



神道
SHINTO

Yakimono (Grilled)

KANPACHI KAMA SHIOYAKI Amberjack Collar \$35

GINDARA TERIYAKI/ SHIOYAKI Silver Cod with Homemade Sauce \$28

SALMON TERIYAKI/ SHIOYAKI Salmon with Homemade Sauce \$20

UNAGI KABAYAKI River Eel \$30

WAGYU A5 STEAK Seasonal price

SEASONAL FISH Market Price

Agemono (Fried)

EBI TEMPURA Prawn Tempura \$35

TEMPURA MORIWASE Mix Prawn and Vegetable \$30

EBI MOROKUSHI KAKIAGE Prawn and Corn with Mixed Vegetables \$18

ANAGO IPPON TEMPURA Sea Eel Tempura \$25

KAKI FURAI Deep-Fried Breaded Oyster \$20

TORI KARAAGE Fried Chicken \$15

Mushimono (Steamed)

CHAWANMUSHI Steamed Egg Custard \$10

HAMAGURI SAKAMUSHI Venus Clam Steamed with Sake \$25

TAI ATAMA SAKAMUSHI Sea Bream Head Steamed with Sake \$28



Zensai (Appetizer)

- MOROKYU Cucumber with Bean Paste \$10
- YAKI MENTAIKO Grilled Spicy Cod Roe \$15
- FUGU MIRINBOSHI Puffer Fish Marinated with Sweet Wine \$18
- TATAMI IWASHI Compressed Baby Sardine \$15
- HOTATE KYURISU Scallop with Vinegared Sauce \$15
- KAWAHAGI Leather Jacket Fish \$15
- EIHIRE Sting Ray Fins \$15
- KAWAEBI KARAAGE Deep-Fried River Shrimp \$12
- CHINMI MORIWASE Mixed Appetiser by Chef Seasonal price

Sashimi

- SASHIMI MORIWASE Assorted Platter \$60, \$90
- USUZUKURI Thin Slice White Fish Topped with Truffle and Sea Urchin \$130

Sushi

- SUSHI MORIWASE For 1 pax \$65, \$95
- OMAKASE SUSHI Seasonal Price



Mini Kaiseki \$65

ZENSAI Appetizer

SASHIMI Assorted Raw Fish

YAKIMONO Grilled Dish

MUSHIMONO Steamed Dish

SUSHI

SOUP

DESSERT

Gozen Lunch (Served with Chawanmushi, Rice, Soup and Dessert)

SASHIMI SUSHI Assorted Raw Fish and Sushi \$48

UNAGI TEMPURA River Eel and Tempura \$40

GINDARA TEMPURA Silver cod and Tempura \$38

SALMON TEMPURA Salmon and Tempura \$35

SABA TEMPURA Mackerel and Tempura \$30

Donburi (Served with Chawanmushi and Soup)

KAISEN DON Assorted Raw Fish on Rice \$45

NEGITORO DON Chopped minced tuna belly on Rice \$40

IKURA UNI DON Salmon Roe and Sea Urchin on Rice \$40

BARA CHIRASHI DON Cube Cut Raw Fish on Rice \$40

UNAGI DON River Eel on Rice \$35

GYU DON Sliced beef on Rice \$35

TEN DON Tempura Prawn on Rice \$30

Omakase Menu

SHINTO 神道 \$300

ZENSAI Appetizer

SASHIMI Assorted Raw Fish

YAKIMONO Grilled Dish

AGEMONO Fried Dish

NIMONO Braised Dish

MUSHIMONO Steamed Dish

SUSHI

SOUP

FRUIT

GINZA 銀座 \$220

ZENSAI Appetizer

SASHIMI Assorted Raw Fish

YAKIMONO Grilled Dish

AGEMONO Fried Dish

NIMONO Braised Dish

SUSHI

SOUP

FRUIT

GIN 銀 \$150

ZENSAI Appetizer

SASHIMI Assorted Raw Fish

SUSHI

SOUP

FRUIT



Sake List 1800ml Bottle

HAKKAISAN FUTUSHU	Niigata	195	
OKUNOMATSU TOKUBETSU JUNMAI	Fukushima	180	
DASSAI 45 JUNMAI DAIGINJYO	Yamaguchi	240	
		720ml	240ml
MASUMI SANKA JUNMAI DAIGINJYO	Nagano	170	—
DASSAI MIGAKI NIWARI SANBU 23 JUNMAI DAIGINJYO	Yamaguchi	240	—
OKUNOMATSU JUNMAI DAIGINJYO	Fukushima	145	—
KAMOSHIBITO KUHEIJI JUNMAI DAIGINJYO	Aichi	135	—
GINREI GASSAN SETCHU JYUKUSEI	Yamagata	90	—
OKUNOTO NO SHIRAGIKU TOKUBETSU JUNMAI	Ishikawa	100	—
ECHIGOZAKURA DAIGINJYO YAMADANISHIKI	Niigata	120	50
DASSAI 45 JUNMAI DAIGINJYO	Yamaguchi	110	45
KIKUSUI NO KARAKUCHI	Niigata	75	35
GINREI GASSAN JUNMAI DAIGINJYO	Yamagata	150	55
KOZAEMON TOKUBETSU JUNMAI	Gifu	100	40

Sho Chu

		Btl	Gls
いいちこ IICHIKO FLASK 30%	720ml	170	—
HITOSUBU NO MUGI	720ml	95	13
KICCHO HOZAN	720ml	120	13

Ume Shu

		Btl	Gls
UMENOYADO YUZU SHU	720ml	85	13
HYAKUNEN UMESHU	720ml	105	13

Beer

Draught ✓ 330ml Btl

SAPPORO

12

✓

ASAHI

12

Whisky

Btl

Gls

MACALLAN SHERRY OAK 12 YEARS

268

25

BALVENIE DOUBLEWOOD 12 YEARS

210

20

GLENFIDDICH 12 YEARS

190

19

GLENFIDDICH 18 YEARS ✓

290

—

YAMAZAKI DISTILLER'S RESERVE

300

30

YAMAZAKI 12 YEARS ✓

398

—

HIBIKI HARMONY ✓

298

—

AUCHENTOSHAN 12 YEARS ✓

150

20

JIM BEAM (High Ball)

—

18

MOET & CHANDON IMPERIAL 1500ml ✓

300

—

Non Alcoholic Beverages

Coke

5

Coke Light

5

Sprite

5

Oolong Tea

5

Orange Juice

5

