

Sapporo Premium Beer Tap 380ml 13.5 サッポログレミラムビール生 Kirin Jehiban 330ml キケン一巻続り 8 James Boag's Light Beer 375ml 7

HOT ON KOOM TEMPERATURE 土地 CCL 常意

Hakushika Cho-Kara Hyogo 白慈 超率 兵庫 Super Dry 150ml 8 300ml 15

14UN-MAL SES CHILLED IS TO

Kikumasamune Konjyon Hyogo 菊正宗 李驤 兵车 Sweet Fruity 150ml 12 300ml 22 Btl720ml 45

Jppin Salmon De Syn Jbaraki ー品サーモンDE 酒 漢城 Semi Dry Pair w/ seafood 150ml 13 300ml 24 720ml Btl 50

Naruto Tai Super Dry Tokushima 場門鋼 超率 2 總島 Super Dry Rich 150ml 16 300ml 31 Btl720ml 60

Choryu Taruzake Nara 奏繼 傳商 泰良 Yoshino Cedar Barrel Aged 150ml 16 300ml 31

JYUN-MAI GINJYO純米冷鎮 CHILLED 冷酒

Jyozen Mizu no Gotoshi Niigata 上巻地水料場 Smooth Dry 150ml 15 300ml 28 Btl720ml 60 Yuki no Bousha Gensh Akita 参の季舎 原酒 秋日 Undiluted Rich 150ml 19 300ml 35 Btl720ml 80

JYUN-MAI DAIGIN, 140 CHILLED 海湾

Kubota Junmai Daiginjyo Nigata 久緣田總米大吟醸 新潟

Aromatic Refined 150ml 18 300ml 34 Btl720ml 80

Dassai 45 Yamaguchi 獺祭45山2

Aromatic Semi Dry 150ml 18 300ml 34 Btl720ml 80

SYO-CHU ON THE ROCKS or COLP/HOT WATER 205015138/舒陽朝了

Kurokirishima Sweet Potato 黒霧島さつ生芽

60ml 9.5 Btl720ml 70

Kinmiya Sugarcane Molasses キンミヤ きとうき Ci精變 60ml 8

Tantakatan Shiso 鍛高譚 紫蘇

60ml 9.5 Btl720ml 60

add a japanese pickled plum \$1

PLUM & YUZU WINE 梅酒 柚子酒

ON the KOCKS or SODA Q > 9 615124 - \$

Choya Umesyu チョーヤ梅酒

Made from Syo-chu 60ml 9

Jppin Mito umesyu 一品水声梅酒

Made from Sake 60ml 10 Btl720ml 70

Jppin Yuzusyu 一品柚子酒

Japanese Yuzu citrus 60ml 10 Btl720ml 65

CHU-HAI (SYO-CHU & SODA) & COCKTAIL

Lemon	10	Pink Grapefruit	10	
Peach Iced tea	10	Gin Tonic	10	
Moscow Mule Vodka & Gingerbeer	10	High Ball Whisky &Soda	10	
Samurai Rock Sake and shiso lime j	11 uice	Rum&coke	10	
Mio		Puru puru peach	8	
sake sparkling 150ml		peach jelly sake 190ml		
Takara syo-chu high Ball 350ml				

JAPANESE WHISKY

ON THE ROCKS or STRAIGHT 30ml

Suntory Toki 12 Suntory Toki high ball 13

Suntory Hibiki 25 Suntory Yamazaki 20

Suntory Yamazaki 12 years 38

W	NE	有多	多個	
W (利力	9.13	

WHITE	glass 150ml	Btl750ml
Skipjack	10	43
Sauvignon Blanc.Marlborough New	Zealand	
Gran Sasso	N/A	45
Pinot Grigio.Terre Siciliane IGF	P. Italy	
KEP &		
Paper Road	11	45
Pinot Noir. Wairarapa New Zealar	nd	
Epsilon	N/A	45
Shiraz Barossa Valley South Aust	tralia	
CHAMPANGAE 2 2000		
Lallier Réflexion R.020	N/A	140
Chardonnay Pinot Noir, Aÿ-Champa		
	BYO WINE ONLY \$6	per Glass
SOFT DRINK	5 42 1 153	5
Coca-Cola 4	Orange Juice	5
Coke Zero 4	Sprite	4
Apple Juice 5	Ramune	6
Ginger Beer 6	S. Pellegrino	9
Calpis Water 4.5	sparkling water750)ml
Hot Green Tea 4.5 Gen Mai cha	Cold Green Tea	4.5

SATURDAY SPECIAL LUNCH & &

Spicy Chicken Ramen 17 Egg noodles, chicken broth w/slow cooked chicken & seasoned egg & Scallop Shio Butter Ramen 19 Egg noodles chicken broth w/ scallop & seasoned egg 4 Yakitori Soboro Yon 17 A bowl of rice w/ negima, seasoned chicken mince & mild boiled Egg Chirashi Sushi Bowl 18 Soy marinade diced cut fish, shiso on top of sushi rice

All dishes come with a complimentary salad



- 🦸 Smoked Edamame Beans 🗫 🎕 Charred sovbeans
- Chicken Karaage *8p J

 Deep fried chicken w/ original spice 15
- 🦸 Homemade Yaki Gyoza *5p 14 Chicken and pork dumplings w/ citrus soy chilli oil

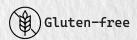
Taro Chips *6p 🕶 🥒 W/ original spice

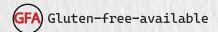
Saturday lunch tradings nours 12pm - 3pm (Last order at 2:30 pm)











Dear Valued Customers

ALLERGY NOTICE

Please inform our staff of any allergies We will do our best to meet your needs, but we cannot accept responsibility for any adverse reactions



SURCHARGE

Due to rising operation costs, we will be introducing a 5% surcharge for dining in on Saturdays
1.8% of card surcharge will Apply ALL card

Birthday cake corkage: \$10 per cake

For groups larger than 10 people

We kindly request pre-orders and require a minim spend of \$50 per person

trading hours

Monday to Saturday 5pm-10pm (Last order 9:30pm)
Saturday Lunch 12pm-3pm (Last order 2:30pm)
We may need to close the shop earlier, depending on the circumstances.
Thank you for your understanding.
Sunday and public Holiday closed

BOOKING POLICY

All seating is limited to 90 minutes; however, there is no time limit after 8 PM or if no other customers have booked the table.

Bookings may be released after 15 minutes of NO SHOW

Walk-ins are welcome, subject to availability.



King Fish chilli & coriander 19
Thinly sliced kingfish 8 pcs sashimi w/ citrus soy

King Ffish Miso Ceviche 19
Raw king fish marinated w/ miso sauce

Snapper write soy
Thinly sliced snapper 8 pcs
w/ white soy vinaigrette

16

19

🗸 Sashimi Tacos *2p 🥒

Finely chopped salmon in a crispy taco shell tomato salsa

Salmon wasabi salsa

Finely sliced salmon 6 pcs sashimi w/ onion vinaigrette

FROM CHARCOAL GRILL

15

Miso Marinade Black Cod Lettuce wrap *2p @ 14

Dry Aged Salmon Tail Skewer @ 10

Himono (brine and dried) salmon over charcoal

- Pork Belly Skewer Samjang Miso 7
 Pork belly skewer over charcoal
- Scallop Miso Butter *2p 14

 Charcoal grilled Hokkaido scallops in the shell w/ miso butter

 14

 Yakitori Bao *2p 12

 Grilled chicken thigh wrapped bao bun

FROM HOT KITCHEN

Crispy Tofu Mushroom Ankake 14
Crispy 4pcs tofu in thick chicken broth

Fish wing Karaage chilli Amazu *2p 6

Deep fried fish wing w/ homemade sweet chilli sauce

Steamed sliced Wagyu beef sesame Dip 18

Sliced wagyu beef tofu, veggie, w/ sesame sauce

Prawn Shu-Mai *4p 14

Steamed minced prawn w/ citrus soy chili oil

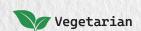
Taro chips *6p > 7
W/ original spice

Five spice calamari

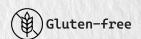
12

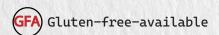
Deep fried calamari five spice, roasted chilli coriander w/ Jalapeño vinegar











SUSHI & SASHIMI 海河 斜身

Assorted Today's Sashimi 9pcs 5kinds Finley sliced daily selection of assorted sashimi	29
4 Assorted Omakase Nigiri Sushi 7 pcs 6	30
Daily selection of 7pcs nigiri and egg omelette	30
4 Aburi Salmon Nigiri Teri Mayo 6pcs ®	21
Lightly seared salmon nigiri mayo & teriyaki	

ALACARTE Nigiri 2 pes Sashimi 4 pes

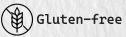
9	18
9	18
9	18
8	16
12	25
11	20
8	16
9 (Large	e 1pc) N/A
10	N/A
10	N/A
5	8
8	16
9	18
	9 9 8 12 11 8 9 (Large 10 10 5 8

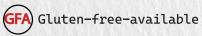
*All Traditional Nigiri are served with Aka Syari (Red Vinegar Sushi Rice)









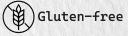


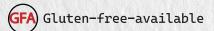
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Clicu	KOLL St
חנטנ	15.00
	0. + 40-00 (01-00)

		Cut Roll	e (8pcs)	Hand Roll
Salmon & Avocado	GFA		12	10
Cooked Tuna & Avoc	ado GA		8	6
Teriyaki Chicken &	Avocado		8	6
Chicken Katsu & A	vocado		8	6
Fresh Tuna & Cucu	mber 🖽		12	10
Dynamite Roll & Soy & chilli marinade raw	ricy Tun tuna, chill:	⊘ ✓ i powder	12	10
Vege Roll Tempura asparagus, cucumber	,avocado		8	6
Eel & Cucumber			12	10
Tempra prawn & A	vocado	Roll	12	10
Soft shell crab & Ci	icumber	v ,	15	N/A
California Roll Prawn, cucumber, avocado,	egg		12	10
BA	by rol	b (61C		
Cucumber 🖘 💟	4 Te	riyaki Ch	icken	4
Avocado 🖘 🛰	4 70	lum and	Shiso Ci	icumber > 4.5
Egg	4 80	ilmon 📾		6
Cooked Tuna 🙃	4 Fr	resh Tuna	(GFA)	6
	SALA	t v		
Green Salad (FA) Mixed salad leaf, w/ onion	n vinaigrett	·e		6
Mix Green With Se				10
Mixed salad leaf & seaweed Mix Green With To Mixed salad leaf & tofu w.	ofu 😘			10











- & Smoked Edamame Beans 🕶 🖲 Charred soybeans
- Sasnimi Tacos Finely sliced salmon in a crispy taco shell tomato salsa
- Chicken Thigh Tare

Sasami Ume Mayo Breast tenderloin w/ plum shiso mayo

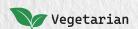
- 4 Prawn Snu-mai Steamed minced prawn w/ citrus soy chili oil
- Five Spice Calamari Deep fried calamari five spice, roasted chilli coriander w/ Jalapeño vinegar

Grilled Rice Ball w/ Jin Soup Crispy rice ball w/ soboro filling and rich chicken soup

Black Sesame Ice Cream

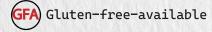












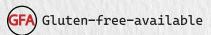


Tsukemono V Cucumber, tomato, chinese cabbage	8
Tresh Cabbage Marinade w/ salted sesame	8
Wagyu Beef Tataki Garlic Ponzu Charcoal seared rare wagyu 8 slices w/garlic ponzu	20
Pork Snahn Snahn Salad Cooked pork belly slice w/ sesame sauce	14
Scallop Jalapeño Vinegar J @ 6 sliced fresh scallops w/ jalapeño vinegar chilli	18
Salmon Tataki J FA Flame touched sashimi w/ jalapeño vinegar	22
a Hot	
Smoky Edamame > ® Charred soybeans	8
4 Nasu Den Eggplant Miso 🛰 🕦	7
Deep fried eggplant w/ sweet miso Chicken Nanban *8p	16
Crispy fried chicken w/ tartar sauce and sweet vineg Chicken Karaage *8p	15
Deep fried chicken w/ original spice *Sp Chicken and pork dumplings w/ citrus soy chilli oil	14
Dashi Maki Egg Omelet Japanese rolled omelet	14
Ebi Chili Mayo J 5pcs tempura prawn tossed in spicy mayo amazu	18
Crab Flavoured Cream Croquettes *4p Crab flavoured cream croquettes w/ tonkatsu sauce	12











Skin GA Thigh <a>® 6 Breast @ Megina 6.5 Wing 6 Breast Tenderloin @ Momo Negi Shio 6.5 Negima Miso 65 Thigh w/ leek w/ miso sauce Thigh w/ salt sauce shallot Mune-Mentai Mayo 6 Sasami Ume Mayo Breast tenderloin w/ plum shiso mayo Breast spicy cod roe Meathall w/ Mild Boiled Egg 7
Tsukune (homemade chicken meat ball) Meatball w/ Cheese 7

MAROS (1 skewer) GFA

Some innards may not be available Gizzard Please ask our staff! Tail Please choose Tare or Salt liver Outside Skirt Heart

25 Omakase 6 pcs Chef's Selection @

Chef's selection of skewers 6 pcs

Tsukune (homemade chicken meat ball)

27 4 Premium Omakase

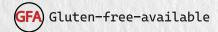
Chef's selection of skewers 6 pcs including wagyu beef, king prawn











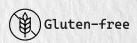
KUSHIYAKI (1 skewer) 本线之

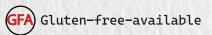
Quail Egg 🐵	5
Perino Tomato w/ Camembert Cheese ®	5
Asparagus Pork 🗪	6.5
Shiitake Mushrooms Stuffed Chicken Mince *2p	6.5
Enoki Mushrooms Pork *2p @	5.5
4 King Prawn ®	8
4 Wagyu Tri Tip 🙉	12
VEGTABLES (1 skewer)	
Asparagus 🙉 4 Machi Rice Cake	5
Jalapeño 🗸 🙉 4 Mochi w/Cod Roe 🗸	6
© Corn Butter 4 King Brown Mushrooms @	4
Økura ⊕ 4	
Zucchini 🙉 4	
STEAK	
Chicken Steak w/ Green Salad 280g chicken thigh w/ green Salad and pickles	
Wagyn Sirloin Steak w/ Green Salad 35 110g Wagyu sirloin w/ green salad and pickles	
Teriyaki Salmon w/ Green Salad 140g Sashimi-grade salmon w/ green salad and pickles	













Jin Soup	6
Rich chicken soup w/ meatballs	
Grilled Rice Ball w/Jin Soup	11
Crispy rice ball w/ soboro filling and rich chicken soup	
Additional Rice Ball	6
Yasai Vege Soba 🕶	14
Thin udon noodles soup w/ vege & tofu	
Tori Soba	17
Thin udon noodles in chicken broth with slow-cooked chicken	en
Spicy Chicken Ramen	17
Egg noodles in chicken broth with slow-cooked chicken & a	seasoned egg
Scallop Snio Butter Ramen	19
Egg noodles in chicken broth with a scallop & a seasoned	egg



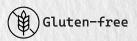
Egg noodles w/yakisoba sauce (savoury, slightly sweet and tangy)

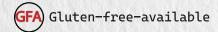
Pork Yakisoba 17 4 Beef Yakisoba 17 Vege Yakisoba 🛰 14 Calamari Yakisoba 15







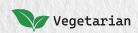






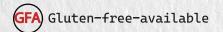
	Yakitori Soboro Don	17
	A bowl of rice w/ negima, seasoned chicken mince & mil	d boiled egg
	Yakitori Dyako Don	20
	A bowl of rice topped w/ chicken, egg	
	Chicken Katsu Don A bowl of rice topped w/ chicken katsu	18
	Beef Don	18
	A bowl of rice topped w/ sukiyaki beef mild boiled egg	
	Chirashi Sushi	18
	Soy marinade diced cut fish on top of sushi rice	
	Fresh Salmon Don	22
	Sliced salmon, prawn, egg, shiitake, fish roe on top o	f sushi rice
	Kama Meshi	22
	Seasoned rice w/ chicken and vegetables Please allow approximately 30 min for preparation	
	Kani Tenshin Han	25
***	Soy marinade diced cut fish on top of sushi rice	
	Steamed Rice	3
	Miso Soup	3
	Kids Don	6.5
	Chicken thigh tare sauce	
	Kids Noodle	10
	Plain noodles w/ chicken broth	













Black Sesame Mochi Jce Black sesame ice cream wrapped in mochi	6
Green Tea Tiramisu Japanese style tiramisu	8
Black Sesame Ice Cream 1 Scoop	4.5
Roasted Green Tea Ice Cream 1 Scoop	6

Birthday Cake Corkage \$10 Per Cake



Mayo Wasabi Chilli Spicy Mayo Pickled Ginger Take Away Container

byo wine only \$6 per glass



