



MAIN COURSE

DONBURI

Includes Japanese Rice, Salad & Pickled Ginger

TEISHOKU*

Includes Donburi, Chawanmushi, Miso Soup, Drinks & Desserts

CHICKEN NANBAN 75 / 130

Deep-fried Coated Marinated Chicken Served With Scallion & Tar-tar Sauce

CHICKEN KATSU 75 / 130

Deep-fried Breaded Chicken Served With Tonkatsu Sauce, Mayo, Scallion & Roasted White Sesame Seeds

KATSU DON 70 / 120

Pan-seared Breaded Chicken Simmered In Soy Based Sauce Together With Egg, Scallions & Slice Brown Onion

OYAKO DON 70 / 120

Pan-seared Marinated Chicken Simmered In Soy Based Sauce Together With Egg, Scallions & Slice Brown Onion

CHICKEN TERIYAKI 70 / 120

Broiled Marinated Chicken Served With Teriyaki Sauce, Scallion & Roasted White Sesame Seeds

TILAPIA FISH 90 / 150

Pan-fried Coated Tilapia With Lemon & Butter Sauce Served With Smoked Garlic Butter & Pea Shoots

SALMON DON 90 / 150

Pan-fried Norway Salmon Served With Teriyaki Sauce & Kizami Nori

SHAKE DON* 100 / 150

Raw Norway Salmon Served With Fermented Citrus Based Sauce, Kizami Nori & Wasabi

KING PRAWN 100 / 150

Pan-fried King Prawn With Butter Simmered In Soy Based Sauce Together With Egg, Scallions & Slice Brown Onion

SMOKED SHORT PLATE 110 / 160

8 Hours Smoked Short Plate Served With Smoked Garlic Butter, Truffle Oil & Pea Shoots

ALA CARTE

RICE 20

Japanese Rice Topped With Roasted White Sesame Seeds

CHAWANMUSHI* 25

Egg Custard With Mushroom Broth

MISO SOUP* 20

Miso Soup With Wakame And Diced Tofu

NASU DENGAKU 55

Deep-fried Japanese Eggplant Served With Miso Sauce, Pea Shoots & Roasted White Sesame Seeds

AGEDASHI TOFU 60

Deep-fried Coated Tofu Served With Mushroom Broth, Wombok Puree, Daikon Oroshi, Shaved Katsuo & Scallions

CHICKEN KARAGE 70

WITH SPICY AIOLI
Deep-fried Coated Marinated Chicken Served With Spicy Aioli Sauce & Scallions

CHICKEN KARAGE 70

WITH NANBAN SAUCE
Deep-fried Coated Marinated Chicken Served With Tar-tar Sauce & Scallions

CHICKEN KATSU 70

Deep Fried Breaded Chicken Served With Tonkatsu Sauce, Mayo, Roasted White Sesame Seeds & Scallions

CHICKEN TERIYAKI 70

Broiled Marinated Chicken Served With Teriyaki Sauce, Roasted White Sesame Seeds & Scallions

SALMON STEAK 85

Pan-fried Norway Salmon Served With Teriyaki Sauce & Kizami Nori

SALMON SASHIMI* 85

Raw Norway Salmon Served With Fermented Citrus Based Sauce

TILAPIA FISH 85

Pan-fried Coated Tilapia With Lemon & Butter Sauce Served With Smoked Garlic Butter & Pea Shoots

SMOKED SHORT PLATE 100

8 Hours Smoked Short Plate Served With Smoked Garlic Butter, Truffle Oil & Pea Shoots

DESSERT

YUZU SORBET 40

Yuzu & Thai Green Tea-based Sorbet

MATCHA 45

Japanese Green Tea-based Gelato

BEVERAGES

ALCOHOL

BEER

Selected Craft Beer 65

Sapporo 65

Bali Hai Premium 40

WINE

Mulled Wine (100mL) 80

SAKE

Hakkaisan Snow (28cl) 1000
Aged 3 Years Junmai

Hakkaisan Tokubetsu Hanjozo (30cl) 500

NON ALCOHOL

SPARKLING WATER 45

STILL WATER 40

ICED / HOT OCHA 15

Free Refill

*Not Available For Take Away