














## Small dishes

<b>Hokkaido Croquette (2)</b>	<b>14</b>	<b>Gyoza (5)</b>	<b>14</b>
Mashed potatoes with minced beef, onion, bread crumbs		Pan fried Japanese prawn dumplings	
<b>Takoyaki (5)</b>	<b>13</b>	<b>Ika Poko Poko</b>	<b>16</b>
Fried octopus ball with Okonomiyaki sauce and mayo		Fried squid tentacles served with wasabi mayo	
<b>Karaage Chicken (5)</b>	<b>14</b>	<b>Edamame</b>  /VEGAN/GF	<b>8</b>
Japanese style fried chicken with mayo and mustard		Steamed young soybean	
<b>Agedashi Tofu (4)</b>  /VEGAN option	<b>12</b>	<b>Soft Shell Crab</b>	<b>14</b>
Light fried tofu served in Dashi sauce with spring onions, and seaweed		Crispy-fried Japanese style soft shell crab	
<b>Golden Glazed Eggplant</b>  /VEGAN option	<b>16</b>	<b>Renkon Chips</b>  /VEGAN/GF	<b>10</b>
Grilled eggplant sliced in half, scored and brushed with sweet & savory miso sauce and sesame		Deep fried lotus roots	
		<b>Sweet Potato Chips</b>  /VEGAN option	<b>12</b>
		Fried sweet potato with house-made garlic mayo dip	

## Signature House-Made Japanese Curry Rice

Our unique, rich and savory curry is crafted with 24-hour slow-cooked beef broth (vegetable broth also available for vegetarian/vegan option). Made with a blend of variety ingredients, including fresh vegetables and aromatic spices, our curry delivers a smooth texture with complex flavor. Perfectly balanced and served with Japanese steamed rice and your choice of toppings, it's a delightful experience for everyone to enjoy.

### Choice of Protein

<b>Roasted Maryland Chicken</b>	<b>32</b>	 <b>Slow-cooked Beef Stew</b>	<b>30</b>
<b>Slow-cooked Red Wine Soft Bone Pork</b>	<b>30</b>	<b>Veggies Katsu (Broccoli, Pumpkin, Eggplant)</b> 	<b>27</b>
<b>Pork Katsu</b>	<b>28</b>	 <b>Lava Egg</b> 	<b>27</b>
 <b>Chicken Katsu</b>	<b>28</b>	<b>Teriyaki sauce glazed Fried Tofu</b>  /VEGAN option	<b>27</b>
<b>Karaage Chicken</b>	<b>28</b>	<b>Stir fried Mixed Mushroom w/ Japanese sauce</b>  /VEGAN option	<b>27</b>
<b>Prawn Katsu</b>	<b>28</b>	<b>Seafood (Mussel, Prawn, Squid, Scallop)</b>	<b>32</b>
 <b>Japanese Style Beef Hamburg</b>	<b>30</b>		

 Or customise with our tasty toppings

**Call me Combo (select 2 choices)** **36**

**Call me Super Combo (select 3 choices)** **40**

(Roasted Maryland Chicken or Seafood +4)

\* Udon noodle option available (instead of rice) **+ 3**

\* Add Mozzarella cheese torch for more umami taste **+ 3**

\* Add Truffle seasoning **+ 3**

- Please inform our friendly staff of any food allergies or dietary preferences. -

A 10% surcharge applies on Sundays and 15% on public holidays to help support fair wages for our team under new award rates. We truly appreciate your understanding and continued support.



## Katsu Set



Deep fried cutlet with Japanese bread crumbs (Panko), serve with Japanese steamed rice, finely shred cabbage, miso soup, rich tangy sweet Tonkatsu sauce and Sesame mayo

### Choice of Katsu

<b>Pork Katsu</b>	<b>28</b>
<b>Chicken Katsu</b>	<b>28</b>
<b>Prawn Katsu</b>	<b>28</b>
<b>Menchi Katsu (Beef Hamburg)</b>	<b>30</b>
<b>Veggies Katsu</b>	<b>27</b>
<b>Katsu Combo Set (select 2 choices)</b>	<b>34</b>
<b>Katsu Super Combo Set (select 3 choices)</b>	<b>38</b>

## Donburi



Japanese steamed rice topped with silky egg, crumbed cutlet simmered in a savory Dashi-based sauce, finely shredded cabbage

<b>Unagi (Eel) Don</b>	<b>28</b>
<b>Pork Katsu Don</b>	<b>24</b>
<b>Chicken Katsu Don</b>	<b>24</b>
<b>Prawn Katsu Don</b>	<b>24</b>
<b>Veggies Katsu Don</b>	<b>24</b>
<b>Oyakodon</b> <small>GF option</small>	<b>24</b>
<b>Mixed Mushroom Don</b> <small>VEGAN/ GF option</small>	<b>24</b>
<b>Side: Japanese steamed rice</b>	<b>4</b>
<b>miso soup</b>	<b>4</b>
<b>cabbage salad</b>	<b>5</b>

## Noodle Lover

### Ramen



Inspired by modern ramen craftsmanship, the broth blends pork and chicken bones to create a rich, smooth, and deeply savory flavor.

<b>Kuro-Mayu Shoyu Ramen</b>	<b>28</b>	<b>Seafood Yume Ramen</b>	<b>30</b>
Roasted Pork Belly (Chashu), Ajitama, mayu, sweet corn, bok choy, seaweed, spring onions, fried onion		Scallop, Prawn, Mussel, prawn oil paste, Herbs, Bok choy, spring onions	
<b>Tokusen Gyu Ramen</b>	<b>28</b>	<b>Katsu Ramen</b>	<b>27</b>
Slow-cooked Beef stew, Ajitama, sweet corn, bok choy, seaweed, spring onions, fried onion		Ramen noodle soup, choice of <i>Chicken Katsu/ Pork Katsu/Prawn Katsu</i> , Ajitama, seaweed, spring onions	
<b>Maji TanTan Ramen</b>	<b>27</b>	<b>Miso Plant base ramen</b> / VEGAN	<b>27</b>
Tasty Minced pork, Spicy paste, Ajitama, fungus, bokchoy, seaweed, spring onions		A smooth soy milk-based broth served with glazed teriyaki fried tofu, corn, renkon, bok choy, spring onion, fried onion, seaweed	

### Udon



<b>Udon Noodle Soup</b>	<b>27</b>
Choice of <i>Chicken Katsu/Pork Katsu/Prawn katsu/Veggies Katsu</i> , bonito flakes, seaweed, spring onions	
<b>Ebi Yaki Udon</b>	<b>30</b>
Stir-fried Udon noodle, prawn, bacon, cabbage, carrot, onion with our house-made sauce (sweet, savory and smoky flavors)	
<b>Creamy Cabonara Udon</b>	<b>32</b>
Udon noodle, bacon, mushroom, egg, cheese, Tobiko (fish egg), nori with creamy sauce	

<b>Adding:</b>	<b>Ramen Noodle</b>	<b>5</b>	<b>Ajitama (shoyu egg)</b>	<b>3.5</b>
	<b>Fungus</b>	<b>3</b>	<b>Chashu Pork</b>	<b>8.5</b>
	<b>Stewed Beef</b>	<b>9</b>	<b>Chili oil</b>	<b>1</b>

## Today's Special Dessert



**Strawberry Daifuku with Matcha Ice-cream**

**16**

