

### BUDDHA, SMALLs, SNACKs

### SUSHI, SASHIMI, NIGIRI

### ROLLs, BENTOs, RICEs

### MAINs, SIDEs, SWEETs

PICKLE MORIAWASE [VE] house-made		<b>12.5</b>
HARUMAKI [VE] cabbage, kimchi mayo	8pcs	<b>10.0</b>
EDAMAME [VE] sea salted		<b>10.0</b>
SWEET & SOUR EGGPLANT [VE] Japanese soy paste, pepper		<b>19.5</b>
AGEDASHI TOFU [VE] carrot, enoki, sweet soy		<b>14.5</b>
VEGE CROQUETTE [VE] potato, mixed vegetables	6pcs	<b>14.5</b>
CHIPS [VE] Japanese mayo		<b>13.5</b>
TAKOYAKI octopus ball, mayo, tonkatsu, bonito	6pcs	<b>14.5</b>
OKONOMIYAKI SKEWER cabbage, octopus, mayo, tonkatsu sauce	2pcs	<b>14.5</b>
PORK GYOZA black wine glaze, maple ponzu, scallion	5/8 pcs	<b>15/19</b>
KARAAGE fried chicken, scallion	small/large	<b>12/19</b>
GRILLED SALMON SALAD tofu, soy bean, five leaves		<b>22.0</b>
IKA SHIOYAKI grilled squid, pickle, onion, spicy seasoning		<b>22.5</b>
PORK SANDO crispy pork katsu, pickle, kimchi sauce	2pcs	<b>26.5</b>
SALMON CRISPS pine nut, soy paste, pepper		<b>22.5</b>
KAKI FRY panko fried oysters	4pcs	<b>20.0</b>
CRAB CROQUETTE tobiko, nori, Japanese mayo	3pcs	<b>28.5</b>

SASHIMI PLATTER ora king salmon, tuna, kingfish	9/16pcs	<b>33/54</b>
NIGIRI PLATTER chef selected	5/8pcs	<b>21/32</b>
SUSHI & SASHIMI PLATTER chef selected for 1, 2 or 4 people	16/26/36pcs	<b>FROM 58</b>
SASHIMI CARPACCIO LUXE ora king salmon, tuna, kingfish, scallop		<b>66.5</b>
ORA KING SALMON CARPACCIO		<b>35.5</b>
TUNA CARPACCIO		<b>35.5</b>
KING FISH CARPACCIO		<b>35.5</b>
SCALLOP CARPACCIO		<b>35.5</b>
BEEF TATAKI scallion, onion, citrus-soy		<b>29.5</b>
JAPANESE PANKEKI seared fish sashimi, egg yolk		<b>29.5</b>
SALMON NIGIRI	2pcs	<b>9.0</b>
TUNA NIGIRI	2pcs	<b>9.0</b>
KING FISH NIGIRI	2pcs	<b>10.0</b>
PRAWN NIGIRI	2pcs	<b>9.0</b>
UNAGI NIGIRI eel	2pcs	<b>9.0</b>
TAMAGO NIGIRI egg	2pcs	<b>9.0</b>
STEAMED JAPANESE RICE [VE, GF]		<b>5.0</b>

SOFT SHELL CRAB ROLL	8pcs	<b>25.5</b>
PRAWN & ORA KING SALMON ROLL	8pcs	<b>25.5</b>
CALIFORNIA PRAWN ROLL	8pcs	<b>23.5</b>
CRISPY CHICKEN ROLL	8pcs	<b>22.5</b>
TERIYAKI CHICKEN ROLL	8pcs	<b>22.5</b>
COOKED TUNA ROLL	8pcs	<b>22.5</b>
FRESH SALMON ROLL	8pcs	<b>22.5</b>
FRESH TUNA ROLL	8pcs	<b>22.5</b>
CHILLI SALMON ROLL	8pcs	<b>22.5</b>
CHILLI TUNA ROLL	8pcs	<b>22.5</b>
CRISPY PUMPKIN ROLL [VE]	8pcs	<b>22.5</b>
SEAFOOD FRIED RICE prawn, scallop, squid, chicken, teppanyaki style		<b>39.5</b>
SIGNATURE BENTO BOX served with miso soup		<b>37.5</b>
VEGETARIAN BENTO BOX [VE] served with miso soup		<b>33.5</b>
OCHAZUKE [VA] choose eel or salmon, green tea miso broth		<b>29.5</b>
JAPANESE CURRY [VA] choose chicken or tofu, served with rice		<b>26.5</b>
TERIYAKI CHICKEN DON chicken thigh fillet		<b>25.5</b>

TACO JUMBO SET ground corn, salmon, prawn, beef, chicken	4pcs	<b>48.5</b>
ASSORTED TEMPURA seasonal veggie, prawns	13pcs	<b>43.5</b>
PRAWN TEMPURA tempura sauce	8pcs	<b>46.5</b>
VEGE TEMPURA [VE] mixed vegetables	12pcs	<b>33.5</b>
BAKED SCALLOP salt flake, chilli garlic sauce	5pcs	<b>35.5</b>
GRILLED PRAWN & SCALLOP sweet miso	8pcs	<b>38.5</b>
MISO SALMON FILLET pan fried	220g	<b>41.0</b>
PRAWN & TOFU STIR-FRY teriyaki sauce		<b>43.5</b>
TERIYAKI EYE FILLET STEAK	250g	<b>48.0</b>
SUKIYAKI BEEF shitaki mushroom, tofu, glass noodle	pot served	<b>39.5</b>
CHICKEN KATSU bread crumbed chicken breast with salad		<b>26.5</b>
PORK KATSU bread crumbed tender pork with salad		<b>28.5</b>
SEAWEED SALAD [VE] sesame seeds		<b>5.0</b>
MISO SOUP [VE] tofu, wakame, scallion		<b>4.0</b>
BANANA FRITTER crumble, honey, ice cream		<b>21.5</b>
TAIYAKI Japanese fish-shaped cake, matcha ice cream		<b>21.5</b>
JAPANESE ICE CREAM choose from black sesame, green tea or vanilla		<b>11.0</b>

### BAO BUN

### WARM SUSHI

### SUSHI TACO

### RAINDROP CAKE

SOFT SHELL CRAB BAO	1pcs	<b>12.0</b>
SALMON BAO	1pcs	<b>12.0</b>
TEMPURA BAO [VE]	1pcs	<b>12.0</b>
KARAAGE BAO	1pcs	<b>12.0</b>

ASSORTED ABURI-NIGIRI salmon, tuna & king fish, sauced and seared	5/8pcs	<b>25/32</b>
SCALLOP ABURI-NIGIRI fresh scallop, sauced and seared	5/8pcs	<b>25/32</b>
BEEF ABURI-NIGIRI sliced eye fillet, sauced and seared	5/8pcs	<b>25/32</b>
SALMON ABURI-NIGIRI fresh salmon, sauced and seared	5/8pcs	<b>25/32</b>

SALMON OPEN TACO fresh salmon, coriander, lobster cracker	1pcs	<b>14.0</b>
TUNA OPEN TACO fresh tuna, coriander, lobster cracker	1pcs	<b>14.0</b>
PRAWN OPEN TACO cooked prawn, coriander, lobster cracker	1pcs	<b>14.0</b>
BEEF OPEN TACO seared beef, coriander, lobster cracker	1pcs	<b>14.0</b>

TOKYO EXPRESS signature raindrop cake w/ brown sugar		<b>12.0</b>
MATCHA LOVER signature raindrop cake w/ green tea flavour		<b>12.0</b>
ANGEL KISS signature raindrop cake w/ rose flavour		<b>12.0</b>
TIFFANY BLUE signature raindrop cake w/ peppermint flavour		<b>12.0</b>

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, aperel, 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 **12/46**  
Australia NV 

**VEUVE ROZIER BRUT** **65**  
Oiry France NV

### SAUVIGNON BLANC

**GIESEN** g/b **12/46**  
Marlborough NZ 20

**MATO BAY** **46**  
Marlborough NZ 20

### CHARDONNAY

**OLD FAT UNICORN** g/b **12/48**  
SA 23

### RIESLING

**PORTRAITS of CLARE** g/b **12/46**   
Clare Valley 22

### PINOT GRIGIO | GRIS

**TORRESELLA** g/b **12/46**  
Venezia Italy 19


**COLPASSO** **46**  
Terre Siciliane Italy 21

**CUPIO** g/b **12/46**   
Pink Pinot Grigio SA 21

**COLD SNAP** **49**  
Cool Climate VIC 23

## RED WINES

### PINOT NOIR

 **RED HILL ESTATE** g/b **12/48**  
Vic 22, cool climate

**ST. EARTH** **49**  
Geelong 22, single vineyard

**MARLBOROUGH SOUNDS** **54**  
Marlborough NZ 20


**OVER THE SHOULDER** **56**  
Yarra Valley 22

### SHIRAZ

**BAROSSA INK** g/b **12/46**

**HEREFORD** **49**  
Heathcote 19

**GEMTREE DRAGON'S BLOOD** **52**  
McLaren Vale 22

 **CHRIS RINGLAND** **59**  
Barossa Valley 19

### VARIETIES

**BUTCHERS FRIEND** g/b **12/48**  
Barossa Valley 21 - Cab Savu

**TRASMONTES** **49**  
Spain 21 - Garnacha

**MARRASO** **49**  
Argentina 22 - Malbec

**BYO** wine only pp / cake ea **8 / 12**

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