

BUDDHA, SMALLS, SNACKS

SUSHI, SASHIMI, NIGIRI

ROLLS, BENTOS, RICES

MAINS, SIDES, SWEETS

PICKLE MORIAWASE [VE] house-made		12.5	SASHIMI PLATTER ora king salmon, tuna, kingfish	9/16pcs	33/ 54	SOFT SHELL CRAB ROLL	8pcs	25.5	ASSORTED TEMPURA seasonal veggie, prawns	13pcs	43.5
HARUMAKI [VE] cabbage, kimchi mayo	6pcs	10.0	NIGIRI PLATTER chef selected	5/8pcs	21/ 32	PRAWN & ORA KING SALMON ROLL	8pcs	25.5	PRAWN TEMPURA tempura sauce	8pcs	46.5
EDAMAME [VE] sea salted		10.0	SUSHI & SASHIMI PLATTER chef selected for 1, 2 or 4 people	16/26/36pcs	FROM 58	CALIFORNIA PRAWN ROLL	8pcs	23.5	VEGE TEMPURA [VE] mixed vegetables	12pcs	33.5
SWEET & SOUR EGGPLANT [VE] Japanese soy paste, pepper		19.5	SASHIMI CARPACCIO LUXE ora king salmon, tuna, kingfish, scallop		66.5	CRISPY CHICKEN ROLL	8pcs	22.5	FRIED SOFT SHELL CRAB kimchi mayo	3crabs	39.5
AGEDASHI TOFU [VE] carrot, enoki, sweet soy		14.5	ORA KING SALMON CARPACCIO		35.5	TERIYAKI CHICKEN ROLL	8pcs	22.5	MISO SALMON FILLET pan fried	220g	41.0
VEGE CROQUETTE [VE] potato, mixed vegetables	4pcs	14.5	CHARRED TUNA CARPACCIO		35.5	COOKED TUNA ROLL	8pcs	22.5	GRILLED PRAWN & SCALLOP sweet miso	8pcs	36.5
CHIPS [VE] Japanese mayo		13.5	KING FISH CARPACCIO		35.5	FRESH SALMON ROLL	8pcs	22.5	BAKED SCALLOP salt flake, chilli garlic sauce	5pcs	35.5
TAKOYAKI octopus ball, mayo, tonkatsu, bonito	6pcs	12.5	SCALLOP CARPACCIO		35.5	FRESH TUNA ROLL	8pcs	22.5	TERIYAKI EYE FILLET STEAK	250g	48.0
OKONOMIYAKI SKEWER cabbage, octopus, mayo, tonkatsu sauce	2pcs	14.5	BEEF TATAKI scallion, onion, citrus-soy		29.5	CHILLI SALMON ROLL	8pcs	22.5	SUKIYAKI BEEF shitaki mushroom, tofu, glass noodle	pot served	39.5
PORK GYOZA black wine glaze, maple ponzu, scallion	5/8 pcs	15/ 19	JAPANESE PANKEKI seared fish sashimi, egg yolk		29.5	CHILLI TUNA ROLL	8pcs	22.5	BAKED EGGPLANT [VA] chicken mince, sweet miso glaze	1 whole	31.5
KARAAGE fried chicken, scallion	small/large	12/ 19	SALMON NIGIRI	2pcs	9.0	CRISPY PUMPKIN ROLL [VE]	8pcs	22.5	CHICKEN KATSU bread crumbed chicken breast with salad		26.5
GRILLED SALMON SALAD tofu, soy bean, five leaves		22.0	TUNA NIGIRI	2pcs	9.0	SEAFOOD FRIED RICE prawn, scallop, squid, chicken, teppanyaki style		39.5	PORK KATSU bread crumbed tender pork with salad		28.5
IKA SHIOYAKI grilled squid, pickle, onion, spicy seasoning		22.5	KING FISH NIGIRI	2pcs	10.0	SIGNATURE BENTO BOX served with miso soup		33.5	SEAWEED SALAD [VE] sesame seeds		5.0
PORK SANDO crispy pork katsu, pickle, kimchi sauce	2pcs	26.5	SWEET PRAWN NIGIRI	2pcs	9.0	VEGETARIAN BENTO BOX [VE] served with miso soup		33.5	MISO SOUP [VE, GF] tofu, wakame, scallion		4.0
SALMON CRISPS pine nut, soy paste, pepper		22.5	UNAGI NIGIRI eel	2pcs	9.0	OCHAZUKE [VA] choose eel or salmon, green tea miso broth		29.5	BANANA FRITTER crumble, berries, maple syrup, ice cream		21.5
KAKI FRY panko fried oysters	4pcs	20.0	TAMAGO NIGIRI egg	2pcs	9.0	JAPANESE CURRY [VA] choose chicken or tofu, served with rice		26.5	TAIYAKI Japanese fish-shaped cake, matcha ice cream		21.5
CRAB CROQUETTE tobiko, nori, Japanese mayo	3pcs	28.5	STEAMED JAPANESE RICE [VE, GF]		5.0	TERIYAKI CHICKEN DON chicken thigh fillet, onion,		25.5	JAPANESE ICE CREAM choose from black sesame, green tea or vanilla		11.0

BAO BUN

WARM SUSHI

SUSHI TACO

RAINDROP CAKE

SOFT SHELL CRAB BAO	1pcs	12.0	ASSORTED ABURI-NIGIRI salmon, tuna & king fish, sauced and seared	5/8pcs	25/ 32	SALMON OPEN TACO	1pcs	14.0	TOKYO EXPRESS signature raindrop cake w/ brown sugar		12.0
SALMON BAO	1pcs	12.0	SCALLOP ABURI-NIGIRI fresh scallop, sauced and seared	5/8pcs	25/ 32	TUNA OPEN TACO	1pcs	14.0	MATCHA LOVER signature raindrop cake w/ green tea flavour		12.0
TEMPURA BAO [VE]	1pcs	12.0	BEEF ABURI-NIGIRI sliced eye fillet, sauced and seared	5/8pcs	25/ 32	PRAWN OPEN TACO	1pcs	14.0	ANGEL KISS signature raindrop cake w/ rose flavour		12.0
KARAAGE BAO	1pcs	12.0	SALMON ABURI-NIGIRI fresh salmon, sauced and seared	5/8pcs	25/ 32	BEEF OPEN TACO	1pcs	14.0	TIFFANY BLUE signature raindrop cake w/ peppermint flavour		12.0

Weekend 10% surcharge applied on total bill.

Items with 'Thumbs Up' sign are our recommendations.

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JAPANESE DRINKS

BEER bottle **14**
Asahi / Sapporo / Kirin / Ichiban

SHOCHU

KOYOMI mizuwari/oyuwari
single distilled from barley and koji, Japan's best kept secret served in cold or hot **16**

FRUITY SAKE

SAKE FLIGHT 90/120ml **18/28**
yuzushu, litchi, sayuri or with Junmai Daiginjo

NIGORI YUZU SHU 60/180/300ml **12/29/39**
chilled fruity sake with 100% Japanese Yuzu

KAWAII LITCHI 60/180/300ml **12/29/39**
chilled milk-based liqueur with a distinctive taste and flavour of lychees from Taiwan

SAYURI NIGORI 60/180/300ml **10/26/38**
chilled creamy sake with a refreshing aroma, natural sweetness and smooth aftertaste

SELECTED SAKE

KIKUSUI JUNMAI GINJO 60/180ml **10/18**
served chilled or room temperature, comfortably dry with fresh cantaloupe and banana aroma

HAKUTSURU TANREI JUNMAI 60/180ml **9/18**
served chilled or warm, using the finest rice and pure spring water, smooth and semi-dry taste


SHO-UNE JUNMAI DAIGINJO 60/180/300ml **10/26/38**
served chilled or room temperature, fruity and velvety, matches salty and rich dishes

TOKUBETSU JUNMAI 60/180/300ml **10/24/36**
served chilled or warm, the longer fermentation boosts the natural fragrance of rice


PLUM WINE

UNIBIO UMESHU 60/180/300ml **11/24/36**
chilled plum wine with just enough sweetness and sourness, suitable as an aperitif

COCKTAILS

CHOYA MOJITO  **19.8**
plum wine, rum, soda, lime, mint

 **LYCHEE MARTINI** **19.8**
gin, soho, lychee

 **BLOODY MARGARITA** **20.8**
tequila, rum, strawberry juice

ROKU NEGRONI **19.8**
Japanese gin, campari, orange

JAPANESE SLIPPER **19.8**
midori, vodka, tri sec, lemon

TIFFANY BULL **19.8**
vodka, rum, blue curaçao, red bull

DARK 'N' STORMY **19.8**
Kraken rum, ginger beer, lime

SAYURI DAIQUIRI **19.8**
sake, rum, lime juice

CORONA SUNRISE **19.8**
tequila, Pimm's, beer, lime

Gimlet Gimlet **19.8**
vodka, gin, lime

0% ALCOHOL


STRAWBERRY CRUSH **11.5**
strawberry, lime juice, lemonade

SUMMER DELIGHT **11.5**
blue berry, black currant, soda

LYCHEE LOVER **11.5**
lychee, mint, soda

YUZU from JAPAN **11.5**
yuzu juice, lemon, soda

REFRESHING

 **YUZU SMASH** **18.8**
yuzu, vodka, soda, mint

KOMBUCHA SPRITZ **18.8**
gin, aperol, kombucha

PIMM'S PUNCH **18.8**
pimm's no1, lemonade, fruits

MOSCOW MULE **18.8**
vodka, ginger beer, lime, mint

FIREBALL SANGRIA **18.8**
cinnamon whiskey, wine, orange

OLD FASHIONED **15.8**
Bourbon whiskey, aromatic bitters

SCOTCH & COKE **15.8**
Scotch whisky, coke cola

C.C. & DRY **15.8**
Canadian whisky, dry ginger ale

GIN & TONIC **15.8**
London dry gin, tonic, lemon

BRANDY & PROSECCO **17.8**
French brandy, prosecco

OTHER DRINKS

COKE / ZERO COKE / LEMONDAE / SODA **6.0**


GINGER BEER / ORANGE JUICE / LEMON LIME BITTERS **7.0**

RED BULL / KOMBUCHA **9.0** 

GREEN TEA / SPARKLING WATER **7 / 12**

WHITE WINES

BUBBLE

MINCHINBURY PROSECCO g/b **11/44**
Australia NV 

VEUVE ROZIER BRUT **65**
Oiry France NV

SAUVIGNON BLANC

SILVER MOKI g/b **10/40**
Marlborough NZ 20

GIESEN **46**
Marlborough NZ 20

CHARDONNAY

OLD FAT UNICORN g/b **11/44**
SA 21


RIESLING

PORTRAITS of CLARE g/b **11/44**
Clare Valley SA 22

PINOT GRIGIO | GRIS

TORRESELLA g/b **11/44**
Venezia Italy 19

COLPASSO **42**
Terre Siciliane Italy 21

NOBLE FELLOWS g/b **11/44** 
Marlborough NZ 22

SQUEALING PIG **44**
Marlborough NZ 22

RED WINES

PINOT NOIR

 **ST. EARTH** g/b **12/48**
Geelong 22, single vineyard

RED HILL ESTATE **49**
Vic 22, cool climate

MARLBOROUGH SOUNDS **54**
Marlborough NZ 20

OVER THE SHOULDER **54**
Yarra Valley 22

SHIRAZ

CHAPEL HILL g/b **11/44**
McLaren Vale 19

HEREFORD **49**
Heathcote 19

CHRIS RINGLAND **58**
Barossa Valley 19

MELOT

 **RIDDOCH** g/b **12/48**
Coonawarra 18

CAB SAU MELOT

RIDDOCH **49**
Coonawarra 17

BYO wine only / pp **8**

BYO cake / each **12**

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