

O T S U M A M I お つ ま み	Edamame	7
	Hakata sea salt	
	Truffle Garlic Edamame	9
	Shichimi chilli, parmesan	
	Gobo Chips	12
	Tempura burdock, chilli miso mayo	
	Spicy Crab Karaage	13
	Deep fried mini crab, mayo	

I P P I N 一 品	Takoyaki Pancake (3pcs)	10.5
	Crispy mini octopus pancake, yuzu mayo, bonito flakes	
	Aburi Wagyu Sushi	10ea
	Wasabi stalk	
	Crispy Calamari Handroll Sushi	6.5ea
	Calamari tempura, tobiko, chilli mayo, nori	
	Agedashi Tofu	19
	Fried tofu & seasonal vegetable tempura	
	Fried Eggplant	15
	Shoyu ginger vinaigrette, sansho pepper	
	Original Gyoza (5pcs)	17.5
	House made chilli paste, ponzu	
	Karaage Chicken	18
	Fried chicken thigh fillet, yuzu kosho mayo	

R A W 刺 身	Tuna Tataki	25
	Yuzu ponzu, negi oil, shiso	
	Salmon Yukke	26
	Freshly diced salmon tartare, Taro potato crisp, wasabi sauce, onsen egg	

		S/M
R I C E 米	Sara Kaisen Bowl	—/39
	*Limited serve	
	Tuna, scallop, salmon, crab, tobiko, wakame served w/ oyster shoyu & clam ramen broth	
	Sukiyaki Wagyu Bowl	20/36
	Onsen egg, pickled cucumber	
	Chashu Pork Bowl	15/26
	Umami egg, yuzu kosho mayo, pickled cucumber	
	Tempura Bowl	13/22
	Tofu & vegetables tempura, Yuzu sweet shoyu, chilli miso mayo	
	+Onsen Egg 3	
	Steamed Japanese Rice	3

*Weekend and public holiday surcharges apply

Otsumami/Ippin/Raw/Rice



R A M E N

ラーメン

*Choose from our house made
2 weeks aged wave noodles
or
Artisan straight noodles

Signature Pork Shoyu 23	Premium Wagyu 46
Aromatic light tonkotsu shoyu broth, chashu pork belly, gobo chips, spring onion	Wagyu shoyu broth, M9 wagyu sirloin, lemon black pepper paste, gobo chips, spring onion
+Umami Egg 3.5	+Umami Egg 3.5
+Chashu Pork 8	+M9 Wagyu Sirloin 36
Spicy Pork Shoyu 25	Veggie 25
Aromatic light tonkotsu shoyu broth, chashu pork belly, gobo chips, spring onion, house made chilli paste	Konbu & soy umami broth, fried tofu, eggplant, melody cherry tomato, gobo chips, spring onion
+Umami Egg 3.5	+Umami Egg 3.5
+Chashu Pork 8	
Asari Shoyu 26	Mentaiko Mazesoba 25
Delicate clam shoyu broth, meaty clams, burnt butter, gobo chips, aosa wakame, spring onion	Dry style ramen. 2 weeks aged wave noodle tossed with kaeshi sauce, burnt butter served with cod red caviar, tempura calamari, nori & spring onion
+Umami Egg 3.5	+Umami Egg 3.5
+Asari Clams 8	+Calamari Tempura (1pcs) 4
Yuzu Duck 29	Pork Tsukemen [Yuzu/Spicy] 27
Clear duck & dashi shoyu broth, yuzu, smoked duck breast, gobo chips, spring onion	2 weeks aged wave noodle with special dipping sauce served with chashu pork belly, gobo chips, nori & spring onion
+Umami Egg 3.5	+Umami Egg 3.5
+Smoked Duck 11	+Chashu Pork 8

STILL HUNGRY

2 Weeks Aged Wave Noodles	6
Artisan Straight Noodles	5

EXTRA TOPPINGS

Chashu Pork Belly	8	Onsen Egg	3
Asari Clams	8	Chilli Paste	3
Smoked Duck Breast	11	Umami Egg	3.5
M9 Wagyu Sirloin	36	Gobo Chips	4
Calamari Tempura (1pcs)	4	Extra Soup	10

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B E E R ビール	TAP	
	Suntory Premium Malts	14
	Suntory Premium Malts Black	14
	Suntory Premium Malts Half & Half	14
	BOTTLE / CAN	
	Hitachino Yuzu Lager	15
	Sapporo Ebisu	14.5
	Isekado Pale Ale	16
	Isekado Hime White	16

C O C K T A I L カクテル	Ume Spritz	19
	Ume-shu/ Aperol	
	Summer Fizz	19
	Yuzu/ Sake/ Tonic	
	Momo Whisky Highball	20
	Whisky/ Umeshu/ White peach syrup/ Soda	
	Yuzu Sour	20
	Gin/ Yuzu/ Ginger	
	Setouchi Amanatsu Gin Tonic	19
	Japanese orange gin/ Tonic/ Lime	
	Japanese Negroni	21
	Gin/ Ume-shu/ Campari	
	Hana Kimono	20
	Vodka/ Yuzushu/ Strawberry	

N O N A L C O H O L ノンアルコール	MOCKTAIL	
	Yuzu Ichigo Strawberry Fizz	12
	Momo Peach Oolong Fizz	12
	Lychee Mojito	12
	Yuzu Ginger Breeze	12
	Mango Matcha Green Tea	12
	SOFT DRINKS	
	Coke	5
	Zero	5
	Ramune	7
	Calpis Water	7
	Green Tea (Hot/Cold)	6
	Sparkling Water (Bottle)	6

S A K E	FEATURED SAKE	90ml/180ml
	Shi-Fu-Do	21/40
	<i>Hiroshima / Junmai</i>	
日本酒	Aromatic acidity like grapefruit or lemon, refreshing lactose texture on the palate	

	Kuheiji Sauvage	20/38
	<i>Aichi / Junmai Daiginjo</i>	
	Fresh tropical fruit, variety of botanical scents, elegant aroma from refined rice	

	Shichiken	19/36
	<i>Yamanashi / Junmai Ginjo</i>	
	Beautifully balanced between freshness, refreshing acidity and juicy umami	Can be served warm

	Ageo	20/38
	<i>Saitama / Junmai Daiginjo</i>	
	Mellow and juicy fruit, elegant sweetness and lightly dry finish	

	Gakki Masamune	21/40
	<i>Fukushima / Tokubetsu Junmai</i>	
	Texture of lychee & melon, well balance between acidity & sweetness, comfortable dry finish	Can be served warm

	Lagoon Pear	22/42
	<i>Niigata</i>	
	Le Lectier pear fermented with rice and koji, beautiful balance of dryness and freshness	

	Wakaze	22/42
	<i>Paris / Junmai</i>	
	Aromas of melon, stone fruits and a creamy generous mouthfeel with a slight floral touch	

F R U I T S A K E	FLAVOURED SAKE	90ml
	Haruka Ume-shu	19
	<i>Wakayama</i>	
	Rich sweetness and sour taste of high quality ume plum served with ice	
	Sea Salt Yuzu-shu	20
	<i>Shiga</i>	
	Refreshing grapefruit and a touch of sea salt give a bold, tart flavour profile with a savoury finish served with ice	

果実酒	Houjicha Ume-shu	20
	<i>Tokyo</i>	
	Balanced acidity and sweetness from ume plum matched with deep layered roasted tea served with ice	

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