



APPETISER

Edamamme

Steamed young soybeans, a simple yet delightful appetiser often sprinkled with sea salt.

SEA SALTED **V** **GF** **SOY** 4.80
 SPICY **V** **GF** **SOY** 4.80

Gyoza Serve 5pcs as a Portion

Crisp on the outside and filled with a juicy mixture, typically of minced meat and vegetables.

CHICKEN **SOY** 6.80
 VEGETABLE **V** **SOY** 6.70

Teriyaki

A dish glazed in a sweet and savoury sauce, highlighting the depth of Japanese flavours.

CHICKEN **S** **SOY** 8.90
 SALMON **S** **SOY** 9.40

Tempura

Lightly battered and deep-fried seafood or vegetables, offering a perfect crunchy texture.

MIXED VEG **V** **SOY** 8.90
 PRAWN **SOY** 10.20

Seafood Salad

A delectable combination of fresh seafood, served on a bed of greens and drizzled with a tangy dressing.

SASHIMI **GF** 8.90
 SALMON AVOCADO **GF** 7.90

Chicken Karaage

Marinated and deep-fried to golden perfection, embodying the essence of Japanese comfort food.

7.90

Takoyaki

Savoury octopus-filled spheres, perfectly crispy on the outside with a tender centre, topped with flavourful sauces.

SOY 8.90

Seaweed Salad

A refreshing ensemble of assorted seaweeds, dressed in a light vinaigrette, delivering a burst of marine elegance with every bite.

V **S** **SOY** 4.90

Miso Soup

A warm embrace of fermented soybean goodness, seaweed, and tofu.

V **GF** 2.90

Pickled Platter

A refreshing assortment of house-pickled vegetables.

S **V** **GF** **SOY** 5.80

Enoki Mushroom Salad

Fresh salad featuring enoki mushrooms tempura.

S 6.80

Okonomiyaki

Small cubes of octopus and rice, pan-fried to perfection, for a delightful bite.

6.80

Salt and Pepper Squid

Crispy and seasoned squid bites.

S 8.80

Soft Shell Crab Salad

Crispy soft shell crab on a bed of fresh greens, drizzled with house dressing.

S 9.90

V SPICY **V** VEGETARIAN **S** SESAME **GF** GLUTEN FREE **SOY** SOY SAUCE, CAN BE REMOVED

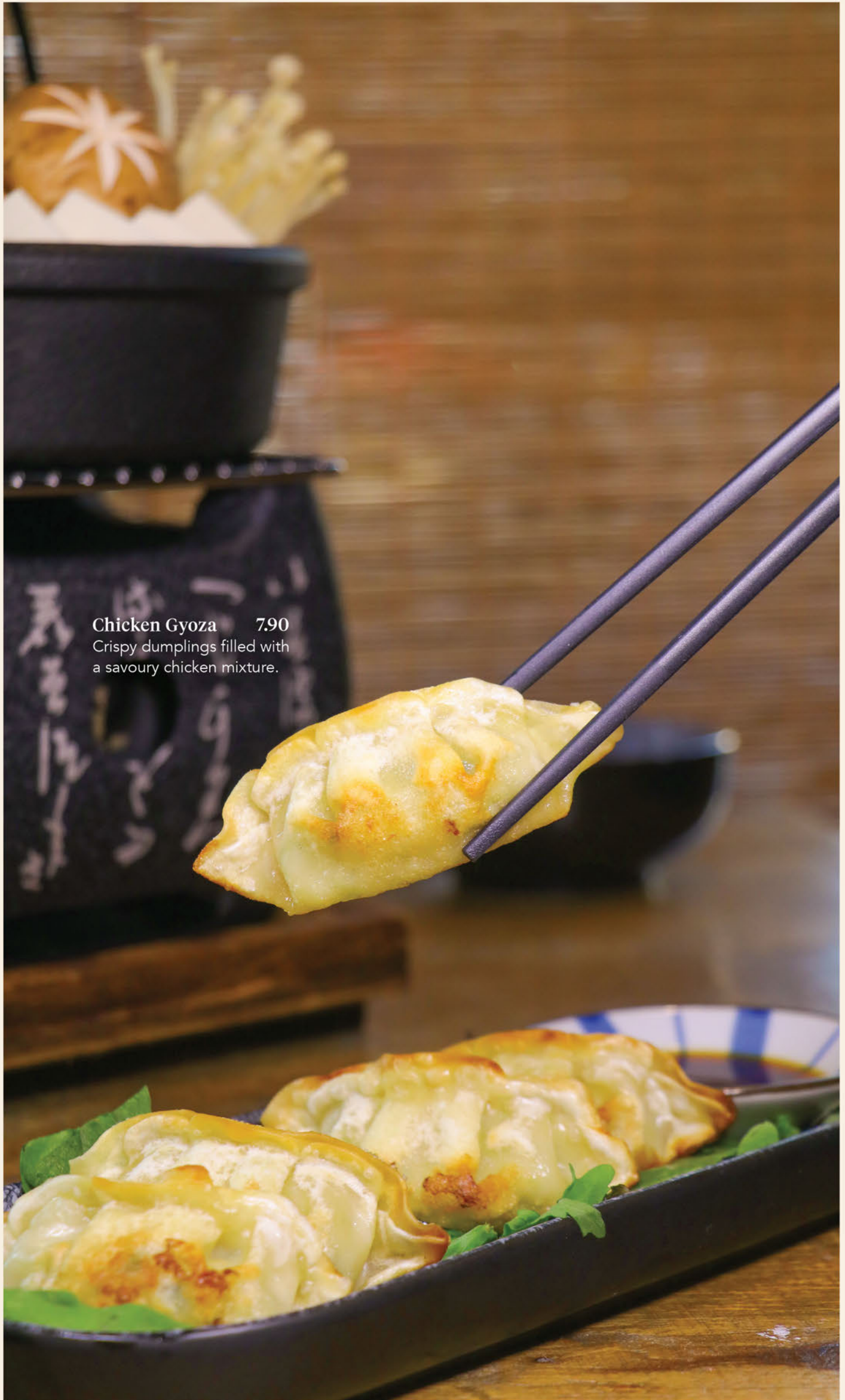
Please inform our staff of any allergies or dietary restrictions before ordering.

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Chicken Gyoza 7.90
Crispy dumplings filled with a savoury chicken mixture.

JAPANESE TAPAS

Tataki

Lightly seared and marinated fish, thinly sliced and served cold, showcasing a contrast in textures and temperatures.

SALMON 🍣 SOY 13.60
TUNA SOY 13.90

Agedashi Tofu with Sweet Chilli Sauce

Delight in the crunchy exterior and silken interior of Agedashi Tofu, elevated with a tempting sweet chili sauce.

🍣 V S GF SOY 7.90

Wasabi Prawn Ball

Crunchy prawn balls with a fiery wasabi kick, a delightful blend of heat and sweetness.

🍣 S 11.60

Buttered King Oyster Mushroom

Succulent king oyster mushrooms sautéed in rich butter, revealing an earthy flavour with a silky finish.

🍣 V 8.90

Salmon and Crab Tartare

A delicate mix of fresh salmon and crab, seasoned and presented raw, a celebration of pure oceanic flavours.

12.30

Beef Roll Stuffed with Enoki Mushroom

Thin slices of beef wrapped around tender enoki mushrooms, offering a harmonious play between meaty and earthy notes.

🍣 S SOY 11.30

Sea Salted Scallops

Perfectly seared scallops kissed with sea salt, showcasing their natural sweetness and oceanic essence.

GF SOY 13.90

Yellowtail Carpaccio

Thinly sliced yellowtail sashimi, garnished and served cold, offering a melt-in-the-mouth experience of freshness.

GF 13.90

Seabass Carpaccio

Delicate slices of fresh seabass, served with a light citrus dressing.

🍣 S SOY 15.80

Agedashi Tofu (Soup)

Crisp deep-fried tofu served in a dashi sauce

V S SOY 7.90

Wagyu Mini Burgers

Juicy mini burgers made with premium wagyu beef, packed with flavour.

🍣 S SOY 10.80

🍣 SPICY V VEGETARIAN S SESAME GF GLUTEN FREE SOY SOY SAUCE, CAN BE REMOVED

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Yellowtail Carpaccio

13.90

Thinly sliced yellowtail sashimi, garnished and served cold, offering a melt-in-the-mouth experience of freshness.

OMAKASE SET

In our Omakase Set, rice and sesame oil are gluten-free, while mayo contains gluten. Please inform us of any allergies or dietary restrictions in advance. If allergic to soy, you may request sauce omission, with potential flavour variation.

Homura Serve 10pcs Nigiri

A curated experience of 10 pieces of nigiri, each meticulously handcrafted to highlight the essence and purity of the fish.

NIGIRI SET **S** **SOY** 25.20

Akatuki Serve 3 Kinds of Sashimi, Nigiri and Maki

Presenting three types of sashimi, paired with carefully crafted nigiri and rolled maki, promising a multi-textured experience.

SASHIMI & NIGIRI SET **S** **SOY** 36.60

Fuji-san Serve 2 Sets of Mini Donburi with 4 Varieties Each

Dive into mini bowls of delight with two sets of four assorted donburi, a petite but flavourful exploration of rice and toppings.

MINI DON SET 36.60

Sakura Serve 3pcs of 8 Kinds of Sashimi

An exquisite sashimi journey featuring three pieces each of eight distinct and seasonal fish, offering a taste of the ocean's finest.

SASHIMI SET 39.80

🌶️ SPICY **🌿** VEGETARIAN **🍷** SESAME **🌾** GLUTEN FREE **🍷** SOY SAUCE, CAN BE REMOVED

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SASHIMI & NIGIRI

Sashimi Serve 3 pcs as a Portion

6.60

Nigiri Serve 2 pcs as a Portion

5.60

Choice of Selection

Salmon **GF**

Prawn **GF**

Octopus **GF**

Tuna **GF**

Scallop **GF**

Flying Fish Roe **GF**

Seabass **GF**

Clam **GF**

Tamago **GF**

Yellowtail **GF**

Sweet Prawn **GF**

Inari **V GF**

Eel **GF**

Squid **GF**

Avocado **V GF**

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PREMIUM SUSHI ROLL

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Muswell Hill Roll S 19.80

Crab stick, avocado filling; topped with avocado and salmon.

Akatuki Roll S 18.80

Avocado, cucumber, asparagus filling; topped with Japanese wagyu (A5).

Volcano Roll S SOY 19.80

Filling with cucumber, avocado, asparagus, and chopped eel, tobiko, dried fish flakes on top

Uramaki SALMON AVOCADO 13.80

Inside out maki roll topping with sesame seeds

TUNA AVOCADO 14.80

AVOCADO, CUCUMBER & CARROT V S SOY 12.80

Spicy Uramaki SALMON 🌶️ S 13.80

Inside out maki roll filled with spicy mayo sauce, and topping with sesame seeds and togarashi powder

TUNA 🌶️ S 14.80

PICKLE (KIMCHI) 🌶️ V S SOY 12.80

Green Forest Roll V S GF 13.80

Cucumber, asparagus, veg salad, avocado fillings; topped with spring onion, coriander, white sesame.

California Roll 14.80

Crab stick, avocado, tamago filling; topped with tobiko.

Crispy Taco Roll 🌶️ S 15.80

Prawn tempura, cucumber filling; topped with spicy mayo.

Rainbow Roll S 16.80

Asparagus, avocado, cucumber filling; topped with tuna, salmon, yellowtail or seabass, and avocado.

Green Dragon Roll S SOY 16.80

Prawn tempura, avocado, asparagus filling; topped with avocado and tobiko.

Black Dragon Roll S SOY 18.80

Prawn tempura filling; topped with grilled eel.

Yellowtail Tempura Sushi Roll 16.80

Crispy tempura yellowtail wrapped in a sushi roll with a delicious crunch.

King Oyster Mushroom Tempura Roll 12.80

A crunchy sushi roll filled with tempura-fried king oyster mushrooms.

🌶️ SPICY V VEGETARIAN S SESAME GF GLUTEN FREE SOY SOY SAUCE, CAN BE REMOVED

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Green Dragon Roll

16.8

MONOMAKI



Serve 6pcs as a portion

Avocado	V GF	4.00	King Crab Stick	6.80
Cucumber	V GF	4.00	Salmon	V GF 5.20
Pickle Radish	V GF	4.00	Tuna	V GF 5.20
Tamago	GF	4.60	Pickle (Kimchi)	V 4.00

HOMURA (BURNING) STONE

Teriyaki Chicken S 22.80

Tender chicken pieces seared to perfection on the burning stone, then glazed with teriyaki sauce, bringing forth a delightful contrast.

Royale Seafood 29.80

Choice seafood lightly seared on the Homura stone, enhancing its natural flavours.

Premium Ribeye 32.80

A luxurious cut of ribeye, meeting the heat of the burning stone to accentuate its marbling, resulting in bites that are both flavourful and melt-in-the-mouth.

Japanese Wagyu 78.90

The epitome of beef luxury, the Wagyu is transformed on the Homura stone, enhancing its rich marbling and buttery texture, creating a transcendent culinary experience.

 SPICY  VEGETARIAN  SESAME  GLUTEN FREE  SOY SOY SAUCE, CAN BE REMOVED

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Premium Ribeye

32.80



SUKIYAKI - JAPANESE HOT POT

Our dipping sauce may contain sesame or sesame oil. Please inform us of any allergies or dietary restrictions in advance.

Royale Seafood Pot	30.80
Premium Ribeye Pot	26.20
Garden Pot	🌱 18.80

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DONBURI



Katsu Curry

Katsu Curry

Crispy breaded cutlet bathed in a rich and aromatic curry sauce over rice.



Grilled Eel Don

Teriyaki Don

Succulent meat or fish glazed in sweet teriyaki sauce atop a bed of seasoned rice.

Premium Gyu Don

Thin slices of premium beef simmered in a sweet-savoury sauce, nestled on rice.

Grilled Eel Don

Flavour-packed eel, grilled to perfection and layered over warm rice.

Chirashi Don*

An assortment of fresh sashimi slices elegantly spread over vinegared rice.

Premium Volcano Don

A spicy, flavourful eruption of choice ingredients, harmoniously combined atop a rice base.

Minced Meat Poke Bowl

A savoury bowl of seasoned minced fish served over rice.



Chirashi Don

CHICKEN 🍢 13.60
VEG TEMPURA 🍢 🌱 11.80

CHICKEN 🍢 🍷 13.60
SALMON 🍢 🍷 14.70

🍢 🍷 13.80

🍢 🍷 16.80

🍢 🍷 16.80

16.80

🍢 🍷 13.80

🍢 SPICY 🌱 VEGETARIAN 🍷 SESAME 🍷 GLUTEN FREE 🍷 SOY SAUCE, CAN BE REMOVED

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Premium Volcano Don 16.80

A spicy, flavourful eruption of choice ingredients, harmoniously combined atop a rice base.

STIR-FRIED UDON OR YAKISOBA

Vegetarian

A vibrant mix of fresh vegetables stir-fried with Udon or Yakisoba noodles, seasoned for a hearty, plant-based delight.

V S 12.40

Chicken

Juicy chicken pieces tossed with Udon or Yakisoba noodles, perfectly seasoned for a savoury, filling meal.

S 12.40

Seafood

A medley of fresh seafood combined with Udon or Yakisoba noodles, delivering an oceanic burst of flavours in every bite.

S 14.60

EXTRA

|| Steamed Rice

3.00

DESSERT

Goma Ice Cream

Nutty black sesame ice cream with a distinct richness.

S 5.20

Matcha Ice Cream

Velvety ice cream with a vibrant matcha kick.

5.50

Homemade Cheesecake

A decadent symphony of creamy indulgence, crafted with love.

5.80

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FOOD ALLERGY OR INTOLERANCE?

If you have a food allergy, intolerance,
or coeliac disease - please speak to the staff
about the ingredients in your food
and drink before you order.

Thank you.