

前菜 APPETIZER

Discover a tantalizing assortment of appetizers that will awaken your taste buds and set the perfect tone for your dining experience.

A1 揚 銀杏 (日本産)

Age Ginnan

Fried Japanese Ginko Nuts / 13



A2 日本産 フルーツトマト

Nihonsan Fruit Tomato

Japanese Fruit Tomato, Sweet & Umami / 9

A3 枝付き 枝豆

Edatsuki Edamame

Soybeans seasoned with Salt / 6

A4 冷奴

Hiyayakko Tofu

Japanese Cold Tofu / 6

A5 じゃこと葱の塩冷奴

Jako to Negi no Shio Yakko

Cold Tofu with Baby Sardine & JP Leek / 12

A6 だし巻き玉子

Dashimaki Tamago

Japanese Dashi Rolled Omelette / 10

A7 ポテトサラダと生ハムのサラダ

Potato to Nama Ham no Salad

House-made Potato Salad with Italian Prosciutto Ham / 18

A8 ポテトサラダ 揚げニンニク添え

Potato Salad Age Ninniku Zoe

House-made Potato Salad with Fried Garlic Bits / 10

A9 豆富とじゃこと水菜のサラダ

Tofu to Jako to Mizuna no Salad

Tofu, Baby Sardines & Mizuna Leaf Salad / 17



CHEF'S RECOMMENDATION

NO GST. PRICES ARE SUBJECT TO 10% SERVICE CHARGE



酒の肴 OTSUMAMI

Otsumami is served in small portions, to be enjoyed alongside alcoholic beverages. Enjoy your Otsumami with our House Sake - **Tomio Gin no Tsukasa Junmai Ginjo** at \$28 (180ml carafe).

01 梅水晶

Ume Suishou

Crunchy Shark Soft Bones
with Plum Sauce / 12

02 山葵つんつん漬

Wasabi Tsuntsun Duke

Pickled Wasabi / 12



03 いぶりがっこ

Iburigakko

Smoked Radish Pickles / 9

04 たこわさ

Takowasa

Raw Octopus seasoned
with Wasabi / 12

05 カツオ酒盗とチーズ

Katsuo Shuto to Cheese

Salted Skipjack Tuna Innards
with Cream Cheese / 9



06 甘エビの鯛酒盗和え

Amaebi no Taishuto Ae

Amaebi Sweet Shrimp
with Premium Japanese
Sea Bream Innards / 15



07 炙り明太子

Aburi Mentaiko

Aburi (Torched) Japanese
Spicy Whole Cod Fish Roe / 12



08 日本産搾菜

Nihonsan Za-sai

Pickled Japanese-grown
Szechuan Veg / 9



09 チャンジャとチーズ

Chanja to Cheese

Cod Fish's Innards in
Spicy Sauce with Cheese / 9

010 葱トロ 酒盗和え

Negitoro Shuto Ae

Chopped Fatty Tuna
with Salted Bonito Guts / 12

011 河豚みりん干し

Fugu Mirin Boshi

Grilled Puffer Fish Seasoned
with Sweet Rice Wine / 15

012 えいひれ

Eihire

Dried Stingray Fin / 15

013 畳いわし

Tatami Iwashi

Grilled Dried Baby
Sardines Sheet / 15

014 ナッツ

Mixed Nuts / 6



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刺身 SASHIMI

Our sashimi is flown in 3-4 times a week from Japan's famous Toyosu Market, which is one of the largest fish markets in the world.

S1 日本産牡蠣

Nihonsan Kaki

Japanese Oyster / 8 per piece

S2 刺身 三種盛

Sashimi

*3-types of Seasonal Sashimi / market price**

S3 刺身 五種盛

Sashimi

*5-types of Seasonal Sashimi / market price**

**内容はスタッフにお尋ね下さい*

Please check with us for more details



揚げ物 AGEMONO

Japanese cuisine is famous for its delicious and diverse range of fried foods. From crispy tempura to juicy karaage, there are many mouth-watering dishes to try.

F1 鶏から揚げ

Tori no Karaage

Deep-fried Chicken with House-made Batter / 13

F2 穴子の天ぷら

Anago no Tempura

Japanese Sea Eel Tempura / 22

F3 ちくわ天

Chikuwa Tempura

Deep-fried Chikuwa Fish Cake / 9



F4 自家製 海老入りさつま揚げ

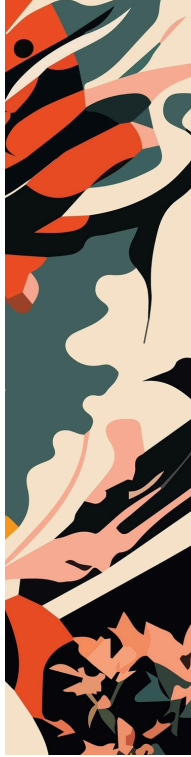
Jikasei Ebi iri Satsumaage

House-made Japanese Fish Cake with Shrimp / 15



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魚&肉 SEAFOOD & MEAT

Grilling is a popular cooking method in Japan, and the country has a rich tradition of using high-quality ingredients and precise techniques to create incredible flavours.



G1 穴子 一夜干し

Anago Ichiyaboshi

Grilled Semi-dry Japanese Sea Eel / 28

G2 とろ鯖

Toro Saba

Grilled Fatty Mackerel / 19

G3 魚のカマ焼

Sakana no Kama Yaki

Grilled Japanese Fish Cheek with Salt / From 28 ~



G4 日本産 和牛のグリル 特製和風ソース

Nihonsan Wagyu no Grill Tokusei Wafu Sauce

A4 Japanese Wagyu Beef with Special Japanese Sauce / 58

G5 イベリコ豚とろ 味噌漬け焼

Iberico Tontoro Misozuke Yaki

Grilled Iberico Pork Jowl marinated with Miso / 20

G6 ラムのグリル 葱塩だれ

Lamb Grill Negishio Tare

Grilled NZ Lamb with Salted Leek Sauce / 24



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✂料理 RICE & NOODLES

Japanese rice and noodles are both important staples in Japanese cuisine, offering a wide variety of flavors and textures.



**R1 明太子のパスタ
雲丹とイクラ添え
Mentaiko no Pasta
Uni to Ikura zoe**

Spicy Cod Fish Roe Sauce
Spaghetti with Fresh Sea Urchin
& Salmon Roe / 35



**R2 明太子のパスタイクラ添え
Mentaiko no Pasta Ikura zoe**

Spicy Cod Fish Roe Sauce
Spaghetti with Salmon Roe / 26

**R3 温 梅若芽のお蕎麦
Ume Wakame no Osoba**

Hot Soba with Plum
& Seaweed / 15



**R4 温 鴨のお蕎麦
Kamo no Osoba**

Hot Soba with Duck
Breast / 17



**R5 冷 酢橘とおろしのお蕎麦
Sudachi to Oroshi no Osoba**

Refreshing Cold Soba with
Sudachi (Specialty Japanese
Citrus) & White Radish / 17

**R6 冷 山掛けのお蕎麦
Yamakake no Osoba**

Cold Soba with Grated Japanese
Mountain Yam / 16

**R7 本マグロの葱トロ
小丼**

**Hon Maguro no Negitoro
Kodonburi**

Chopped Fatty Bluefin Tuna
on Small Rice / 18

**R8 イクラ 小丼
Ikura Kodonburi**

Salmon Roe on Small Rice / 22

**R9 焼鮭と山葵 小丼
Yaki Shake to Wasabi
Kodonburi**

Grilled Salmon & Wasabi
on Small Rice / 13

**R10 お茶漬け
鮭, 明太子, 梅
Ochazuke**

Shake, Mentaiko, Ume
Rice in Hot Japanese
Dashi Broth / 10

Choice of One:

Shake (Salmon),
Mentaiko (Spicy Cod Roe),
Ume (Japanese Plum)

**R11 ご飯
Gohan**

Japanese Rice / 5

**R12 お味噌汁
Miso Shiru**

Miso Soup / 4



CHEF'S RECOMMENDATION

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日本酒 SAKE

やや辛口、軽やかな Light Dry, Light Sake 180ml 1.8L

N1 富翁 吟の司 純米大吟醸 京都 28 240
TOMIO Gin No Tsukasa Junmai Daiginjo Kyoto
冷 Cold | SMV +4 Rice Polishing: 49%

軽やかなお酒、甘味とやわらかい酸味のバランスがよく、すこし透明感をもたらす。
Light dry sake with fruity aroma, clear flavours, good balance of rice sweetness and acidity.

辛口、芳醇 Dry, Light Yet Rich Flavours Sake 720ml

N2 手取川 本流 純米大吟醸 石川 188
TEDORIGAWA Honryu Junmai Daiginjo Ishikawa
冷 Cold | SMV +6 Rice Polishing: 45%

落ち着いた蜂蜜のような優しい香り、芳醇で円やかな味わいが特徴のお酒です。
Medium dry premium sake, calm honey aroma, elegant smoothness, clear, transparent yet rich flavours that complements food.

淡麗辛口 Dry, Light and Crisp Sake 720ml

N3 八海山 純米大吟醸 新潟 148
HAKKAISAN Junmai Daiginjo Niigata
冷 Cold | SMV +4 Rice Polishing: 45%

透明感のある綺麗な味わいに、ふわっと広がる上品な甘やかさが料理を引き立てる、少し高級な食中酒です。
Dry premium sake with Hakkaisan's classic clean and crisp style, with elegant and gentle rice sweetness that pairs well with food.

辛口、フルーティ Dry, Fruity Sake 720ml

N4 浅尾 純米大吟醸 滋賀 118
ASAO Junmai Daiginjo Shiga
冷 Cold | SMV +5 Rice Polishing: 50%

熟れた果実のような濃厚なまったり系の香りが、酸や甘みは控えめですが濃厚感のある旨味が広がったあとにスキッとキレル、いい日本酒って感じのお酒ですね。
Dry premium sake with aroma of ripe fruit. modest sweetness and acidity, but when the rich umami spreads out you will feel it is a good sake.

やや辛口、軽やかな Light Dry, Light Sake 720ml

N5 赤烏帽子 純米大吟醸 山形 114
Akaeboshi Junmai Daiginjo Yamagata
冷 Cold | SMV +2.5 Rice Polishing: 45%

うまさの中にも飲みやすさがある男山もっともオススメのお酒です。穏やかな酸とスッキリとした後味で。
Light dry premium sake with an aroma hinting of musk melon and lychee. Modest rice sweetness and refreshing mouthfeel with firm flavours.

大辛口、濃醇 Dry, Rich Sake 720ml

N6 南 純米吟醸 高知 126
MINAMI Junmai Ginjo Kochi
冷 Cold | SMV +8 Rice Polishing: 50%

高知酒らしい華やかな香り、きれいでジューシーな吟味がありながら、酸が効いていて、あと口がすっきりした辛口なので飲み疲れしません。 *Dry premium sake with a gorgeous aroma typical of Kochi sake, juicy yet clean flavours with vivid acidity and a dry mouthfeel that makes for a sake you won't get tired of drinking.*

大辛口、淡麗 Very Dry, Light Sake 720ml

N7 酔鯨 高育54号 純米吟醸 高知 98
SUIGEI Koiku No.54 Junmai Ginjo Kochi
冷 Cold | SMV +7 Rice Polishing: 50%

すっきりとした辛口のなかにある、ほんのりと優しく膨らむ米の旨味と甘みが特徴。 *Medium dry sake, light and refreshing with solid umami and citrus acidity.*

やや辛口、爽やか Light Dry, Refreshing Sake 720ml

N8 酒一筋 生酏 純米吟醸 岡山 108
SAKEHITOSUJI Kimoto JG Okayama
冷 Cold | SMV +3 Rice Polishing: 56%

雄町米の旨味を十二分に引き出した味吟醸。すっきりとした味わいの中にも、しっかりとした米の旨味を感じさせる逸品。 *Light dry premium sake that fully brings out the earthy flavours of Omachi rice with refreshing taste.*

やや辛口、爽やか Light Dry, Refreshing Sake 720ml

N9 銀嶺月山 雪中熟成 純米吟醸 山形 98
GINREI GASSAN Junmai Ginjo Yamagata
Setchu Jyukusei Rice Polishing: 58%
冷 Cold | SMV +2

屋根までとどく豪雪の中で、じっくり熟成させた純米吟醸酒。おだやかな旨み引き出した雪のようななめらかな味わいがあります。 *Light dry sake that has been aged in snow that reaches the roof. It has a smooth gentle taste that reminds one of fresh snow.*

大辛口、淡麗 Very Dry, Light Sake 720ml

N10 北の錦 北のろまん 特別純米 北海道 98
KITANONISHIKI Tokubetsu Junmai Hokkaido
Kitanoroman Rice Polishing: 60%
冷 Cold | SMV +10

すっきりとした辛口のなかにある、ほんのりと優しく膨らむ米の旨味と甘みが特徴。 *Medium dry sake, light and refreshing with solid umami and citrus acidity.*

大辛口、爽やか Very Dry, Refreshing Sake 720ml

N11 南 別誂 特別純米 高知 118
MINAMI Betsuatsurae Tokubetsu Junmai Kochi
冷 Cold | SMV +8 Rice Polishing: 60%

高知らしい辛口酒ですが、爽快な香りと辛口のキリッとした口当たり、柔らかく優しい旨味があります。 *Dry & crisp sake typical of Kochi with refreshing aroma, dry and crisp taste with soft, gentle flavours.*

辛口、フルーティ Dry, Fruity Sake 720ml

N12 陸奥八仙 いさり火 特別純米 青森 113
MUTSU HASSEN Isaribi Tokubetsu Junmai Aomori
冷 Cold | SMV +6 Rice Polishing: 60%

口に含むと、おだやかに広がるやわらかな飲み口、きれいな酸味にほどよい大きさのうまみ。 *Dry sake with a good amount of umami with clean acidity and soft mouthfeel that spreads gently.*

辛口、フルーティ Dry, Fruity Sake 720ml

N13 陸奥八仙 特別純米 青森 113
MUTSU HASSEN Tokubetsu Junmai Aomori
冷 Cold | SMV +3 Rice Polishing: 60%

口に含むと、おだやかに広がるやわらかな飲み口、きれいな酸味にほどよい大きさのうまみ。新鮮な海の幸と共に楽しむお酒"をコンセプトに造られました。 *Dry sake with a good amount of umami with clean acidity and soft rice sweetness that spreads gently. It was created with the concept of "sake to enjoy with fresh seafood".*

やや辛口、濃醇 Dry, Rich Sake 720ml

N14 手取川 山廃 純米 石川 118
Tedorigawa Yamahai Junmai Ishikawa
燗・冷 Hot/Cold | SMV +2 Rice Polishing: 60%

コクがあるけど切れが良く、しかも若干の華やかな香りが喉を通る時、味わう事が出来ます穏やかな甘みと酸味が調和し旨みを伴った心地よいコク。 *Light dry sake that is full-bodied but bright and crisp. Pleasant richness with a harmonious combination of gentle sweetness and citrusy acidity.*

焼酎 SHŌCHŪ

Shōchū is a traditional Japanese distilled beverage made from rice, barley, or sweet potatoes. It has a clear appearance and offers a range of flavors. Shōchū can be enjoyed straight or diluted and it holds cultural significance in Japan.

SC1 焼酎 芋・麦・米			Glass
Choice of Sho-chu:			13
麦 Mugi (Barley) - Mild flavours. Recommended for beginners			
芋 Imo (Sweet Potato) - Stronger flavours and aroma			
米 Kome (Rice) - Smooth and umami flavour			
		720ml	1.8L
SC2 むぎいち MUGI ICHI	麦 Mugi	98	
SC3 いいちこ スペシャル IICHIKO SPECIAL	麦 Mugi	158	
SC4 永利 900ml NAGATOSHI	芋 Imo	105	
SC5 蔵の師魂 KURANO SHIKON	芋 Imo	135	
SC6 磨き大島 MIGAKI OSHIMA	芋 Imo	174	
SC7 黒猿 KUROZARU	芋 Imo	218	
SC8 赤猿 AKAZARU	芋 Imo		258
SC9 川辺 KAWABE	米 Kome	102	

焼酎 割り方 METHOD OF MIXING SHŌCHŪ

- M1 On The Rocks (with Ice) / 10
- M2 Mizuwari (Diluted with Ice & Water) / 10
- M3 Oyuwari (Diluted with Hot Water) / 10
- M4 Oolong wari (with Ice & Oolong Tea) / 15
- M5 Soda wari (with Ice & Soda) / 15

ビール BEER	Glass
B1 エビス 生ビール YEBISU DRAFT	12
B2 サントリー プレミアム モルツ SUNTORY PREMIUM MALT	12

酎ハイ CHU-HI	Glass
CH1 レモン 酎ハイ SHO-CHU & LEMON WITH SODA	13
CH2 ウーロン 酎ハイ SHO-CHU WITH OOLONG TEA	13
CH3 知多ハイボール CHITA HIGHBALL	16

梅酒 UMESHU	Glass
U1 梅酒 PLUM WINE	13

ウイスキー WHISKEY	Bottle
W1 白州 DR 700ml HAKUSHU DISTILLED RESERVE	330
W2 知多 700ml CHITA	255

ワイン WINE

Glass 720ml

HOUSEPOUR

WW1	CHÂTEAU DE CATHALOGNE BLANC (WHITE) <i>France</i>	16	80
RW1	CHÂTEAU DE CATHALOGNE ROUGE (RED) <i>France</i>	16	80

白ワイン WHITE WINE

WW2	VIU MANENT GRAN RESERVA CHARDONNAY <i>Chile</i>		98
WW3	TOI TOI MARLBOROUGH PINOT GRIS <i>New Zealand</i>		98
WW4	TOI TOI MARLBOROUGH SAUV BLANC <i>New Zealand</i>		98
WW5	CHÂTEAU DE BONNAT GRAVES BLANC <i>France</i>		98
WW6	FONTANAFREDDA LE RIGHE GAVI DI GAVI <i>Italy</i>		114
WW7	ROPITEAU CHABLIS <i>France</i>		114

赤ワイン RED WINES

RW2	VIU MANENT GRAN RESERVA CABERNET SAUVIGNON <i>Chile</i>		98
RW3	KRONTIRAS DOÑA SILVINA MALBEC ORGANIC BIODYNAMIC <i>Argentina</i>		98
RW4	CRANEFORD DIRECTOR'S SELECTION SHIRAZ <i>Australia</i>		117
RW5	CAVES SAINT-PIERRE CHÂTEAUNEUF-DU-PAPE <i>France</i>		195
RW6	BENNATI VALTRAMIGNA AMARONE DELLA VALPOLICELLA <i>Italy</i>		204
RW7	FONTANAFREDDA LE RIGHE BAROLO SERRALUNGA D'ALBA <i>Italy</i>		234