



15 Beach Road #01-01 Beach Centre S189677 Reservation +65 6250 6200



### Special Dinner Omakase \$118.00\*\*



Zensai Japanese Sarada No Sear Otoro Mix Vegetables w Torch Tuna Belly



Sashimi
Otoro, Tai, Shake Hara, Hotate,
Uni Caviar & Kanpachi Truffle Oil
Tuna Belly, Sea Bream, Salmon Belly,
Scallop, Sea Urchin & Amber Jack Truffle



Yakimono Hirame Shioyaki Grilled Flounder w Salt



Nímono Fukahire Chawan Steam Eggs w Shark Fin



Shokuji Somen Negitoro, Uni & Ikura Japanese Mee Sua w Tuna Belly Chop, Sea Urchin & Salmon Roe



Owanmono
Atama Miso Soup
Fish Head Bean Paste Soup

### 前菜

Zensai Appetizer



水頭なます Hizu Namasu (Salmon Head Soft Bone with Salmon Roe)	10
たこわきび Tako wasabi (Octopus seasoned with Horse Radish)	6
ピタンどうふ Pitan Tofu (Century eggs beancurd)	6
オクラおろしいくら Okura Oroshi Ikura (Lady Finger with Radish and Salmon Roe)	8
ほたるいかの塩辛 Hotaru Ika Shiokara (Salty baby Squid)	8
もずく酢 Mozuku Su (Vinegar Seaweed)	6



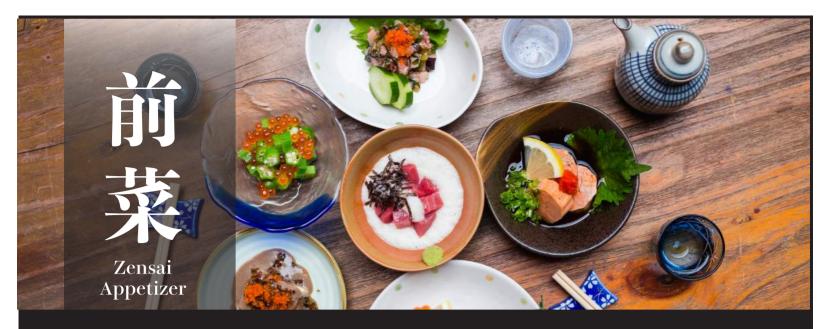
Hizu Namasu (Salmon Head Soft Bone with Salmon Roe)



Tako wasabi (Octopus seasoned with horse Radish)



Okura Oroshi Ikura (Lady Finger with Radish and salmon Roe)



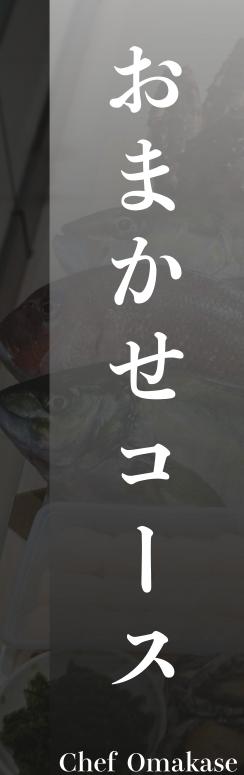
赤身山かけ Akami Yamakake (Tuna with Mountain Yam)	12
あん肝ポン酢 Ankimo Ponzu (Monk Fish Liver)	10
イカ納豆 Ika Natto (Squid with Fermented bean)	9
味付けバイガイ Ajitsuke Baigai (Japanese Seasoned Sea Snail)	10
牡蠣ポン酢 Kaki Ponzu (Fresh Oyster with Vinegar sauce)	8
豆腐とカニのわさび Wasabi Tofu (Crab meat Tofu with Wasabi sauce)	6
うめくらげイカ Ume Kurage Ika (Jelly fish and Squid in Plum sauce)	10
赤身岩のり Akami Iwanori (Tuna with Wasabi Seaweed)	12
中華わかめ Chuka Wakame (Seaweed with Japanese Seasoning)	6



Akami Yamakake (Tuna with Mountain Yam)



Ankimo Ponzu (Monk Fish Liver)



Chef Omakase course

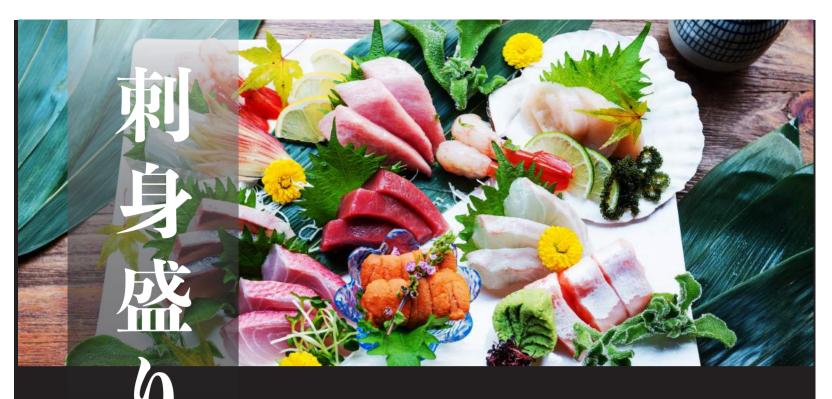
たけ Take

まつ Matsu

プレミアム Premium 98 for 7 course

138 for 8 course

168 for 9 course



Sashimi Mori Raw Fish

3種類のプレミアム刺身盛り 3 kinds of premium Sashimi (Akami, Kanpachi, Tai)	45
5種類のプレミアム刺身盛り 5 kinds of premium Sashimi (Chutoro, Akagai, Kanapachi, Tai, Uni)	98
7種類のプレミアム刺身盛り 7 kinds of premium Sashimi (Otoro, Mirugai, Uni, Shima Aji, Tai, Kinmedai, Hirame)	138
おまかせ刺身盛り Chef Omakase Sashimi	

## 刺身

Sashimi Ala Carte



Sashimi 3 pcs	<u>Sushi per pcs</u>
36	12
30	10
18	6
15 kel)	5
15	5
15	5
16	5
16 no)	5 Akami
	36 30 18 15 15 16

(Bluefin Tuna)



Sashimi Ala Carte



	Sashimi 3 pcs	Sushi per pcs
ハマチ Hamachi (Yellow Tail)	12	4
赤貝 Akagai (Ark Shell)	15	15
みるがい Mirugai (Geo Duck)	18	8
生ホタテ貝 Nama Hotategai (Fresh Scallops)	25	10
締めさば Shime Saba (Seasoned Mackerel)	15	5
あまえび Amaebi (Sweet Shrimp)	15	5
うに Uni (Sea Urchin)	30	12
牡丹海老 Botan Ebi (Botan Shrimp)	15 per pcs	15

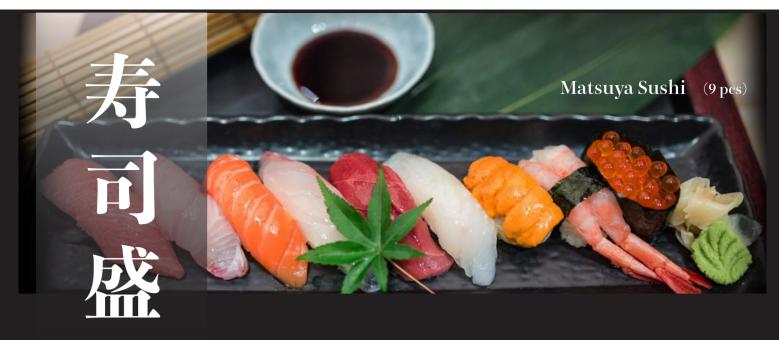
## 刺身

Sashimi Ala Carte



	<u>sasınını ə pes</u>	<u>susm per pes</u>
鮭 Shake (Salmon)	9	4
ホタテ Hotate (Scallops)	7	4
タコ Tako (Octopus)	9	4
イカ Ika (Squid)	15	4
北寄貝 Hokkigai (Surf Clam)	9	4
いくら Ikura (Salmon Roe)	12	6





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Sushi Mori Vinegar Rice with Fish

たけ寿司 Take Sushi (5 pcs)	30
あぶり寿司 Aburi Sushi (5 pcs)	38
松屋寿司 Matsuya Sushi (9 pcs)	50



松屋スペシアル巻物 Matsuya Special Maki (Crispy Roll with Sea Eel Topping)	24
えびてんぷら巻物 Ebi Tempura Maki (Prawn roll with Flying Fish Roe Topping)	18
鮭のあぶり巻物 Shake Aburi Maki (Salmon Aburi Roll)	18
カリフォルニア巻物 California Maki (Rainbow Roll)	14
鮭とカニ巻物 Shake and Kani Maki (Salmon and Crab Meat Crispy Roll)	16
鰻ときゅうり巻物 Unagi and Kyuri Maki (Eel with Cucumber Roll)	16
かにからあげ巻物 Kani Karaage Maki (Soft Shell Crab Roll)	15
ネギトロ巻物 Negitoro Maki (Chop Tuna Belly with Spring Onion)	15





Temaki Handroll



うに手巻 Uni Temaki (Sea urchin Hand roll)	15
ネギトロ手巻 Negitoro Temaki (Chop Tuna belly with Spring Onion)	12
カリフォルニア手巻 California Temaki (Rainbow Handroll)	6
カニ唐揚 Kani Karaage (Soft Shell Crab)	8

鰻きゅうり手巻 Unagi Kyuri Temaki (Eel with Cucumber)



California Temaki (Rainbow Handroll)

8



(Mix Vegetable Stick)





えびの味噌焼き Ebi Miso Yaki (King Prawn with Miso Paste)	18	
銀だらフォアグラ Gindara Foie Gras (Cod Fish and Foie Gras)	25	
ホタテ貝明太子焼 Hotate Mentaiko Yaki (Scallop with spicy Cod Roe)	17	
ハマチかま焼き Hamachi Kama Shioyaki (Yellow Tail Cheek with Salt)	30	Ebi Miso Yaki
うなぎ蒲焼 Unagi Kabayaki (Grilled Eel with Sweet Sauce)	28	(King Prawn with Miso Paste)
縞ホッケひらき Shima Hokke Hiraki (Grilled Atka Mackerel)	15	
鳥照り焼き Tori Teriyaki (Grilled Chicken with sweet sauce)	15	
鮭のハラス Shake Harasu Shio (Grilled Salmon Belly Salt)	15	
羊肉焼き Youniku Yaki (Grilled Lamb Rack Black Pepper and Salt)	18	Hotate Mentaiko Yaki (Scallop with spicy Cod Roe)



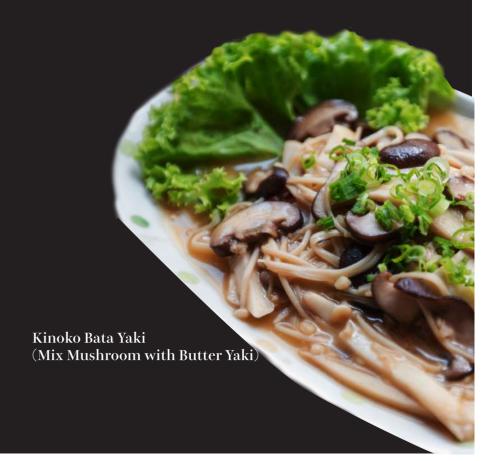
たいてんぷら Ebi Tempura 5 pcs (Tiger Tempura)	18
てんぷら盛合わせ Tempura Moriawase (Prawn and Vegetable Tempura)	2
カニの唐揚 Kani Karaage (Deep Fried Soft Shell Crab )	18
鳥の唐揚 Tori Karaage (Deep Fried Chicken)	13
揚げ出し豆腐 Agedashi Tofu (Deep Fried Tofu with Japanese sauce)	6
川えびの唐揚 Kawa Ebi Karaage (Japanese Small Prawn)	8
甘えびの唐揚 Amaebi Karaage (Prawn with Japanese Butter)	9

Tempura Moriawase (Prawn and Vegetable Tempura)





あさりと二ン二ク炒め Asari Ninniku (Clam with Garlic Special Sauce)	25
野菜と豆腐のキムチ Yasai tofu with Kimuchi (Mix Vegetable with Tofu Kimchi sauce)	13
木の子バター焼 Kinoko Bata Yaki (Mix Mushroom with Butter Yaki Sauce)	15
豚もやし炒め Buta Moyashi Itame (Japanese pork with Bean Sprout)	18





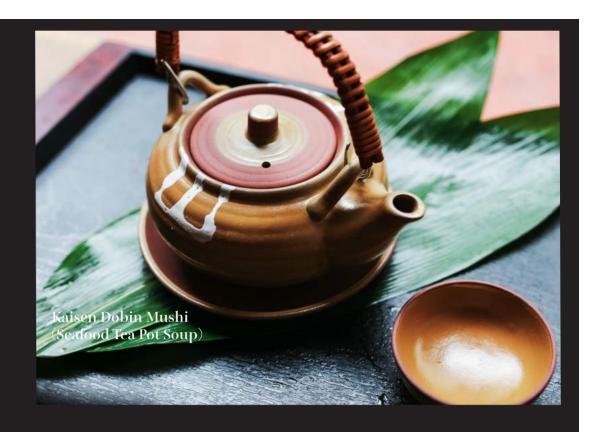
稲庭うどん Inaniwa Udon (Hot/ Cold) (Japanese wheat Noodles)	15
魚素麺 Gyo soumen (Noodles made of Fish)	18
茶そば Cha Soba (Hot/ Cold) (Green Tea Noodles)	11
拉麺 Ramen (Yellow Noodles)	15
素麺 Soumen (Japanese Thin noodles)	13
海鮮焼飯 Kaisen Charhan (Seafood Fried rice)	12
大蒜焼飯 Ninniku Charhan (Garlic Fried Rice)	7



# お椀物

Owan Mono Soup

(Miso Bean Paste Soup)



あさりお吸い / 味噌汁 Asari Osuimono/ Miso (Clam Clear Soup)	12
魚頭お吸い / 味噌汁 Atama Osuimono/ Miso (Fish Head Clear Soup or Miso)	12
椎茸お吸い Shiitake Osuimono (Mix Mushroom Clear Soup)	9
海鮮土瓶蒸し Kaisen Dobin Mushi (Seafood Tea Pot Soup)	15
味噌汁 Miso Shiru	3





### Mini Omakase Lunch \$48.00#



Kobachí Pitan Tofu Century Egg Tofu



Sashimi
Chutoro, Kanpachi, Tai,
Shake & Hotate
Tuna Belly, Amber Jack,
Sea Bream, Salmon & Scallop



Yakimono Shake Kama Shioyaki Salmon Collar Grilled w Salt



Shokují Yakiniku Don & Onsen Tamango Stir Fried Slice Beef w Half Boil Eggs



Owanmono
Asari Miso Soup
Clam Bean Paste Soup





OTORO DON Tuna belly with sushi rice

45.80



**NEGITORO DON** Chopped tuna belly with sushi rice





18.80



ABURI CHIRASHI DON Torched raw fish with sushi rice

29.80

35.80



SHAKE ABURI MENTAI DON Torched salmon & cod roe with sushi rice



BARA CHIRASHI DON Cubed raw fish with sushi rice

\*Prices subjected to GST

Kaisen Don is a rice bowl where different types of sashimi are placed on sushi rice.







**UNAGI DON** Eel with rice

20.80



KATSU DON Chicken cutlet with egg on rice

13.80



WAGYU DON A5 miyazaki wagyu beef with rice



13.80 TENDON DON Deep fried prawn and vegetables with rice

\*Prices subjected to GST

### HIGAWARI SET

All higawari set includes salad, miso soup, chawanmushi and pickles.





GINDARA GOZEN Grilled cod fish with sweet sauce

26.80



SASHIMI GOZEN Assorted raw fish with rice

28.80



SUSHI UDON GOZEN Assorted sushi with udon

28.80



All lunch sets come with rice, miso soup, salad and pickles.



\*Prices subjected to GST



**SABA SHIOYAKI SET**Grilled mackerel with sea salt

12.80



**TORI TERIYAKI SET**Pan fried chicken with sweet sauce

12.80



**TEMPURA SET**Deep fried prawn and vegetables

13.80



**SALMON TERIYAKI SET**Grilled salmon with sweet sauce

13.80

#### Top up \$4 for any side dish (Maximum 2 side dishes per set)

- Chawanmushi
- Age dashi tofu
- Edamame
- Deep fried gyoza (5 pcs)
- Hiyayako tofu

- Pitan tofu
- Tako wasabi
- Onsen tamago
- Salmon sashimi
- California temaki





All lunch sets come with rice, miso soup, salad and pickles.



\*Prices subjected to GST



**TORI KATSU SET**Deep fried chicken cutlet

13.80



**BUTA SHOGA SET**Pan fried sliced pork with ginger

13.80



**TONKATSU SET**Deep fried pork cutlet

14.80



YAKINIKU SET
Pan fried sliced beef

14.80

### Top up \$4 for any side dish (Maximum 2 side dishes per set)

- Chawanmushi
- Age dashi tofu
- Edamame
- Deep fried gyoza (5 pcs)
- Hiyayako tofu

- Pitan tofu
- Tako wasabi
- Onsen tamago
- Salmon sashimi
- California temaki

