

A collage of various Japanese dishes. At the top, a black tray holds several pieces of nigiri sushi (salmon, tuna, shrimp, and white fish), a piece of tempura, and some maki rolls. To the right, a bowl of tonkatsu (breaded pork cutlet) is topped with green onions and a red tomato slice. In the bottom left, a bowl of tempura salad with vegetables and dressing is shown. In the bottom center, a plate of kani bento (canned salmon sandwiches) is displayed. In the bottom right, a plate of sashimi, including salmon and tuna, is garnished with red caviar and a yellow flower. The background shows a blurred view of a restaurant interior with green chairs and tables.

SPECIALITY LUNCH MENU

午餐メニュー



BASIC LUNCH SETS

All basic lunch sets are served with Salad, Salmon Sashimi (3pcs), Japanese Pickle, Rice, Soup and Ice Cream.



UNAGI KABAYAKI

Freshwater Eel grilled and glazed with a sweet and savory sauce. Tender and succulent Eel meat contrasts with the slightly crispy exterior and caramelised glaze.

\$32.⁹⁰

Images are for illustrative purposes.



GINDARA SAIKYO

Black Cod (Gindara) is marinated and grilled with Saikyo Miso; a type of sweet white Miso that originates from the Kyoto region of Japan.

\$32.90

Images are for illustrative purposes.



CHICKEN YAKITORI

Grilled bite-sized Chicken pieces glazed with a Tare sauce and served on a bamboo skewer.

\$23.90

Images are for illustrative purposes.

A top-down view of a Japanese meal. The main dish is a flame-seared salmon fillet with a thick, orange, textured topping of creamy mayonnaise and fish roe, served on a green bamboo leaf which is placed on a blue rectangular plate with white fish illustrations. Accompanying items include a bowl of yellow miso soup, a small bowl of white rice, a small bowl of green salad with tomatoes and purple onions, a small white bowl with a dark blue/black garnish, a small dish of yellow pickled ginger, and a small dish of red pickled vegetables. A pair of black chopsticks and a small wooden dish of dark soy sauce are also present.

SALMON MENTAI

Flame-seared Salmon topped
with a creamy Mayonnaise
and fish roe mix.

\$29.90

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A top-down view of a Japanese meal. The main dish is a pan-grilled salmon fillet glazed with a dark, shiny teriyaki sauce, served on a green bamboo leaf which is placed on a light-colored rectangular plate. Accompanying items include a bowl of yellow miso soup, a small bowl of white rice, a small bowl of green salad with tomatoes and purple onions, a small white bowl with a dark blue/black garnish, a small dish of yellow pickled ginger, and a small dish of red pickled vegetables. A pair of black chopsticks and a small wooden dish of dark soy sauce are also present.

SALMON TERIYAKI

Pan-grilled Salmon fillet
glazed with an original
Tare sauce.

\$29.90

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EXECUTIVE LUNCH

SETS

All executive lunch sets are served with Salad, Japanese Pickle, Rice, Soup and Ice Cream.



CHIRASHI TEISHOKU

Selected sliced Sashimi-grade fish "Scattered" over a bed of Sushi rice.

\$29.⁹⁰

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BARA CHIRASHI

Cubed raw seafood marinated in an original in-house curated sauce and served over seasoned Sushi rice.

\$25.90

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A4 WAGYU SANDO

Deep fried A4-grade Wagyu Beef cutlet seasoned with a tangy, sweet Katsu sauce.

\$43.90

Images are for illustrative purposes.



PREMIUM CHIRASHI

This signature dish features seasoned Sushi rice topped with 8 kinds of premium seafood, including Uni, Otoro, Madai, Aka Ebi and Hirame.

\$41.90

Images are for illustrative purposes.



BUTA KAKUNI

Tender chunks of succulent braised Pork belly coated in a savory soy sauce glaze.

\$27.90

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NIGIRI TEISHOKU

Select choice of Nigiri Sushi.

\$39.90

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ITADAKIMASU
いただきます



