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前菜

Zensai Appetizer



A2



A1

A1 - \$14

Hizu Namasu

salmon head soft bone with salmon roe



A3

A2 - \$8

Tako Wasabi

octopus seasoned with horse radish



A4

A3 - \$7

Pitan Tofu

century eggs beancurd

A4 - \$12

Okura Oroshi Ikura

lady finger with radish
and salmon roe



A5

A5 - \$9

Hotaru Ika Shiokara

salty baby squid



A6

A6 - \$7

Mozuku Su

vinegar seaweed

A7 - \$18

Toko Bushi

baby abalone with sweet sauce



A7

A8 - \$15

Onsen Tamago & Ikura

hard boiled egg, salmon roe with truffle oil



A8

Prices are subjected to GST and service charge



A9



A10



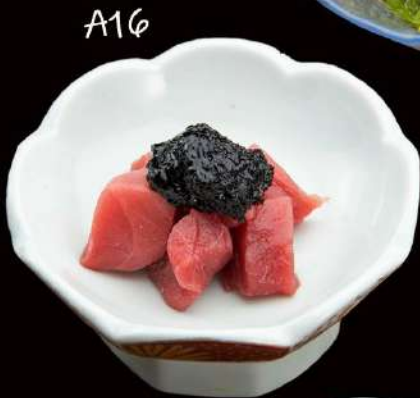
A11



A17



A12



A16



A18



A13



A15



A14

A9 - \$15
Akami Yamakake
bluefin tuna with mountain yam

A10 - \$13
Ankimo Ponzu
monk fish liver

A11 - \$15
Ika Natto
squid with fermented bean

A12 - \$12
Ajitsuke Baigai
japanese seasoned sea snail

A13 - \$10
Kaki Ponzu
fresh oyster with vinegar sauce

A14 - \$7
Wasabi Tofu
crab meat tofu with wasabi sauce

A15 - \$12
Lemon Kurage
lemon jelly fish

A16 - \$15
Akami Iwanori
bluefin tuna with wasabi seaweed

A17 - \$6
Chuka Wakame
seaweed with japanese seasoning

A18 - \$18
Akami Natto
bluefin tuna with fermented bean

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おまかせコース Chef Omakase Course



B1 - \$118
(7 course)
Take Omakase

B2 - \$158
(8 course)
Matsu Omakase

B3 - \$188
(9 course)
Premium Omakase

刺身盛り

Sashimi
Mori
Raw Fish



C1 - \$108
Tarabagani
king crab



C2 - \$58
3 kinds of premium sashimi
Akami, Kanpachi, Tai



C3 - \$128
5 kinds of premium sashimi
Chutoro, Akagai, Kanapachi, Tai, Uni



C4 - \$168
7 kinds of premium sashimi
Otoro, Mirugai, Uni, Shima Aji, Tai, Kinmedai, Hirame



C5 - \$68
Kanpachi Truffles
Uni Ikura
amber jack with truffle oil & sea urchin, salmon roe



C6 - \$28
Tai Usuzukuri
seabream with ponzu sauce



C7 - \$25
Shake Carpaccio
fresh salmon seasoned with special sauce

C8 - Seasonal Price
Chef Omakase Sashimi

Prices are subjected to GST and service charge

刺身

Sashimi Ala Carte



| | Sashimi 3 pcs | Sushi per pc |
|---|------------------|-----------------|
| D1 Otoro fatty tuna | \$42 | \$14 |
| D2 Chutoro medium fatty tuna | \$36 | \$12 |
| D3 Akami bluefin tuna | \$24 | \$8 |
| D4 Shima Aji striped horse mackerel | \$24 | \$8 |
| D5 Kanpachi greater amberjack | \$21 | \$7 |
| D6 Tai red seabream | \$18 | \$8 |
| D7 Hirame Flounder | \$18 | \$6 |
| D8 Kinmedai golden eye alfonsino | \$24 | \$8 |

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刺身

Sashimi Ala Carte



D10



D11



D9



D12



D13



D14



D15



D16

D9
Hamachi
yellow tail

Sashimi 3 pcs Sushi per pc

\$18 \$6

D10
Akagai
ark shell

\$20 \$20

D11
Mirugai
geo duck

\$25 \$10

D12
Nama Hotategai
fresh scallops

\$25 \$12

D13
Shime Saba
seasoned mackerel

\$20 \$7

D14
Amaebi
sweet shrimp

\$20 \$10

D15
Uni
sea urchin

\$40 \$16

D16
Botan Ebi
botan shrimp

\$18 \$18

Prices are subjected to GST and service charge

刺身

Sashimi
Ala Carte



D17



D18



D19



D20



D21



D22

| | Sashimi 3 pcs | Sushi per pc |
|-----|------------------|-----------------|
| D17 | | |
| D18 | | |
| D19 | | |
| D20 | | |
| D21 | | |
| D22 | | |

D17
Shake
salmon

\$15 \$5

D18
Hotate
scallops

\$12 \$6

D19
Tako
octopus

\$15 \$5

D20
Ika
squid

\$22 \$6

D21
Hokkigai
surf clam

\$16 \$5

D22
Ikura
salmon roe

\$18 \$7

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壽司盛り

Sushi Mori

Vinegar Rice with Fish

E1



E2



E3



E4



E1 - \$42
Take Sushi (5 pcs)

E2 - \$48
Aburi Sushi (5 pcs)

E3 - \$78
Matsuya Sushi (9 pcs)

E4 - \$128
Sushi Omakase (15 pcs)

卷物

Makimono

Roll

F1 - \$30

Matsuya Special Maki
crispy roll with sea eel topping

F2 - \$20

Ebi Tempura Maki
prawn roll with flying fish roe
topping

F3 - \$22

Shake Aburi Maki
salmon aburi roll

F4 - \$16

California Maki
rainbow roll

F5 - \$18

Shake and Kani Maki
salmon and crab meat crispy roll

F6 - \$20

Unagi and Kyuri Maki
eel with cucumber roll

F7 - \$20

Kani Karaage Maki
soft shell crab roll

F8 - \$20

Special Deep Fried Maki

F9 - \$18

Negitoro Maki
chop tuna belly roll with spring onion



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手卷

Temaki Handroll

G1 - \$20
Uni Temaki
sea urchin handroll

G2 - \$16
Negitoro Temaki
chop tuna belly
with spring onion

G3 - \$8
California Temaki
rainbow handroll

G4 - \$10
Unagi Kyuri
Temaki
eel with cucumber
handroll

G5 - \$10
Shake Temaki
salmon handroll

G6 - \$10
Ebi Tempura Temaki
prawn handroll

G7 - \$10
Kani Karaage Temaki
soft shell crab handroll

G8 - \$10
Tekka Temaki
tuna handroll

酒の肴

Sake
Sakana
Side Dish



#2



#1



#3



#4



#5



#6



#7

#1 - \$16

Wafu Sarada

mix salad with special sauce

#2 - \$22

Tatami Iwashi Sarada

dried baby sardine fish with mix salad

#3 - \$25

Sashimi Sarada

assorted sashimi with
mix salad

#4 - \$17

Fugu Mirin

dried puffer fish

#5 - \$12

Kawa Hagi

dried leather jacket fish

#6 - \$13

Tatami Iwashi

dried baby sardine fish

#7 - \$20

Yaki Mentaiko

spicy cod fish roe

#8



#9



#10



#8 - \$12
Tsukemono Mori
mix japanese pickles

#9 - \$9
Chawan Mushi
steam eggs

#11



#10 - \$8
Yasai Stick
mix vegetable stick

#11 - \$6
Edamame
fresh boil soybeans

#12



#12 - \$7
Morokyu
japanese cucumber with
miso bean sauce

#13



#13 - \$12
Gyoza
homemade dumpling

焼 物

Yakimono Grilled



J1



J2



J3



J4



J5



J6



J7

J1 - \$20
Ebi Miso Yaki
king prawn with miso paste

J2 - \$38
Gindara Foie Gras
cod fish and foie gras with
sweet sauce

J3 - \$20
Hotate Mentaiko Yaki
scallop with spicy cod roe

J4 - \$35
Hamachi Kama Shioyaki
yellow tail cheek with salt

J5 - \$32
Unagi Kabayaki
grilled eel with sweet sauce

J6 - \$20
Shima Hokke Hiraki
grilled atka mackerel with salt

J7 - \$18
Tori Teriyaki
pan fried chicken with sweet sauce



J8



J10



J11



J12



J13



J9

J8 - \$24
Shake Harasu Shioyaki
grilled salmon belly with salt

J9 - \$24
Youniku Yaki
grilled lamb rack black pepper and salt

J10 - \$25
Ika Sugata Shioyaki / Teriyaki
grilled squid with salt or sweet sauce

J11 - \$22
Ton Toroyaki
pork cheek

J12 - \$20
Kurobuta Hachimitsu
black pork stew with honey sauce

J13 - \$98 (100g)
A5 Miyazaki Wagyu Beef
japanese wagyu beef

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揚げ物

Age Mono
Deep Fried

K1



K1 - \$25
Ebi Tempura (5 pcs)
deep fried tiger prawn

K2



K2 - \$24
Tempura Moriawase
deep fried tiger prawn and
vegetable

K3



K3 - \$18
Yasai Tempura
deep fried vegetable

K4



K4 - \$20
Kani Karaage
deep fried soft shell crab



K5 - \$18
Tori Karaage
deep fried chicken



K6 - \$8
Agedashi Tofu
deep fried tofu with
japanese sauce

K5



K7 - \$10
Kawa Ebi Karaage
deep fried japanese small prawn

K6



K8 - \$10
Amaebi Karaage
deep fried prawn with
japanese butter

K7



K9 - \$12
Tebasaki Sesame
deep fried sesame chicken wing

K8



K9



炒め物

Itame
Mono
Stir Fried



L1



L2



L3



L4



L5



L6

L1 - \$30

Asari Ninniku

clam with garlic special sauce

L2 - \$20

Kinoko Bata Yaki

mix mushroom with butter yaki sauce

L3 - \$16

Yasai Itame

japanese style stir fried mix vegetable

L4 - \$22

Kimuchi Buta Yasai Itame

mix vegetable with pork kimchi sauce

L5 - \$22

Yakiniku

stir fried beef

L6 - \$18

Hokkigai Okura Itame

stir fried surf clam with ladyfinger

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めん ど ろ ば ん

Shukuji
Rice & Noodle



M1

M1 - \$17
Inaniwa Udon (hot/cold)
japanese wheat noodles

M2

M2 - \$24
Gyo Soumen
fish noodles with soup

M3

M3 - \$13
Cha Soba (hot/cold)
green tea noodles

M4

M4 - \$18
Ramen
yellow noodles

M5

M5 - \$16
Soumen (hot/cold)
japanese thin noodles

M6

M6 - \$15
Kaisen Charhan
seafood fried rice

M7

M7 - \$9
Ninniku Charhan
garlic fried rice

M9

M8 - \$22
Tempura Udon
hot soup noodles with tempura

M8

M9 - \$48
Truffle Soumen
Negitoro Uni & Ikura
japanese thin noodles with
truffle oil and minced tuna, sea
urchin & salmon roe

お碗物

Owan
Mono
Soup



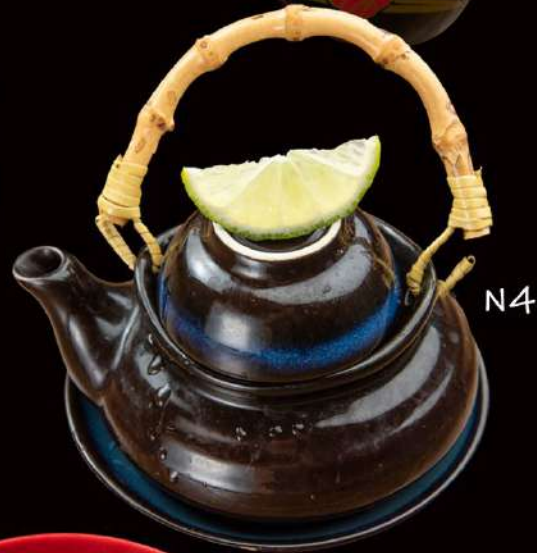
N1



N2



N3



N4

N1 - \$15

Asari Osuimono/Miso Shiru
clam clear soup or miso

N2 - \$15

Atama Osuimono/Miso Shiru
fish head clear soup or miso

N3 - \$12

Shiitake Osuimono
mix mushroom clear soup

N4 - \$18

Kaisen Dobin Mushi
seafood tea pot soup

N5 - \$3

Miso Shiru
miso bean paste soup

N6 - \$18

Tarabagani Miso Shiru
king crab miso soup



N5



N6

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KAISEN DON

All kaisen don includes miso soup.



OTORO DON 50.00
Tuna belly with sushi rice



CHIRASHI DON 32.00
Assorted raw fish with sushi rice



NEGITORO DON 38.80
Chopped tuna belly with sushi rice



SHAKE DON 22.00
Fresh salmon with sushi rice



ABURI CHIRASHI DON 33.00
Torched raw fish with sushi rice



BARA CHIRASHI DON 25.00
Cubed raw fish with sushi rice



SHAKE ABURI MENTAI DON 23.00
Torched salmon & cod roe with sushi rice

*Prices subjected to GST

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



LUNCH SETS

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



*Prices subjected to GST



TORI KATSU SET

Deep fried chicken cutlet

16.00



BUTA SHOGA SET

Pan fried sliced pork with ginger

16.00



TONKATSU SET

Deep fried pork cutlet

17.00



YAKINIKU SET

Pan fried sliced beef

17.00

Top up \$6 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





LUNCH SETS

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



*Prices subjected to GST



SABA SHIOYAKI SET 16.00
Grilled mackerel with sea salt



TORI TERIYAKI SET 16.00
Pan fried chicken with sweet sauce



TEMPURA SET 16.00
Deep fried prawn and vegetables



SALMON TERIYAKI SET 16.00
Grilled salmon with sweet sauce

Top up \$6 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





DON BURI

All don buri includes miso soup and pickles



UNAGI DON 25.00
Eel with rice



WAGYU DON 50.00
A5 miyazaki wagyu beef with rice



KATSU DON 16.00
Pork cutlet with egg on rice



TENDON DON 16.00
Deep fried prawn and vegetables with rice

*Prices subjected to GST

HIGAWARI SET

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



SASHIMI GOZEN 30.00
Assorted raw fish with rice



GINDARA GOZEN 30.00
Gilled cod fish with sweet sauce



SUSHI UDON GOZEN 30.00
Assorted sushi with udon