

Appetizer

Tako Wasabi \$8
marinated raw squid

Edamame \$8
green soybeans

Tofuage Karamiso \$10
tofu with miso

Ehire \$12
dried stingray fin

Tatami Iwashi \$12
dried silver fish

Tarabo \$12
dried cod fish

Uzura \$4
quail egg

Fugu Mirin \$15
dried puffer fish

Shishamo \$6
willow leaf fish

Tori Karaage \$12
deep fried marinated chicken

Salad

Mesclun mix Salad \$9

Onsen Truffle Salad \$12

Wagyu Salad \$28

Sashimi Salad \$38

Vegetables

Asupara \$9

asparagus topped with fish flakes

Satsumaimo \$13

sweet potato with melted butter

Shiitake \$8

grilled mushroom

Hon-Shimeji \$15

medium size mushroom

Eringi \$14

king oyster mushroom

Enoki \$6

golden mushroom

Hiratake \$9

flat mushroom

Maitake \$15

woods mushroom

Kinoko Butter Yaki \$15

foiled grilled mix mushroom with butter

Tama Negi \$9

grilled yellow onion

Naga Negi \$9

grilled leek

Pecorosu \$6

baby onion

Vegetables

Shishito \$9
sweet chilli pepper

Manganji \$9
green pepper

Piman \$14
mini bell peppers

Nasu \$9
grilled small eggplant

Beinasu \$16
miso glazed eggplant

Okra \$9
mini lady finger

Kabocha \$8
pumpkin

Zucchini \$6
grilled squash

Ginnan \$6
ginkgo nut

Ninniku \$4
grilled garlic cloves

Meat/Kushi Yaki

Tsukune Skewer \$9
Homemade Chicken Meatball With Raw Egg

Momo Skewer \$4
Boneless Chicken Thigh Meat

Tebasaki Skewer \$7
Grilled Mid-joint Wing

Buta Bara Skewer \$10
Japanese Black Pork Belly

Wagyu Kushi \$29
A5 Ohmi Beef Skewer

Gyu Tang \$23
Grilled Wagyu Tongue

Lamb Rack \$23
Grilled Lamb Rack

Foie-gras Steak \$15
Grilled Goose Liver With Teriyaki Sauce

Steak

a4 Kagoshima 100gm \$38
Grilled Wagyu Steak

a5 Saga 100gm \$68
Grilled Wagyu Steak

Chicken GIBLETS

Nankotsu \$4
Chicken Soft Bone

Reba \$4
Chicken Liver

Sunagimo \$4
Chicken Gizzard

Hatsu \$4
Chicken Heart

Bonjiri \$4
Chicken Tail

Tori Kawa \$4
Chicken Skin

Prices Above Are For 1 Skewer

Seafood & Shell-fish

Taraba Crab Leg \$78
alaska crab leg

Hotate (market price) \$25-\$35
grilled scallops with butter&sake

Hokkigai (market price) \$38-\$48
surf clam

Sazae (market price) \$38-\$48
Turban shell

Kuruma Ebi \$16-\$22
japanese imperial prawn with butter

Surume Ika \$28
japanese common squid

Hamachi Kama \$28
yellowtail fish collar

Gindara \$48
grilled marinated miso cod fish

*SEASONAL FISH/SHELL FISH MARKET PRICE
Please refer to service crew or chef for more info*

Rice / Udon/steamed Egg

Gohan \$3
steamed white rice

Ninniku Chahan \$8
garlic fried rice

Seafood Chahan \$14
prawns & scallop fried rice

Inaniwa Udon
Plain \$12 | Wagyu \$32
thin fresh udon in clear soup base

CHAWAN MUSHI
Plain \$8 | truffle \$15 | Seafood \$18
steamed egg

Donburi

Premium Hokkaido Don \$68

premium sea urchin, ikura, scallop, tuna & spot prawn

Angel Hair Pasta \$78

sea urchin, hokkaido scallop, sakura ebi, shaved truffle, shio konbu, chives

Gindara Don \$48

marinated cod fish topped with truffle onsen egg & ikura

Gyu Don

A4 Kagoshima \$38 | A5 Saga \$68

wagyu beef, onsen egg with truffle soy sauce

Foie-Gras Gyu Don

A4 Kagoshima \$48 | A5 Saga \$78

wagyu beef, foie-gras, onsen egg with truffle oil

Premium Wagyu Don

A4 Kagoshima \$85 | A5 Saga \$115

wagyu, uni, foie gras, ikura, onsen egg, shaved truffle & truffle oil

ADD ON

Onsen Egg \$3

Foie Gras \$10

Uni \$15

Ikura \$14

Shaved Truffle \$15

SOUP

Miso Soup \$6

tofu, seaweed & spring onion

Clear Soup \$8

dashi, seaweed, tofu & spring onion

Desserts

Ice Cream \$6

Chocolate, yuzu, black Sesame, green Tea

Matcha Pudding \$15

coconut base topped with green tea gravy

Shingen Mochi \$12

crystal clear jelly with black honey & soy bean powder

MuskMelon

market price

Subect to availability

Sushi & Sashimi

Sashimi Platter \$60

10 slices of 5 kinds chef selections of the day

Sushi Platter \$70

10pcs of 5kinds chef selections of the day

Top up \$10 for Aburi

Negitoro Maki/Temaki \$18

chopped tuna roll/handroll

Tai Carpaccio \$38

*thinly slice sea bream with shaved truffle,
chives,shio konbu,homemade truffle soy sauce*

Truffle Uni & Toro Bruschetta\$32

truffle,sea urchin,chopped toro

Murasaki Premium Sushi 3pcs \$58

toro toro caviar,foie-gras uni,botan ebi scallop

À la carte Sushi / Sashimi

prices/slice min 2 slice

Shima Aji \$8
striped jack

Tai \$8
sea bream

Hirame \$8
fluke

Ikura
Sashimi \$16 | Sushi \$8
salmon roe

Hotate \$8
scallop

Kinmedai \$12
golden eye snapper

Anago \$13
conger eel

Tamago \$3
layered egg

Chutoro \$16
blue fin medium fatty tuna

Ootoro \$22
blue fin fatty tuna belly

Amaebi \$8
sweet prawn

Botan Ebi \$13
spot prawn

Uni
Sashimi \$48 | Sushi \$24
sea urchin