Premium Gyu Platter 30.4
Selection of premium beef skewers; (from left) Gyu Karubi, Gyu Negi Maki, Wagyu, Gyu Enoki Maki, ‘Black Angus’ Nibiyaki

Gyu Platter 22.8
Selection of beef skewers; (from left) Gyu Cheese Maki, Gyu Negi Maki, Gyu Enoki Maki, Gyu Aspara Maki, Gyu Karubi

Buta Platter 15.8
Selection of premium pork skewers; (from top) Aspara Maki, Negi Shio Ton Toro, Buta Negi Maki, Cheese Maki, Black Pepper Kurobuta Pork, Aspara Maki

Shin Buta Platter 17.2
Selection of pork skewers; (from left) Negi Shio Ten Toro, Buta Negi Maki, Cheese Maki, Black Pepper Kurobuta Pork, Aspara Maki

Yakitori Platter 15.3
Selection of chicken skewers; (from left) Yakitori, Tori Sesame Mentai, Nikuzume Shichiraku, Tsukune, Tebasaki

Mixed Kushiyaki Platter 16.4
Selection of assorted skewers; (from top) Cheese Maki, Enoki Maki, Ebi, Tebasaki, Nikuzume Shichiraku

Flamboyance Four Platter 88.8
(From left) Hamachi Carpaccio (8 pcs), Edamame, Tobiko Ebi Maki (4 pcs), Negitoro Maki (4 pcs), Spicy Salmon Skin Maki (4 pcs), Avocado Ebi Maki (4 pcs), Sake Mentai (2 pcs), Wagyu (2 pcs), Negi Shio Buta Bane (2 pcs), Sake Mentai (2 pcs), Tebasaki (2 pcs), Enoki Maki (5 pcs)

Flavoursome Four Platter 78.8
(From left) Negi Shio Buna Bane (4 pcs), Sake Mentai (4 pcs), Edamame (2 pcs), Tobiko Ebi Maki (4 pcs), Sake Mentai (2 pcs), Tebasaki (2 pcs), Tenya (2 pcs), Black Pepper Kurobuta Pork (2 pcs)

2-Type Platter 59.8
(From left) Pumpkin Croquettes (2 pcs), Tebasaki (2 sticks), Salmon Mentai (2 sticks), Kabocha (2 sticks), Avocado Ebi Maki (4 pcs), Sake Tono Nigiri (2 pcs), Maguro Nigiri (2 pcs), Edamame, Salmon Carpaccio (8 pcs)

Lavish Two Platter 24.6
Deep-fried soft shell crab sushi roll topped with sesame seeds (8 pcs); avocado, crabstick and prawn Roe sushi roll (8 pcs)

Fine Duo Maki 24.6
Deep-fried soft shell crab sushi roll topped with sesame seeds (8 pcs); avocado, crabstick and prawn Roe sushi roll (8 pcs)

Fiery Twins Maki 31.8
Rock lobster paired with sweet omelette in a sushi roll (8 pcs); flamed salmon sashimi slices, crabsticks, cucumber with 2 types of topping: ikura / spicy mayonnaise and bonito flakes (8 pcs)

Shin Kushiya is one of the first Japanese restaurants to introduce the kushiyaki dining concept in Singapore, where affordable, quality Japanese cuisine is served in an elegant, contemporary setting.

The spirit of kushiyaki lies in the skillful preparation and skill of Shin Kushiya's signature kushiyaki skewers, reflecting the time-honoured traditions and culinary craftsmanship of kushiyaki in Japan.
**KUSHIYAKI**

**Freshly-grilled skewers takes time - Please allow 15 - 20 minutes of cooking time on non-peak hours.**

**CHICKEN**
- Yakitori – Chicken with soy glaze
- Negima – Chicken and leek with soy glaze
- Karaage – Crispy chicken
- Kasa Kuriage – Chicken wings
- Gobo – Chicken heart
- Shiitake – Shiitake mushrooms
- Eringi – King Oyster mushrooms
- Shishito – Japanese green peppers
- Tama Negi Nori – Japanese sweet onion
- Asparagus – U.S. Asparagus
- Kabocha – Japanese Pumpkin

**BOURGOGNE & LAMB**
- Ton Toro / Negi Shiire Ton Toro – Exquisite pork cut with wasabi / with Japanese leek and lemon sauce
- Baked Ton Toro – Exquisite pork cut / with Japanese leek sauce
- Bula Bara / Negi Shiire Bula Bara – Pork belly / with Japanese leek and lemon sauce
- Black Pepper Kurobuta Pork – Iberico pork with black pepper sauce
- Tomato Maki – Cherry tomato wrapped with sliced pork
- Enoki Maki – Golden mushrooms wrapped with sliced pork
- Buta Negi Maki – Leek wrapped with sliced pork
- Cheese Maki – Mozzarella cheese wrapped with sliced pork
- Lamb Leg – Lamb marinated with cumin seasoning

**SEAFOOD**
- Sake Ponzu – Salmon filet with ponzu sauce
- Sake Mentaiko – Salmon filet with spicy cod fish roe
- Ebi – Fresh tiger prawn with sea salt
- Ebi Shiso Maki – Fresh tiger prawn wrapped with sliced pork and shiso leaf
- Gindara Kushiyaki – Atlantic black cod filet with teriyaki sauce
- Hamachi Kushiyaki – Amberjack filet with teriyaki sauce
- Negima Mekajiki – Swordfish with leek
- Morgi inaka – Japanesecation

**PORK**
- Gyu Karubi / Gyu Karubi Wasabi – Prime beef / with wasabi
- ‘Black Angus’ Ribeye – Prime ‘Black Angus’ ribeye
- Wagyu – Japanese premium cut (MBS5) with minced radish & ponzu sauce
- Negi Shio Ton Toro – Exquisite pork cut with mustard / with Japanese leek and lemon sauce
- Bainkou Ton Toro – Exquisite pork cut / with Japanese plum sauce
- Buta Bara / Negi Shio Buta Bara – Pork belly / with Japanese leek and lemon sauce
- Gindara Mekajiki – Swordfish with leek
- Negima Mekajiki – Swordfish with leek

**VEGETABLES**
- Shiitake – Shiitake mushrooms
- Eringi – King Oyster mushrooms
- Shishito – Japanese green peppers
- Asparagus – U.S. Asparagus
- Kabocha – Japanese Pumpkin
- Nisu Miso – Eggplant with miso
- Shopu Yaki Onigiri – Rice with soy glaze
- Mental Yaki Onigiri – Rice with spicy cod

**FRESHLY-GRILLED & KUSHIYAKI**

**CHICKEN**
- Yakitori – Chicken with soy glaze
- Negima – Chicken and leek with soy glaze
- Karaage – Crispy chicken
- Kasa Kuriage – Chicken wings
- Shitake – Shiitake mushrooms
- Eringi – King Oyster mushrooms
- Shishito – Japanese green peppers
- Tama Negi Nori – Japanese sweet onion
- Asparagus – U.S. Asparagus
- Kabocha – Japanese Pumpkin

**ampaign 2024 is a year of promoting healthy eating, encouraging people to choose fresh, nutritious foods from local sources. This document features a variety of Japanese dishes, including fresh seafood, grilled meats, and vegetables. The dishes are presented in a visually appealing manner, with clear descriptions and ingredients.**