



Chapter 4

YAKI MONO  
AGE MONO  
&  
HOT DISHES



Tsukune



## YAKI MONO (GRILLED ITEMS)

<b>Tsukune</b> (per stick) ★	7
Grilled chicken ball with bonito flakes and mayonnaise topping	
<b>Tebasaki</b>	9
Grilled chicken wings	
<b>Shake Shioyaki</b>	16
Grilled salmon with salt	
<b>Tori Teriyaki</b>	16
Grilled chicken with teriyaki sauce	
<b>Shake Teriyaki</b>	18
Grilled salmon with teriyaki sauce	
<b>Yaki Mentaiko Jumbo Ebi</b>	19
Grilled King Prawn with Mentaï Sauce	
<b>Shake Mentaï Kabayaki</b> ★	23
Grilled salmon with mentaï sauce	
<b>Unagi Kabayaki</b>	32
Grilled eel	
<b>Hamachi Kama</b>	38
Grilled yellow tail cheek with sea salt	

★ Popular ✈ Chef's Recommendation

\* Prices are subject to 10% service charge and prevailing Government taxes



Soki Nitsuke



## AGE MONO & HOT DISHES

### AGE MONO (DEEP FRIED ITEMS)

<b>Pumpkin Koroke</b> Deep-fried mashed pumpkin & vegetables	8	<b>Fried Chicken Joint Wing</b> Deep-fried chicken joint wings	11
<b>Tori Yasai Gyoza</b> ★ Deep-fried chicken & vegetable dumplings	8	<b>Ebi Fry</b> Deep-fried prawns	13
<b>Agedashi Tofu</b> Deep fried tofu with dashi sauce	8	<b>Kurobuta Katsu</b> Lightly breaded and deep-fried pork (black pig) cutlet, served with Tonkatsu sauce	18
<b>Tori Karaage</b> Deep-fried boneless chicken meat	11	<b>Soft Shell Crab</b> Deep-fried soft shell crab, with vegetable accompaniments	28

### HOT DISHES

<b>Gohan</b> Steamed Japanese short-grained rice	3	<b>Beef Yakiniku</b> Pan-fried beef with onions, carrots, mushrooms & Yakiniku sauce	23
<b>Miso Soup</b> Traditional Japanese bean paste soup	6	<b>Soki Nitsuke</b> ★✈ Soft-boned stewed pork	26
<b>Chawan Mushi</b> ★ Steamed egg custard	8	<b>Uni Chawan Mushi</b> Sea urchin on steamed egg custard	28
<b>Ikura Chawan Mushi</b> Salmon roe on steamed egg custard	18	<b>Saikoro Steak</b> Pan-fried Japanese Wagyu (A5 grade) cube steak with mushrooms	49

★ Popular ✈ Chef's Recommendation

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