

LUNCH DONBURI MENU

*All Donburi comes 1 miso soup

PRICES ARE SUBJECTED
TO 9% GST AND 10% SVC.



\$20

鰻卵丼

UNAGI

TAMA DON

KABAYAKI EEL RICEBOWL
WITH HOMEMADE DASHI EGG



\$24

自家製チ
ヤーシュー

BUTA

CHARSHU DON

SLOW-COOKED IBERICO
PORK JOWL WITH RICE



\$16

牛丼

GYU DON

JAPANESE BEEF RICEBOWL
WITH ONSEN EGG



\$42

海鮮丼

KAISEN DON

SALMON, HAMACHI, MAGURO
HOTATE, HOKIGAI



\$18

ネギトロ丼

NEGITORO

MINCED TUNA BELLY ON
JAPANESE SUSHI RICE WITH
RAW QUAIL EGG AND TOBIKO



\$18

鮭丼

SALMON DON

SALMON SASHIMI WITH
SPICY SALMON CUBES
(CHOICE OF ABURI TORCHED)



\$20

黒カツ
カレー

DARK

KATSU KARE

CHICKEN OR PORK CUTLET
WITH JAPANESE DARK CURRY
(+\$2 FOR PORK)



\$20

カツとじ

KATSU TOJI

CHICKEN OR PORK CUTLET
SIMMERED DASHI EGG
(+\$2 FOR PORK)



\$18

おでんそば

ODEN SOBA

ODEN (DAIKON, EGG,
FISHCAKES) AND SOBA
*NO MISO SOUP

\$6

TOP-UP SET:

**2 Salads of the day &
1 choice of drink**

(Hot Ocha / Cold Ocha / Soft drink)



A la carte *Sashimi*

HAMACHI YELLOWTAIL はまち 5pc \$16 HOTATE SCALLOP 帆立 2pc \$8

SALMON 鮭 5pc \$16 MAGURO BLUEFIN TUNA マグロ 5pc \$24

HOKIGAI SURF CLAM 北寄貝 3pc \$12 **3 Kinds \$30 (SALMON, HAMACHI, MAGURO)**

Starters

POTATO SALAD ポテトサラダ \$9 Potato salad with Tobiko

EDAMAME 枝豆 \$7 Lightly-salted Japanese green peas

YASAI MISO 野菜味噌 \$8 Assorted vegetables with red miso dip

GOMA NASU 茄子の胡麻 \$7 Eggplant with Sesame sauce

TSUKEMONO 漬け盛り合わせ \$8 Assorted pickles

Specialties

GYU PONZU 牛ポン酢 \$8 Beef slices marinated in ponzu

REBA SHOYU レバー醤油漬け \$8 Chicken liver soy sauce marinade

TAKO WASABI タコわさび \$8 Cured octopus marinated in wasabi

SHIRAUO NANBAN 白魚南蛮漬 \$10 Silver fish marinated in citrus

MAGURO YUKKE マグロユッケ \$12 Yellowfin Tuna tossed in sesame and layu

KANI GRATIN カニグラタン \$10 Crab gratin Mentaiko

ROSTI MENTAI 明太ジャガイモ \$12 Potato shreds with mentaiko

2pc HOTATE METAIIYAKI 帆立明太焼き \$12

Torched Hokkaido scallops with mentaiko and cheese

UNAGI TAMAGO 鰻玉子 \$12 Unagi with homemade Fukasa Egg

Deep-fried

2pc TORI KARA-AGE 鶏の唐揚げ \$6 Shukuu's chicken bites

2pc KAKI FRY カキフライ \$6 Breaded Japanese Oysters

KAWA EBI 川エビ揚げ \$9 River Shrimps

GOBO AGE ごぼうの唐 \$9 Burdock root

SAKE OF THE WEEK

720ml

Bottle
from \$108

360ml

Standard \$58

Premium \$68

Special \$78

180ml

Standard \$30

Premium \$36

Special \$42

Glass

Standard \$8

Premium \$10

Special \$12

Sampler

2 Sake 25ml \$9

KAKUBIN

HIGHBALL

ソーダSODA \$12

GINGER ALE \$14

BOTTLE (700ml)

\$168

角瓶

BEER

DRAFT

SAPPORO \$7.5 (Mug)

\$68 (3L Tower)

YEBISU \$12 (Mug)

BOTTLED

ASAHI DRY \$10

ASAHI BLACK \$12



WHISKY

30ML / BOTTLE

NIKKA From The Barrel \$15/\$158 (500ml)

NIKKA Coffey Malt \$15/\$228

NIKKA Coffey Grain \$15/\$228

CHITA \$14/\$198



HAKUSHU 12
\$24/\$398

HAKUSHU 18Y
YAMAZAKI 12Y
HIBIKI 12Y



YUZU

& UMESHU



45ML / 720ml BOTTLE / 1.8L

AKEBONO Umesu white Label \$10/\$108/\$228

SAWANOTSURU Aged Umesu \$10/\$108

UMENOYADO Yuzushu \$12/\$110

CHU-
Hi

& SHOCHU

レモン Lemon \$10

お茶 Ocha \$10

アップル Apple \$13

カルピス Calpis \$13

柚子 Yuzu \$16



GIN

45ML / 720ml BOTTLE

ROKU \$12/\$158 SUI GIN \$12/\$158

WA GIN \$14/\$190



芋 IMO (Sweet Potato)

一刻者 Ikkomon \$10/\$108

富乃宝山 Tomi-no Houzan \$10/\$108

赤霧島 Akakirishima \$12/\$148

麦 MUGI (Barley)

むぎいち Mugichi \$10/\$108

大河の一滴 Taiga No Itteki \$12/\$118

米 KOME (Rice)

川辺 Gentei Kawabe \$10/\$108

鳥飼 Torikai \$14/\$138

無言 Mugon 10yrs \$16/\$198

大古酒 Daikoshu 40yrs \$20/\$248

NON-
ALCOHOL

OCHA (HOT/ICED) \$5

COKE / COKE LIGHT / SPRITE /
GINGER ALE / SODA \$4.5

JAPANESE CLOUDY APPLE JUICE \$5.50

CALPIS \$5.50 YUZU SODA \$7