

NIGIRI SUSHI

Our sushi is made with premium Koshihikari rice
from South-Uonuma, Niigata

MATSU Nigiri

10 kinds sushi

78

TAKE Nigiri

7 kinds sushi

58

UME Nigiri

5 kinds sushi

38

SASHIMI

RIZU Sashimi Platter

Signature sashimi platter with selected fish

78

5 kinds sashimi (2pcs each)

58

3 kinds sashimi (2pcs each)

38

*For A La Carte Sushi and Sashimi
please check with our team

WAGYU STEAK

SNOW-AGED WAGYU BEEF

Niigata, Japan

Our beef is aged using a unique process known as Yukimuro, or snow-aging, a traditional Japanese method of natural preservation where the beef is aged for 30 days to enhance its flavour and texture.

200g / 150g / 100g

98 / 78 / 58

SAUCES

Pepper sauce / Black garlic paste

SIDES

Shishito peppers / Bamboo shoot / Grilled mushroom

Brussel sprouts / Asparagus / Sweet potato

White Koshihikari rice (*South-Uonuma, Niigata*)

6 each

Prices exclude 10% service charge and GST

A LA CARTE

Classic house salad

Refreshing crisp lettuce and baby tomatoes tossed with herbs and wafu radish dressing

8

Komatsuna goma-ae

Traditional Japanese mustard spinach with sesame dressing

8

Seared tuna tataki

Seared tuna sashimi with wafu sauce and sesame

15

Carpaccio

Daily market fish seasoned with ponzu vinaigrette

15

Signature fish of the day

Grilled to perfection with saikyo-miso sauce

35

Sushi roll (6pcs)

Signature roll filled with daily market fish

18

Homemade ice cream

Matcha green tea ice cream with sweet azuki red bean

10