Executive Lunch Set

Appetiser of the Day
先付

EBI CHAWANMUSHI
エビ入り茶碗蒸し
Steamed Japanese egg custard with prawn

Set A - 38.8

Sashimi
刺身
Swordfish, Maguro, Sake Toro, Hamachi
(4 types)

Tempura
天ぷら
Ebi, Sweet Potato, Shiitake, Green Capsicum

Mini Aburi Bara Chirashi
ミニ炙りバラちらし
Lightly-flamed fresh cubes of salmon, maguro, hamachi, tobiko, ikura, avocado, and egg crêpes on rice

Clear Soup
吸い物

Set B - 38.8

Sashimi
刺身
Swordfish, Maguro, Sake Toro, Hamachi
(4 types)

Yakimono
焼き物
Salmon Teriyaki
Char-grilled salmon fillet with house special teriyaki sauce

Mini Garlic Fried Rice
Topped with Unagi
ミニガーリックライス
Fragrant garlic fried rice topped with spring onions

Dessert of the Day
本日のデザート

Set A - 38.8

Set B - 38.8
Bento Selections
Sets served with salmon sashimi, appetiser, fruits, salad, rice and miso soup (except for Ladies Bento)

Ladies Bento
レディース御膳
Perfect combination of signature kushiyaki premium grilled eel, pumpkin croquette, california maki, ebi nigiri, inari nigiri

Spicy Pork Yakiniku Bento
ピリ辛豚焼肉御膳
Stir-fry pork belly with yakiniku chili sauce

Chicken Karaage Bento
チキンから揚げ御膳
Deep-fried chicken thighs marinated with house-special Japanese seasoning

Chicken Nanban Bento
チキン南蛮御膳
Deep-fried chicken thighs drizzled with house-special Japanese seasoning and served with tar-tar sauce on the side.

Salmon Teriyaki Bento
サーモンてりやき御膳
Grilled Norwegian salmon with house-special teriyaki sauce

Order Any Set To Enjoy These Top-Ups
Chawanmushi 1.5
Salmon Sashimi 2

Limited to one top-up of each item per set
Kushiyaki Sets

Sets served with appetiser, fruits, salad, rice and miso soup

Mixed Kushiyaki Set

Grilled mixed kushiyaki skewers: buta bara, yakitori, ebi and tomato maki

18.8

Buta Kushiyaki Set

Grilled pork skewers: buta bara, tomato maki, cheese maki and enoki maki

18.8

Beef & Vegetable Kushiyaki Set

Grilled beef skewers: gyu ribeye, gyu enoki, shiitake and gyu aspara maki

25.8

Yakitori Set

Grilled chicken skewers: yakitori, uzura tamago, tsukune, and tebasaki

18.8

Kushiyaki Favourites & Sushi Set

Kushiyaki: tomato maki, nikuzume shiitake, tebasaki and ebi
Sushi: california maki, negitoro maki, mekajiki, sake and maguro

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Order Any Set To Enjoy These Top-Ups

Chawanmushi 1.5  Salmon Sashimi 2

Limited to one top-up of each item per set

Please allow about 15 - 20 min (non-peak hours) cooking time for freshly-grilled dishes.

Bincho Charcoal

The King of White Charcoal

Bincho Charcoal is a unique type of charcoal that Shin Kushiya uses specially for our signature Kushiyaki and grilled dishes—giving them a crisp smokiness while sealing the natural flavours and juices within.
Sashimi Sushi Sets

Sets served with appetiser, chawanmushi®, fruits, salad, clear soup* (*Donburi selections serves with appetiser, fruits, salad and miso soup)

Sashimi Sushi Set
刺身と寿司セット
Sashimi slices of salmon, maguro and swordfish, chef’s selection of sushi (5 types)

Sashimi & Sushi Set
刺身と寿司セット
Sashimi slices of salmon, maguro and swordfish, chef’s selection of sushi (5 types)

Sashimi & Tempura Set
刺身と天ぷらセット
Sashimi slices of salmon, maguro and swordfish, tempura tiger prawns and assorted vegetables

Salmon Sushi Set
サーモン寿司セット
Chef's selection of salmon nigiri, salmon aburi, salmon rolled maki and sweet omelette

Special Sushi Set
特製寿司セット
Chef selection of sushi and maki (10 types)

Salmon Sushi Set
サーモン寿司セット
Chef’s selection of salmon nigiri, salmon aburi, salmon rolled maki and sweet omelette

Unagi and Salmon Don Set
うなぎとサーモン丼セット
Salmon sashimi slices and grilled eel with kabayaki sauce on bed of rice

Sanshoku Ikura Don Set
三色いくら丼セット
Sashimi slices of salmon, maguro and swordfish, topped with salmon roe on bed of rice

Unagi and Salmon Don Set
うなぎとサーモン丼セット
Salmon sashimi slices and grilled eel with kabayaki sauce on bed of rice

Bara Chirashi Don Set
ばらちらし丼セット
Fresh cubes of salmon, maguro, hamachi, tobiko, ikura, avocado and egg crépes on bed of rice
Unagi Selections うなぎセレクション

Sets served with appetiser, fruits, salad and miso soup* (‘Except for Unagi Hitsumabushi’)

- **Unagi Oshizushi Set** うなぎ押し寿司セット
  Grilled-eel hand-pressed box sushi
  
- **Unagi Kabayaki Set** うなぎ蒲焼セット
  Grilled eel grilled to perfection and brushed with a thick layer of sweet soy-based (kabayaki) sauce, served with rice
  
- **Unagi Don Set** うなぎ丼セット
  Grilled eel on bed of rice with shredded nori seaweed
  
- **Unagi Tempura Set** うなぎ天ぷらセット
  Grilled eel in deep-fried light batter drizzled with home-made house sauce, served with rice

- **Unajyu Set** うな重セット
  Premium eel grilled to perfection with egg crépes on bed of rice

- **Unagi Hitsumabushi Set** うなぎひつまぶしセット
  Grilled eel with egg crépes on bed of rice, served with chazuke broth in a teapot

**Order Any Set To Enjoy These Top-Ups**

- Chawanmushi 1.5
- Salmon Sashimi 2

Limited to one top-up of each item per set
Donburi Sets どんぶりセット
Sets served with appetiser, fruits, salad and miso soup

Shin Kushiyaki Don Set 串焼き丼セット
Chef’s special donburi creation with tsukune, buta bara, yakitori and egg crêpes on rice

Buta Don Set 豚丼セット
Pan-seared pork fillet with kabayaki sauce on rice

Chicken Shogayaki Don Set チキン生姜焼き丼セット
Pan-fried chicken thigh with soya-ginger sauce topped with onsen egg on rice

Chicken Katsu Don Set 鶏かつ丼セット
16.8
Pork Katsu Don Set とんかつ丼セット
18.8
Deep-fried breaded chicken thigh / pork loin with egg on rice

Beef Don Set 牛丼セット
19.8
Premium sliced beef simmered in a mildly sweet sauce on rice

Japanese Rice

A heart-warming Japanese dining experience can’t do without delicious Japanese rice. Shin Kushiya uses only rice grown in Japan, because it just tastes that much better!
Sets served with appetiser, fruits, salad and miso soup* (excluding all Menrui® items)

**Noodles · Ten Don · Others**

Shin Ramen Set (Dry)
しんラーメンセット (ドライ)
Char-grilled marinated US Pork Jewel char-shu, hanjunku egg, served with Japanese chili oil with garlic slices

Shin Ramen Set (Soup)
しんラーメンセット (スープ)
Char-grilled marinated US Pork Jewel char-shu, hanjunku egg, served with Japanese chili oil with garlic slices and shredded cabbage in Chicken Paitan broth

Mini Bara Chirashi & Udon Set
ミニばらちらし&うどんセット
Japanese rice topped with a variety of fresh sashimi cubes & udon in a flavorful broth topped with tempura flakes, served with chawanmushi

Shin Ten Don Set
天丼セット
Tempura tiger prawns, dory fish, chicken thigh, onsen egg, crab sticks, french beans, and eggplant on rice

Healthier Choice Set
ヘルシーセット
Healthy servings of omega-3 salmon sashimi, chilled hearty buckwheat noodles and served with chawanmushi

Wafu Hamburg Set
和風ハンバーグセット
Pan-seared wagyu patty with wafu sauce and vegetables, served with chawanmushi

Order Any Set To Enjoy These Top-Ups

- Chawanmushi 1.5
- Salmon Sashimi 2

Limited to one top-up of each item per set
Contact Us For Your Private Event

We will be happy to host your events at Shin Kushiya
各種ご宴会承っております。

We offer deliveries for corporate orders to selected locations
お食事のご配送も承っております。

Please contact us at 6275 8766
or email marketing@shinkushiya.com
詳しくはお店までお問い合わせください。