

OTSUMAMI
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	

IPPIN
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	
Original Gyoza (5pcs)	17.5
House made chilli paste, ponzu	
Karaage Chicken	18
Fried chicken thigh fillet, yuzu kosho mayo	

RICE

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

RAMEN

ラーメン

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

Signature Pork Shoyu	23
Aromatic light tonkotsu shoyu broth, chashu pork belly, gobo chips, spring onion	
+Umami Egg 3.5 +Chashu Pork 8	

Spicy Pork Shoyu	25
Aromatic light tonkotsu shoyu broth, chashu pork belly, gobo chips, spring onion, house made chilli paste	
+Umami Egg 3.5 +Chashu Pork 8	

Asari Shoyu	26
Delicate clam shoyu broth, meaty clams, burnt butter, gobo chips, aosa wakame, spring onion	
+Umami Egg 3.5 +Asari Clams 8	

Yuzu Duck	29
Clear duck & dashi shoyu broth, yuzu, smoked duck breast, gobo chips, spring onion	
+Umami Egg 3.5 +Smoked Duck 11	

Premium Wagyu	46
*Limited serve	
Wagyu shoyu broth, M9 wagyu sirloin, lemon black pepper paste, gobo chips, spring onion	
+Umami Egg 3.5 +M9 Wagyu Sirloin 36	

Veggie	25
Konbu & soy umami broth, fried tofu, eggplant, melody cherry tomato, gobo chips, spring onion	
+Umami Egg 3.5	

Mentaiko Mazesoba	25
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 +Calamari Tempura (1pcs) 4	

Pork Tsukemen [Yuzu/Spicy]	27
2 weeks aged wave noodle with special dipping sauce served with chashu pork belly, gobo chips, nori & spring onion	
+Umami Egg 3.5 +Chashu Pork 8	

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	Extra Soup	10
Gobo Chips / Calamari Tempura (1pcs)	4		

STILL HUNGRY

2 Weeks Aged Wave Noodles	6
Artisan Straight Noodles	5

*Weekend and public holiday surcharges apply

Lunch Menu



B E E R ビール	TAP			S A K E 日本酒	FEATURED SAKE	90ml/180ml
	Suntory Premium Malts	14			Shi-Fu-Do	21/40
	Suntory Premium Malts Black	14			<i>Hiroshima / Junmai</i>	
	Suntory Premium Malts Half & Half	14			Aromatic acidity like grapefruit or lemon, refreshing lactose texture on the palate	
	BOTTLE / CAN				Kuheiji Sauvage	20/38
	Hitachino Yuzu Lager	15			<i>Aichi / Junmai Daiginjo</i>	
	Sapporo Ebisu	14.5			Fresh tropical fruit, variety of botanical scents, elegant aroma from refined rice	
C O C K T A I L カクテル	Isekado Pale Ale	16		日本酒	Shichiken	19/36
	Isekado Hime White	16			<i>Yamanashi / Junmai Ginjo</i>	Can be served warm
	Ume Spritz	19			Beautifully balanced between freshness, refreshing acidity and juicy umami	
	Ume-shu/ Aperol				Ageo	20/38
	Summer Fizz	19			<i>Saitama / Junmai Daiginjo</i>	
	Yuzu/ Sake/ Tonic				Mellow and juicy fruit, elegant sweetness and lightly dry finish	
	Momo Whisky Highball	20			Gakki Masamune	21/40
N O N A L C O H O L ノンアルコール	Whisky/ Umeshu/ White peach syrup/ Soda			日本酒	<i>Fukushima / Tokubetsu Junmai</i>	Can be served warm
	Yuzu Sour	20			Texture of lychee & melon, well balance between acidity & sweetness, comfortable dry finish	
	Gin/ Yuzu/ Ginger				Lagoon Pear	22/42
	Setouchi Amanatsu Gin Tonic	19			<i>Niigata</i>	
	Japanese orange gin/ Tonic/ Lime				Le Lectier pear fermented with rice and koji, beautiful balance of dryness and freshness	
	Japanese Negroni	21			Wakaze	22/42
	Gin/ Ume-shu/ Campari				<i>Paris / Junmai</i>	
N O N A L C O H O L ノンアルコール	Hana Kimono	20		日本酒	Aromas of melon, stone fruits and a creamy generous mouthfeel with a slight floral touch	
	Vodka/ Yuzushu/ Strawberry				FLAVOURED SAKE	90ml
	MOCKTAIL				Haruka Ume-shu	19
	Yuzu Ichigo Strawberry Fizz	12			<i>Wakayama</i>	
	Momo Peach Oolong Fizz	12			Rich sweetness and sour taste of high quality ume plum served with ice	
	Lychee Mojito	12			Sea Salt Yuzu-shu	20
	Yuzu Ginger Breeze	12			<i>Shiga</i>	
N O N A L C O H O L ノンアルコール	Mango Matcha Green Tea	12		日本酒	Refreshing grapefruit and a touch of sea salt give a bold, tart flavour profile with a savoury finish served with ice	
	SOFT DRINKS				Houjicha Ume-shu	20
	Coke	5			<i>Tokyo</i>	
	Zero	5			Balanced acidity and sweetness from ume plum matched with deep layered roasted tea served with ice	
	Ramune	7				
	Calpis Water	7				
	Green Tea (Hot/Cold)	6				
N O N A L C O H O L ノンアルコール	Sparkling Water (Bottle)	6				

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