**DONBURI**

**Rice**

**Japanese Rice**
A heartwarming Japanese dining experience isn't complete without delicious Japanese rice. Shin Kushiyaki uses only rice grown in Japan. Because it just tastes that much better!

**Ton Katsu Curry Don**
True Japanese curry rice
- Deep-fried pork loin with Japanese curry, rice, and cabbage salad
- 18.8

**Chicken Katsu Curry Don**
True Japanese curry rice
- Deep-fried chicken thigh with Japanese curry, rice, and cabbage salad
- 15.8

**Seafood Curry Don**
Homemade Japanese seafood curry with rice and salad
- 14.8

**Buta Don**
Pan-seared pork fillet with kabayaki sauce in a rice bowl
- 14.8

**Chashu Kabayaki Don**
Charcoal-grilled pork loin with kabayaki sauce in a rice bowl
- 14.8

**Ton Katsu Don**
Breaded pork loin, deep-fried with egg, in a rice bowl
- 14.8

**Ebi Tamago Don**
Tempura prawn with savoury egg in a rice bowl
- 15.8

**Tori Shogayaki Don**
Pan-fried chicken thigh, soft egg with soy-ginger sauce in a rice bowl
- 11.8

**Unagi and Salmon Don**
Salmon and sea eel with kabayaki sauce in a sushi bowl
- 19.2

**Shin Chirashi**
Premium sashimi selection in a sushi rice bowl
- 23.8

**Salmon Ikura Don**
Salmon sashimi and salmon roe in a sushi rice bowl
- 27.8

**Sake Chazuke**
Salmon flakes with rice in hot broth
- 56

**Ume Chazuke**
Soy plum with rice in hot broth
- 56

**Maguro Zuke Don (Bluefin)**
Marinated bluefin tuna sashimi in a sushi rice bowl
- 17.8

**Sashoku Don**
Sashimi slices of salmon, bluefin tuna, and sweetfish in a sushi rice bowl
- 17.8

**SOUP**

**Hamachi Soup**
**Hamachi Karashi-Gōtsu**
Yellowtail fish head simmered in miso soup
- 12.8

**Sake Kabuto Soup**
**Sake Kabuto**
Salmon fish head simmered in miso soup
- 6.8

**Miso Soup**
**Miso Shio**
2.5
**MENRUI**

**Noodles**

- **Tori Nudsen Udon / Soba**
  Japanese noodles with chicken and vegetables 13.8

- **Kimichi Nabe Udon**
  Japanese claypot noodles in a spicy kimichi stock 17.8

- **Nabe Udon**
  Japanese claypot noodles with prawn tempura, vegetables and chicken 15.8

- **Chasu Udon / Soba**
  Japanese noodles with grilled pork loin in a rich broth 14.6

- **Sansai Udon / Soba**
  Japanese noodles with wild vegetables in broth 12.8

- **Tempura Udon**
  Assorted tempura with Japanese noodles in a light broth 17.8

- **Shin Truffle-infused Uni Pasta**
  Chilled angel hair pasta with truffle oil (Limited order)
  with Scallop sashimi 20.8
  with Uni sautéed 26.6

- **Mentaiko Pasta**
  Pasta tossed with codfish roe, bacon and seaweed 16.6

- **Cold Somen**
  Chilled ultra-thin noodles, prawn, shiso and dipping sauce 14.2

- **Cha Soba**
  Green tea noodles 11.8

- **Hiyashi Onsen Cha Soba**
  Green tea noodles with cold egg in a cold broth 15.6

- **Spicy Prawn Pasta**
  Fresh egg noodles pasta infused with spicy prawn stock 15.4

- **Tenzaru**
  Assorted tempura served with chilled, buckwheat noodles 17.8

- **Zaru Udon / Soba**
  Chilled noodles with homemade dipping sauce 8.8

- **Tosai Inaniwa Udon**
  Premium hand-cut thin udon served chilled, with special duck broth dipping sauce 13.8

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Chef's Recommendation

Please allow 15 - 20 min cooking time.