



AMAZAKE
SAKE IZAKAYA BAR



STARTERS

- DEEP FRIED FRESH TOFU \$58
脆炸新鮮豆腐
- DEEP FRIED BABY SQUID \$68
With Japanese Spices
脆炸小魷魚



- BAO BUN (CHOOSE ANY 2) \$88 / \$45 piece
Chicken Katsu/ Pork Katsu/ Spicy Salmon/ Eel
刈包 (選2款)
吉列雞肉/ 吉列豬肉/ 辣三文魚/ 鰻魚

CRUNCHY



- MINCED CHICKEN STUFFED IN LOTUS ROOT \$68
脆炸蓮藕夾免治雞肉
- FAMOUS FRIED CHICKEN \$90
Extra Crispy, Served with Spicy Sauce
脆炸雞件

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- PAN FRIED PORK DUMPLING \$78
香煎豚肉餃子
- AMAZAKE STYLE OKONOMIYAKI \$88
Fish Flakes, Seaweed, Mayonnaise & Mixed Vegetables
AMAZAKE大阪燒

- ASSORTED TACOS (3 pieces) \$120 / \$48 piece
Salmon Avocado, Scallop Uni, Fatty Tuna Scallion
雜錦墨西哥夾餅 (3件)

- SHABU SHABU PORK/ BEEF SALAD \$128
Homemade Sesame Dressing
薄切豬或牛肉沙律

- ASSORTED SEARED SASHIMI SALAD \$138
Torched Assorted Sashimi, Mixed Salad
Topped with Tempura Flakes, Salmon Roe, Wafu Dressing
刺身醬沙律

- ASSORTED VEGGIES TEMPURA \$108
雜錦野菜天婦羅



- KAGOSHIMA DEEP FRIED PORK CUTLET \$128
脆炸鹿兒島吉列豬扒
- SHRIMP TEMPURA \$148
6 Pieces of Batter-Fried Shrimp
炸蝦天婦羅
- ASSORTED TEMPURA \$148
Fish, Veggies, It's All Here!
雜錦天婦羅

Amazake's Favourite

SASHIMI

THINLY SLICED HAMACHI
薄切油甘魚配柚子麵鼓汁



- THINLY SLICED SALMON/ HAMACHI \$120
Served on Yuzu Miso Sauce
薄切三文魚或油甘魚配柚子麵鼓汁

- SUSHI PLATTER \$220
5 Different Types of Sushi
精選壽司五款

- SASHIMI PLATTER \$380
5 Different Types of Sashimi
精選刺身五款

- SASHIMI PLATTER \$480
7 Different Types of Sashimi
精選刺身七款

Amazake's Favourite

SASHIMI	3PCS	5PCS
Hokkaido Scallop 北海道帶子刺身	\$35	\$68
Sweet Shrimp 甜蝦刺身	\$35	\$68
Salmon 三文魚刺身	\$38	\$68
Yellow Tail 油甘魚刺身	\$58	\$78
Red Tuna 吞拿魚刺身	\$70	\$120
SUSHI	2PCS	
Salmon 三文魚壽司	\$35	
Yellow Tail 油甘魚壽司	\$40	
Hokkaido Scallop 北海道帶子壽司	\$50	
Sweet Shrimp 甜蝦壽司	\$50	
Salmon Roe 三文魚子壽司	\$50	
Red Tuna 吞拿魚壽司	\$58	
Sea Urchin 海膽壽司	\$88	

VEGETABLES

- EDAMAME \$48
Spicy or Salted
毛豆 (香辣 / 鹽味)

- STIRRED FRIED VEGETABLES \$78
炒野菜

- GRILLED PORTOBELLO MUSHROOM \$78
Served with Yuzu Miso Sauce & Ume Salt
香烤柚子醬梅鹽大啡菇

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SUSHI ROLLS

SPICY FATTY TUNA
JALAPENO ROLL
辣吞拿魚大蔥卷



GREEN DRAGON ROLL \$88

Cucumber, Avocado & Salad Greens
素菜卷

CALIFORNIA ROLL \$88

Crab Meat, Cucumber and Avocado
加州卷

LADY IN BATH \$108

Shrimp Tempura, Cucumber, Avocado &
Flying Fish Roe Topped with Mango Mayo
炸蝦天婦羅飛魚籽卷

 KEEP ON ROLLIN' \$108

Slightly Torched Salmon & Spicy Sriracha Sauce
炙燒辣三文魚卷

 SPICY FATTY TUNA JALAPENO ROLL \$120

Fatty Tuna with Homemade Spicy Mayo Sauce
辣吞拿魚大蔥卷

EEL AVOCADO CUCUMBER ROLL \$120

鰻魚牛油果青瓜卷

SPICY ASSORTED SASHIMI ROLL \$120

Assorted Chopped Sashimi and topped with
Spicy Salmon Sashimi
辣雜錦刺身卷



 AMAZAKE HOUSE ROLL \$140

Crab Meat, Cucumber Slices and Avocado
Topped with Sea Urchin,
Chopped Fatty Tuna and Salmon Roe
AMAZAKE 卷



 HAMACHI, UNI, TRUFFLE ROLL \$148

油甘魚海膽松露醬卷

ROBATAYAKI



ASSORTED VEGETABLES PLATTER \$98

(5 Kinds)
雜菜拼盤



 CHEF'S SPECIAL SEAFOOD PLATTER \$128

(5 Kinds)
廚師精選海鮮串燒五款



 CHEF'S SPECIAL ROBATAYAKI PLATTER \$128

(5 Kinds)
廚師精選串燒五款

EACH ORDER COMES WITH TWO SKEWERS

每份有兩串

CHICKEN

Cartilage 雞軟骨 \$38

Chicken with Leek 雞蔥串 \$48

Minced Chicken Ball 雞肉丸 \$58

Gizzard 雞腎 \$58

Wing 雞翼 \$58

PORK

Pork Neck 豬頸肉 \$48

Asparagus Pork Belly Wrap 蘆筍五花腩 \$55

Kagoshima Pork Belly 鹿兒島五花腩 \$55

VEGETABLES

Shiitake Mushroom 香菇 \$38

Japanese Green Pepper 日本小青椒 \$38

Okra 秋葵 \$38

Sweet Corn 粟米 \$48





SUKIYAKI (USDA SIRLOIN OR WAGYU)
壽喜燒 (USDA西冷或和牛)

MEAT / FISH / GRILL



KAGOSHIMA PAN FRIED PORK BELLY
香煎鹿兒島五花腩



GRILL WHOLE SQUID
香烤原隻魷魚



WAGYU CUBE BEEF STEAK
鐵板和牛粒

- FRIED CHICKEN CARTILAGE \$78
炸雞軟骨
- GRILLED HAMACHI KAMA \$78
Glazed with Homemade Ponzu Sauce
香烤油甘魚鮫
- OX TONGUE \$88**
牛舌
- GRILL WHOLE SQUID \$98**
With Butter Soy Sauce
香烤原隻魷魚
- KAGOSHIMA PAN FRIED PORK BELLY \$98
香煎鹿兒島五花腩
- UNAGI KABAYAKI \$120
蒲燒鰻魚
- WAGYU CUBE BEEF STEAK \$138**
鐵板和牛粒

- SALMON STEAK \$168
Salmon Steak Served with
Homemade Sweet Sauce
三文魚扒
- BLACK COD \$188**
Sweetly Glazed and Served with
Yuzu Miso Sauce
銀鱈魚扒
- USDA RIB EYE STEAK \$188**
Served with Garlic Chips and Homemade
Vegetable Sauce
USDA肉眼扒
- SUKIYAKI (USDA SIRLOIN OR WAGYU) \$260/\$380**
壽喜燒 (USDA西冷或和牛)

Amazake's Favourite

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RICE AND NOODLES

- USDA BEEF INANIWA UDON \$120**
USDA Beef and Slow Cooked Egg
USDA牛肉稻庭烏冬
- INANIWA FRIED YAKI UDON (BEEF/ PORK) \$120
炒稻庭烏冬 (牛肉/ 豬肉)
- AMAZAKE FRIED RICE \$138
With Foie Gras, Rib Eye Beef, Onsen Tamago
AMAZAKE炒飯
- GRILLED FOIE GRAS & EEL RICE BOWL \$138
Topped with Unagi Sauce
烤鵝肝及鰻魚丼

DESSERTS



DESSERT PLATTER
甜品拼盤 (黑芝麻雪糕 / 綠茶雪糕)

- DESSERT PLATTER \$68**
Choice of Black Sesame or Green Tea
Ice Cream with Mochi, Warabi and
Served with Kuromitsu
甜品拼盤 (黑芝麻雪糕 / 綠茶雪糕)

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EEL AND FOIE GRAS FRIED RICE
鵝肝鰻魚炒飯

- EEL AND FOIE GRAS FRIED RICE \$138**
鵝肝鰻魚炒飯
- ASSORTED SASHIMI RICE BOWL \$250
是日精選魚生飯