



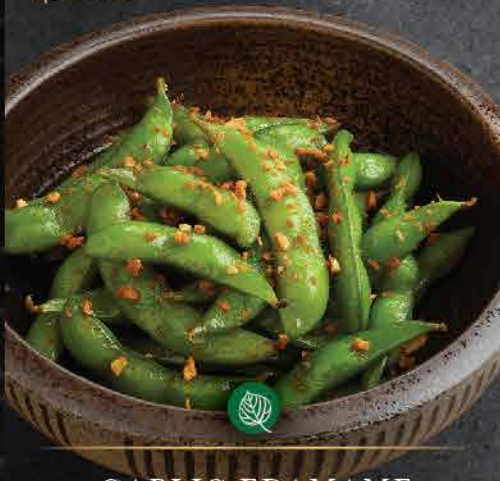
EN DINING

IZAKAYA MENU

居酒屋

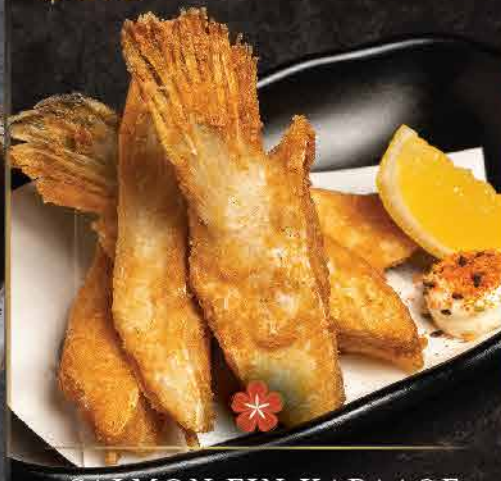


\$5.5



GARLIC EDAMAME
*Stir-fried Japanese soybeans
with crispy garlic*

\$6.8



SALMON FIN KARAAGE
Deep-fried salmon fin (5 pcs)

\$6.8



SHISAMO KARAAGE
Deep-fried smelt fish fritters (3 pcs)

\$10



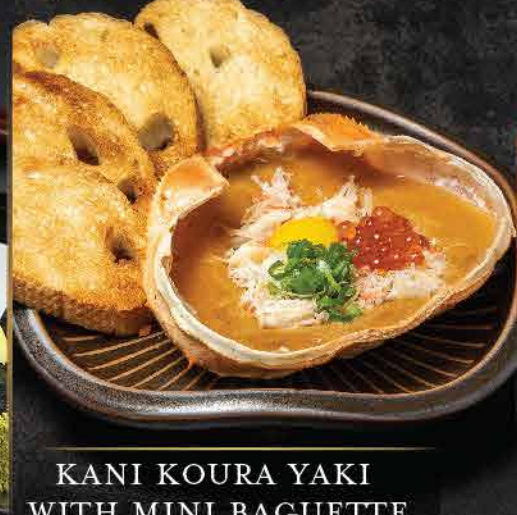
MEHIKARI KARAAGE
Deep-fried green eyes fish

\$8



KAWAEBI KARAAGE
Deep-fried river shrimps

\$15.8



**KANI KOURA YAKI
WITH MINI BAGUETTE**
*Grilled crab roe with miso in crab shell,
served with mini baguette slices*

\$5



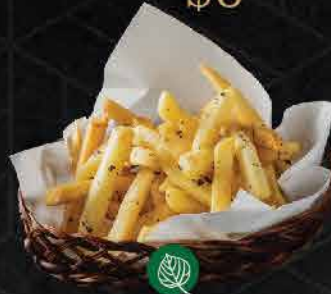
**SHINJYAGA GARLIC
SHOYU**
*Fried potatoes with shoyu
butter & furikake*

\$9



ASARI SAKAMUSHI
*Steamed Japanese clams
with sake and butter*

\$8



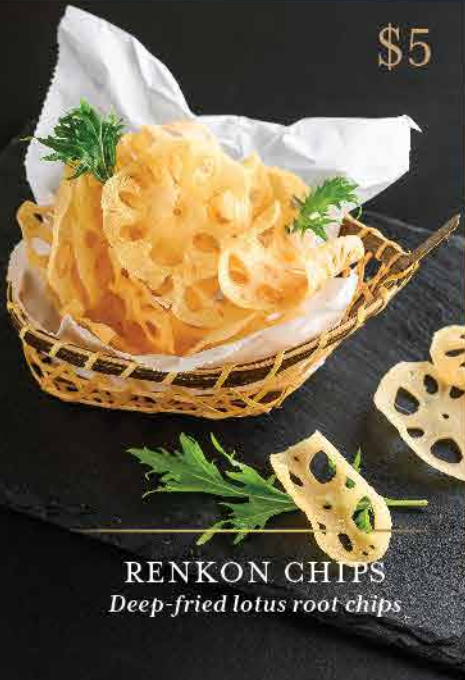
TRUFFLE FRIES
*French fries with
truffle sauce*

\$12



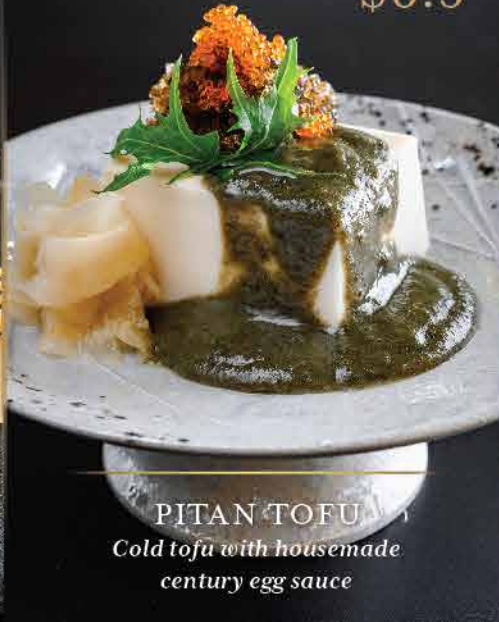
ANKIMO PONZU
*Monkfish liver in
ponzu sauce*

\$5



RENKON CHIPS
Deep-fried lotus root chips

\$6.5



PITAN TOFU
Cold tofu with housemade century egg sauce

\$6.8



CREAMY POTATOES WITH TOBIKO
Creamy potato salad topped with tobiko

\$16.5



TRUFFLE KUROBUTA NIKU NO HOHO
Braised and grilled pork cheek with truffle sauce

\$8



TEBASAKI KARAAGE (3PCS)
Deep-fried Japanese style chicken wings, served with mayonnaise and togarashi

\$7.5



HAKATA ABURI MENTAICO TAMAGOYAKI
Japanese omelette with spicy codfish roe and mayonnaise

\$5



BUTTER CORN
Sweet corn with butter

\$5



MOZUKU SU
Okinawa seaweed served with shiquasa jelly drizzled with Japanese sweet vinegar

\$8



MENTAICO TAKO WASABI
Mentaiko tako wasabi served with nori

\$10



IKA KARAAGE
Deep-fried Japanese squid ring, served with mayonnaise and shichimi



RECOMMENDED



VEGETARIAN FRIENDLY

HIGHBALL

MADE WITH JIM BEAM

TOP UP \$2 FOR SUNTORY KAKUBIN WHISKY

CLASSIC	\$12
YUZU	\$13
PEACH	\$13
CRANBERRY	\$13
LIME	\$13
MANGO	\$13

BEER

SAPPORO PREMIUM LAGER
FULL PINT (500ML) \$15 HALF PINT (300ML) \$9
SAPPORO PREMIUM BLACK
FULL PINT (500ML) \$15 HALF PINT (300ML) \$9



SAKES

HOUSE SAKE

TOMIOH GIN NO TSUKASA JUNMAI DAIGINJO (COLD) (SMV +4)

Brewed with high-quality rice, fragrant with light rice taste

300ML \$45 | 180ML \$30 | 100ML \$18

IMAYO TSUKASA JUNMAI (COLD) (SMV +4)

Refreshing aroma and clean taste

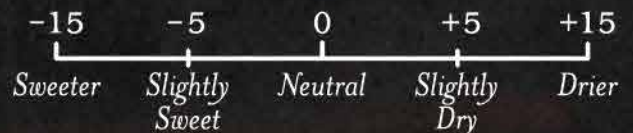
300ML \$38 | 180ML \$24 | 100ML \$13

HAKUSHIKA NADAJIKOMI (HOT) (SMV +4)

Slightly dry over the throat with a refreshing aftertaste

300ML \$30 | 180ML \$20

SAKE METER VALUE (SMV)



FOR FULL SAKE LIST,
PLEASE APPROACH OUR FRIENDLY STAFF

HAPPY HOUR PROMO

1 FOR 1 HIGHBALLS

All day daily

CLASSIC JIM BEAM HIGHBALL \$12 (U.P. \$24)

SUNTORY KAKUBIN HIGHBALL \$14 (U.P. \$28)



PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GST.
PHOTOS ARE FOR ILLUSTRATION ONLY. CROCKERY MAY VARY.