

## 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	Seasonal price
C3 Botan Ebi (Large sweet prawn)	牡丹虾	9.8	11.8
		SASHIMI 3pcs	NIGIRI 1pcs
C1 Uni	海胆	22.8	9.5
C2 Otoro (Fatty tuna)	吞拿鱼腩	20.8	8.5
C4 Ikura (Salmon roe)	三文鱼籽	14.8	5.8
C5 Hamachi (Yellow-tail)	油甘鱼	14.8	5.8
C6 Unagi (Sea eel)	鳗鱼	12.8	5
C7 Akami (Tuna)	吞拿鱼	12.8	5
C8 Hirame (Flounder)	左口鱼	19.8	7.8
C9 Hotate (Scallop)	扇贝	11.8	4.8
C10 Suzuki (Seabass)	鲈鱼	11.8	4.8
C11 Tai (Sea bream)	鲷鱼	10.8	4.5
C12 Sake (Salmon)	三文鱼	9.8	3.8
C14 Wagyu Beef (A5)	和牛	22.8	9.5
C15 Ika (Squid)	鱿鱼	13.8	5.5
C16 Tako (Octopus)	八爪鱼	10.8	4.5
C17 Foie Gras	鹅肝	-	7.8
C18 Madai (Japanese Sea bream)	日本真鲷	15.8	5.8
C19 Hokkigai (Clam)	北极贝	6.8	3.8
C20 Ebi (Prawn)	虾	6.8	3.8

## 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 炙手握手寿司 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

	1 person	2 persons
T1 Sukiyaki 寿喜锅 with vegetable, mushroom, tofu, udon & sliced beef in a sweet soup base	17.8	33.8
T2 Sabu Sabu with vegetable, mushroom, tofu, udon & sliced beef in a dashi soup base	16.8	32.8

## 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	7.8
J9 Crunchy Spicy Salmon (8pcs) 脆辣三文鱼卷 salmon with cucumber, tempura batter & spicy mayonnaise		13.8	5.8
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.

## Grilled Skewers 串烧

H1	Tori Negima <small>(Chicken thigh &amp; Spring onion)</small>	长葱鸡肉	3.8
H2	Tebasaki <small>(Chicken wings)</small>	鸡翅	3.8
H3	Sunagimo <small>(Chicken kidney)</small>	鸡胗	3
H4	Reba <small>(Chicken liver)</small>	鸡肝	3
H5	Torikawa <small>(Chicken skin)</small>	鸡皮	3.8
H6	Tsukune <small>(Chicken meatball with egg yolk)</small>	免治鸡肉棒	5.5
H7	Kamo Niku <small>(Duck breast &amp; Spring onion)</small>	长葱鸭胸	4.5
H8	Buta <small>(Spain Iberico Pork)</small>	黑毛猪	4.5
H9	Shiso Maki <small>(Spain Iberico pork with shiso leave maki)</small>	大叶黑毛猪卷	4.8
H10	Gyu Tan <small>(Ox tongue)</small>	牛舌	4
H11	Gyu Kushi Yaki <small>(Rib eye)</small>	牛眼肉	4.5
H12	Uzura Tamago <small>(Quail egg)</small>	鹌鹑蛋	3.5
H13	Atsuage <small>(Deep-fried tofu)</small>	烧豆腐	3
H14	Shiitake <small>(Fresh shitake mushroom with bonito flakes)</small>	冬菇	3.5
H15	Shishito <small>(Green pepper)</small>	青椒仔	3.8
H16	Asparagus	芦笋	3.5
H17	Okra	秋葵	3.5

## Grill Dishes & Teppanyaki 烧物 & 铁板

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

## Tempura & Deep-fried Dishes 天妇罗 & 炸物

N1	Ebi Tempura <small>jumbo prawn tempura</small>	大虾天妇罗	9.8
N2	Shiso Ebi Maki <small>prawn with shiso tempura</small>	紫苏叶炸虾	9.8
N3	Satsumaimo (V) <small>sweet potato tempura (V)</small>	甜番薯	8.8
N4	Tonkatsu <small>fried breaded pork cutlet</small>	吉列猪排	14.8
N5	Tori Karaage <small>fried chicken</small>	唐扬炸鸡	8.8
N6	Nankotsu <small>fried spice chicken cartilage</small>	七味鸡软骨	7.8

## Simmered Dishes 煮物 & 蒸物

O1	Chawan Mushi <small>steamed egg with crab meat and seafood</small>	海鲜蒸蛋	9.8
O2	Karai Kai No Nitsuke <small>fresh sea snail cooked with spicy sake</small>	辣酒煮螺	8.8
O3	Gyu Tan Daikon <small>Ox tongue &amp; mooli cooked with miso</small>	牛舌大根煮	7.8
O4	Mussel Sake Mushi <small>cooked with sake</small>	酒煮青口	6.8

## Rice & Soup 饭 & 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 <small>smoked eel fried rice</small>	鳗鱼炒饭	15.8
R4	Beef Fried Rice <small>mince beef &amp; asparagus fried rice with black truffle oil</small>	芦笋松露酱炒饭	14.8
R5	Tai No Nimono <small>snapper soup of oonami</small>	鲷鱼汤	8.5
R6	Dobinmushi <small>seafood consumes in tea pot</small>	茶壶海鲜汤	7.8
R7	Miso Soup	味增汤	2.8

## Donburi & Curry 丼物 & 咖喱

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

## Noodle 面

S1	Char Siu Ramen	日式叉烧拉面	14.8
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 (V) <small>served with spring onion</small>	净汤乌冬	9.8
S6	Ten Zaru (Udon) <small>served with Prawn tempura</small>	天妇罗虾冷乌冬	14.8
S7	Zaru (Udon) <small>served with Tempura batter nori &amp; bonito sauce</small>	净冷乌冬	9.8

Extra Topping (only available for Ramen)

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