

PREMIUM

Hyogo Oyster



207. 1pc |with topping of uni & ikura 7 | 16

half a dozen |with topping of uni & ikura 36 | 90



104



107



109



101



105



108



BITES

101.	FURIKAKAE EDAMAME Add-on \$3 for aglio olio-style	5	106.	FUGU MIRIN Grilled Seasoned Dried Puffer Fish	16
102.	AMA EBI KARAAGE Japanese Sweet Shrimps	10	107.	GOLD CHARCOAL KARAAGE  3PCS 5PCS Chicken Charcoal Powder Gold Spray	12 18
103.	KAWAHAGI Thread-sail Filefish	10	108.	SESAME CHICKEN MID-WING 3pcs Half a Dozen	10 17
104.	EHIRE Stingray	10	109.	CROSTINI 3PCS 6PCS  Baguette Guacamole Snow Crab Ikura Crispy Iberico Pork	15 27
105.	TRUFFLE FRIES Parmesan Cheese Aonori	12			



203



207



208



211



210



212

UMAMI 10

COLD TAPAS

201.

SALMON TARTARE
Norwegian Salmon | Yuzu | Nama Wasabi | Ikura

18
202.

TUNA CEVICHE 
Yuzu Ponzu | Shallots | Guava | Pomegranate

18
203.

TRUFFLE PITAN TOFU
Century Egg Yolk Sauce | Ikura | Snow Crab | Truffle Oil

20
204.

HAMACHI CRUDO 
Yellowtail | Padrón Peppers | Soy Vinaigrette | Burnt Tomatoes

36
205.

TRUFFLE SOMEN WITH UNI & IKURA
Uni | Ikura | Truffle Caviar | Sakura Ebi 

48
206.

TAKO WASABI
Baby Octopus

13
207.

PREMIUM HYOGO OYSTER 
1PC | with topping of Uni & Ikura
Half a dozen | with topping of Uni & Ikura

7 | 16
36 | 90
208.

SCALLOP CARPACCIO 
Mango Salsa | Truffle Caviar | Basil Caviar | Sea Asparagus

36
209.

SASHIMI (4 KINDS)
Tuna | Salmon | YellowTail | Scallops

38



202



204

STIR FRIED

210.

CALAMARI AGLIO OLIO 
Squid | Garlic | Peperoncino

18
211.

CAVOLFIORE CON PROSCIUTTO
Cauliflower | Parma Ham | Italian Parsley

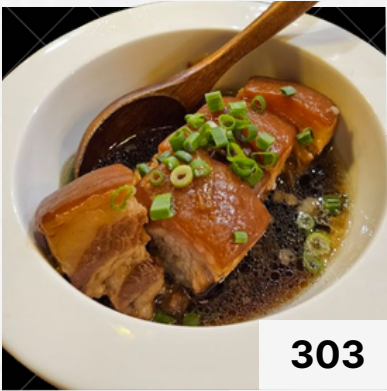
18
212.

SPANISH GAMBAS
Black Tiger Prawns | Chorizo | Smoked Paprika | Chilli

23



205



303



304



MAIN COURSE



305



306



307

301. **HICKORY BBQ PORK RIBS** 32
Saint Louis Pork Ribs | Suntory Beer | Hickory BBQ Sauce

302. **DUCK CONFIT** 28
Home Confit French-style | Duck Leg with Baked Grapes

303. **BUTA KAKUNI** 27
5-hours braised Umami-style | Duroc Pork Belly

304. **WAGYU BONELESS SHORT RIBS** 38
12-hours braised | Sangiovese | Veal Jus

305. **AIR-FLOWN SEABASS FILLET**  42
Spanish Seabass | Olive | Capers | Yuzu | San Marzano

306. **RACK OF LAMB**  15/1PC
New Zealand Lamb Roasted with Rosemary | Kalamata oil 56/4PCS

307. **KAGOSHIMA A4 WAGYU** (150GM)  78
Japanese A4 Wagyu Steak | Port Wine Sauce | Seasonal Vegetables

308. **ASARI CLAMS**  23
Yuzu | Clams | Cream | San Marzano

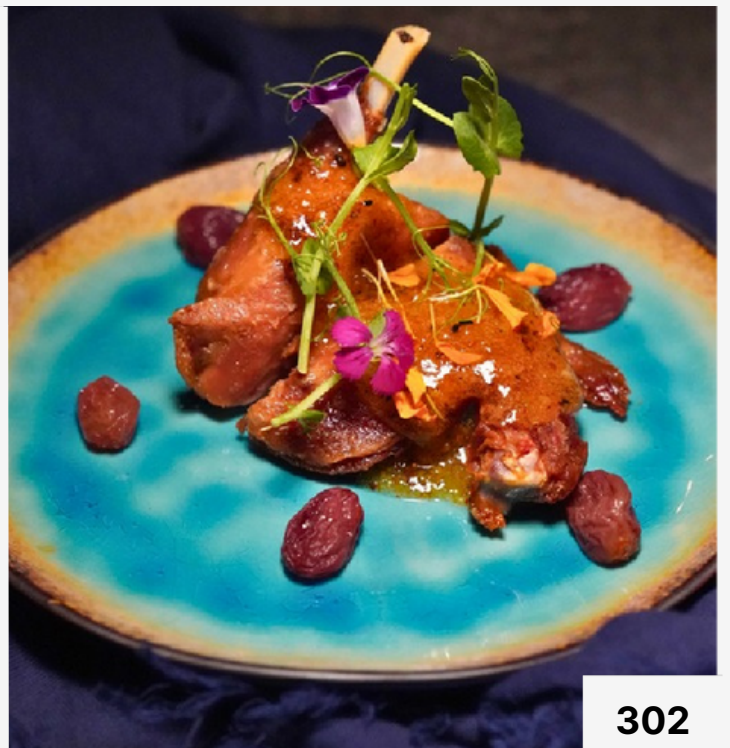
309. **IKAYAKI** 25
Whole Squid | Oriental Wasabi Dressing

310. **FOIE GRAS** 32
Foie Gras | Blueberry Gel | Balsamic Caviar | Truffle Caviar

311. **IBERICO PORK JOWL WITH PICKLED APPLE**  30
12-hour sous vide Pork Jowl | Pickled Apples



301



302



308



309



310



311

TEMPURA



107. **HALLOUMI TEMPURA** **14**
Cheese

108. **SALMON TEMPURA** **16**
Salmon Belly

109. **YASAI TEMPURA** **(V)** **18**
Assorted Vegetables

110. **SOFT SHELL PRAWN TEMPURA** **25**
Air-flown Glass Prawn





VEGAN



501. **ABALONE GARDEN MEDLEY** **18** **NEW!**
Nvive Abalone | Avocado | San Marzano

502. **CRISPY ABALONE TEMPURA 1PC/3PCS** **7 | 20** **NEW!**
Nvive Abalone | Serve with Yuzu Mayo

503. **ABALONE CROWN CUPS 1PC/3PCS** **8 | 22** **NEW!**
Nvive Abalone | Mango Salsa | Avocado

What is Nvive Abalone?

Nvive Plant Protein Abalone – Crafted in Singapore, this innovative creation delivers the delicate texture and rich taste of premium abalone - without the shellfish. Made with clean, nutritious ingredients, this high-protein and nature-friendly abalone offers a sustainable and guilt-free way to enjoy a gourmet seafood experience. Clean label. No starch. No preservatives. No artificial flavourings/additives. Soy-free. Gluten-free. Vegan-friendly.

UMAMI 10

DON

603



606



607



601. GARLIC FRIED RICE

12

606. PORK JOWL DON

20

602. UMAMI GARLIC FRIED
RICE W PRAWN



18

607. SANCHOKU WAGYU DON

36



603. GRILLED SALMON DON

17

611. TERIYAKI AIR-FLOWN
SPAIN SEABASS DON

28

604. SALMON SASHIMI DON

14

613. TORI TERIYAKI DON

17

605. CHIRASHI DON



20

616. TAMAGO MENTAIYAKI
DON

13

ALL Pasta & Don Top up \$8 for a set meal
Set includes a soup of the day, a salad and dessert

616



613



611





704



707



702

PASTA

SOUP

704.

SEAFOOD NAPOLEAN PASTA

20.80
705.

AGLIO OLIO MUSHROOM PASTA

13.80
706.

ALFUNGHI PASTA

15.80
707.

VONGOLE PASTA

18.80

701.

TRUFFLE MUSHROOM SOUP

10
702.

CRAB BISQUE

18
703.

ASARI MISO SHIRU

12

UDON

SALAD

708.

INANIWA UDON

14

Soya Bean Pork Ribs Broth | Udon
709.

BEEF UDON

18

BeefShin | Vegetables | Udon

710.

UMAMI SALAD

14

Sea Asparagus | Wakame | San Marzano

Add-on \$8 for Hokkaido Snow Crab
711.

PRAWN COCKTAIL SALAD

28

Mesclun Greens | Avocado | Tiger Prawn |

San Marzano | Goma Dressing
712.

CHILLED KAILAN

12

HK Kailan | Nama Wasabi | Fried Garlic |

Katsuobushi sauce



709



712



711

DESSERT



802



804



805

801. **BING-QI-LIN (PER SCOOP)** 5
Matcha | Yuzu

802. **CREME BRULEE** 15
Eggs | Cream Cheese | Vanilla

803. **MATCHA-GATO** 14
Matcha Ice-cream | Baileys | Espresso

804. **TIRAMISU** 18
House-made three-liqueur Tiramisu

805. **YUZU SORBET WITH CRISPY IBERICO** 9
Iberico Pork | Yuzu Sorbet | Oba Leaf

806. **YUZU IKURA SORBET** 9
Yuzu Sorbet | Ikura | Oba Leaf

807. **PANNA COTTA** 9 | 18*
Soy Milk | Uni* | Gula Melaka