

Hot Stone Rice

|  |      |
|--|------|
| Sizzling stone bowl comes with rice,miso soup  |      |
| SALMON YUKKE POT   | 26.8 |
| Marinade diced salmon,cucumber,takuan,spring onion,raw egg, nori,sesame oil,tobiko,yukke sauce               |      |
| ABURI SALMON POT   | 28.8 |
| Lightly flame grilled marinade diced salmon,cucumber,takuan,spring onion, nori,sesame oil,tobiko,yukke sauce |      |
| WAGYU BEEF POT   | 26.8 |
| Marinade minced wagyu beef,cucumber,takuan,spring onion,raw egg, nori,sesame oil,tobiko,yukke sauce          |      |
| CURRY BEEF POT   | 26.8 |
| Marinade minced wagyu beef,Japanese medium-hot curry veggies,sesame oil                                      |      |
| CURRY VEGGIE POT   | 24.8 |
| Deep fried tofu, Japanese medium-hot curry veggies,sesame oil  |      |
| CURRY CHICKEN POT  | 26.8 |
| Chicken karaage,Japanese medium-hot curry veggies,sesame oil   |      |

Hot Pot Set for 2 ppl

|  |                                    |
|--|------------------------------------|
| Cooking your meal on the table   |                                    |
| SUKIYAKI SET   | 108                                |
| Utilizes a rich,sweet broth<br>Sweet-salty broth,Wagyu beef slice 300g, veggie plate,steamed rice<br>Dipping :raw egg  |                                    |
| SHABU SHABU SET  | 98                                 |
| Cooked in the broth,the flavor is subtle<br>-Choose any two broth: Tonkotsu ,Konbu, Spicy<br>-Wagyu beef slice 300g, veggie plate,udon noodle<br>Dippings sauce: ponzu, sesame |                                    |
| + Extra:   |                                    |
| Wagyu beef slice 150g  | 24                                 |
| Seafood plate  | 35 (squid,mussels,scallops,prawns) |
| Udon noodles   | 6                                  |
| Shirataki noodles  | 5                                  |
| Veggie plate   | 20                                 |
| Tofu   | 6                                  |
| Steamed rice   | 4.8                                |
| Raw egg  | 2                                  |

Noodles & Gyoza

|   |      |
|---|------|
| SPICY CHASHU RAMEN  | 19.8 |
| Ramen noodles, Chashu pork, kimchi,ajitsuke egg, sesame,spicy broth, nori               |      |
| WAGYU BEEF RAMEN  | 19.8 |
| Ramen noodles, wagyu beef ,bamboo shoots,ajitsuke egg, sesame,tonkotsu broth, nori      |      |
| TONKOTSU RAMEN  | 19.8 |
| Ramen noodles, Chashu pork ,bamboo shoots,,ajitsuke egg, sesame,tonkotsu broth, nori    |      |
| SU UDON (v)   | 14.8 |
| Udon noodles,wakame,spring onion,konbu tsuyu broth                                      |      |
| + Extra   |      |
| Noodles   | 6    |
| Chashu pork slice   | 6    |
| Kimchi  | 4.8  |
| Half ajitsuke egg   | 2    |
| Wagyu beef slice  | 6    |
| GYOZA (6PCS)  | 12.8 |
| Pan-fried Japanese dumplings<br>Choose from pork / chicken / ebi (prawn) / vegetable(v) |      |

Sides

|  |      |
|--|------|
| VEGGIE FRIED RICE (v)  | 19.8 |
| Short grain white rice,corn,carrot,egg, spring onion,garlic pepper(for 2 ppl)<br>add Wagyu beef +8 |      |
| MISO SOUP (v)  | 3.8  |
| White miso,dashi broth,wakame,tofu,spring onion  |      |
| STEAMED RICE   | 4.8  |

Dessert

|   |      |
|---|------|
| SAKURA MOCHI  | 12.8 |
| Glutinous rice ball filled with sweet red bean paste, hot green tea |      |
| MATCHA MOCHI  | 12.8 |
| Glutinous rice ball filled with cream, hot green tea                |      |



MENU

Please note:  
(v)=Vegetarian  
for Gluten Free, Vegan, please ask our team ,If you have a food allergy,  
please inform our staffbefore you order,  
Sunday Surcharge 10%;



Small Plates

SASHIMI

- Salmon (4pcs) 12.8
- Tuna (4pcs) 14.8
- Combo (Salmon,tuna,scallop) 27.8

SUSHI

- Salmon Nigiri (6pcs) 19.8
- Aburi Salmon Nigiri (6pcs) 20.8

EDAMAME  
6.8

SEAWEED SALAD  
6.8

TUNA TATAKI

Lightly seared tuna,  
ginger ponzu sauce

22.8

WAGYU BEEF  
TATAKI

Thinly sliced seared  
wagyu beef,grated  
daikon,spring onions,gin-  
ger,sesame, ponzu sauce

19.8

EDAMAME SALAD  
(V)

Edamame, tsukemono,  
avocado,cucumber,cherry  
tomato,seaweed,  
red onion  
(add on salmon + 5 )

16.8

TAKOYAKI

Ball-shaped Japanese  
snack, filled with octopus  
dices, served with  
mayonnaise,  
katsu sauce, bonito  
flakes

11.8

FURIKAKE FRIES

Japanese style fries with  
bonito flakes,katsu  
sauce,mayonnaise

11.8

TEMPURA PLATE

Includes tempura prawn,  
pumpkin, sweet pota-  
to,zucchini, served with  
tentsuyu,daikon oroshi

22.8

CHARGRILLED  
SQUID

Chargrilled whole squid  
with teriyaki sauce,shi-  
chimi, sesame, mayon-  
naise

18.8

MISO-GLAZED  
EGGPLANT(V)

Tender broiled eggplant  
slice, sweet miso  
glaze,sesame  
Add-on: steamed rice 3,  
miso soup 2

18.8

KARAAGE  
CHICKEN

Deep fried bite size  
chicken pieces  
tartar sauce /  
mayonnaise /  
sweet chili

14.8

KATSU  
WAGYU BEEF

Deep fried breaded  
wagyu beef fill with  
cheese , katsu sauce  
Add-on: steamed rice 3,  
miso soup 2

20.8

EBI MAYO  
HOTATE

Deep fried  
scallop,prawn,lemon  
miso mayonnaise

22.8

OKONOMIYAKI  
(V)

Japanese savory pancake  
filled with cabbage,on-  
ion,potato, top with  
Okonomiyaki sauce,may-  
onnaise,aonori

12.8

TERIYAKI  
CHICKEN

Chicken thigh filet,teriya-  
ki sauce,sesame  
Add-on: steamed rice 3,  
miso soup 2

18.8

WAGYU BEEF  
STEW

Wagyu beef tendon,  
miso, onion  
Add-on: steamed rice 3,  
miso soup 2

24

AGEDASHI TOFU  
(V)

Deep fried tofu cubes,-  
dashi broth,daikon  
oroshi,spring onion

11.8

YAKITORI  
(2 PCS)

Chargrilled chicken thigh  
skewers with teriyaki  
sauce, sesame

10.8

KATSU  
CHICKEN

Deep fried breaded  
chicken breast , katsu  
sauce  
Add-on: steamed rice 3,  
miso soup 2  
+Japanese medium-hot  
curry veggies 3.8

18.8

GRILLED UNAGI

Chargrilled eel, teriyaki  
sauce, tsukemono  
Add-on: steamed rice 3,  
miso soup 2

26

Stonegrill



Experience cooking your meal on hot (400 degree) volcanic stone;  
The high temperature seals in all the natural juice and nutrients, enhancing  
the full flavors and tenderness.

The stone is volcanic granite and has a prime cooking time of 30 minutes.  
It remains hot for over one hour, allowing you to eat at leisure, whatever your  
preference.

Please allow the meat sits on stone 2-3 minutes before turn it over

COMBINATION GRILL

49

Wagyu beef,salmon,scallop,Wagyu beef enoki wrap,cheesy sausages,Seasonal vegetables  
Dipping :garlic steak sauce, sesame sauce,sesame-salt dipping

WAGYU BEEF GRILL

49

Wagyu chuck steak 200g,seasonal vegetables  
Dipping :garlic steak sauce, sesame sauce,sesame-salt dipping

OCEANIA

46

Salmon,squid,mussels,scallops,prawns,seasonal vegetables  
Dipping :garlic steak sauce, sesame sauce,sesame-salt dipping

+ADD-ON TO YOUR GRILL:

|             |           |                 |    |
|-------------|-----------|-----------------|----|
| Scallop     | 8(2pcs)   | Wagyu beef 100g | 18 |
| Prawn       | 10 (2pcs) | Cheesy Sausage  | 3  |
| Squid       | 8         | Veggie plate    | 8  |
| Salmon 100g | 15        | Steamed rice    | 3  |

Please do not touch the stone by hand