

# LUNCH MENU

Main Course + Salad + Soup + Rice



**\$9.90+**  
鶏唐揚丼  
Chicken Karaage Don



**\$9.90+**  
鯖塩焼き  
Saba Shio Yaki



**\$9.90+**  
照り焼きチキン丼  
Teriyaki Chicken Don



**\$11.90+**  
牛肉うどん  
Beef Niku Udon



**\$10.90+**  
ませそば  
Maze Soba



**\$10.90+**  
豚生姜焼丼  
Pork Ginger Don



**\$11.90+**  
すき焼きビーフ丼  
Sukiyaki Beef Don



**\$11.90+**  
豚カツセット  
Tonkatsu Set



**\$11.90+**  
鮭塩焼きセット  
Salmon Shio Yaki Set



**\$16.90+**  
ビーフステーキ丼  
Beef Steak Don



**\$14.90+**  
鰻丼  
Unagi Don



**\$15.90+**  
ばらちらし丼  
Barachirashi Don



**\$12.90+**  
サーモン丼  
Salmon Don



**\$12.90+**  
炙りサーモン丼  
Aburi Salmon Don



**\$12.90+**  
鮪漬け丼  
Maguro Zuke Don



**\$16.90+**  
サーモンイクラ丼  
Salmon Ikura Don

## Soft Drinks ソフトドリンク

Coke コカコーラ	\$1.80
Sprite スプライト	\$1.80
Oolong Tea ウーロン茶	\$1.80
Soda Water ソーダ	\$2.50
Ginger Ale ジンジャーエール	\$2.50
Perrier ペリエ	\$7.00

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@Anson singapore 079718



# Sashimi 刺身

Japanese Fish sashimi /grill 日本直送鮮魚 刺身/焼き

Please inquire the staff about selections(内容はスタッフまでお尋ね下さい)

Assorted sashimi / 3 kinds	刺身 3点盛り	\$21.00
	/ 5 kinds	刺身 5点盛り \$33.00
	/ 7 kinds	刺身 7点盛り \$45.00

(fish of the day)

Nama oyster 生カキ

( w/ ponzu or tabasco)

3pcs	\$15.00
Half dozen	\$28.00
One dozen	\$49.00

Salmon Sashimi (5pcs) サーモン刺身	\$11.00
Maguro Sashimi (5pcs) 鯖刺身	\$11.00
Scallop 帆立刺身	\$12.00
Hokkigai ホッキ貝刺身	\$12.00
Salmon belly Sashimi サーモンハラズ 刺身	\$13.00
Ama Ebi 甘海老刺身	\$13.00
Swordfish (5pcs) メカジキ刺身	\$13.00
White fish usu tsukuri 白身魚薄造り	\$15.00

- NO GST
- 10% SERVICE CHARGE ONLY!!



## MAKI SUSHI 巻き寿司

Aburi Salmon

with Mentaiko

\$18.00

Nana mi style California Roll カリフォルニアロール

\$18.00

*(California roll w/ Aburi salmon)*

Negitoro & ikura roll ねぎとろといくら巻き

\$20.00

*(Tuna belly roll w/ fish roe on topped)*

Kappa maki かっぱ巻き

\$6.00

Tekka maki 鉄火巻き

\$8.00

## SALAD サラダ

Green mix salad グリーンサラダ

\$12.00

White radish salad 大根サラダ

\$12.00

*(white radish & mizuna w/ sesame dressing)*

Salmon salad サーモンサラダ

\$15.00

*(Salmon salad w/wasabi dressing)*

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- 10% SERVICE CHARGE ONLY!!



## APPETIZER 前菜

Onion slice with ponzu 玉ねぎ千切りポン酢	\$6.00
Cold tofu 冷奴豆腐	\$7.00
Shio konbu cabbage 塩昆布キャベツ	\$8.00
Shio konbu cucumber 塩昆布きゅうり	\$8.00
Lady finger with ponzu オクラぽん酢	\$8.00
Tako Wasabi たこわさび	\$8.00
<i>Aburi shimesaba</i> 炙りしめ鯖	\$13.00
Scallop carpaccio 帆立カルパッチョ	\$15.00
Maguro tataki carpaccio 鯖たたきカルパッチョ	\$15.00
Seafood yukke 海鮮ユッケ	\$15.00

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## A LA CARTE 一品料理

Edamame 枝豆

-Salted 塩 \$6.00

-Truffle トリフ \$8.00

Aburi Mentaiko

Tamagoyaki

\$8.00

Homemade Tamagoyaki 自家製玉子焼き

\$6.00

*(Homemade rolled omelet Japanese style)*

Fried Tofu 揚げ出し豆腐

\$7.00

*(Deep fried tofu)*

Yaki Gyoza (5pcs) 一口焼き餃子

\$7.00

Grilled tau pok with oroshi ponzu

\$9.00

厚揚げ焼きおろしポン酢

Grilled mix mushroom ミックスきのこバター焼き

\$11.00

*(shitake, shimeji and enoki mushroom w/ butter)*

Asari sakamushi あさり酒蒸し

\$11.00

*(Steamed White Clams w/ sake & butter)*

Stir fried vegetable 野菜炒め

\$13.00

Saikoro steak teppanyaki

\$18.00

サイコロステーキ鉄板焼き

*(Grilled cube beef steak w/ wafu oroshi sauce)*

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# YAKITORI 焼き鳥 (Minimum Order 2pcs)

Chicken thigh もも	\$3.00	Lady finger オクラ	\$2.00
Negimaねぎま	\$3.00	Enoki bacon えのきベーコン	\$4.00
<i>(Chicken w/ leek)</i>		<i>(Enoki mushroom wrapped w/ bacon)</i>	
Tori kawa とりかわ	\$3.00	Tomato bacon	
<i>(Chicken skin)</i>		ミニトマトベーコン	\$4.00
Chicken gizzard 砂肝	\$3.00	<i>(Tomato wrapped w/ bacon)</i>	
Tebasaki 手羽先	\$4.00	Shiitake シイタケ	\$2.00
<i>(Chicken wings)</i>		King mushroom エリンギ	\$2.00
Tsukune つくね	\$4.00	Mini tomato ミニトマト	\$2.00
<i>(Chicken meat ball)</i>		Negi ねぎ	\$2.00
Pork belly 豚バラ	\$4.00	Yakitori 5 kinds	
Asparagus bacon		焼き鳥 5種	\$14.00
アスパラベーコン	\$4.00	<i>(Shitake, pork belly, Chicken thigh, gizzard &amp; meatball)</i>	
<i>(Asparagus wrapped w/ bacon)</i>			

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## FRIED 揚げ物

French Fries フレンチ フライ	\$6.00
Truffle French Fries トリフ フレンチ フライ	\$8.00
Tako Yaki たこ焼き	\$7.00
Shishamo karaage (4pcs) シシヤモ唐揚げ	\$8.00
Karaage 鶏唐揚げ	\$8.00
Fried Ika Geso いか下足唐揚げ	\$8.00
Fried Kawa Ebi 川海老唐揚げ	\$8.00
Karaage with Spicy Mayo スパイシーマヨ鶏唐揚げ	\$9.00
Cheese Mentai Croquette (2pcs) チーズ明太コロッケ	\$9.00
Crab Cream Croquette (3pcs) 蟹クリームコロッケ	\$9.00
Cheese Potato Mochi (3pcs) チーズポテト餅	\$10.00
Fried Chicken Wing (3pcs) 手羽先唐揚げ	\$10.00

## MEAL お食事

Japanese Rice ライス	\$3.00
Onigiri Set (Salmon/ Mentaiko/ Ume) w/ miso soup and pickles おにぎりセット (鮭、明太子、梅)	\$8.00
Salmon Fried Rice 鮭チャーハン	\$10.00
Beef Niku Udon 牛肉うどん	\$12.00
Mini Chirashi Don ミニチラシ丼	\$15.00
Mini Ikura Don ミニいくら丼	\$16.00

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# Sake Menu

## 日本酒メニュー



### Kubota Manjyu Junmai Daiginjo Sake

久保田 万寿 純米大吟醸酒

720ml \$129 +

Subtle flavours of fuji apple and tart pear is present. One of the most sought-after daiginjyos in Japan.

SMV +2



### Kubota Senjyu Ginyo Sake

久保田 千寿 吟醸酒

300ml \$32 +  
720ml \$70 +

Flavours of caramel and cocoa in a dry and clean package. This sake is very dry, clean and well layered.

SMV +6



### Kiku Masamune Kimoto Honjyozo Josen Sake

菊正宗 本醸造酒 上撰

1.8L \$99 +

With a trademark smooth and dry taste. Its clean, crisp finish allows it to go well with any Japanese dish and cuisine.

SMV +5



### Kiku Masamune Junmai Taru Sake

菊正宗 純米 樽酒

300ml \$28 +  
720ml \$58 +

This sake complements a wide array of Japanese dishes, including spicy dishes and foods with rich, full-bodied flavours.

SMV +5



### Tamano Hikari Iwai Junmai Ginjo Sake

玉乃光 祝 純米吟醸酒

300ml \$33 +  
720ml \$71 +

Brewed using special iwai sake rice from Kyoto. A good balance of sweetness and flavour, with a subtle fragrance.

SMV -2



### Ginrei Gassan Setchu Jyukusei Junmai Ginjo Sake

銀嶺月山 雪中熟成 純米吟醸酒

300ml \$31 +  
720ml \$71 +

Each sip of this pure, light sake and each whiff of its calming aroma brings forth an image of fresh snow.

SMV +2



### Suishin Kiji Meiyo Junmai Daiginjo Sake

醉心 生地名譽 純米大吟醸酒

720ml \$89 +

Has a fine dry taste that is deep and long lasting. The brewing method of genshu, gives rise to the uniqueness of this sake.

SMV +3



### Zuiyo Honjun Junmai Sake

瑞鷹 芳醇 純米酒

300ml \$30 +  
720ml \$66 +

Brewed with quality rice from Kumamoto Prefecture and Ah Sou's spring water. This results in a full bodied yet smooth sake.

SMV +6



### Kikusui Junmai Ginjo Sake

菊水 純米吟醸酒

300ml \$31 +  
720ml \$71 +

A light and dry sake, with the aroma of fresh cantaloupes and bananas, followed by a medium body with refreshing orange overtones.

SMV +2



### Hakkaisan Tokubetsu Junmai Sake

八海山 特別純米酒

300ml \$35 +  
720ml \$89 +

The rice is polished down to 60% to produce a clean, junmai-style sake. Its well-balanced, mellow and elegant flavour.

SMV -1



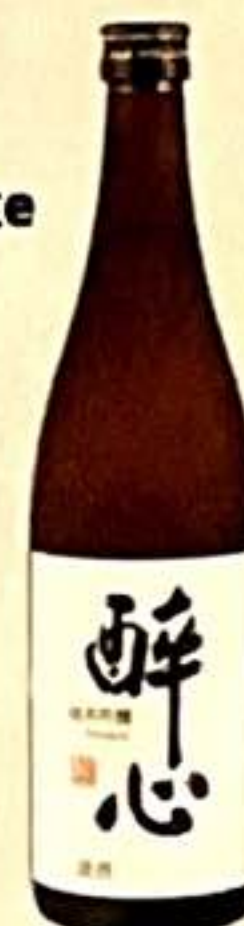
### Kiku Masamune Kimoto Daiginjo Sake

菊正宗 キモト 大吟醸酒

300ml \$34 +

Brewed using the traditional and labour intensive Kimoto method, which results in the signature clean, crisp taste.

SMV +3.5



### Suishin Inaho Junmai Ginjo Sake

醉心 稲穂 純米吟醸

720ml \$69 +

Fine and smooth flavour with a clean and elegant aftertaste. It has a mild aroma that boasts rich, fruity notes when savoured.

SMV +2.5



### Nishi Shuzo Tomino Houzan Imo Shochu

富の宝山 芋焼酎

Glass \$9 +  
720ml \$89 +

Made from selected sweet potatoes grown by local producers and yellow koji, producing a sophisticated aroma with a fruity nature.



### Iichiko Mugi Shochu

いいちこ 麦焼酎

Glass \$7.90 +  
720ml \$78 +

Outstanding aroma combined with an excellent body. It can be enjoyed in a variety of ways - on the rocks, or with cold or hot water.



### Ozeki Momo Umeshu

大関 桃梅酒

Glass \$8.90 +  
720ml \$46 +

Uses king of peaches, Hakuou Momo and highest quality of Ume, Nanko-Bal. Resulting in a balanced sweetness and acidity.



### Kyohime Kanjuku Yuzu Ume

大関 桃梅酒

Glass \$7.90 +  
720ml \$49 +

Produced with ripe yuzu and plum liqueur, resulting in a refreshing drink with a light, fruity aroma and a lingering aftertaste.



# 日本酒メニュー SAKE MENU

Tatenokawa Junmai Daiginjo SEIRYU  
楯野川 純米大吟醸 清流



◆Dry sake with distinctive umami and acidity. Lively and fresh character when serve chilled and full body.

◆山形県オリジナルの酒造好適米「出羽燦々」を50%まで磨いて造った純米大吟醸で、14%台と低めに抑えたアルコール度数の軽快な口当たり、若々しく爽やかな果実のような香りと酸味、さらりとした優しい後味のお酒です。

Location; Yamagata SMV; +3  
Rice; Dewasansan Alc; 15%  
Rice Polished; 50%

300ml \$ 35.00+  
720ml \$ 77.00+

Bijofu Tokubetsu Junmai  
美丈夫 特別純米



◆With the sweetness of rice and, at the same time, with an agreeably tart and dry taste too, Tokubetsu (special)Junmai can be enjoyed not only in the mouth, but also as it goes down the throat with a pleasantly simple aftertaste.

◆ふっくらとした米の旨みを持ちながらも、程よい酸味とキレの良さで素晴らしい茶韻が楽しめます。和食はもちろんのこと、ピネガーやオリブオイルを用いた洋の食卓にも合わせていただく楽しみのある味わいです。

Location; Fukuoka SMV; -1 Rice;  
Yamadanishiki Alc; 15%  
Rice Polished; 50%

720ml \$ 69.00+

Chikuho Noto Jundai  
竹葉 能登 純米



◆It features a beautiful ginjo aroma and a refreshing acidity.

◆日本酒好きの間で話題になっている酒米「酒未来」をつかった純米大吟醸で、きれいな吟醸香と、すっきりとした酸味が特徴です。

Location; Ishikawa SMV; +3  
Rice; Yamadanishiki Alc; 15%  
Rice Polished; 55%

720ml \$ 69.00+

Niwano Uguisu Junmai Daiginjo 50  
庭のうぐいす 純米大吟醸 50



◆Delicate, elegant fragrance and a very gentle texture. Fruity notes comes out in the palate then the good amount of umami and refreshing dryness follows. Excellent to serve chilled right before the start of a meal or dinner as an aperitif.

◆香り・甘味・酸味が調和したフレッシュでフルーティーな香味が口の中に広がります。

Location; Fukuoka SMV; -1 Rice;  
Yamadanishiki Alc; 15%  
Rice Polished; 50%

720ml \$ 79.00+

Miinokotobuki Junmai Ginjo +14 Ookarakuchi  
三井の寿 純米吟醸 +14 大辛口



◆Soft, fresh, crisp with lught notes of green Apples and passion fruits. Dry, airy with lots of Umami in the mid palate. Delightful aftertaste leaving a nice traces of walnut notes.

◆青リンゴのような爽やかな吟醸香を感じ、口に含むとほのかな甘みと、しっかりした酸味を感じます。その後辛さが舌に押し寄せてきますが、旨みも失わず、適度に筋肉質な締まりを感じながらスパッと切れていきます。ただ辛いだけじゃない爽快な旨口酒。

Location; Fukuoka SMV; +14  
Rice; Yamadanishiki Alc; 15%  
Rice Polished; 60%

720ml \$ 72.00+

Kamotsuru Junmai Ginjo ITTEKI-NYUKON  
賀茂鶴 純米吟醸 一滴入魂



◆It has a fruity fragrance, herds and green notes in the background. Slightly sweet and soft umami in the mid palate with refreshing aftertaste.

◆旨味を感じる程こしに酸味があるやや辛口の純米吟醸酒。香気バランスのとれたキレの良い味わい。

Location; Hiroshima SMV; +3  
Rice; Hattan-Nishiki Alc; 16%  
Rice Polished; 60%

300ml \$ 35.00+  
720ml \$ 77.00+

Kamotsuru Daiginjo GOLD  
賀茂鶴 大吟醸 ゴールド



It is a soft and ripe sake with a nose filled with strawberry, banana, and tropical fruit tones. A very elegant Daiginjo that displays smooth and clean layers of light fruit elements in a clean and crisp delivery.

◆優雅な香りと芳醇な味わい。広島県の豊かな自然に育まれた酒造好適米だけを吟醸し、丹念に磨き、じっくりと伏置井水で仕込みました。

Location; Hiroshima SMV; +1.5  
Rice; Sake Rice Alc; 16%  
Rice Polished; 50%

720ml \$ 89.00+

フォローお願いします!!  
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**SAPPORO**  
PREMIUM BEER



**MUG**  
**\$4.90+**



**JUG**  
**\$18.90+**



**TOWER**  
**\$46.90+**