WEEKDAY LUNCH MENU

AVAILABLE MON – FRI | 11AM – 3PM

PASTA

BEEF MEATBALL PASTA — 14

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

SEAFOOD AGLIO OLIO — 15

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 — 10

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

ROSE PASTA WITH BROC AND SPINACH — 10

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

MISO UDON CARBONARA (BEEF) — 14

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

BURGERS

BEEF SHABU SHABU BURGER — 13

Shabu shabu style sliced beef, served in a soft brioche bun with togarashi mayo. Served with fresh greens and fries.

EBI BURGER — 16

Crispy golden ebi prawn patty, served in a soft brioche bun with yuzu tartar sauce. Served with fresh greens and fries.

CHICKEN NANBAN BURGER — 12

Crispy chicken katsu with tangy nanban sauce, served in a soft brioche bun. Served with fresh greens and fries.

VEGE BURGER — 11

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

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MAINS

RIBEYE STEAK (BEEF) 25

Grilled ribeye steak with mashed potato, sautéed mushrooms & chilli in savoury soy and yuzu, topped with caramelised onion.

FISH AND CHIPS 13

Crispy breaded fish served with classic fries, cooked to a light crunch on the outside and tender on the inside. Finished with a wedge of lemon and yuzu tartar sauce.

GRILLED CHICKEN STEAK 13

Grilled chicken thigh marinated and cooked to a tender, smoky finish. Served with black pepper sauce and a side of mixed salad and fries.

MISO SALMON 16

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

DONS

GYUDON (BEEF) 12

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

SALMON MENTAIKO DON 13

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

CHICKEN KATSU DON 10

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



6.9 SET LUNCH UPGRADE

APPETISER (Choose 1)

- Edamame salad
- Wakame salad
- Mentaiko mayo fries
- Potato chowder

DRINK (Choose 1)

- Citrus tea
- Mixed fruit tea
- Canned drink
- Iced/ Hot coffee + 1.5

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