

Appetizer 前餐

A1 Edamame (V) <small>green soybeans with sea salt</small>	枝豆	6.5
A2 Yasai Gyoza (V) <small>pan fried vegetable dumpling with black truffle oil</small>	蔬菜煎饺	6.8
A3 Chicken Gyoza <small>pan fried minced chicken dumpling</small>	鸡肉煎饺	7.8
A4 Tosatofu <small>deep fried tofu with bonito flakes</small>	土佐豆腐	9.8
A5 Tako Wasabi <small>octopus marinated with wasabi</small>	芥末八爪鱼	7.8
A6 Wasabi Prawn <small>deep fried prawn with wasabi mayonnaise and wasabi peas</small>	青芥末炸虾	10.8
A7 Hiya Yakko <small>cold tofu with caviar and sesame sauce</small>	鱼籽豆腐	10.8
A8 Nigi Toro Tofu <small>Minced toro & spring onion with tofu</small>	香葱吞拿鱼腩豆腐	12.8
A9 Foie Gras on Toast (2pcs) <small>pan fried foie gras on toast</small>	香煎鹅肝多士	16.8
A10 Wagyu Beef & Oyster Roll (2pcs)	火炙和牛生蚝卷	28.8

Salad & Tataki 沙拉

B1 Chuka Wakame (V) <small>Japanese marinate seaweed</small>	中华海藻	6.5
B2 Tobiko Salad <small>Flying fish roe, crabstick with cucumber salad</small>	飞鱼籽沙拉	10.8
B3 Avocado crab meat salad <small>avocado crab meat with miso dressing</small>	牛油果蟹肉沙拉	10.8
B4 Salmon Tataki <small>seared salmon with miso dressing</small>	三文鱼配醋味增汁	15.8
B5 Tuna Tataki <small>seared tuna with apple onion dressing</small>	吞拿鱼配苹果洋葱酱	16.8

Sushi & Sashimi 寿司 & 刺身

		SASHIMI 3pcs	NIGIRI 1pcs
C1 Uni (Iceland live sea urchin)	鲜海胆	Seasonal price	Seasonal price
C2 Uni	海胆	23.8	9.8
C3 Wagyu Beef (A5)	和牛	23.8	9.8
C4 Fole Gras	鹅肝	-	11.8
C5 Otoro (Fatty tuna)	吞拿鱼腩	20.8	8.5
C6 Botan Ebi (Large sweet prawn)	牡丹虾	23.8	9.8
C7 Hamachi (Yellow-tail)	油甘鱼	15.8	7.5
C8 Ikura (Salmon roe)	三文鱼籽	15.8	7.5
C9 Akami (Tuna)	吞拿鱼	11.8	5.5
C10 Tai (Japanese Sea bream)	日本真鲷	16.8	7.5
C11 Tai (Sea bream)	鲷鱼	12.8	5.8
C12 Unagi (Sea eel)	鳗鱼	12.8	5.8
C13 Ika (Squid)	鱿鱼	12.8	5.8
C14 Tako (Octopus)	八爪鱼	11.8	5.3
C15 Hotate (Scallop)	扇贝	12.8	6.3
C16 Suzuki (Stonebass)	石鲈	11.8	5.3
C17 Sake (Salmon)	三文鱼	10.8	4.8
C18 Hokkigai (Clam)	北极贝	8.5	4.0
C19 Ebi (Prawn)	虾	8.5	4.0
C20 Today's Special (Ask for price)			

Omakase (Chef's special selection of the day)

D1 Takumi Omakase <small>Chef's deluxe of 8pcs sashimi & 7pcs nigiri selection</small>	匠	80
D2 Toyosu <small>18pcs exclusive selection of sashimi</small>	豊洲	70
D3 Tsukiji <small>12pcs exclusive selection of sashimi</small>	筑地	50
D4 Akasaka <small>11pcs exclusive selection of nigiri</small>	赤坂	65
D5 Sapporo <small>7pcs exclusive selection of nigiri</small>	札幌	43

Omakase Course

D6 Tokyo <small>• Daily selection of the appetiser • Assorted sashimi and sushi • Soup of the day</small>	东京	75
D7 Hokkaido <small>• Daily selection of the appetiser • Assorted sashimi and sushi • Soup of the day</small>	北海道	65

Aburi Sushi 火炙手握寿司 每片/pcs

E1 Japanese Wagyu Beef (A5) <small>with fresh wasabi</small>	日本和牛	10.8
E2 Otoro <small>with yuzu kosho</small>	吞拿鱼腩	9.8
E3 Hamachi <small>with ume and mentaiko</small>	油甘鱼	8.8
E4 Salmon Belly <small>with spicy mayonnaise</small>	三文鱼腩	7.3

Sushi Tacos 创艺脆海苔寿司 每片/pcs

F1 Negi Toro <small>Minced toro with spring onion</small>	香葱吞拿鱼腩	9.3
F2 Spicy Tuna <small>Tuna with spicy mayonnaise</small>	辣味吞拿鱼	8.3
F3 Crab Paste & Crab Meat	蟹膏蟹肉	9.3
F4 Yuzu Salmon & Avocado <small>salmon & avocado with yuzu mayonnaise</small>	柚子三文鱼牛油果	7.8

Maki 卷物

		Cut	Hand
G1 Japanese Wagyu Beef (A5) (6pcs) <small>minced wagyu beef & asparagus tempura served with black tobiko, kizami wasabi, chive</small>	日本和牛卷	20.8	-
G2 Dragon (8pcs) <small>deep fried jumbo prawn, avocado, tobiko with mayonnaise eel-flavoured sauce</small>	龙卷	20.8	-
G3 Rainbow (8pcs) <small>mixed sashimi with crab meat, avocado, tobiko</small>	彩虹卷	20.8	-
G4 Foie Gras (6pcs) <small>pan fried foie gras with teriyaki sauce</small>	鹅肝卷	19.8	9.5
G5 Soft Shell Crab (8pcs) <small>deep-fried soft-shell crab and tobiko</small>	软壳蟹卷	18.5	8.5
G6 Tuna (6pcs)	吞拿鱼卷	9.5	6.5
G7 Salmon (6pcs)	三文鱼卷	8.5	6.0
G8 Wasabi Roots (V) (6pcs)	日本山葵卷	10.8	7.8
G9 Avocado (V) (6pcs)	牛油果卷	7.5	5.3
G10 Pickle (V) (6pcs)	酸萝卜	6.3	4.3
G11 Cucumber (V) (6pcs)	黄瓜	6.3	4.3

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.
If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.

Grilled Skewers 串烧

H1 Tori Negima (Chicken thigh & Spring onion)	长葱鸡肉	4.2	H15 Gyu Kushi Yaki (Rib eye)	牛眼肉	6.2
H2 Tebasaki (Chicken wings)	鸡翅	4.2	H16 Unagi (Fresh sea eel)	鲜鳗鱼	16.8
H3 Sunagimo (Chicken kidney)	鸡胗	4.5	H17 Uzura Tamago (Quail egg)	鹌鹑蛋	4.2
H4 Reba (Chicken liver)	鸡肝	4.2	H18 Atsuage (Deep-fried tofu)	烧豆腐	4.2
H5 Hatsu (Chicken heart)	鸡心	4.2	H19 Mochi (Rice cake with cheese)	芝士年糕	3.8
H6 Fito (Chicken boned feet)	鸡掌心	5.5	H20 Shiitake (Fresh shitake mushroom with bonito flakes)	冬菇	3.8
H7 Torikawa (Chicken skin)	鸡皮	5.5	H21 Satsumaimo (V) (sweet potato)	甜番薯	3.8
H8 Tsukune (Chicken meatball with egg yolk)	免治鸡肉棒	5.7	H22 Ginnan (V) (Fresh Japanese gink go)	白果 (银杏)	5.5
H9 Kamo Niku (Duck breast & Spring onion)	长葱鸭胸	4.9	H23 Nagaimo (V) (Yam)	长芋 (山药)	3.8
H10 Buta (Spain Iberico Pork)	黑毛猪	5.2	H24 Shishito (Green pepper)	青椒仔	4.2
H11 Shiso Maki (Spain Iberico pork with shiso leave maki)	大叶黑毛猪卷	6.2	H25 Asparagus	芦笋	3.8
H12 Bacon Asparagus Maki	培根芦笋卷	4.3	H26 Okra	秋葵	3.8
H13 Bacon Tomato Maki	培根车厘茄卷	4.8	H27 Garlic (V)	蒜粒	3.8
H14 Gyu Tan (Ox tongue)	牛舌	6.2			

Grill Dishes & Pan Fried 烧物 & 铁板

I1 Tepanyaki Wagyu Beef (A5) tepanyaki Japanese wagyu beef (100g)	铁板日本A5和牛	57.8	I10 Scallop tepanyaki scallop with butter	铁板黄油带子	18.8
I2 Charcoal Grill Wagyu Beef (A5) grilled Japanese wagyu beef (50g)	炭烧日本A5和牛	29.8	I11 Nankotsu grill spice chicken cartilage with butter	黄油焗鸡软骨	10.8
I3 Gindara Saikyomiso grilled black cod marinated with Saikyomiso	银鳕鱼西京味增烧	32.8	I12 Enoki Mushroom Usuyaki grilled beef sirloin with enoki mushroom	金针菇牛肉卷	16.8
I4 Salmon Teriyaki pan fried salmon with teriyaki	照烧三文鱼	16.8	I13 Yasai Itame (V) stir fry vegetables	炒野菜	13.8
I5 Saba Shio grilled mackerel with sea salt	盐烧青花鱼	16.8	I14 Seared Scallop seared scallop with seaweed	火炙扇贝夹紫菜	13.8
I6 Hamachi Kama grilled yellow tail jaw with sea salt	盐烧油甘鱼鲛	17.8	I15 Kuruma Ebi grilled tiger prawn with sea salt	盐烧大虾	10.8
I7 Sake Kama grilled Salmon Jaw with sea salt	盐烧三文鱼鲛	16.8	I16 Lamb Chop grilled lamb chop marinade with mix herbs	羊排	9.8
I8 Ikayaki grilled whole squid with Japanese BBQ sauce	酱烧整鱿鱼	21.8	I17 Beef Rib grilled beef rib with Japanese BBQ sauce	牛仔骨	9.8
I9 Spain Iberico Pork Yakiniku iberico pork with lettuce (100g)	炭烧黑毛猪生菜卷	19.8	I18 Nasu Den grilled aubergine with miso paste	味增烧茄子	9.8

Tempura & Deep-fried Dishes 天妇罗 & 炸物

J1 Ebi Tempura jumbo prawn tempura	大虾天妇罗	11.8
J2 Anago Tempura (whole) sea eel tempura	海鳗天妇罗 (整只)	22.8
J3 Satsumaimo (V) sweet potato tempura (V)	甜番薯	8.8
J4 Tonkatsu fried breaded Spanish iberico pork cutlet	吉列黑毛猪排	17.8
J5 Tori Karaage fried chicken	唐杨炸鸡	10.8
J6 Spicy Geso fried squid tentacles	鱿鱼须	10.8

Simmered Dishes 煮物 & 蒸物

K1 Chawan Mushi steamed egg with crab meat and seafood	海鲜蒸蛋	10.8
K2 Karai Kai No Nitsuke fresh sea snail cooked with spicy sake	辣酒煮螺	9.8
K3 Gyu Tan Daikon Ox tongue & mooli cooked with miso	牛舌大根煮	9.8
K4 Oden Soy-flavoured dashi broth with fish ball and vegetables	关东煮	14.8

Rice & Soup 饭 & 汤

L1 Japanese Steamed Rice	日本米饭	3.0
L2 Japanese Sushi Rice	日本寿司醋饭	4.8
L3 Unagi Fried Rice smoked eel fried rice	鳗鱼炒饭	16.8
L4 A5 Wagyu Beef Fried Rice mince wagyu beef & asparagus fried rice with black truffle oil	和牛芦笋松露酱炒饭	25.8
L5 Ocha Zuke Ume Japanese plum & rice in green tea	梅子茶渍饭	8.8
L6 Ocha Zuke Sake salmon & rice in green tea	三文鱼茶渍饭	8.8
L7 Tai No Nimono snapper soup of oonami	鲷鱼汤	9.8
L8 Dobinmushi seafood consumes in tea pot	茶壶海鲜汤	8.8
L9 Miso Soup	味增汤	2.8

Bento Box & Donburi

便当盒 & 丼物

(served with miso soup)

M1 Sashimi Box 12 assorted sashimi selection and appetisers	刺身九宫格	43.0
M2 Sushi Box 7 assorted Nigiri selection and appetisers	寿司九宫格	40.0
M3 Hokkaido Don sea urchin, scallop and salmon roe on sushi rice	北海丼	55.8
M4 Deluxe Don otoro, botan ebi and salmon roe on sushi rice	特上刺身饭	35.8
M5 Chirashi Don mixed sashimi on sushi rice	什锦刺身饭	25.8
M6 Tekka Don tuna sashimi on sushi rice	吞拿鱼刺身饭	23.8
M7 Salmon Don seared salmon sashimi on sushi rice	火炙三文鱼刺身饭	22.8
M8 Wagyu Beef Don (A5) pan fried wagyu beef on rice	和牛饭 (A5)	33.8
M9 Foie Gras Don pan fried foie gras with teriyaki sauce on rice	鹅肝饭	31.8
M10 Unagi Don grilled smoked eel on rice	鳗鱼饭	20.8
M11 Gyu Don stir-fried sirloin beef with leek, onion and seasoned egg on rice	滑蛋西冷牛肉饭	18.8
M12 Tori Teriyaki Don pan fried chicken with teriyaki sauce on rice	照烧鸡扒饭	14.8

Noodle 面

N1 Tonkotsu Ramen noodles in pork bone broth with pork belly	豚骨拉面	15.8
N2 Spicy Tan Tan Ramen noodles in pork bone broth with spicy pork mince	辣担担面	15.8
N3 Tempura Udon served with Prawn tempura, seaweed & spring onion	天妇罗汤乌冬	15.8
N4 Kake Udon (V) served with spring onion	净汤乌冬	10.8
N5 Ten Zaru (Udon/Soba) served with Prawn tempura	天妇罗虾冷面	14.8
N6 Zaru (Udon/Soba) served with Tempura batter nori & bonito sauce	净冷面	10.8

Extra Topping (only available for Ramen)
Noodle (3) / Char Siu Pork Belly (3)
Kikurage Mushroom (1) / Beansprouts (1)
Nitamago Egg (1.5) / Special Chili Sauce (1.5)