



Chapter 4

YAKI MONO
AGE MONO
&
HOT DISHES





YAKI MONO (GRILLED ITEMS)

Tsukune (per stick) ★	7
Grilled chicken ball with bonito flakes and mayonnaise topping	
Tebasaki	9
Grilled chicken wings	
Shake Shioyaki	19
Grilled salmon with salt	
Tori Teriyaki	19
Grilled chicken with teriyaki sauce	
Yaki Mentaiko Jumbo Ebi	19
Grilled King Prawn with Mentaï Sauce	
Shake Teriyaki	21
Grilled salmon with teriyaki sauce	
Shake Mentaï Kabayaki ★	25
Grilled salmon with mentaï sauce	
Unagi Kabayaki	35
Grilled eel	
Hamachi Kama	38
Grilled yellow tail cheek with sea salt	

★ Popular ✈ Chef's Recommendation

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



Saikoro Steak



AGE MONO & HOT DISHES

AGE MONO (DEEP FRIED ITEMS)

Pumpkin Koroke Deep-fried mashed pumpkin & vegetables	8	Geso Karaage Deep fried squid tentacles	15
Tori Yasai Gyoza ★ Deep-fried chicken & vegetable dumplings	9	Fried Chicken Joint Wing Deep-fried chicken joint wings	15
Agedashi Tofu Deep fried tofu with dashi sauce	9	Ebi Fry Deep-fried prawns	15
Tori Karaage Deep-fried boneless chicken meat	15	Soft Shell Crab Deep-fried soft shell crab, with vegetable accompaniments	36

HOT DISHES

Gohan Steamed Japanese short-grained rice	3	Beef Yakiniku Pan-fried beef with onions, carrots, mushrooms & Yakiniku sauce	28
Miso Soup Traditional Japanese bean paste soup	6	Ikura Chawan Mushi Salmon roe on steamed egg custard	28
Chawan Mushi ★ Steamed egg custard	8	Uni Chawan Mushi Sea urchin on steamed egg custard	38
Soki Nitsuke ★✈ Soft-boned stewed pork	26	Saikoro Steak ✈ Pan-fried Japanese Wagyu (A5 grade) cube steak with mushrooms	49

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