

## C O L D   E N T R E E

### **GARDEN SALAD 14**

Mesclun, vegetables, tomato confit, onion, wafu dressing

### **YAMA SALAD 17**

Salmon, mesclun, vegetables, tomato confit, onion, wafu dressing

### **KINGFISH CARPACCIO 18**

Plum puree, grated daikon radish, yuzu ponzu, coriander

### **SAKE POP 18**

Blue cheese, salmon roe (ikura), salmon with yuzu ponzu

### **MAGURO (TUNA) TATAKI 20**

Onion ponzu with homemade pickled daikon (white radish pickle)

### **WAGYU TATAKI 22**

Fresh sea urchin, ikura, onion ponzu with deep fried leek

### **OYSTER PACIFIC (Half/Dozen) 23/40**

Tosazu jelly and chives with ikura

\* Wafu dressing consists of a mixture of Japanese soy sauce, rice vinegar, mirin and vegetable oil.

\* Tosazu is high quality fermented vinegar seasoned with all natural foods.

## H O T   E N T R E E

### **AGEDASHI TOFU 13**

Deep fried silken tofu in soy broth, nori (seaweed), bonito flakes

### **GYOZA (VEGETABLE / PORK / PRAWN) 13**

### **MISO EGGPLANT 15**

Fried eggplant, blended Japanese miso sauce, aonori (green seaweed), sesame seeds

### **NANBAN KARAAGE 17**

Miyazaki style deep fried chicken, homemade tartar, nanban ponzu with coriander

### **SOFT-SHELL CRAB 17**

Kiwi, honey melon, deep fried soft-shell crab, red curry aioli

### **PANKO KAKI 18**

Deep fried oyster, miso sauce, furikake, sliced nori (seaweed)

## **ROBATA GRILL**

### **OYSTER 10**

Charcoal grilled oysters

### **YASAI 14**

Assorted vegetables with tare sauce

### **NEGI TORI 16**

Chicken breast fillet with grilled leek with tare sauce

### **KAMA (Limited) 15**

Charcoal grilled fish gill with amayaki sauce

### **ASPARAGUS BUTA 16**

Slow cooked pork belly in soy broth, asparagus with tare sauce

### **O-EBI 16**

Charcoal grilled king prawns with amayaki sauce

### **TSUKUNE 16**

Japanese homemade meat ball with egg-york and tare sauce

### **SAKANA 16**

Grilled daily white fish with amayaki sauce

### **WAGYU 17**

Wagyu sirloin skewers with tare sauce

### **UNAGI 18**

Charcoal grilled eel with amayaki sauce

\* Amayaki sauce is Japanese soy sauce, chili flakes, sesame oil

\* Tare sauce is home made soy sauce for yakitori

## **TEMPURA**

**VEGETABLE (5pcs) 17**

**KING PRAWN (3pcs) 17**

**FISH (5pcs) 17**

**ASSORTED (6pcs including 2pcs of prawns) 24**

## ESSENTIAL DISHES

### TERIYAKI CHICKEN 27

Char grilled chicken, teriyaki sauce with grilled vegetables

### TERIYAKI SALMON 29

Teppan grilled salmon, teriyaki sauce with grilled vegetables

### AHIRU (DUCK) YAKINIKU 37

Miso marinated duck breast with grilled vegetables

### KATSU (CHICKEN/PORK/FISH) 24/25/26

Deep fried chicken/pork/fish, seasonal vegetables, tomato confit with sesame katsu sauce

### WAGYU YAKINIKU 37

Teppan grilled wagyu, yakiniku tare sauce with grilled vegetables

## SUSHI BAR

**SASHIMI ENTREE** (10pcs) / **OCEAN** (16pcs) / **BOAT** (45pcs) 27/38/110

**SUSHI ENTREE** (8pcs) / **ABURI (SEARED)** (8pcs) / **DELUX** (12pcs) 23/25/34

**OMAKASE 3 COURSE (KOBACHI/SASHIMI/SUSHI/DESSERT)** 80pp

\*by reservation only (maximum number of 4 people)

## ROLL

### WAGYU ROLL 24

Kanpyo, asparagus, cucumber and wagyu

### SPICY TUNA ROLL 21

Avocado, spicy aioli, sichimi (red chilli pepper), takuan, cucumber and fresh tuna

### SALMON AVO ROLL 21

Avocado, yuzu aioli and grilled salmon, ikura, chive

### TEMPURA PRAWN ROLL 22

Deep fried prawn, avocado, spicy curry aioli and avocado puree

### YASAI ROLL 20

Asparagus, avocado, kanpyo, takuan and grilled eggplant

\*Kanpyo – dried gourd strips

\*Takuan – pickled radish in Japanese style

## **N A B E (JAPANESE STYLE HOT POT)**

### **SAPORO NABE 60 for 2pp**

Seafood with soy milk & miso based soup

### **CHANGKO NABE 60 for 2pp**

Meats with konbu (kelp) based soup

### **UDON NABE 50 for 2pp**

Wagyu with soy based soup

## **S I D E**

### **STEAM RICE 3**

### **MISO SOUP 3**

### **EDAMAME 7**

Lightly salted soy beans

### **SPICY EDAMAME 8**

Soy beans with homemade spicy sauce

### **NANBAN VEGE PICKLE 7**

### **LOTUS CHIPS 9**

Dips made with edamame and wasabi

## **D E S S E R T**

### **ICE CREAM (BLACK SESAME / GREEN TEA) 11**

### **JAPANESE DAIFUKU (JAPANESE STYLE MOCHI RICE CAKE) 13**

### **JAPANESE GREENTEA CHEESE CAKE 18**

## **I S H I Y A K I**

**MEAT (WAGYU/DUCK/PORK BELLY) 30**

**SAKANA (SALMON/SNAPPER) 30**

**VEGETABLE (MUSHROOMS & VEGETABLES) 20**