

Appetizer 前餐

A1	Edamame (V) green soybeans with sea salt	枝豆	5.8
A2	Yasai Gyoza (V) pan fried vegetable dumpling with black truffle oil	蔬菜煎饺	6.8
A3	Chicken Gyoza pan fried minced chicken dumpling	鸡肉煎饺	7.8
A4	Agedashi Tofu deep fried tofu served with nori, spring onion, grated daikon, ginger and bonito stock	炸豆腐	7.8
A5	Tenderstem Broccoli (V) grilled broccoli with olive oil	烤青花笋	8.5
A6	Wasabi Prawn deep fried prawn with wasabi mayonnaise and wasabi peas	青芥末炸虾	10.8
A7	Foie Gras on Toast (2pcs) pan fried foie gras on toast	香煎鹅肝多士	13.8
A8	Ebi Shumai (2pcs)	日式虾烧卖	5.5

Salad & Tataki 沙拉

B1	Chuka Wakame (V) Japanese marinate seaweed	中华海藻	5.8
B2	Tobiko Salad flying fish roe, crabstick with cucumber salad	飞鱼籽沙拉	9.8
B3	Avocado Crab Meat Salad avocado crab meat with miso dressing	牛油果蟹肉沙拉	11.8
B4	Salmon Tataki seared salmon with miso dressing	三文鱼配醋味增汁	14.8
B5	Tuna Tataki seared tuna with apple onion dressing	吞拿鱼配苹果洋葱酱	15.8
B6	Beef Tataki seared beef with onion, mizuna, dry garlic and wasabi dressing	牛肉配青芥末油	13.8

Sushi & Sashimi 寿司 & 刺身

		SASHIMI 1pcs	NIGIRI 1pcs
C13	Uni (Iceland live sea urchin)	鲜海胆	Seasonal price
C3	Botan Ebi (Large sweet prawn)	牡丹虾	9.8
		SASHIMI 3pcs	NIGIRI 1pcs
C1	Uni	海胆	22.8
C2	Otoro (Fatty tuna)	吞拿鱼腩	20.8
C4	Ikura (Salmon roe)	三文鱼籽	14.8
C5	Hamachi (Yellow-tail)	油甘鱼	14.8
C6	Unagi (Sea eel)	鳗鱼	12.8
C7	Akami (Tuna)	吞拿鱼	12.8
C8	Hirame (Flounder)	左口鱼	19.8
C9	Hotate (Scallop)	扇贝	11.8
C10	Suzuki (Seabass)	鲈鱼	11.8
C11	Tai (Sea bream)	鲷鱼	10.8
C12	Sake (Salmon)	三文鱼	9.8
C14	Wagyu Beef (A5)	和牛	22.8
C15	Ika (Squid)	鱿鱼	13.8
C16	Tako (Octopus)	八爪鱼	10.8
C17	Foie Gras	鹅肝	-
C18	Madai (Japanese Sea bream)	日本真鲷	15.8
C19	Hokkigai (Clam)	北极贝	6.8
C20	Ebi (Prawn)	虾	6.8

Omakase

(Chef's special selection of the day)

D1	Takumi 18pcs exclusive selection of sashimi	匠	58
D2	Toyosu 12pcs exclusive selection of sashimi	豊洲	33.8
D3	Akasaka 9pcs exclusive selection of nigiri	赤坂	33.8
D4	Roppongi 7pcs exclusive selection of nigiri	六本木	25.8

Omakase Course

F1	Tokyo • Daily selection of the appetiser • Assorted sashimi, sushi and temaki	东京	45.8
F2	Hokkaido • Daily selection of the appetiser • Assorted sashimi, sushi and temaki	北海道	35.8

Aburi Sushi 火炙手握寿司 每片/pcs

G1	Japanese Wagyu Beef (A5) with fresh wasabi	日本和牛	11.5
G2	Otoro with yuzu kosho	吞拿鱼腩	10.8
G3	Salmon Belly with spicy mayonnaise	三文鱼腩	7.8

Hot Pot 锅物 Pre-order 預約訂 2 persons

T1	Sukiyaki 寿喜锅 with vegetable, mushroom, tofu, udon in a sweet soup base	sliced angus beef sliced Wagyu beef (100g)	45.8 88.8
T2	Sabu Sabu with vegetable, mushroom, tofu, udon in a dashi soup base	sliced angus beef sliced Wagyu beef (100g)	43.8 86.8

Maki 卷物

		Cut	Hand
J1	Japanese Wagyu Beef (A5) (6pcs) minced wagyu beef & asparagus tempura served with black tobiko, kizami wasabi, chive	日本和牛卷	21.8
J2	Dragon (8pcs) deep fried jumbo prawn, avocado, tobiko with mayonnaise eel-flavoured sauce	龙卷	20.8
J3	Volcano (8pcs) smoked eel, avocado, tobiko, bonito flakes, dry leek with onion mayonnaise	火山卷	20.8
J5	Rainbow (8pcs) mixed sashimi with crab meat, avocado, tobiko	彩虹卷	20.8
J7	Soft Shell Crab (8pcs) deep-fried soft-shell crab and tobiko	软壳蟹卷	17.8
J9	Crunchy Spicy Salmon (8pcs) 脆辣三文鱼卷 salmon with cucumber, tempura batter & spicy mayonnaise		13.8
K1	Foie Gras pan fried foie gras with teriyaki sauce	鹅肝卷	- 8.8
K2	Negi Toro (6pcs) 香葱吞拿鱼腩		12.8 7.8
K3	Unagi (6pcs)	鳗鱼卷	9.8 6.8
K8	Tuna (6pcs)	吞拿鱼卷	7.5 4.8
K9	Salmon Avocado (6pcs) 牛油果三文鱼卷		6.8 4.5
K12	Avocado (V) (6pcs)	牛油果卷	5.8 3.8
K14	Cucumber (V) (6pcs)	黄瓜	4.8 3

Food Allergy Notice:

If you have a food allergy or a Special Dietary requirement, please inform a member of our staff before you place your order.
Thank you!

Our kitchen aims to use all fresh ingredients and whilst we strive to reduce cross contamination we cannot 100% guarantee this.

Charcoal Grilled Skewers 炭串燒

H1	Tori Negima (Chicken thigh & spring onion)	长葱鸡肉	3.8
H2	Tebasaki (Chicken wings)	鸡翅	3.8
H3	Sunagimo (Chicken kidney)	鸡胗	3.5
H4	Reba (Chicken liver)	鸡肝	3.5
H5	Torikawa (Chicken skin)	鸡皮	4
H6	Tsukune (Chicken meatball with egg yolk)	免治鸡肉棒	5.8
H7	Kamo Niku (Duck breast & spring onion)	长葱鸭胸	4.8
H8	Buta (Spain Iberico Pork)	黑毛猪	4.8
H9	Shiso Maki (Spain Iberico pork with shiso leaf maki)	大叶黑毛猪卷	4.8
H10	Gyu Tan (Ox tongue)	牛舌	4.8
H11	Gyu Kushi Yaki (Rib eye)	牛眼肉	4.8
H12	Uzura Tamago (Quail egg)	鹌鹑蛋	3.8
H13	Atsuage (Tofu)	烧豆腐	3
H14	Shiitake (Fresh shitake mushroom)	冬菇	3.5
H15	Shishito (Green pepper)	青椒仔	4
H16	Asparagus	芦笋	3.5
H17	Okra	秋葵	3.5

Grill Dishes & Teppanyaki

燒物 & 铁板

L1	Teppanyaki Wagyu Beef (A5) 铁板日本A5和牛 teppanyaki Japanese wagyu beef (100g)	58.8
L2	Enoki Mushroom Usuyaki 金针菇牛肉卷 grilled beef sirloin with enoki mushroom	15.8
L3	Lamb Chop 煎羊排配韩国辣味增酱 pan fried lamb chop with tenderstem broccoli & Korean chilli sauce	18.8
L4	Salmon Teppanyaki 铁板三文鱼	16.8
L5	Scallop 铁板带子 with teriyaki sauce	12.8
L6	Suzuki Shiso Butter 紫蘇牛油烧鲈鱼 pan fried sea bass with shiso butter, sea salt & lemon	15.8
M1	Gindara Saikyomiso 银鳕鱼西京味增烧 grilled black cod marinated with Saikyomiso	31.8
M2	Saba Shio 盐烧青花鱼 grilled mackerel with sea salt	12.8
M3	Ikayaki 酱烧整鱿鱼 grilled whole squid with Japanese BBQ sauce	15.8
M4	Nasu Dengaku 味增烧茄子 grilled aubergine with miso paste	9.8
M5	Kuruma Ebi 明太籽酱烧大虾 grilled jumbo prawn with mentaiko sauce	17.8
M6	Hamachi Kama 盐烧油甘鱼鲛 grilled yellow tail jaw with sea salt	15.8
M7	Sake Kama 盐烧三文鱼鲛 grilled Salmon Jaw with sea salt	14.8

Tempura & Deep-fried Dishes 天妇罗 & 炸物

N1	Ebi Tempura 大虾天妇罗 jumbo prawn tempura	9.8
N2	Shiso Ebi Maki 紫苏叶炸虾 prawn with shiso tempura	9.8
N3	Satsumaimo (V) 甜番薯 sweet potato tempura (V)	8.8
N4	Tonkatsu 吉列猪排 fried breaded pork cutlet	14.8
N5	Tori Karaage 唐杨炸鸡 fried chicken	8.8
N6	Nankotsu 七味鸡软骨 fried spice chicken cartilage	7.8
N7	Yasai Croquette 可樂餅	6.8

Simmered Dishes 煮物 & 蒸物

01	Chawan Mushi 海鲜蒸蛋 steamed egg with crab meat and seafood	9.8
02	Karai Kai No Nitsuke 辣酒煮螺 fresh sea snail cooked with spicy sake	8.8
03	Gyu Tan Daikon 牛舌大根煮 Ox tongue & mooli cooked with miso	7.8
04	Mussel Sake Mushi 酒煮青口 cooked with sake	6.8

Rice & Soup 飯 & 汤

R1	Japanese Steamed Rice 日本米饭	3.0
R2	Japanese Sushi Rice 日本寿司醋饭	4.8
R3	Unagi Fried Rice 鳗鱼炒饭 smoked eel fried rice	15.8
R4	Beef Fried Rice 免治牛肉芦笋松露醬炒飯 minced beef & asparagus fried rice with black truffle oil	14.8
R5	Tai No Nimono (Inan Iwa Hoshi Udon) 鯛魚烏冬汤 snapper soup of oonami	14.8
R6	Dobinmushi 茶壺海鮮汤 Clear soup with prawns. Fish cake, chicken, mushroom and lime	7.8
R7	Miso Soup 味增汤	2.8

Donburi & Curry

丼物 & 咖喱

P1	Tekka Don 吞拿鱼刺身饭 sliced tuna sashimi on sushi rice	23.8
P2	Salmon Ikura Don 三文鱼刺身饭 sliced salmon sashimi on sushi rice	21.8
P3	Chirashi Don 什锦刺身饭 variety of raw fish on sushi rice	22.8
P4	Foie Gras Don 鹅肝饭 pan fried foie gras with teriyaki sauce on rice	23.8
P5	Unaju Don 鳗鱼饭 grilled smoked eel with eel sauce on rice	19.8
P6	Wagyu Beef Don (A5) 和牛饭 (A5) pan fried wagyu beef on rice	31.8
P7	Gyu Don 滑蛋西冷牛肉饭 stir-fried sirloin beef with leek, onion and seasoned egg on rice	17.8
P8	Katsu Don 滑蛋吉列猪扒饭 deep fried pork cutlet in breadcrumbs with shiitake mushroom, carrot, seasoned egg and onion on rice	14.8
P9	Tori Teriyaki Don 照烧鸡扒饭 pan fried chicken with teriyaki sauce on rice	13.8
P10	Salmon Teriyaki Don 照烧三文鱼饭 pan fried salmon with teriyaki sauce	14.8
P11	Tonkatsu Curry Rice 日式吉列猪扒咖喱饭 deep fried pork cutlet in breadcrumbs with Japanese curry sauce	14.8
P12	Beef Brisket Curry Rice 日式咖喱牛腩	15.8

Noodle 面

S1	Char Siu Ramen (Spain Iberico Pork) 黑毛猪叉燒拉麵	16.8
S2	Spicy Tan Tan 辣担担拉面	14.8
S3	Spicy Beef 辣牛肉拉面	15.5
S4	Tempura Udon 天妇罗汤乌冬	14.8
S5	Kake Udon 净汤乌冬 served with spring onion	9.8
S6	Ten Zaru (Udon) 天妇罗虾冷乌冬 served with prawn and vegetable tempura	14.8
S7	Zaru (Udon) 净冷乌冬 served with tempura batter nori & bonito sauce	9.8

Extra Topping (only available for Ramen)

Noodle (3) / Char Siu Pork Belly (4) /Nitamago Egg (2.5)

