

**LUNCH DONBURI MENU**

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

\*All Donburi comes 1 miso soup



\$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)



# Alacarte *Thick Cut*

5PC HAMACHI YELLOWTAIL はまち \$19 2PC HOTATE SCALLOP 帆立 \$9

5PC SALMON 鮭 \$18 3PC HOKIGAI SURF CLAM 北寄貝 \$12

5PC MAGURO BLUEFIN AKAMI マグロ \$22

**3 KINDS SET \$34**

Salmon / Hamachi / Maguro

## *Starters*

**POTATO SALAD** ポテトサラダ \$10 Potato salad with Tobiko

**EDAMAME** 枝豆 \$8 Lightly-salted Japanese green peas

**YASAI MISO** 野菜味噌 \$9 Assorted vegetables with red miso

**TSUKEMONO** 漬け盛り合わせ \$7 Assorted pickles

**GOMA NASU** なす胡麻 \$7 Eggplant with Sesame sauce

## *Specialties*

**GYU PONZU** 牛ポン酢 \$9 Cold Beef slices marinated in ponzu

**REBA SHOYU** レバー醤油漬 \$9 Chicken liver marinated in soy sauce

**TAKO WASABI** タコわさび \$10 Cured octopus marinated in wasabi

**ANKIMO PONZU** あん肝ポン酢 \$14 Monkfish liver with ponzu jelly

**MAGURO YUKKE** マグロユッケ \$14 Yellowfin Tuna tossed in layu

**2PC HOTATE MENTAIYAKI** 帆立明太焼き \$14

Torched Hokkaido Scallops with mentaiko and cheese

**UNAGI TAMAGO** 鰻蛋 \$13 Unagi with Fukusa Egg

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

**KANI GRATIN** カニグラタン \$12 Crab Gratin with mentaiko

## *Deep-fried*

**2PC TORI KARA-AGE** 鶏の唐揚げ \$6 Shukuu's Chicken bites

**KAWA EBI** 川エビ揚げ \$10 River Shrimps

**2PC KAKI FRY** カキフライ \$7 Breaded Japanese Oysters

**GOBO AGE** ごぼうの唐揚げ \$10 Burdock Root

**\*All Prices Subjected to  
9% GST and  
10% Service Charge.**

# SAKE OF THE WEEK

**720ml**

Bottle  
from \$118



**1.8L  
BOTTLE  
FROM \$268**

**360ml**

Standard \$60  
Premium \$70  
Special \$80

**180ml**

Standard \$31  
Premium \$37  
Special \$43

**Glass**

Standard \$8  
Premium \$10  
Special \$12

**Sampler**  
2 Sake 25ml  
\$9



**KAKUBIN  
HIGHBALL**

**角瓶元**

SODA \$12      BOTTLE (700ml) \$148  
GINGER ALE \$14



**一ノ山**

**BEER**

**DRAFT**

SAPPORO \$8.5 (Mug)  
\$78 (3L Tower)  
YEBISU \$12 (Mug)

**BOTTLED**

**ASAHI BLACK \$12**

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Whisky

30ML / BOTTLE  
 NIKKA From The Barrel \$16/\$168 (500ml)  
 NIKKA Coffey Malt \$16/\$238  
 NIKKA Coffey Grain \$16/\$238



Seasonal  
 YAMAZAKI 12Y  
 HAKUSHU 12

45ML CHITA \$16/\$178

回す  
 CHU-Hi  
 & SHOCHU

レモン Lemon	\$12
お茶 Ocha	\$12
アップル Apple	\$14
カルピス Calpis	\$14
柚子 Yuzu	\$16
グレープ Grape	\$16

YUZU & UMESHU 梅

45ML / 720ml BOTTLE / 1.8L  
 AKEBONO Umeshu white Label \$12/\$118  
 SAWANOTSURU Aged Umeshu \$12/\$118  
 UMENOYADO Yuzushu \$13/\$128

GIN

45ML / 720ml BOTTLE  
 ROKU Gin \$14/\$158  
 WA GIN \$17/\$198

- 芋 IMO (Sweet Potato)
- 一刻者 Ikkomon \$12/\$118
- 富乃宝山 Tomi-no Houzan \$12/\$118
- 赤霧島 Akakirishima \$13/\$148

- 麦 MUGI (Barley)
- むぎいち Mugiichi \$12/\$118
- 大河の一滴 Taiga No Itteki \$12/\$118

- 米 KOME (Rice)
- 川辺 Gentei Kawabe \$12/\$118
- 鳥飼 Torikai \$14/\$138

NON-ALCOHOL

OCHA (HOT/ICED) \$5  
 COKE / COKE LIGHT / SPRITE / GINGER ALE / SODA \$4.5  
 JAPANESE CLOUDY APPLE JUICE \$5.50