

NOTE TO CUSTOMER

Irasshaimase!! Welcome to GAIJIN IZAKAYA, the Latest, and possibly Greatest Casual Japanese Boozing and Dining Destination in Kampong Ubi.

From 16/05 to 13/06, we will be in 'Heightened Alert' partial lockdown with zero dining in. As such, we are only geared up for Self Collection Takeout, or Delivery via Grabfood or Deliveroo.

For Self Collection Takeouts, simply call

65130400

and place your order with our friendly Service Crew.

For this period, we will be running a Lockdown Special Menu with limited item offerings (Prices INCLUNE Takeaway Packaging but EXCLUNE GST); for Special Off-Menu Orders, we will handle all requests on a case-by-case basis.

Our Operating Hours remain unchanged; Monday to Saturday (11.30am to 14.30pm, 17.00pm to 21.00pm)

Payment Modes are: Cold Hard Cash, Credit Card (Visa/Mastercard), or by PAYNOW UEN Bank Transfer (Saiun Pte Ltd: 201625295C)

Whatever the Time is, even if it is only Takeout Time, make yours a GAIJIN IZAKAYA Time!

Stay Safe and Vigilant.

Itadakimasu!



LOCKDOWN BENTO

Introducing Four excellent quality yet wallet-friendly LOCKDOWN BENTO options to satisfy the need for a decent feed. Made to Order and limited to 30 Sets a Day, Value Meals don't get better than this



Nagoya Karaage Bento

Main Dish

Deep Fried Mini Karaage tossed with Sweet and Savoury Nagoya Style Drizzle

COQU Side
Fresh Potato Salad

Deep Fried Chikuwa (Japanese Fish Cake)

Staple
Seasoned Japanese Rice

12.00

Add-Ons

Extra Soft Drink
2.50

Upsize Main Dish

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Brazilian Niku Buta Bento

Main Dish

Stir Fried Brazilian Pork Collar Shabu Slices with Mixed Vegetables in Yakiniku Sauce

Cold Side

Fresh Pumpkin Salad

Warm Side

Deep Fried Chikuwa (Japanese Fish Cake)

Staple

Seasoned Japanese Rice

12.00

Add-Ons

Extra Soft Drink

Upsize Main Dish
3.00

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12.00

Okinawa Tori Pepper Bento

Main Dish

Deep Fried Chicken Thigh Cutlet pan tossed in an Okinawa Style Black Pepper Sauce

COUD Side
Fresh Potato Salad

COQD SIDE

Pickled Wakame Salad (Seaweed)

Staple
Seasoned Japanese Rice

Add-Ons

Extra Soft Drink

Upsize Main Dish
3.00

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12.00

Salmon Butter Yaki Bento

Main Dish

Deep F<mark>ried Norwegian Salmon Fillet g</mark>lazed with a Flavourful Butter Sauce

Cold Side

Fresh Pumpkin Salad

Cold Side

Pickled Wakame Salad (Seawe<mark>ed</mark>)

Staple

Seasoned Japanese Rice

Add-Ons

Extra Soft Orink
2.50

Upsize Main Dish
N.A



CURRY DONBURI

The GAIJIN Japanese Curry is a unique blend of different Curries and Aromatic Oils. It's so Tasty, that it's Plate Licking Good! Comes complete with Akita Prefecture Rice and an Onsen Egg

Mugifuji Katsu Curry	Curry Don with Award-Winning Canadian Grain Fed 'Optimized' Triple-Cross Breed Japanese Pork Collar Cutlet	19.00
Ebi Tempura Curry	Curry Don with Large Tiger Prawn Tempura	17.00
Gai <mark>jin</mark> Curry	Curry Don with Large Tiger Prawn, Fish & Vegetable Tempura	16.00
Supamu Curry	Curry Don with Deep Fried 'Legit' Japanese Spam	15.00
Brazilian Katsu Curry	Curry Don with Brazilian Pork Collar Cutlet	15.00
Karaage Curry	Curry Don with Deep Fried Marinated Chicken Thigh Chunks	15.00
Tori Katsu Curry	Curry Don with Deep Fried Marinated Chicken Thigh Katsu	13.00
Y <mark>asai</mark> Tempura Curry	Curry Don with Deep Fried Veg <mark>etable Tem</mark> pura	12.00
Croquette Curry	Curry Don with Deep Fried Potato Cutlet from Japan	11.00

Add-Ons

Extra Onsen Egg 1.50 Extra Japanese Rice
1.50

Extra Japanese Curry 2.00

TENDON

Need a Rice Bowl Fix? We have got you covered. Our Tendon Bowls feature our delicious DR-FRY 2 Tempura items and our special Invisible Umami-packed Tendon Sauce. Taste the difference today!!

Premium Gaijin Tendon	Tendon with XL Portion of Large Tiger Prawn, Fish and Vegetable Tempura	19.00
Ebi Tendon	Tendon with Large Tiger Prawn Tempura	16.00
Gaijin Tendon	Tendon with Large Tiger Prawn, Fish & Vegetable Tempura	15.00
Yasai Tendon	Tendon with Vegetable Tempura	12.00



Add-Ons

Extra Japanese Rice
1.50

Extra Pickles
1.50

DONBURI

Need a Rice Bowl Fix? We have got you covered. We do not compromise on the quality of any of our Rice Bowls and prepare each dish to order using freshly prepared ingredients of the day

Unagi	Steamed and Grilled Eel Fillet glazed with our tasty Unagi Sauce	20.00
Yakiniku	Premium USDA Black Angus Short Plate Slices, cooked in our Flavourful Yakiniku Sauce	19.00
Una Tama	Steamed and Grilled Eel Fillet simmered in a Savoury Egg and Onion Dashi Sauce	18.00
Mugifuji Katsu	Award Winning Canadian Grain Fed 'Optimized' Triple-Cross Breed Japanese Pork Collar Cutlet cooked in a Savoury Egg and Onion Dashi	18.00
Salmon Mentai	Deep Fried Salmon Fillet topped with Flamed Mentaiko Mayonnaise	15.00
Brazilian Katsu	Brazilian Pork Collar Cutlet cooked in a Savoury Egg and Onion Dashi	14.00
Salmon Teriyaki	Deep Fried Salmon Fillet, simmered in our home-made NYC-Style Teriyaki Sauce	13.00
Tori Teriyaki	Deep Fried Chicken Thigh Fillet, simmered in our home- made NYC-Style Teriyaki Sauce	12.00



Add-Ons

Extra Onsen Egg
1.50

Extra Japanese Rice
1.50

Extra Pickles
1.50



RAMEN

A Decent Ramen or Udon is an 'on point' expression of Harmonious Flavour in a bowl; our Gaijin version will surprise you with its Flavour Balance and Great Value

Mugifuji Strong Shio Tonkotsu Ramen	Salt-Seasoned Medium Rich Pork Bone Broth and Medium Thin Kagoshima-style 'Nama' Noodles topped with fresh Garlic Oil, Pork Fat Oil, Boiled Spinach, Black Fungus, Canadian/Japanese Pork Collar Shabu Slices, half Ajitama, Nori Sheet, and Chopped Negi	17.00
Mugifuji Shoyu Tonkotsu Ramen	Shoyu-seasoned Light Pork Bone Broth and Medium Thin Kagoshima-style 'Nama' Noodles topped with fresh Garlic Oil, Pork Fat Oil, Boiled Spinach, Black Fungus, Canadian/Japanese Pork Collar Shabu Slices, half Ajitama, Togarashi Strips, and Chopped Negi	17.00
Shio Tonkotsu Ramen	Salt-seasoned Light Pork Bone Broth and Medium Thin Kagoshima-style 'Nama' Noodles topped with fresh Garlic Oil, Pork Fat Oil, Boiled Spinach, Black Fungus, Pork Char Shu Slices, half Ajitama, Nori Sheet, and Chopped Negi	13.00





Add-Ons

Special Spicy Paste Extra Noodles (Kaedama) Cha Shu to Shabu 2.00 2.00

Extra Protein 5.00

Wh<mark>ole Ajitam</mark>a
1.50

The Works 6.00

UDON

A Decent Ramen or Udon is an 'on point' expression of Harmonious

Flavour in a bowl; our Gaijin version will surprise you with its Flavour

Balance and Great Value

Niku Udon	Dashi Udon Broth, Inaniwa Udon Noodles, topped with cooked Premium USDA Grain Fed Short Plate Slices, and Chopped Negi	16.00
Ebi Tempura Udon	Dashi Udon Broth, Inaniwa Udon Noodles, with a side of Large Tiger Prawn and Vegetable Tempura, and topped with Chopped Negi	16.00
Gaijin Udon	Dashi Udon Broth, Inaniwa Udon Noodles, topped with Kamaboke, Kitsune, Wakame, Spinach, and Chopped Negi	12.00



Add-Ons

Add Onsen Egg
1.50

Extra Udon (Kaedama)
2.00

Extra Negi 1.00

Extra Protein 5.00

The Works 5.00





If you like your Makis cooked and fresh (sorry no raw sushi for now due to food delivery health safety considerations), then you'll love our curated selection. Try our Makis today; they are on a different level

Ebi Tempura U-Maki	Large Tiger Prawn Tempura Sushi Rice Roll with Avocado, Lettuce and Tobiko	16.00
Scorpio U- Maki	Softshell Crab Sushi Rice Roll with Avocado, Lettuce and Tobiko	16.00
California U-Maki	Crabmeat Sushi Rice Roll with Avocado, Cucumber, Tobiko and wrapped in Nori	16.00
Unagi U- Maki	Sea Eel Sushi Rice Roll with choice of Avocado or Cucumber	13.00
Avocado U-Maki	Avocado Sushi Rice Roll wrapped in Nori	7.00
Kappa U- Maki	Cucumber Sushi Rice Roll wrapped in Nori	7.00



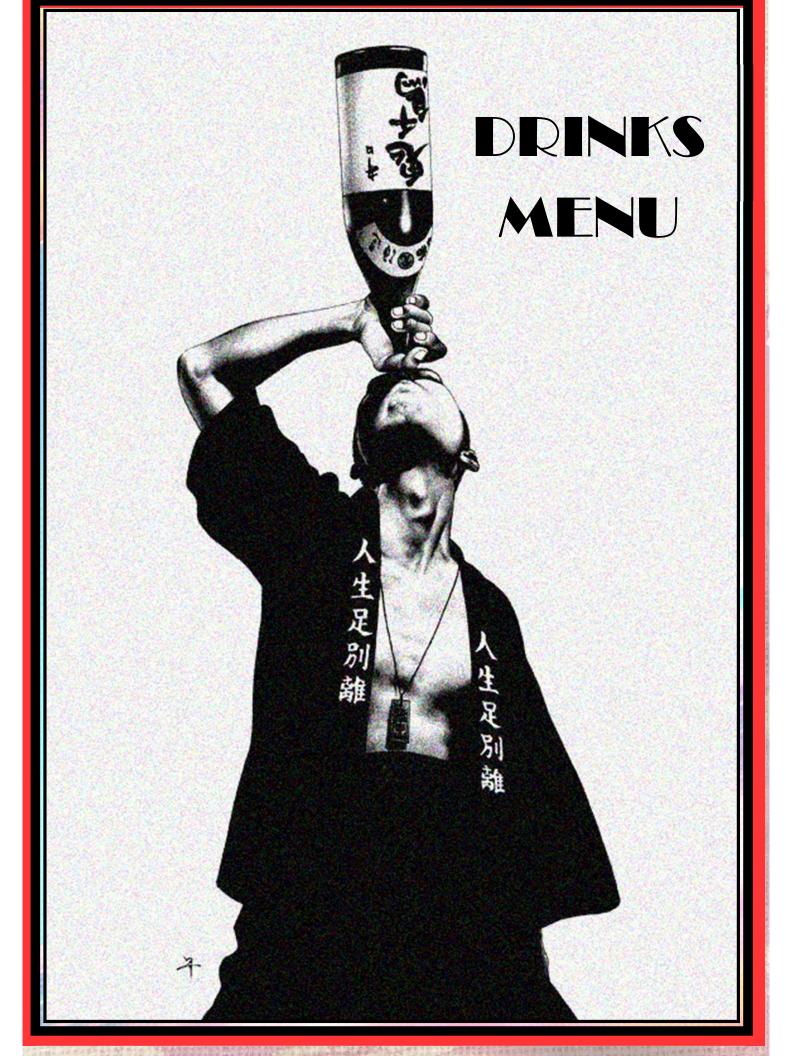


SIDE DISHES

Don't forget to complete your meal with our selection of side dishes.

Every side dish is made to order to ensure top results are achieved. We have a good selection to satisfy ever need. Oishii!

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Tempura	Mixed Large Tiger Prawn, Fish and Vegetable Tempura	17.00
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Mugifuji Katsu Ni	Award Winning Canadian Grain Fed 'Optimized' Triple-Cross Breed Japanese Pork Katsu topped with our Egg and Onion Dashi Sauce	16.00
Karaage (M) / (S)	Deep Fried Marinated Chicken Thigh Chunks, Served with Mayonnaise; 5 Pcs or 3 Pcs	13.00 / 9.00
Boxer Tebasaki	Deep Fried Marinated Chicken Wings tossed with Sesame Seed Sauce	13.00
Aji Fry	Deep Fried Breaded Horse Mackerel from Japan	12.00
Ebi	Large Tiger Prawn Tempura	12.00
Tempura		
Kaki Fry	Neep Fried Breaded large Japanese Oysters from Japan	11.00
Supamu Age	Deep Fried 'Legit' Japanese Spam. Served with Mayonnaise	11.00
Kani Croquette	Creamy Crab Croquettes from Japan	10.00
Yasai	Neep Fried Vegetable Tempura	9.00
Tempura		(V)
Agedashi Tofu	Deep Fried Silky Tofu Simmered in a Savoury Dashi Sauce and topped with Bonito Flakes	7.00
Croquette	Deep Fried Potato Cutlet from Japan	7.00
Hiyayako	Cold Tofu in Shoyu topped with Bonito Flakes	7.00



BIRU

"When | said | would drink responsibly, | meant | would not spill my drink..." - A Drunk Dude

PREMIUM IMPORTED BEER

Stella Artois	Premium Draft Belgium Pilsner (1000ML)	12.00
Kirin Ichiban	Premium Draft Japanese Lager (1000ML)	16.00
Suntory	Premium Draft Japanese Black Pilsner (1000ML)	20.00
Blue Moon	Premium Bottle American Witbier (330ML)	8.00
Leffe Blonde	Premium Bottle Belgium Ale (330ML)	8.00
Victoria Bitter by Asahi	Premium Bottle Australian Dark Lager (375ML)	10.00



ALL DAY, ALL NIGHT, ALL LOCKDOWN LONG
FROM 16/05 to 13/06











