

APPETISERS



POTATO CHOWDER



8

Creamy potato chowder made with slow-cooked potatoes, onions, and herbs. Served with warmed focaccia.



EDAMAME SALAD



8

Fresh edamame tossed with crisp greens and a roasted sesame dressing.



WAKAME SALAD



8

Wakame seaweed tossed with crisp greens in a light, citrusy ponzu dressing.



CHICKEN SALAD



10

Tender chicken breast served on crisp greens with roasted sesame dressing and rayu.

SIDES



TOMATO BONITO PRAWN

15

Juicy king prawns served with a rich tomato base and a hint of smoky bonito on top of asparagus and tomato.



MENTAIKO MAYO FRIES

10

Crispy golden fries topped with creamy, savoury mentai mayo sauce and furikake.



TEMPURA ENOKI

8

Enoki mushroom lightly battered and fried to golden crunch served with togarashi mayo.



CHICKEN KARAAGE

12

Crispy Japanese-style fried chicken, marinated for deep savoury flavour and fried to a golden crunch served with miso yuzu mayo.



ONION RINGS

8

Thick-cut onion rings coated in a light, crispy batter and fried to golden perfection, served with togarashi mayo.



TOSSED EDAMAME

7

Togarashi tossed edamame beans served warm in the pod.

MAINS

FISH AND CHIPS 18

Crispy breaded fish served with classic fries. Finished with a wedge of lemon and yuzu tartar sauce.

MISO SALMON 22

Miso-glazed salmon served with smooth sweet potato purée, sautéed spinach, and a light yuzu cream sauce.

GRILLED CHICKEN STEAK 18

Grilled tender marinated chicken thigh. Served with classic fries, mixed salad and black pepper sauce.

BEEF HAMBURGER STEAK 24

Grilled juicy hamburger steak, served with rice, a side of seasonal vegetables, sunny side egg and black pepper sauce.

MAINS

CHICKEN KATSU DON 12

Golden crisp chicken katsu with miso yuzu mayo and togarashi, served over Japanese warm rice and salad.



GYUDON 15

Sliced beef cooked in sweet and savoury sauce layered over warm Japanese rice. Topped with onsen egg.



SALMON MENTAICO DON 16

Torched mentai mayo with salmon served over warm Japanese rice, topped with tobiko.

BUTTER SHOYU MUSHROOM PASTA



BEEF MEATBALL PASTA



ROSE PASTA WITH BROCC AND SPINACH



SEAFOOD AGLIO OILIO



MISO UDON CARBONARA



All prices are subject to 10% service charge and 9% GST

PASTA

BEEF MEATBALL PASTA

18

Tender & juicy meatballs simmered in a rich, slow-cooked tomato sauce, tossed with mafaldine pasta and finished with grana padano cheese.

MISO UDON CARBONARA

18

Chewy udon noodles coated in a rich, creamy carbonara sauce, tossed with beef bacon.

SEAFOOD AGLIO OLIO

21

Linguine pasta tossed in fragrant garlic-infused olive oil, loaded with a medley of tiger prawn and asari clams. Lightly seasoned with chili flakes and herbs.

BUTTER SHOYU MUSHROOM PASTA

15

Sautéed mixed mushrooms in a fragrant butter and shoyu glaze, tossed with linguine pasta.

ROSE PASTA WITH BROCC AND SPINACH

15

Mafaldine pasta with broccoli, cauliflower and spinach coated in a creamy rose sauce, blending rich tomato and cream for a smooth, balanced flavour.

BURGERS

SERVED WITH FRESH GREENS AND FRIES

BEEF SHABU SHABU BURGER 18

Shabu shabu style sliced beef, served in a soft brioche bun with togarashi mayo.



EBI BURGER 20

Crispy golden ebi prawn patty, served in a soft brioche bun with yuzu tartar sauce.



CHICKEN NANBAN BURGER 16

Crispy chicken katsu with tangy nanban sauce, served in a soft brioche bun.



VEGE BURGER 15

House-made vege patty (chickpea, spinach, carrot and beetroot) with togarashi mayo. Served in a soft brioche bun.

COFFEE

	<u>HOT</u>	<u>ICED</u>
LONG BLACK	5.5	6.0
CAFFE LATTE	6.0	6.5
VANILLA LATTE	5.5	6.0
CARAMEL LATTE	6.0	7.0
CAFFE MOCHA	6.0	7.0
CAPPUCCINO	5.5	-
FLAT WHITE	5.5	-

TEA

EARL GREY / CHAMOMILE /	5.0
JASMINE GREEN / ENGLISH BREAKFAST	

OTHERS

CANNED DRINK	3.5
BOTTLED WATER	2.0

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COFFEE VIENNA

9

Aromatic coffee topped with smooth whipped cream.



CITRUS TEA

7

A refreshing blended of brewed tea with vibrant citrus fruit.



MATCHA LATTE

8

A creamy and comforting latte with matcha and fresh milk.



MIXED FRUIT TEA

8

A vibrant fruit tea bursting with tropical fruits, lightly brewed with tea.



FRUIT TEAS

CITRUS TEA	7
YUZU PASSIONFRUIT TEA	8
MIXED FRUIT TEA	8
STRAWBERRY LEMON TEA	8
LYCHEE ROSE TEA	8

STRAWBERRY LEMON TEA



MATCHA
COCONUT



MATCHAS

MATCHA LATTE	8
MATCHA SOYMILK	8
MATCHA COCONUT	8

VIENNAS

CHOCOLATE VIENNA	9
MATCHA VIENNA	9
COFFEE VIENNA	9

CHOCOLATE VIENNA



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DESSERTS



DORAYAKI



STRAWBERRY PARFAIT



MATCHA PARFAIT



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DESSERTS

DORAYAKI

10

Japanese pancake with azuki (red bean), yuzu pastry cream and fresh berries.

STRAWBERRY PARFAIT

11

Layers of fresh strawberries, pastry cream, crumbles, strawberry compote and soft serve.

MATCHA PARFAIT

9

Matcha cream, azuki (red bean), dango, pastry cream, matcha crumble and soft serve.

SLICED CAKE WITH ICE CREAM

10

Sliced cake with one ice cream scoop (available in 4 different flavours)

ICE CREAM SCOOP

2

Ice cream scoop
(Vanilla/Chocolate/Strawberry/
Cookies and Cream)