

# **PREMIUM LUNCH COURSE**

## **ASSORTED APPETIZER**

6 kinds of appetizer

## **ASSORTED SASHIMI**

Today's chef selection

## **CHOICES OF MAIN DISH**

### **CHICKEN COURSE**

Chicken Teriyaki 200gm

### **TEMPURA COURSE (+5)**

Chef selection of mix tempura

### **FISH COURSE (+8)**

Gindara shioyaki 150gm

### **BEEF COURSE (+10)**

Wafu steak tenderloin

## **RICE SET**

Rice, miso soup and pickles

## **DESSERT**

Dessert of the day

**68.8**

## **LUNCH SET Served with Rice Set**

---

<b>YAKITORI LUNCH SET</b> Grilled Chicken Skewers: Tori menthai yaki, bonjiri, momo, tsukune, uzura tamago	<b>21.8</b>
<b>BUTA KUSHIYAKI LUNCH SET</b> Grilled Pork skewers: Kurobuta pork, ton toro, tomato maki, enoki maki, cheese maki	<b>22.8</b>
<b>SHIN KUSHIYAKI LUNCH SET</b> Grilled mix skewers: momo, ton toro negi shio, gyu karubi, cheese maki, ebi maki	<b>23.8</b>
<b>CHICKEN (TORIMOMO) TERIYAKI SET</b> Grilled chicken with Teriyaki sauce	<b>21.8</b>
<b>SALMON TERIYAKI SET</b> Grilled salmon with Teriyaki sauce	<b>24.8</b>
<b>GINDARA SUMIBI-YAKI SET</b> Grilled black cod fish	<b>31.8</b>
<b>HOKKE SUMIBI-YAKI SET</b> Grilled dried Atka mackerel	<b>23.8</b>
<b>SABA SUMIBI-YAKI SET</b> Grilled mackerel	<b>25.8</b>
<b>UNADON SET</b> Rice with grilled eel	<b>28.8</b>
<hr/>	
<b>TON KATSU (200g) SET</b> Deep fried pork loin cutlet	<b>24.8</b>
<b>CHICKEN KARAAGE SET</b> Deep fried chicken	<b>19.8</b>
<b>FISH &amp; YASAI TEMPURA SET</b> Chef selection	<b>24.8</b>
<b>TENDON SET</b> Rice with chef's selection Tempura	<b>18.8</b>

## **LUNCH SET Served with Rice Set**

---

<b>SASHIMI SET</b> Chef selection	30.8
<b>SPECIAL SUSHI SET</b> Chef selection of sushi and maki (10 types)	30.8
<b>ABURI SUSHI SET</b> Chef selection Aburi sushi and maki (8 types)	28.8
<b>KAISEN CHIRASHI DON SET</b> Sushi rice with assorted Sashimi	33.8
<b>SALMON UNAGI DON SET</b> Sushi rice with Unagi and Salmon Sashimi	29.8
<b>SALMON IKURA DON SET</b> Sushi rice with Salmon Sashimi and Salmon roe	27.8
<b>NEGITORO IKURA DON SET</b> Sushi rice with chopped tuna Sashimi and Salmon roe	26.8
<b>IKURA DON SET</b> Sushi rice with salmon roe	28.8
<b>UNI IKURA DON SET</b> Sushi rice with sea urchin and salmon roe	38.8
<hr/>	
<b>SHOGAYAKI SET</b> Stir fried pork with ginger and soy-sauce	25.8
<b>GYU YAKINIKU SET</b> Stir fried beef	28.8

## **ALA CARTE**

<b>ASSORTED SASHIMI</b> Chef selection	<b>34.8</b>
<b>BUTA SHABU-SHABU SALAD</b> Green salad with Shabu-Shabu pork	<b>10.8</b>
<b>TAMAGOYAKI</b> Stir-fried rolled egg	<b>8.8</b>
<b>EBI TEMPURA</b> Big prawn Tempura	<b>17.8</b>
<b>ASSORTED TEMPURA</b> Chef selection Tempura	<b>16.8</b>
<b>SALMON KABUTO SHIO YAKI</b> Grilled salmon head with salt	<b>13.6</b>
<b>AGEDASHI TOFU</b> Deep-fried tofu in soy-sauce base with Seaweed, Bonito Flakes & Spring Onion	<b>6.8</b>
<b>SHIN CHAWANMUSHI</b> Steamed egg with shrimp	<b>5.8</b>
<b>HOTATE CHAWANMUSHI</b> Steamed egg with shrimp and Scallop topped with Ikura	<b>7.8</b>

## **MAKI ROLLS**

<b>FLAMED SALMON SASHIMI MAKI</b>	<b>15.6</b>
Flamed salmon sashimi slice, crab sticks, cucumber, topped with Ikura, spicy mayonnaise and bonito flakes	
<b>SOFT SHELL CRAB MAKI</b>	<b>13.8</b>
Deep-fried soft shell crab maki roll topped with sesame	
<b>CALIFONIA MAKI</b>	<b>10.8</b>
Avocado, crab stick and prawn roe sushi roll	
<b>LOBSTER MAKI</b>	<b>16.2</b>
Rock Lobster paired with sweet omelette in a sushi roll	

## **NIGIRI SUSHI**

<b>SALMON SUSHI OVERLOAD</b>	<b>18.8</b>
Selection of salmon, salmon belly and salmon roe sushi (2 Pcs each)	
<b>SUSHI FAVOURITES</b>	<b>17.2</b>
Selection of Bluefin tuna, yellowtail, salmon, swordfish, grilled eel and cooked prawn (1 Pcs each)	

## **SMALL MAKI**

<b>KAPPA MAKI</b>	<b>2.8</b>
Cucumber sushi roll (6 Pcs)	
<b>TEKKA MAKI</b>	<b>3.8</b>
Tuna sushi roll (6 Pcs)	
<b>TAMAGO MAKI</b>	<b>3.8</b>
Sweet omelette sushi roll (6 Pcs)	
<b>AVOCADO MAKI</b>	<b>4.8</b>
Avocado sushi roll (6 Pcs)	

## **NOODLE**

**TEMPURA CHA-SOBA / SOBA / UDON (HOT)** 17.8  
Assorted tempura with Japanese Green Tea Soba noodle / Buckwheat Noodle / Udon noodle in Light Broth

**TEMPURA ZARU CHA-SOBA / UDON (COLD)** 17.8  
Assorted tempura with chilled Japanese Green Tea Soba noodle / Buckwheat Noodle / Udon noodle in Light Broth

**CHA-SOBA / SOBA / UDON** 10.8  
Chilled or Hot Japanese Green Tea Soba noodle / Buckwheat Noodle / Udon noodle

## **RICE**

**GOHAN SET** 7.8  
Rice, miso soup and pickles

**GOHAN** 2.5  
Rice

**GARLIC RICE** 4.8  
Stir fried rice with garlic

**MISOSIRU** 2.5  
Miso soup

## **DESSERTS**

### **SINGLE-SCOOP ICE CREAM**

---

<b>VANILLA ICE CREAM</b>	4.8
Imported Vanilla Ice Cream Made with Hokkaido Milk	
<b>GRAPE ICE CREAM</b>	4.8
Imported Grape Ice Cream Made with Hokkaido Milk	
<b>Macha Ice Cream</b>	4.8
Imported Green Tea Ice Cream Made with Hokkaido Milk	
<b>Goma Ice Cream</b>	4.8
Imported Sesame Ice Cream Made with Hokkaido Milk	
<b>Yuzu Sherbet</b>	4.8
Imported Sesame Ice Cream Made with Hokkaido Milk	

### **ICE CREAM SELETIONS**

---

<b>Ice cream Trio</b>	12.6
Make your own ice cream with 3 flavors of single-scoops	
<b>Warabi Soyabean Mochi</b>	6.8
Pair your Soyabean Mochi with any flavor of Single-scoop of ice cream	
<b>Warabi Macha Mochi</b>	7.8
Pair your Green tea Mochi with any flavor of Single-scoop of ice cream	

### **Home Made Desserts**

---

<b>Soya Bean Pudding</b>	4.8
Soyabean pudding topped with red beans and soy 'dust'	
<b>Crème Brûlée</b>	5.8
Chilled caramelized egg custard with Cherry	