightly grilled Japanese edamame, seasoned with black sesame oil and tossed with a dash of local chili padi
7.90

NOODLES

Beef soup noodles
18.00

Seafood soup noodles
18.00

Meat

cold

Prosciutto cotto, cooked ham with homemade sauce
6.50

Saucisson
5.00

Pate terrine with Espelette red pepper on baguette
8.60

Hand sliced Iberico Bellota
26.00

Others

Cucumber tataki – bruised Japanese cucumber pieces in home-made marinade
6.90

Toasted seaweed
5.00

Baguette
3.00