

Menu

Breakfast

Gohan

A bowl of plain steamed white (hakumai) or brown (genmai) rice.

Natto Rice

Fermented soybean served over steamed white (hakumai) or brown (genmai) rice, seasoned with soy sauce.

Options: Katsubushi (dried bonito shavings), chopped green onions, karashi (spicy mustard), kizaminori (sliced dried and seasoned seaweed)

Okaya

Rice gruel served with toasted white sesame seeds, Japanese salted salmon, mitsuba (Japanese parsley), kizami nori (shredded nori seaweed) and umeboshi (Japanese pickled plums)

Tomago Kake Gohan

Protein and carbohydrate rich bowl of rice topped with raw egg and soy seasoning.

Yakizakana

Traditional salted and seared fish ([Aji] Dried horse mackerel or salmon)

Tsukemono

An assortment of pickled vegetables served as a side dish gently complimenting a bowl of Gohan (rice).

Options: Daikon (Japanese Radish), cucumber, eggplant, cabbage, water lily root, umeboshi (plum), carrot and shallots.

Miso Shiru

Fermented soybean paste (miso) in dashi broth. Tofu, chopped green onion, wakame seaweed, Japanese mushrooms, and a seasonal ingredient (ask waiter)

Optional: deep-fried tofu (aburaage)

A-La-Carte

Ramen

Chilli Prawn Ramen

Ramen noodles, beans and chilli marinated prawns served in a spicy vegetable broth. Topped with chopped green onions and lime.

Chicken Ramen

Ramen noodles in chicken soup garnished with spring onions, coriander, lime, and grilled chicken

Grilled Duck Ramen

Noodles in vegetable broth topped with red onion, green onion, coriander and pan-seared duck breast

Soups

Seafood Soup

Vegetable broth with mixed seafood, topped with Japanese sake

Dumpling Soup

Traditional Japanese dumplings filled with beef and chives served in a chicken stock , topped with green chopped onions.

Main course

Ebi Fried

Large breaded fried shrimp served with a bowl of hakumai/genmai rice and lemon.

Grilled mixed vegetables

Grilled carrot, aubergine, spring onion, mushroom and sweet potato topped with butter and Japanese soya sauce.

Japanese BBQ Spareribs

BBQ pork spareribs grilled in Japanese style, marinated in Japanese BBQ sauce. Served with mixed vegetables and apple honey sauce.

Tofu Steak with Mushrooms

Tempura fried tofu marinated in soy sauce, maple syrup, sesame oil and rice vinegar. Topped with shiitake mushrooms and mushroom sauce.

Sushi

Tiger Roll

Avocado, shrimp, tempura, cucumber, tobiko

Philadelphia Roll

Salmon, avocado, cream cheese

Crunch Roll

Spicy tuna, crispy seaweed, tempura

Dynamite Roll

Shrimp, tempura, yellowtail, bean sprouts, carrots, avocado, cucumber, chilli, spicy mayo.

Dragon Roll

Eel, crab, cucumber, avocado, eel sauce

California Roll

Crab, avocado, cucumber, sesame seeds

Spicy Tuna Roll

Tuna, mayo, chilli sauce

Vegetable Roll

Cucumber, fresh carrot, scallion, avocado, asparagus, cream cheese

Tempura Roll

Tempura prawn, sesame seeds, cucumber

Sashimi (served with mixed leaves and ginger)

Ahi

raw tuna

Aji

Spanish mackerel

Amaebi

Sweet shrimp

Bincho

Albacore white tuna

Kani

Cooked crab meat

Saba

Raw mackerel

Dessert

Banana Sushi

Japanese-inspired dessert combining chocolate dipped bananas with crushed pistachios.

Wagashi (served with green tea)

Traditional Japanese sweet served with a hot cup of green tea. Made of sweet azuki bean paste (anko), rice cakes (mochi), Japanese agar (kanten) or sesame paste.

Namagashi

Rice flour and anko filling, delicately shaped by hand to represent each season of the year.

Daifuku

A small ball of anko wrapped in mochi (soft rice cake). Covered with a dusting of potato starch.

Options: Strawberry, sweet beans, ice cream.

Dango

Steamed rice flour dumplings served skewered and topped with anko.

Green Tea Cookies

Macha flavoured, green tea cookies loaded with white chocolate chips.

Ice cream

Green tea

Vanilla

Chocolate

Strawberry

Lemon Sorbet