

YUJIN

IZAKAYA

LUNCH
MENU

Available Daily from
11.30am – 2.30pm

LUNCH SETTO A

1 BITE + 1 BOWL + FRUIT

\$16.90++

CHOICE OF BITE

Hiya Yakko

chilled tofu, ginger, spring onion, bonito

Cabbage

yuzu kosho mayo

Kawaage

fried chicken skin

Chawanmushi

steamed egg

LUNCH SETTO B

1 BITE + 1 BOWL + FRUIT

\$22.90++

CHOICE OF BITE

Uzaku

vinegared wakame, cucumber, Japanese eel

Sake

salmon sashimi

Tori Karaage

fried chicken, mayo, cabbage

Chawanmushi

steamed egg

CHOICE OF BOWL

Tonsoku

braised pig's trotters, onsen egg, Japanese rice

Chicken Teriyaki

chicken, homemade teriyaki sauce on Japanese rice

Saba Shioyaki

charcoal grilled mackerel, Japanese rice

Ebi Chahan

prawn, garlic fried rice

CHOICE OF BOWL

Buta Kakuni Don

braised pork belly, onsen egg, Japanese rice

Chicken Katsu Curry

chicken cutlet, homemade curry sauce with onions, potatoes & carrots on Japanese rice

Salmon Teriyaki

salmon, homemade teriyaki sauce on Japanese rice

Katsu Don

pork cutlet, simmered egg & onion sauce on Japanese rice

APP-ONS

Poteto sarada 3
poteto salad, bacon, spring onion

Miso Soup 3
soybean paste, tofu, wakame

Suntory draft 12
570ml

Goma tofu 5
chilled tofu, sesame sauce

Teba Karaage 4
fried chicken mid joint wings (3pcs)

Hot/cold sencha 2
refillable

Katsu Sando 18
US Beef, Toasted Bread, Pommery Mustard

Ebi tempura 9
prawn (3pcs)

Ebi Somen 20
Sautéed prawns, garlic, konbu, homemade prawn oil, Japanese somen

Kaki Furai 11
deep-Fried Japanese Oysters, Tartare Sauce (3pcs)

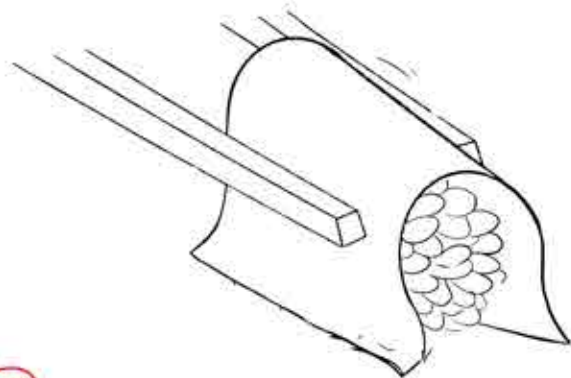
YUJIN

IZAKAYA

DINNER
MENU

Available Daily from
5pm – 10pm

COLD APPETISERS 前菜



人気!
tomato 10
japanese tomato, sea salt

hamachi 15
yellowtail sashimi

sake 12
salmon sashimi

takowasa 6
raw octopus, wasabi

cabbage 5
yuzu kosho mayo

人気!
nama yasai 7
raw asparagus, cauliflower, nori

人気!
uzaku 9
vinegared wakame, cucumber,
japanese eel

tsukemono 6
homemade pickles

hiya yakko 5
chilled tofu, ginger,
spring onion, bonito

goma tofu 5
chilled tofu, sesame sauce

poteto sarada 6
poteto salad, bacon, spring onion

gyu tataki 16
chilled grilled US beef,
onion, ponzu

人気! - Popular Items

Prices are subject to prevailing government taxes & service charge.

YUJIN
IZAKAYA

HOT APPETISERS 前菜

edamame 5
boiled japanese soybeans

人気!

katsu sando

US beef, toasted bread, pommery mustard 18

mentaiko tamagoyaki 7
rolled omelette, mentaiko mayo

人気!

kakiage 9

chopped vegetables, prawn fritter tempura

ikura chawanmushi 7
steamed egg, ikura

ebi tempura 15

prawn tempura

人気!

truffle chawanmushi 10

steamed egg, konbu, truffle

fugu mirinboshi 13
dried pufferfish

kaki furai 11
deep-fried japanese oysters,
tartare sauce

eihire 10
dried skate fin

kawaebi 8
deep-fried river shrimps

teba karaage 8
fried chicken mid joint wings (6pcs)

ika karaage 12
fried squid, tartare sauce, cabbage

kawaage 6
fried chicken skin

人気!

poteto 7
fried poteto, mentaiko mayo

人気!

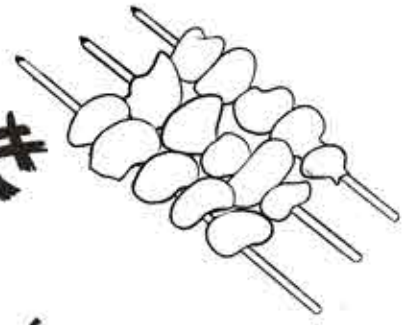
Popular Items

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YUJIN

IZAKAYA

GRILLED CHICKEN 焼き



momo 4
thigh

reba 4
liver

tebasaki 4
wing

sunagimo 4
gizzard

tsukune 5
handmade meatball, egg yolk

kawa 3
skin

hatsu 3
heart

nankotsu 5
cartilage

bonjiri 3
tail

GRILLED MEAT & SEAFOOD 焼き

unagi 16
japanese eel

hotate 15
hokkaido scallops

cod 20
black cod

gyutan 12
ox tongue

hokke hiraki 25
dried mackerel

tontoro 15
iberico pork jowl

surume ika 20
japanese cuttlefish

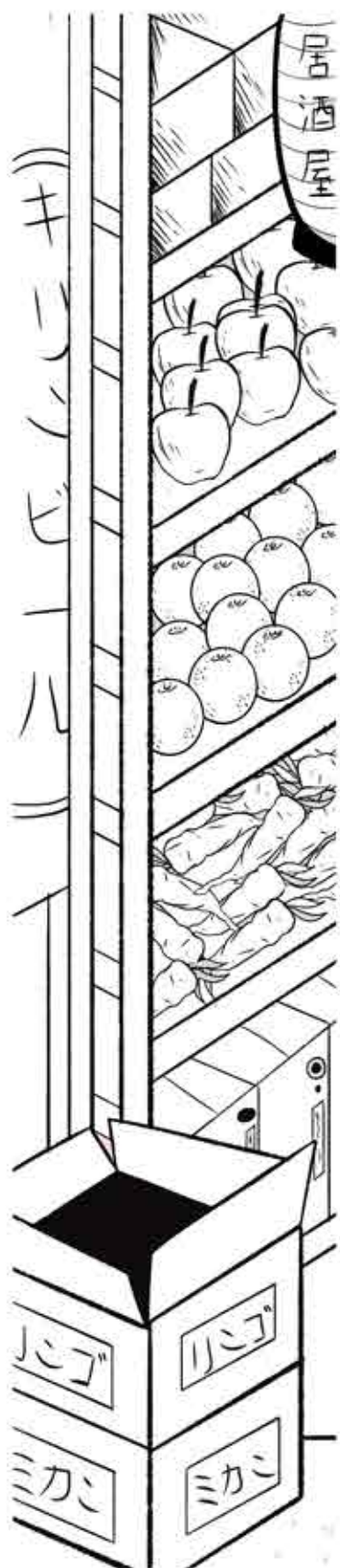
gyu kalbi 25
beef shortrib

 Popular Items

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YUJIN
IZAKAYA

GRILLED VEGETABLES 焼き



人気! eringi 8
king oyster mushroom

shiitake 6
shiitake mushroom

人気! tomorokoshi 8
corn

hana yasai 6
cauliflower, yuzu kosho

shishito 6
japanese green chilli pepper

satsuma imo 6
sweet potato

nasu 6
eggplant

kabocha 6
butternut pumpkin

zucchini 4
zucchini

人気! asuparagasu 9
asparagus

人気! - Popular Items

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YUJIN
IZAKAYA

BOWLS 碗

somen 16
cold noodle, raw salmon, ikura,
yuzu, spring onion

gyu curry 17
beef in curry sauce, onions,
potatoes, carrots, rice

inaniwa udon 15
homemade chicken chashu, chicken broth, egg, nori, spring onion

Ebi Somen 20
Sautéed prawns, garlic, konbu, homemade prawn oil, Japanese somen

Ninniku Chahan 11
Garlic fried rice

Buta Kakuni Don 15
Braised pork belly, onsen egg, Japanese rice

unagi don 26
japanese eel, rice

gyu yakiniku 20
US beef, egg, yakiniku sauce, rice

tonsoku 13
braised pig's trotters,
egg, rice

asari miso 8
clams in bean paste soup

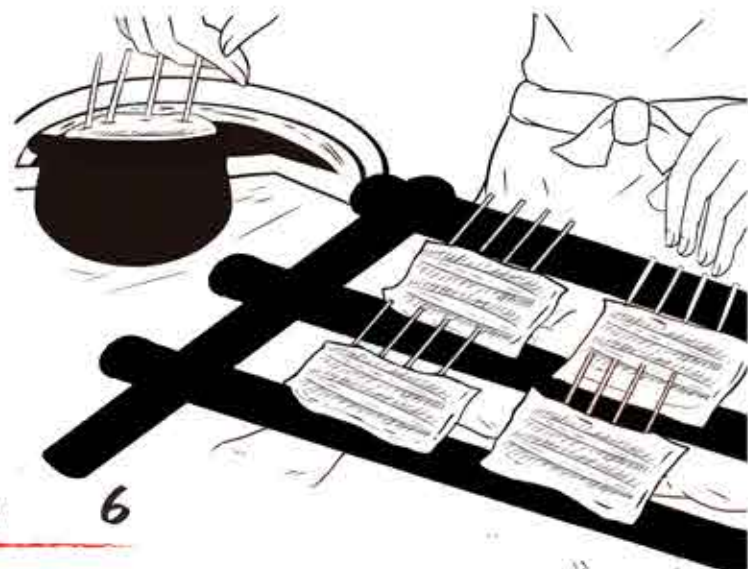
tonkatsu curry 18
pork cutlet, curry sauce, onions,
potatoes, carrots

miso 5
bean paste soup

DESSERT デザート

warabimochi 10

sorbet/ ice-cream 6



SAKE 日本酒

Happy Hour

11.30 - 2.30pm | 5pm - 8pm

20% off sake
(720ml and 1.8L only)



**Yoshinogawa
Sakagurano
Awayuki
(Sparkling) +1**

300ML
38

niigata

Gentle bubbles with rich & sweet aromatic ripened fruits, juicy umami



**Kamotsuru Itteki
Nyukon Junmai
Ginjo +3**

300ML
45

hiroshima

lightly sweet at entrance dominated by huge fragrance, soft umami in palette, refreshing clean finish



**Tatenokawa Seiryu
Junmai Daiginjo +3**

300ML
48

yamagata

Dewansan rice polished to 50%, citrusy sweet candies on nose, gentle neat ending



**Dassai 23 Junmai
Daiginjo +4**

300ML
98

yamaguchi

Pinnacle of refined elegance, extremely clean, milled to 23%



**Asabiraki
Junmai Ginjo +4**

300ML
33

iwate

Soft & light textured yet strong umami with a sophisticated finish



**Kaiun Iwaisake
Tokubetsu
Honjozo +4**

300ML
38

shizuoka

Kaiun means 'To welcome Luck'. Fresh fruity notes, crisp palette, clean well refined flavor



**Dassai 39 Junmai
Daiginjo +6**

300ML
68

yamaguchi

Soft, sweet scents, mid palette gives a clean, dry taste, excellent harmony of flavor & scent



**Bijoufu Mai
Shizukuhime
Junmai Daiginjo +6**

300ML
46

kochi

Elegant floral aroma, generous umami with a distinguished dry, clean well balanced finish



**Tatenokawa
Honryu Junmai
Daiginjo +8**

300ML
55

yamagata

Excellent umami, balanced dryness & acidity, long clean finish

SAKE 日本酒

Happy Hour

11.30 - 2.30pm | 5pm - 8pm

20% off sake
(720ml and 1.8L only)



Shuho Shiki Matsuri Junmai Ginjo -3

720ML
98

yamagata

Aromatic on the nose, well balanced with a rich rice sweetness flavor



Yukinobousha Junmai Ginjo +1

720ML
135

akita

Soft & light, bursting with fruits. Exhilarating and fresh, elegant sweetness with good level of umami



Mizubasho Junmai Daiginjo +2

720ML
188

gunma

Impressive entry with gentle umami cascading thereafter. Rich, graceful & elegant finish



Wataribune Junmai Ginjo +2

720ML
120

ibaraki

Wataribune rice varietal was revived after being extinct for 80 years! Exquisite balance of sweetness, umami & acidity



Tatenokawa Seiryu Junmai Daiginjo +3

720ML
118

yamagata

Dewansansan rice polished to 50%, citrusy sweet candies on nose, gentle neat ending



Dassai 45 Junmai Daiginjo +3

720ML
108

yamaguchi

Clean, balanced aroma, medium bodied, wonderful stone fruits, velvety, easy to drink



Nanbubijin Yamadanishiki Junmai Daiginjo +4

720ML
128

iwate

Elegant fruit notes, Clean & good length in the finish, distinctive umami with fairly dry taste



Dassai 23 Junmai Daiginjo +4

720ML
208

yamaguchi

Pinnacle of refined elegance, extremely clean, milled to 23%



Atagonomatsu Junmai Ginjo +4

720ML
125

miyagi

Ripened fruit aromas. Clean & crisp with good level of acidity. Well balanced



Hakurakusei Junmai Ginjo +4

720ML
128

miyagi

Gentle hints of ripened fruits with a refreshing citrus-like acidity on the palette, a clean balanced finish

SAKE 日本酒

Happy Hour

11.30 - 2.30pm | 5pm - 8pm

20% off sake
(720ml and 1.8L only)



**Isojiman Emerald
Junmai Daiginjo +5** 720ML
228

shizuoka

Subtle fruit aromatics on nose,
clean crisp umami on the palette.
Moderately dry yet
immaculately balanced



**Nabeshima
Yamadanishiki
Junmai Ginjo +5** 720ML
148

saga

Ripened fruit aromas with soft
spectrum of steamed rice nuances.
An impeccable round finish



**Tatenokawa Honryu
Junmai Daiginjo +8** 720ML
128

yamagata

Excellent umami, balanced dryness
& acidity, long clean finish



**Yukiotoko
Junmai +12** 720ML
98

niigata

Rich yet refreshing dry sake with
notes of excellent rice nuances



**Dassai 45 Junmai
Daiginjo +3** 1.8L
208

yamaguchi

Clean, balanced aroma, medium
bodied, wonderful stone fruits,
velvety, easy to drink



**Tatenokawa Seiryu
Junmai Daiginjo +3** 1.8L
228

yamagata

Dewansansan rice polished to
50%, citrusy sweet candies on
nose, gentle neat ending



**Bijoufu Junrei
Junmai Ginjo +4** 1.8L
188

kochi

Matsuyamamii rice milled to 55%,
umami, excellent balance of acidity
& sweetness



**Tatenokawa Honryu
Junmai Daiginjo +8** 1.8L
238

yamagata

Excellent umami, balanced
dryness & acidity, long clean finish

YUJIN CONCOCTION

Happy Hour
11.30am - 2.30pm | 5pm to 8pm

<u>Lemon Sour</u>	HH 12	15
shochu, lemon		
<u>Calpis Sour</u>	12	15
shochu, calpis		
<u>Ryokucha-Hai</u>	12	15
shochu, green tea		
<u>Black Honey</u>	13	16
shochu, milk, black honey		

<u>Highball</u>	HH 13	16
whisky, soda		
<u>Ume Highball</u>	15	18
whisky, umeshu, soda		
<u>Sparkling Yuzu</u>	13	16
sake, jello, yuzu		
<u>Vodka Sour</u>	13	16
vodka, shiso liqueur		
<u>Lychee Sakerini</u>	15	18

SHOCHU / LIQUOR

	HH	60ML	720ML
<u>Kuroichi Shochu</u>	10 85	13	95
25% alc, koganesenngann potato, kagoshima			
<u>Kakutama Umeshu</u>	10 85	13	95
12% alc, plums in shochu, kagoshima			
<u>Kodakara</u>	10 85	13	95
8% alc, japanese cherry & yamagata peach in shochu			
<u>Yatagarasu Shiso</u>	10 85	13	95
11% alc, red perilla leaves & plums in shochu, nara			
<u>Umenoyado Yuzu</u>	10 85	13	95
8% alc, yuzu in sake, nara			

	HH	60ML	720ML
<u>Suntory Kakubin Whisky</u>	13 135	16	150
40% alc, osaka			
<u>Suntory Roku Gin</u>	13 135	16	150
43% alc, hyogo			
<u>Swinging Doors Vodka</u>	13 135	16	150
40% alc, hyogo			

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RED WINE

	150ML	750ML
2018 Clos Henri <u>Petit Pinot Noir</u> new zealand		85
2016 Jim Barry <u>The Lodge Hill Shiraz</u> australia		90
2018 Moulin de Gassac Merlot france	16 70	18 80



WHITE WINE

	150ML	750ML
2018 Fritz Haag Riesling-Mosel germany		75
2020 Shaw & Smith Sauvignon Blanc australia	16 70	18 80
2017 Louis Moreau Chablis 1er Cru Les Fourneaux france		95
2018 Ch Fuisse, Pouilly Fuisse Tete de Cru france		90

BEER

	150ML	750ML
Suntory The Premium Malt draft, 570ml	12	15
Asahi Super Dry	10	50
Sapporo Premium	10	50

CHAMPAGNE

	375ML	750ML
Delamotte NV france	75	120

BEVERAGE

	Price
Hot / Cold Sencha refillable	3
Coke / Coke Light Tonic / Sprite Soda	3
Homemade Lemonade	4
Calpis Soda / Water	5

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