



RAKU OMAKASE

\$80 PER PERSON

COURSE 1

-EDAMAME-

Japanese soy bean. Salt

-SASHIMI SANTENMORI-

Salmon. Tuna. Kingfish

COURSE 2

-APPETIZER TRIO-

TUNA TATAKI

*Flame-seared fresh tuna. Ponzu. Cucumber.
Strawberry puree. Bittersweet sauce. Micro herb.*

WAGYU BEEF TATAKI

*Seared wagyu beef. Daikon oroshi. Ponzu.
Spring onion. Bittersweet sauce. Micro herb.*

KINGFISH CARPACCIO

Fresh hiramasa kingfish. Jalapeño. Yuzu ponzu. Micro herb

-SALMON NIGIRI SUSHI-

Flame seared salmon nigiri & Spicy salmon nigiri.

COURSE 3

-HOT STARTER TRIO-

CHICKEN KARAAGE

*Ginger soy marinated. Corn floured chicken.
Spicy mayo. Parsley.*

POPCORN PRAWN

*Tempura prawn. Sweet mayo.
Bitter sweet sauce. Parsley.*

KINOKO BALL

*Button mushroom. Cooked tuna. Philadelphia cheese.
Bittersweet sauce. Sweet sriracha.*

-VOLCANO ROLL-

*Crab salad. Cucumber. Avocado. Creamy sauce.
Scallop. Bittersweet sauce. Furikake. Tobiko.
Spring onion.*

COURSE 4

-SALMON-

*Pan fried salmon. Avocado mash. Tomato.
Cucumber. Spanish onion. Lemon juice. Parsley.
Teriyaki reduction. Char grilled lemon wheel.*

COURSE 5

-ANGUS BEEF-

*Served with grilled asparagus. Poached baby broccoli.
Teriyaki butter sauce.*

COURSE 6

-DESSERT-

Today's dessert

**ALL DISHES ARE DESIGNED TO SHARE
EXCEPT APPETIZER TRIO
& HOT STARTER TRIO**

**AVAILABLE FROM TWO PERSONS OR MORE
ENTIRE TABLE IS REQUIRED TO ORDER
THE OMAKASE MENU**



COLD STARTERS

-OYSTER / Pacific oyster-

NATURAL (3P)  Spring onion. Tobiko **\$12**

PONZU (3P)  Lemon soy sauce. Spring onion. Tobiko **\$13.5**

SPICY (3P)  Tabasco. Spring onion. Tobiko. Lemon soy sauce **\$13.5**

-TUNA TATAKI **\$18**

Flame-seared fresh tuna. Ponzu. Micro herb. Cucumber. Strawberry puree. Bittersweet sauce.

-WAGYU BEEF TATAKI **\$17**

Seared wagyu beef. Daikon oroshi. Ponzu. Spring onion. Micro herb. Bittersweet sauce.

-KINGFISH CARPACCIO **\$16**

Fresh hiramasa kingfish. Jalapeño. Micro herb. Yuzu ponzu.

-SALMON CRACKER(2PCS) **\$13**

Fresh salmon. Dumpling pastry. Tomato salsa. Sichimi. Tobiko. Wasabi mayo. Bittersweet sauce. Parsley.

-SPICY SASHIMI POKE **\$16**

Marinated cubed fresh Salmon. Tuna. Kingfish. Korean cho-jang. Sesame seeds. Ikura. Cucumber. Micro herb. Quinoa. Tenkatsu.

SALAD

-SOFT SHELL CRAB SALAD **\$18**

Corn floured crab. Soy ginger marinated. Mixed leaves. Tomato. Red onion. Spicy mayo. Raku dressing.

-GRILLED SALMON SALAD **\$18**

Flame seared salmon. Avocado. Red onion. Tobiko. Bittersweet sauce. Mayo. Raku dressing.

-BEETROOT PUMPKIN SALAD **\$18**

Oven cooked Japanese pumpkin. Baby beetroot. Garlic. Lemon juice. Mixed leaves. Spring onion. Balsamic ponzu.

5% surcharge applies to all menus on public holidays.
Raku izakaya's menu is designed to be shared and food is not served at the same time.
Please inform us your food allergies or dietary requirements.

 Gluten free option available  Vegetarian option available  Vegan option available



HOT STARTERS

-EDAMAME GF V VG \$7

Soy bean. Salt

-SPICED EDAMAME GF V VG \$10

Soy bean. Cinnamon stick. Red chili. Shichimi. Teriyaki sauce

-POPCORN PRAWN \$16

Tempura prawn. Sweet mayo. Bittersweet sauce. Parsley.

-AGEDASHI TOFU GF V VG \$12

Potato starched tofu. Daikon oroshi. Ginger. Spring onion. Fish flake. Tendashi.

-KINOKO BALL GF \$13.5

Button mushroom. Cooked tuna. Philadelphia cheese. Bittersweet sauce. Sweet sriracha

-NASU DENGAKU GF V VG \$13

Potato starched eggplant. Creamy yuzu miso.

-WAGYU KUSHIYAKI(2pcs) \$16

Char grilled marinated wagyu beef. Yakiniku sauce. Shallot. Sesame seed. Spring onion. Bittersweet sauce.

-SALT & PEPPER SQUID \$16

Bread crumbed squid. Raku special batter. Mayo. Parsley.

-MISO HOTATE GF \$13.5

Flame seared scallop. Shiro miso. Shredded potato. Bittersweet sauce.

-CHICKEN KARAAGE GF \$15

Soy ginger marinated. Corn floured chicken. Spicy mayo. Parsley.

-K.F.C / KOREAN FRIED CHICKEN \$16

Korean style fried chicken tossed with Korean sweet chili sauce. Almond sprinkled.

TEMPURA

-PRAWN TEMPURA (4pcs) \$16

-PRAWN & VEGETABLE TEMPURA (PRAWN 2pcs + VEGETABLE 4pcs) \$19

-VEGETABLE TEMPURA (6pcs) V VG \$15

Carrot. Zucchini. Sweet potato. Japanese pumpkin. Baby broccoli. Asparagus.

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SASHIMI

- SALMON (7pcs) ④ \$21
- KINGFISH (7pcs) ④ \$23
- TUNA (7pcs) ④ \$25
- SASHIMI YONTENMORI (11pcs) ④ \$27.5
Salmon. Tuna. Kingfish. Scallop
- SASHIMI MORIAWASE (16pcs) ④ \$39
Salmon. Tuna. Kingfish. Scallop. Ponzu oyster. Scampi. Ikura.

SUSHI

- SUSHI NANATENMORI (7pcs) ④ \$21
Salmon. Tuna. Kingfish. Scallop. Prawn. Tamago. Salmon & Tobiko
- SUSHI MORIAWASE (12pcs) ④ \$36
Salmon. Tuna. Kingfish. Scallop. Flame-seared salmon. Flame-seared wagyu beef. Flame-seared kingfish. Prawn. Tamago. Eel. Scampi. Salmon & Tobiko.
- FLAME-SEARED SALMON SUSHI (7pcs) ④ \$22
Bittersweet sauce. Mayo. Tobiko. Red onion

ROLL

- SPIDER ROLL ④ \$19
Soft shell crab. Philadelphia cheese. Cucumber. Kuro tobiko. Spicy mayo
- VOLCANO ROLL ④ \$19.5
Crab salad. Cucumber. Avocado. Creamy sauce. Scallop. Bittersweet sauce. Furikake. Tobiko. Spring onion.
- SPICY TUNA ROLL ④ \$19
Fresh tuna. Cucumber. Korean sweet chilli sauce. Kuro tobiko.
- PRAWN TEMPURA ROLL \$19
Tempura prawn. Cucumber. Avocado. Sesame seeds sprinkle. Mayo
- SALMON CHEESE ROLL ④ \$20
Cooked tuna. Avocado. Flame-seared salmon. Cheese mayo. Chilli mayo. Bittersweet sauce. Tobiko
- VEGETABLE ROLL ④ ① ② \$18
Sautéed mushroom. Mixed leaves. Cucumber. Avocado. Sesame seeds sprinkle.

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RAKU SIGNATURE DISHES (DINNER ONLY)

-WAGYU BEEF \$32

Char grilled wagyu beef striploin. Baked sweet potato and Chats potato. Broccoli. Carrot. Teriyaki butter sauce.

-BARRAMUNDI \$28

Sous vide & pan-fried barramundi fillet. Couscous salad (cucumber. Tomato. Red onion. Mint) tossed with tsuyu & teriyaki. Lemon basil vinaigrette sauce.

-PORK BELLY \$28

Twice cooked pork belly (Sous vide & Char grilled). Kimchee confit. Sesame ponzu sauce.

-SALMON \$29

Pan fried salmon. Avocado mash. Tomato. Cucumber. Spanish onion. Lemon juice. Parsley. Teriyaki reduction. Char grilled lemon wheel.

-CHICKEN \$26

Pan fried chicken. Zucchini. Carrot. Onion. Broccoli. Teriyaki sauce. Mixed leaves. Raku dressing.

-BEEF KATSU \$27

Japanese panko crumbed. Coleslaw salad. Mushroom & katsu sauce. Mixed leaves. Raku dressing.

-DUCK BREAST \$28

Marinated with garlic and dill. Sous vide and pan fried. Crispy renkon. Micro herb. Umeboshi. Mushroom polenta. Basamic teriyaki reduction.

-EDAMAME FELAFEL \$24

Deep fried mixture of Edamame. Chickpea. Spinach. Carrot. Quinoa. Shredded potato. Tartar sauce.

-SEAFOOD NABEYAKI UDON \$24

Udon noodle soup. Octopus. Squid. Prawn. Mussel. Clam. Fish cake. Spring onion. Seaweed. Poached egg and Prawn tempura.

SIDES

-MISO SOUP \$3

-STEAMED RICE \$3.5

-JAPANESE PICKLE TRIO \$7

Eggplant. Cucumber. Radish

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