

RAW		
TUNA TARTARE soy yolk, avocado, rice puff		26.5
BEEF TATAKI soy yolk, scallion, onion		27.5
SASHIMI CARPACCIO ora king salmon, tuna, kingfish, scallop		59.5
ORA KING SALMON CARPACCIO yuzu tosazu, black wine vinegar		32.5
CHARRED TUNA CARPACCIO onion, shallot, fried garlic, sesame-soy		32.5
SEARED KING FISH CARPACCIO scallion oil, miso plum, basil paste		32.5
NEW STYLE SCALLOP CARPACCIO beet-ponzu, yuzu miso, black wine glaze		32.5
SUSHI		
CALIFORNIA HAKO yukari rice, avocado, yuzu maple	4pcs	21.5
UNA-TAMA HAKO eel, tamago, yukari, avocado, yuzu miso	4pcs	24.5
KAZAN tamago, cucumber, furikake, kimchi mayo	8pcs	22.5
SOFT SHELL CRAB ROLL broccolini, avocado, sweet corn miso	8pcs	24.5
PRAWN & ORA KING SALMON ROLL broccolini, avocado, aburi-mentaiko	8pcs	25.5
YASAI MUSHROOM ROLL [VE, GF] mushroom aioli, truffle paste, komifurikake	8pcs	24.5
CHIRASHI w/ ONSEN EGG trio of fish sashimi, avocado, pickle		29.5
OCHAZUKE nimono, scallop, green tea chicken broth		26.5
JAPANESE PANKEKI fish sashimi, tobiko, scallion, soy-yolk		29.5
SUSHI PARTY BOARD six flavours selected by chef	40pcs	128
Vegetarian diet excludes meat, poultry, seafood		VE
Gluten Free diet excludes any gluten ingredients		GF

BITE		
WOK TOSSED EDAMAME [VE] garlic spice, sesame, togarashi		14.5
PICKLE MORIAWASE [VE] cucumber, daikon, takuan, kimchi		12.5
SEAWEED SALAD [VE] sesame seeds		6.5
AGEDASHI TOFU [VE] carrot, enoki, sweet soy	4pcs	17.5
HARUMAKI [VE] cabbage, furikake, mustard, kimchi mayo	8pcs	11.5
PAN FRIED PORK GYOZA black wine glaze, maple ponzu, scallion	5pcs	17.5
KARAAGE garlic soy, scallions	5pcs	15.5
TAKOYAKI mayo, tonkatsu, bonito	6pcs	11.5
CHICKEN KATSU mustard, mayo, ume and prune sauce		16.5
PORK BELLY ROLL twice cooked belly, slaw, bbq kimchi sauce	2pcs	18.5
FRIED SOFT SHELL CRAB spicy kimchi mayo, maple ponzu	2pcs	23.5
KAKI FRY deep fried oyster, sweet corn miso	4pcs	22.5
CRAB CROQUETTES spicy jalapeño miso, furikake	3pcs	26.5
BAKED SCALLOPS pickle, salt flake, chilli garlic sauce	4pcs	27.5
BAKED EGGPLANT chicken mince, sweet miso glaze		17.5
IKA SHIOYAKI squid, pickle, spicy seasoning		22.5
SABA SHIOYAKI mackerel, daikon, pickle, yuzu tosazu soy		26.5
OKONOMIYAKI STICK mayo, tonkatsu sauce, bonito flake	2pcs	16.5
CHIPS [VE] ketchup, mayo, nori		12.5
Public Holiday surcharge applied on TOTAL bill		15%

SEAFOOD TEMPURA		
ASSORTED TEMPURA seasonal veggie, prawns, daikon		36.5
PRAWN TEMPURA tempura sauce, daikon	5pcs	36.5
TRIO TEMPURA crab, scallop, shiitake, nori		24.5
SCHOOL PRAWN TEMPURA daikon, sakura flake		21.5
IKA TEMPURA squid	8pcs	21.5
SHIRASU TEMPURA Japanese whitebait		21.5
KING FISH TEMPURA smoky yuzu-soy kosho		32.5
SCALLOP TEMPURA yuzu miso, rose salt	4pcs	27.5
OYSTER TEMPURA yuzu maple ponzu, rose salt	4pcs	26.5
VEGETARIAN TEMPURA		
KAKIAGE TEMPURA [VE] carrot, cabbage, capsicum, daikon		24.5
MIXED MUSHROOMS [VE] truffle paste, daikon, komi-furikake		26.5
BROCCOLINI [VE]		19.5
SNOW PEA [VE]		19.5
LONG BEAN [VE]		18.5
CAULIFLOWER [VE]		17.5
LAFAYETTE		
FEED ME 6 dishes	per person	88
VEGETARIAN FEED ME 6 dishes	per person	88
PREMIUM FEED ME 8 dishes	per person	118

BAO		
SOFT SHELL CRAB BAO coral lettuce, spicy kimchi mayo, pickle		12
ORA KING SALMON BAO coral lettuce, aburi-mentaiko, pickle		12
TEMPURA EGGPLANT BAO [VE] coral lettuce, yuzu miso, pickle		9
KARAAGE BAO coral lettuce, garlic soy, pickle		9
DON		
JAPANESE PORK BELLY DON		21.5
TERIYAKI CHICKEN DON		21.5
GLAZED SALMON ABURI DON		23.5
TEMPURA DON		23.5
CHICKEN KATSU CURRY DON		23.5
STEAMED JAPANESE RICE [VE, GF]		5.5
MISO SOUP [GF] tofu, wakame, scallion		4.5
SWEET		
BANANA FRITTER crumble, berries, maple syrup, ice cream		17
CRISPY DANGO crumble, ground soy bean, brown sugar syrup		12
JAPANESE ICE CREAM choose from black sesame, green tea or vanilla		9
TOKYO EXPRESS signature raindrop cake w/ brown sugar		9
MATCHA LOVER signature raindrop cake w/ green tea flavour		9
ANGEL KISS signature raindrop cake w/ rose flavour		9
TIFFANY BLUE signature raindrop cake w/ peppermint flavour		9



UNDERSTAND WHAT EXACTLY YOU HAVE OVERDEED, CHECK FROM A-Z.

A	ABURI-MENTAICO flame seared salted cod roe	あぶり明太子
	AGEDASHI deep frying a dish before soaking in light stock	揚げ出し
B		
C	CHIRASHI seasoned sushi rice topped with ingredients	ちらし
D		
E		
F	FURIKAKE a salty and savory dry condiment to be sprinkled on top of Japanese dishes	ふりかけ
G		
H	HAKO a box	はこ
	HARUMAKI a Japanese spring roll	春巻
I		
J		

K	KATSU bread crumbs	カツ
	KAKIAGE a type of tempura with mixed vegetables	とかき揚げ
	KAKI FRY a popular fried oyster dish in Japan	カキフライ
	KARAAGE bite-size fried chicken	から揚げ
	KAZAN a volcano	火か山ざん
	KOSHO chilli pepper	こうしょ
L	LAFAYETTE	
M	MORIAWASE a plate of assorted small dishes	森和瀬
N	NIMONO a typical simmered dish with various vegetables	煮物
	NORI an edible seaweed	私も
O	OCHAZUKE pouring green tea over cooked rice	お茶漬
	OKONOMIYAKI a traditional Japanese savoury pancake	お好み焼き
	ONSEN TAMAGO a kind of slow-cooked egg with a creamy texture, traditionally cooked in the hot spring	温泉卵

P	PANKEKI pancake	パンケーキ
	PONZU a citrus-based sauce in Japanese cuisine	ポン酢
Q		
R		
S	SHIMEJI a type of Asian mushroom	しめじ
	SHIOYAKI salt-grilled	しおやき
T	TAKUAN a Japanese yellow pickled radish	沢庵
	TARTARE raw fish or meat cut into cubes, light flavours are added to highlight the clean	タルタル
	TATAKI meat to be seared on the outside and left raw in the middle	たたき
	TOGARASHI a small, hot red Japanese chilli	とがらし
	TAKOYAKI octopus balls	たこ焼き
	TOSAZU a light Japanese dressing mixed with vinegar, soy sauce, mirin and bonito stock	とさず
U	UNA-TAMA eel rolled by dashi omelet	うなたま

V		
W		
X		
Y	YAKIUDON stir-fried noodle	焼きうどん
	YASAI vegetables	やさい
	YUKARI a tangy, fragrant and flavoursome rice seasoning	ゆかり
Z		
	MESHIAGARE please enjoy your meal	召し上がれ

WELL DONE. NOW LET'S START SERVING YOUR FOOD.