

Please note that we serve Otooshi, which is a cover charge for cabbage/sauce at \$3.00 per pax.

串カツ

Kushikatsu

Oil blend contains Beef.



ASSORTED SKEWERS

5 Skewers

**Asparagus, Lotus Root,
Beef, Pork, and Onion**

\$8.00



HOW TO ENJOY THE SAUCE

RULES & ETIQUETTE

1. No Double Dipping.

Only dip the skewers into the sauce once, before biting.

2. No Utensils in the sauce.

Please use your hands to dip the cabbage into the sauce.

3. Please use the cabbage to scoop the sauce onto your plate.



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Kushikatsu

Oil Blend contains beef.

\$1.00
each



Eggplant



Potato



Lady's Finger



Garlic



Onion



Sweet Potato



Mini Tomato



Lotus Root

*All pictures are for reference only *All prices are subject to 7% GST

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串カツ

Kushikatsu

Oil Blend contains beef.

\$1.50
each



Chicken



Pork



Asari Clam



Shiitake Mushroom



Quail Egg



Braised Pork



Aji Mackerel



Chikuwa Fish Cake



Cookies & Cream



Banana

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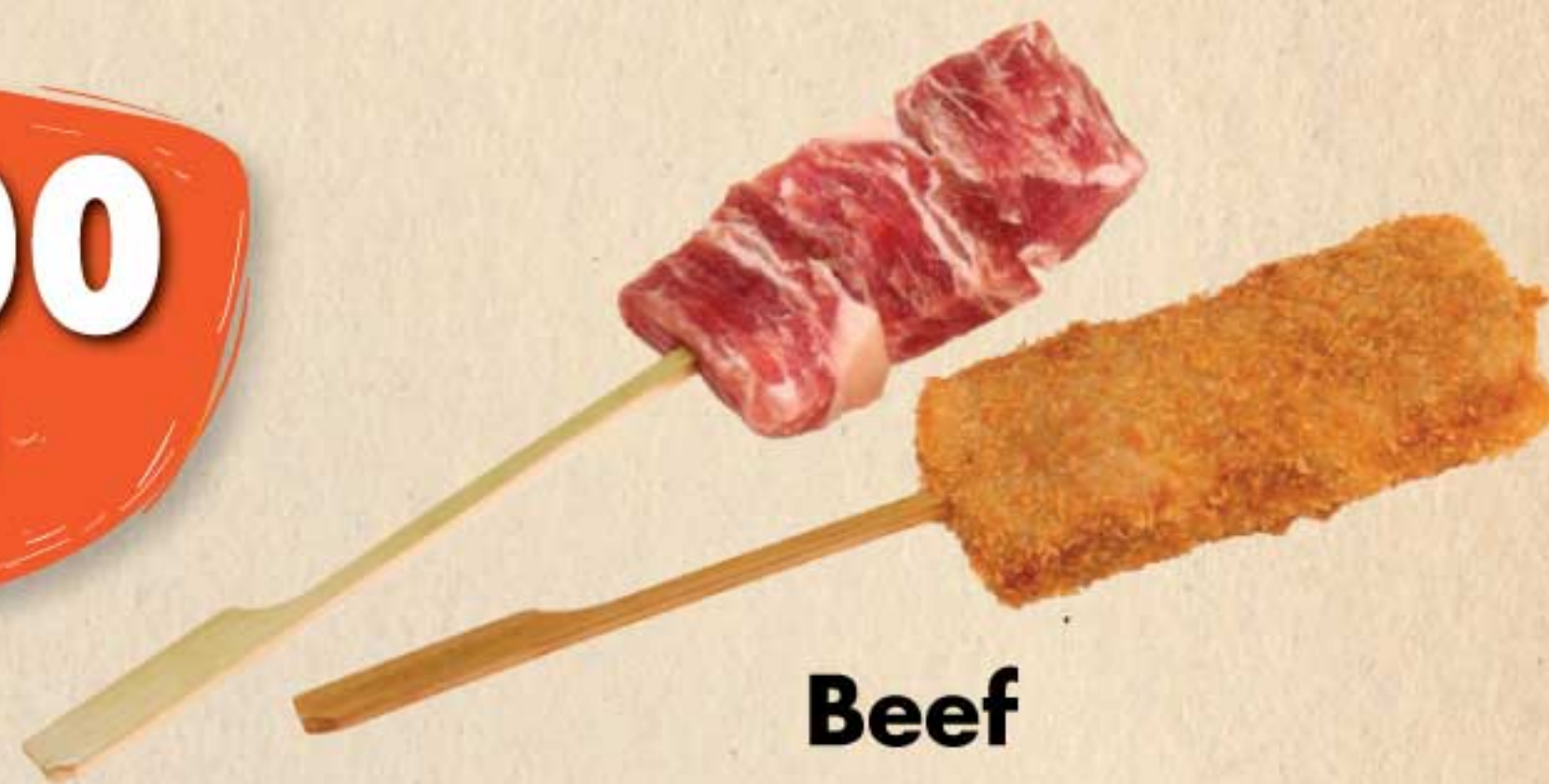
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串カツ

Kushikatsu

Oil Blend contains beef.

\$2.00
each



Beef



Avocado



Bacon Cheese



Marinated Egg



Cheese



Eringi Mushroom



Shrimp



Sausage

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串カツ

\$2.50
each

Kushikatsu

Oil Blend contains beef.



Oyster



Salmon



Asparagus



Tuna



Scallop



Octopus

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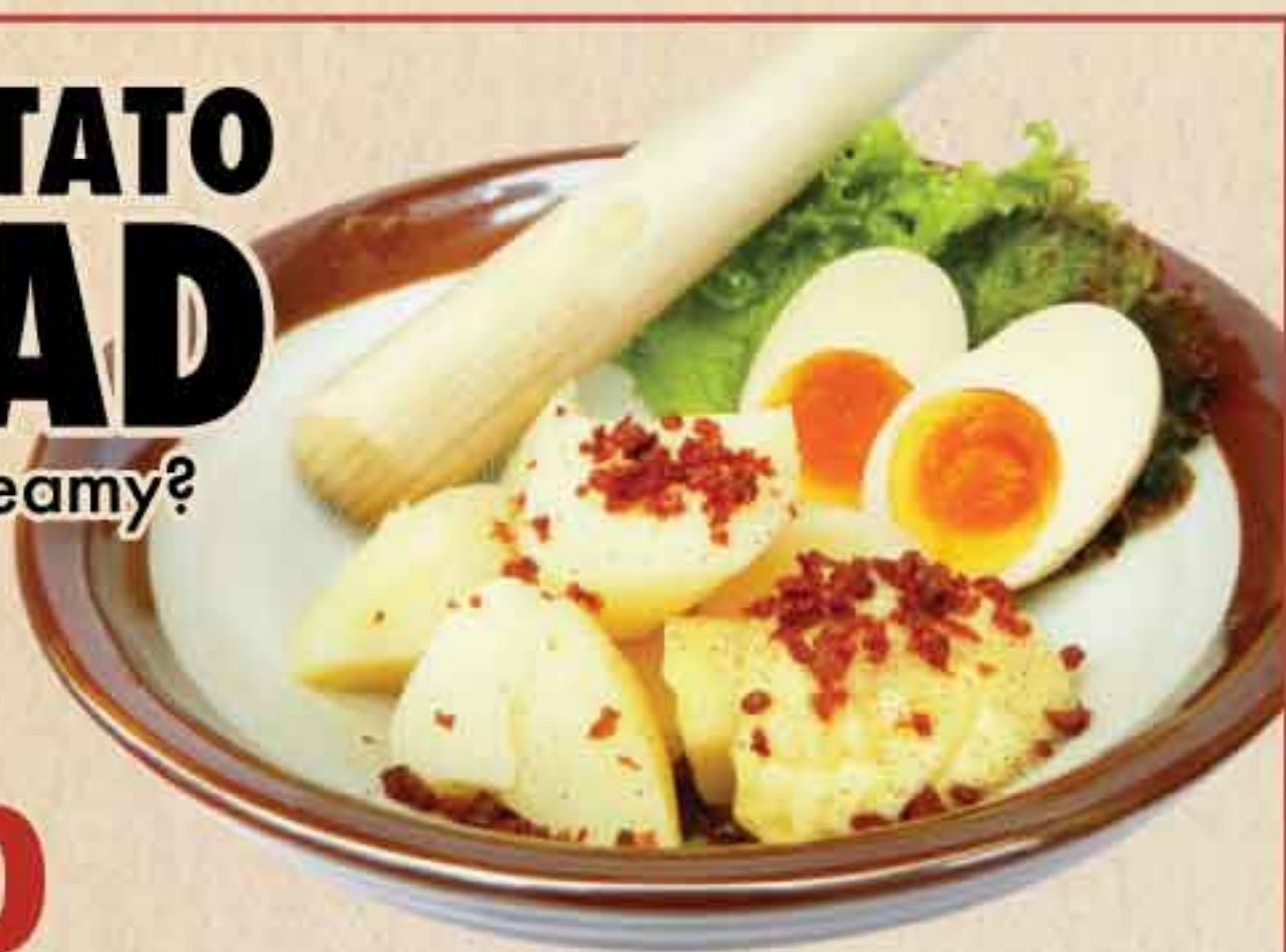
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サラダ **SALAD**

DIY POTATO SALAD

Chunky or creamy?
Enjoy your potato salad your way!

\$8.00



FRESH TOMATO

Freshly sliced cold tomato

\$5.00



MACARONI SALAD

Homemade macaroni, egg and mayonnaise salad

\$6.00



QUICK クイックメニュー **APPETIZER**

MORO KYU

Sliced cucumber with barley miso dip

\$5.00



SHIRASU OROSHI

Grated radish and boiled white bait

\$5.00



EDAMAME

Steamed green soy beans

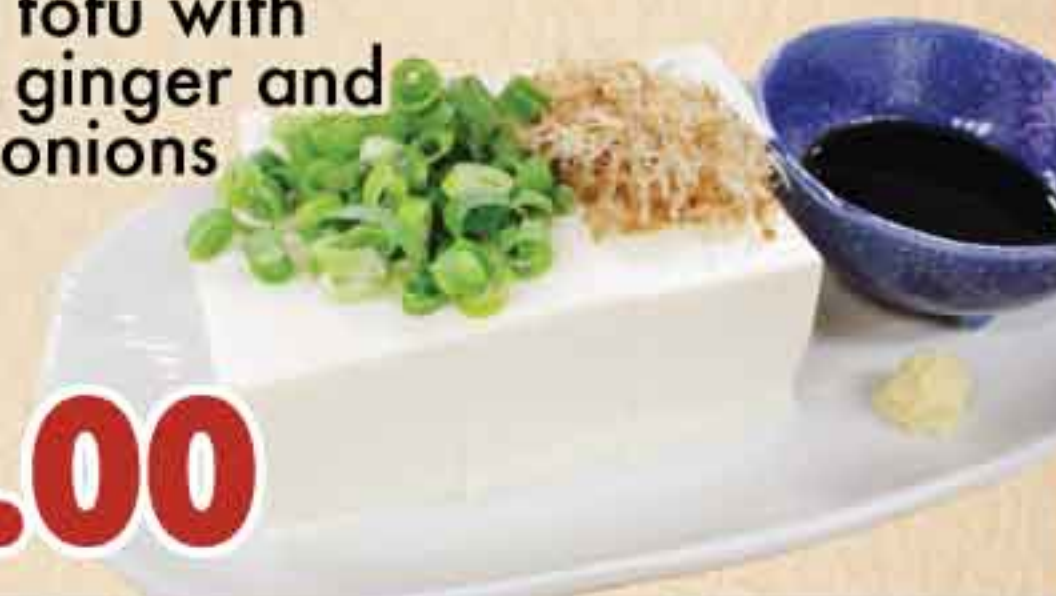
\$5.00



HIYAYAKKO

Simple tofu with grated ginger and spring onions

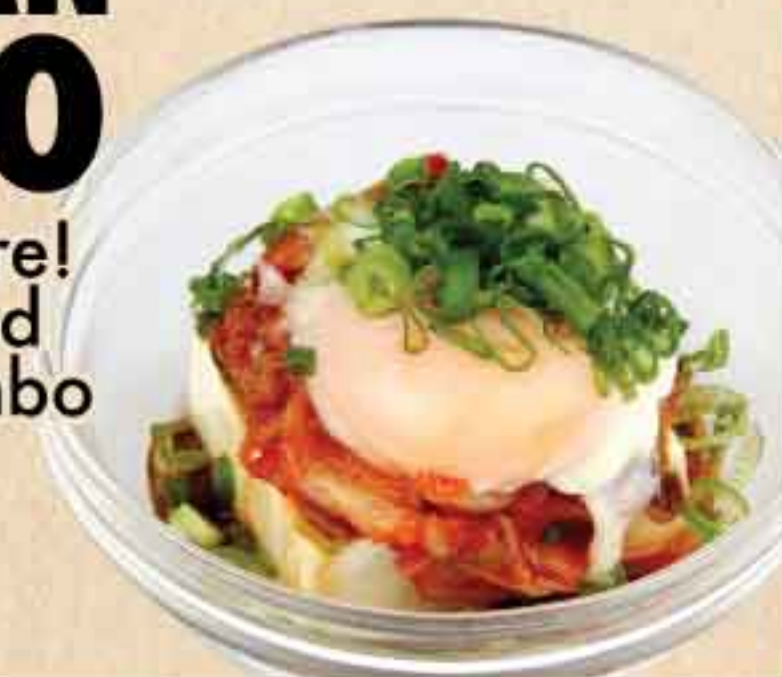
\$5.00



BAKUDAN YAKKO

Amazing texture! Tofu, kimchi and onsen egg combo

\$6.00



DAIKON SAPPARI ZUKE WITH YUZU AND KAZUNOKO

Pickled radish with herring roe and yuzu citrus

\$5.00



KIMCHI

Korean fermented spicy white cabbage

\$3.00



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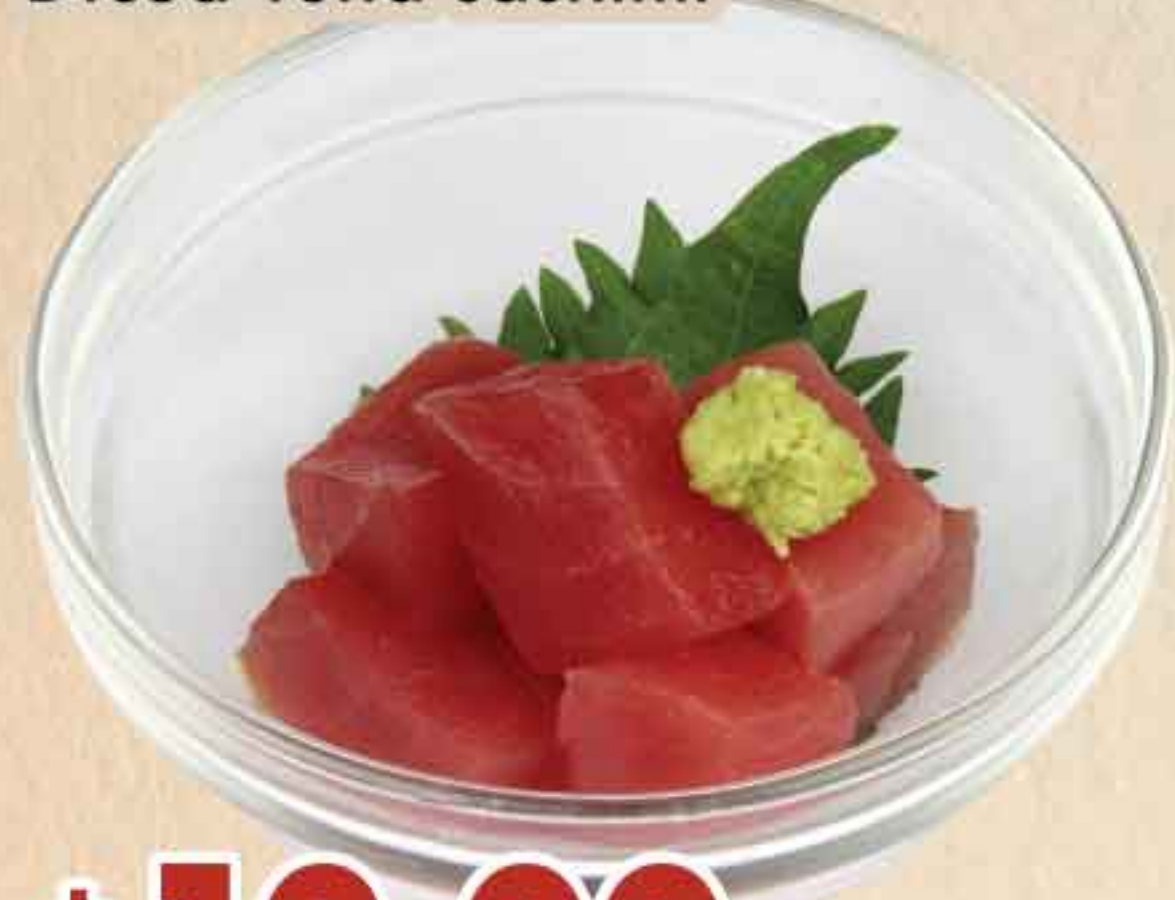
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BUTSU ぶつ刺身 SASHIMI

JAPANESE PUBLIC HOUSE STYLE

MAGURO BUTSU

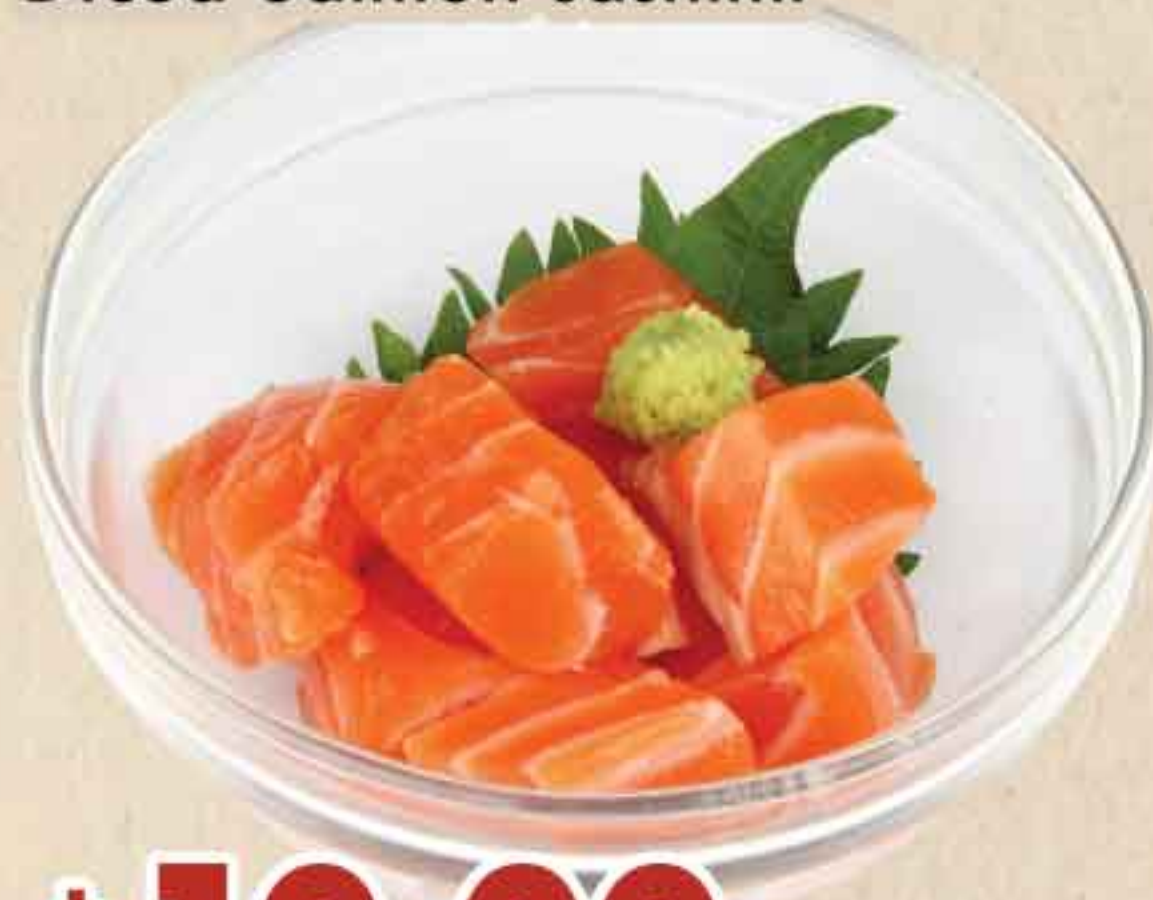
Diced Tuna sashimi



\$ 10.00

SALMON BUTSU

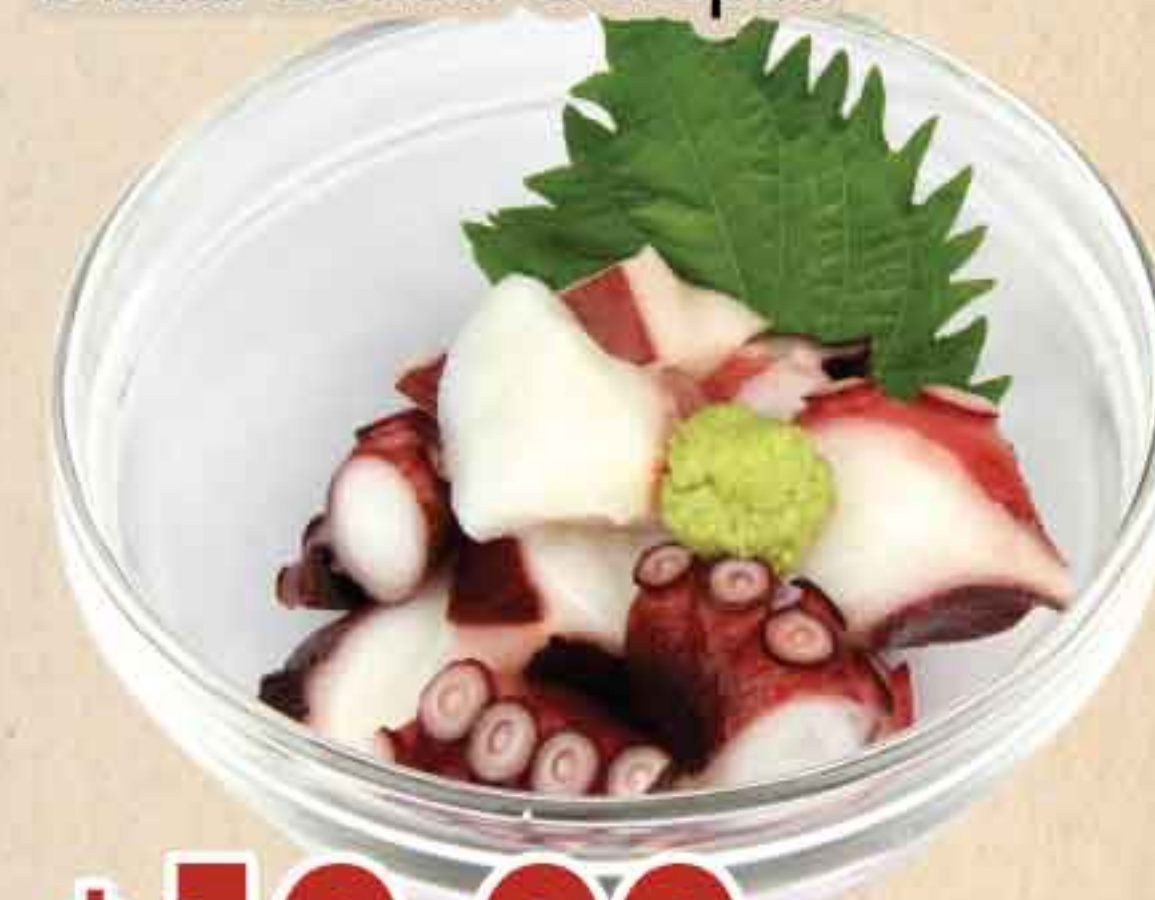
Diced Salmon sashimi



\$ 10.00

TAKO BUTSU

Diced boiled Octopus



\$ 10.00

MAGURO YAMAKAKE

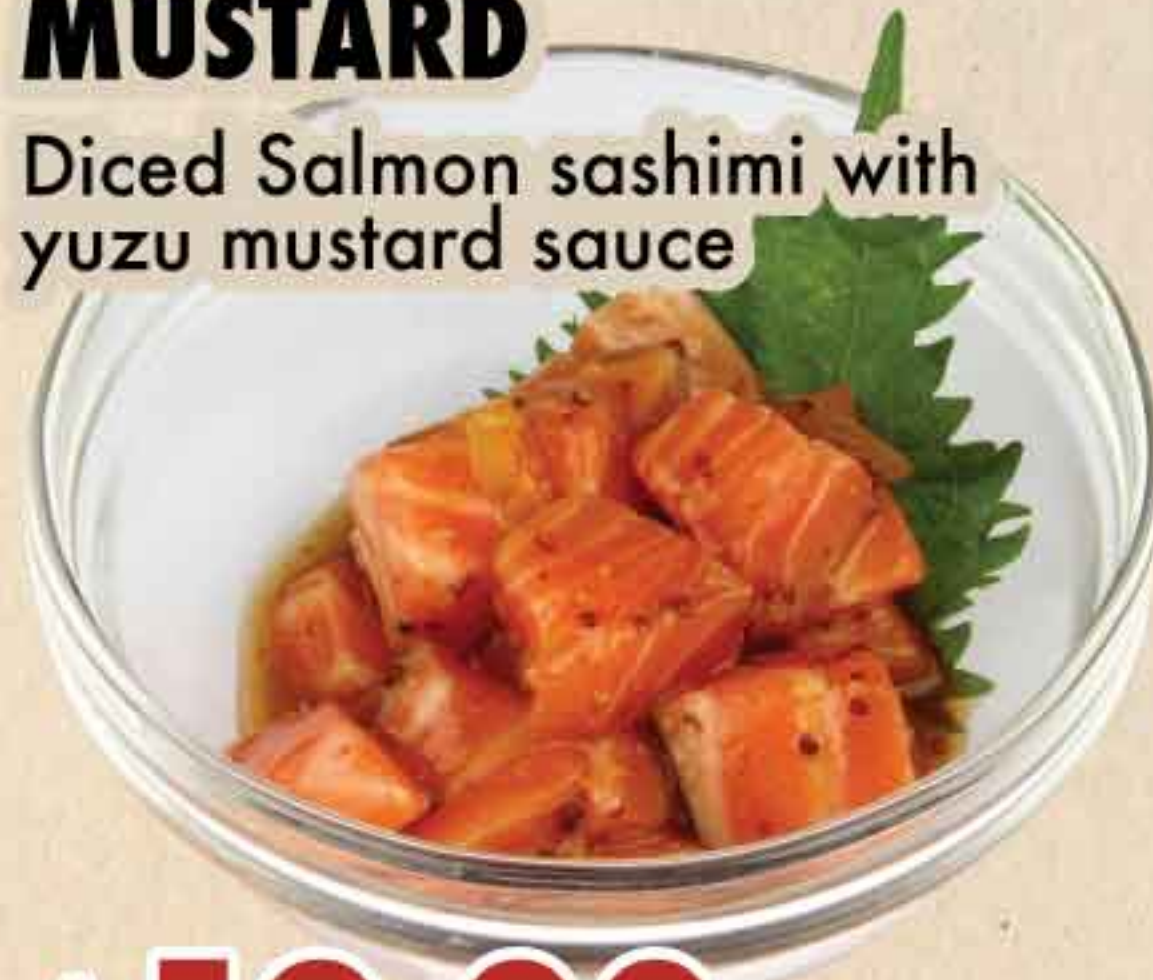
Diced Tuna with silky yam.
Enjoy with soy sauce.



\$ 12.00

SALMON YUZU MUSTARD

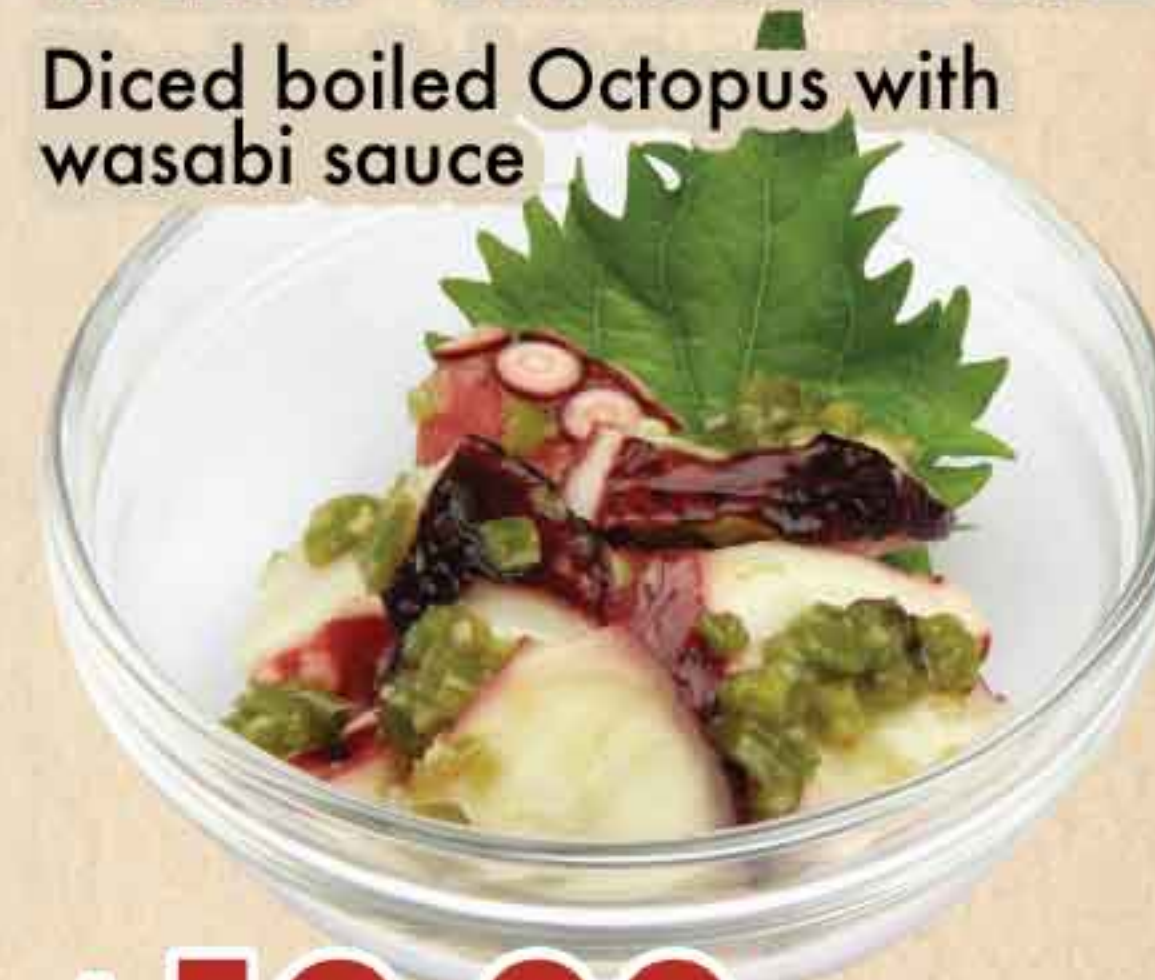
Diced Salmon sashimi with
yuzu mustard sauce



\$ 12.00

TAKO WASABI AE

Diced boiled Octopus with
wasabi sauce



\$ 12.00

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一品メニュー **HOT APPETIZER**

Oil blend contains Beef.

CHEESE PEIYAKI

Pan-fried eggs and cheese served with spring onions and mayonnaise

*Unique
Osaka taste!*



\$8.00

UMAKARA BUTA MORI

Delicious spicy pork stir-fried with soy sauce and chilli pepper



\$8.00

YAKI UDON

Stir-fried udon with pork belly and vegetables



\$8.00

ODEN MORIAWASE

Stewed konjac, radish, chikuwa and beef tendon in bonito broth



\$12.00

AUST. WAGYU HORUMON ITAME

Australian Wagyu beef offal stir-fried in a savoury sauce.



\$12.00

NINNIKU MARUAGE

Two whole garlic deep fried and served with original miso sauce



\$6.00

HOMEMADE ATSUAGE

Deep fried tofu in original blend oil (contains beef)



\$6.00

BUTA KAKUNI

Tender pork chunks stewed in mild soy sauce base



\$6.00

TORI KARAAGE

Fried marinated chicken bites



\$8.00

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Please note that we serve Otooshi, which is a cover charge for cabbage/sauce at \$3.00 per pax.

CHIRITORI HOTPAN

Chiritori means "Dust Pan"!

This hot pan shape resembles a dust pan.

Sliced beef or pork, beef offal, and a big serving of vegetables with Spicy Miso soup.

BEEF CHIRITORI HOT PAN

\$18 (small)
2 pax

\$34 (large)
4 pax



Topping for Hot Pan

■ Additional Offal	\$7.00	■ Additional Sliced Pork	\$4.00
■ Additional Sliced Beef	\$6.00	■ Additional Bean Sprouts	\$2.00
■ Additional Onion	\$2.00	■ Additional Nira Chives	\$2.00
■ Tofu	\$3.00	■ Tomato	\$3.00
■ Egg	\$1.00	■ Onsen Egg	\$2.00
■ Cheese	\$5.00	■ Rice	\$4.00
■ Udon	\$4.00	■ Zosui Set	\$5.00
■ Cheese Risotto Set	\$7.00		

Perfect to finish
off a hot pan
**CHEESE CURRY
RISOTTO \$7.00**



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CHIRITORI HOTPAN

Chiritori means "Dust Pan"!

This hot pan shape resembles a dust pan.

Sliced beef or pork, beef offal, and a big serving of vegetables with Spicy Miso soup.

PORK CHIRITORI HOT PAN

\$16 (small)
2 pax

\$30 (large)
4 pax



Topping for Hot Pan

■ Additional Offal	\$7.00	■ Additional Sliced Pork	\$4.00
■ Additional Sliced Beef	\$6.00	■ Additional Bean Sprouts	\$2.00
■ Additional Onion	\$2.00	■ Additional Nira Chives	\$2.00
■ Tofu	\$3.00	■ Tomato	\$3.00
■ Egg	\$1.00	■ Onsen Egg	\$2.00
■ Cheese	\$5.00	■ Rice	\$4.00
■ Udon	\$4.00	■ Zosui Set	\$5.00
■ Cheese Risotto Set	\$7.00		

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off a hot pan
**CHEESE CURRY
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OSAKA 大阪名物 SIGNATURE

GYU SUJI DOTE

Stewed beef tendon simmered on low heat. This hearty stew is mixed with a special miso paste and served with a generous serving of spring onions.



\$6.00

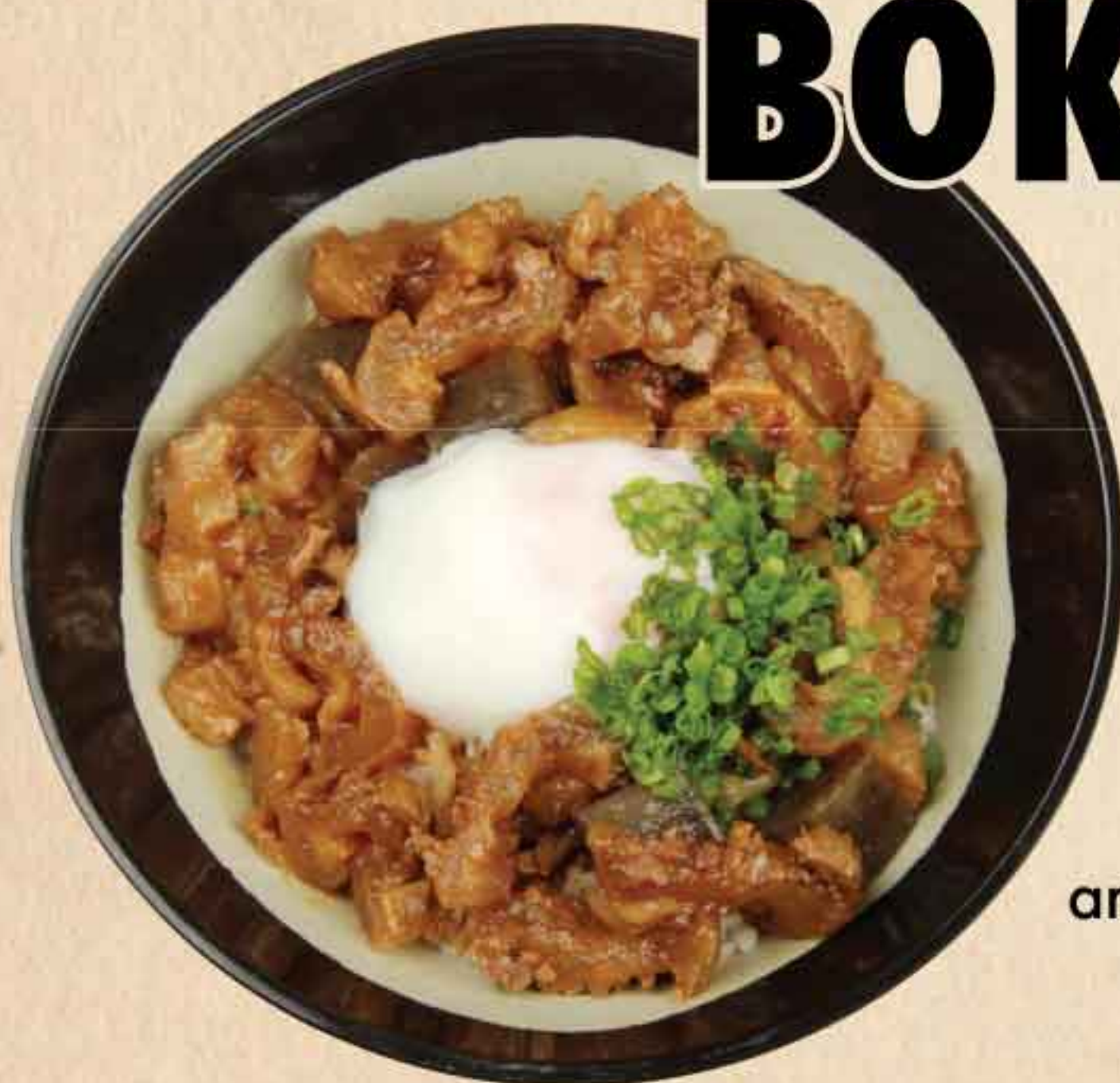
TAKOYAKI

DIY Takoyaki! Seasoned wheat flour batter, octopus and benishoga portioned for 9 pieces!

\$10.00 (9pcs)



BOKKAKE DON

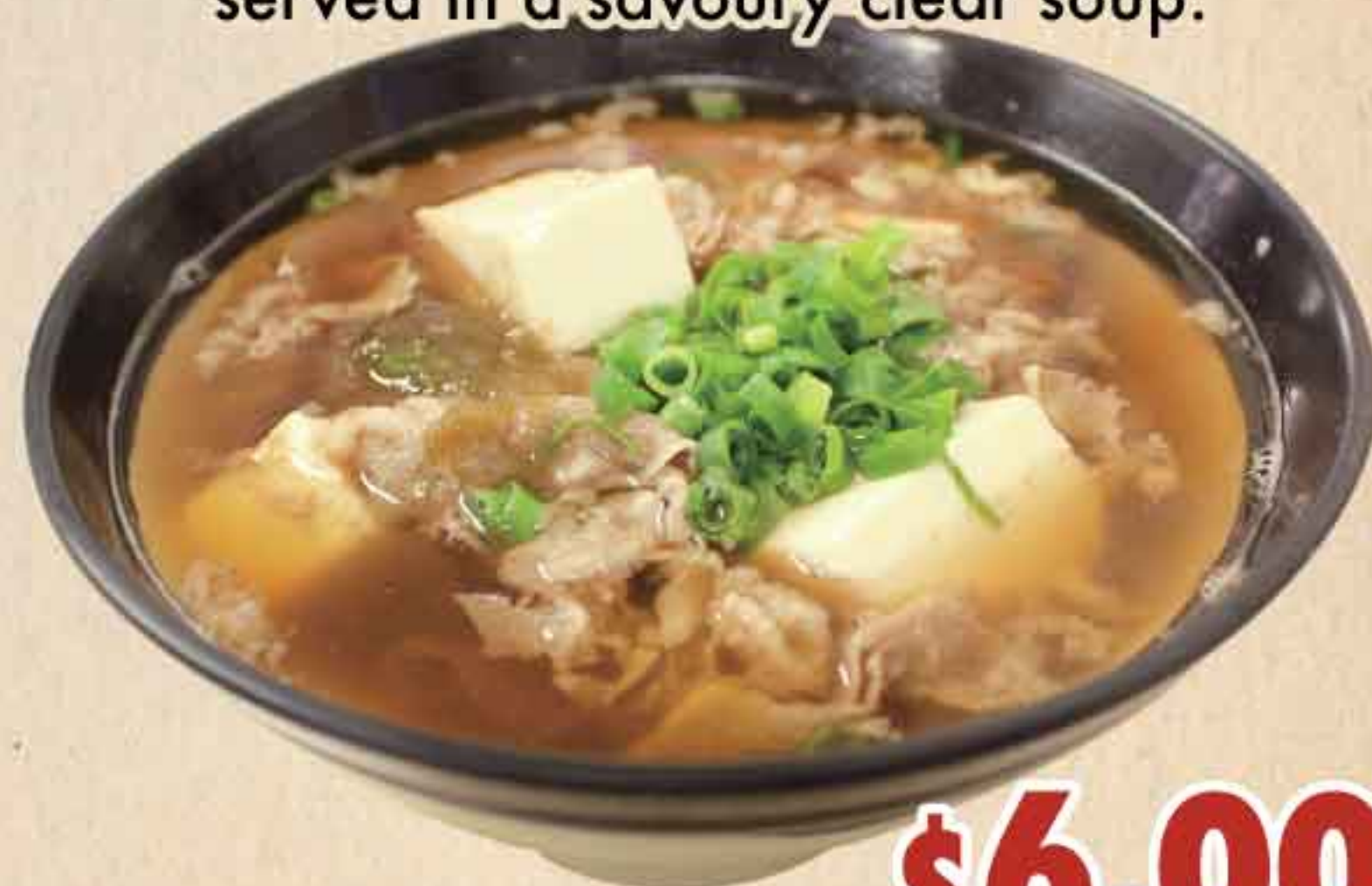


Delicious combo of stewed beef tendon and rice. Gradually drizzle the soft-boiled egg over the meat for another twist of flavor!

\$10.00

NIKU SUI

Sliced beef, dried kelp and tofu served in a savoury clear soup.



\$6.00

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メのご飯・麺

RICE & NOODLE

DIY TANAKA'S ONIGIRI

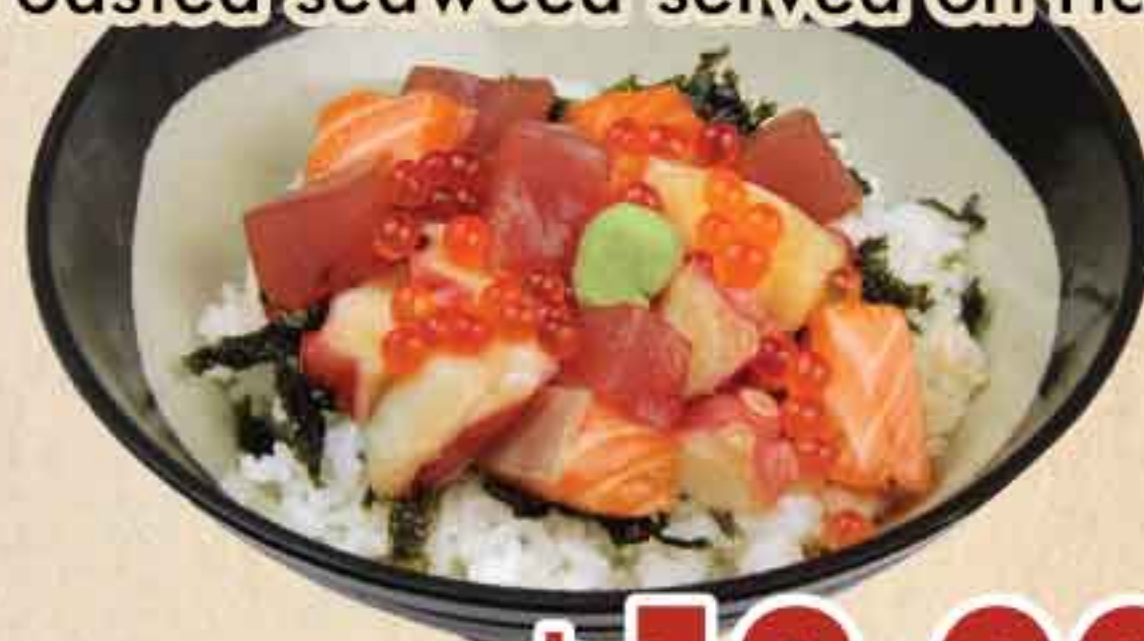
Perfect for sharing with its unique and addictive flavor. Shape your own onigiri!

\$5.00



ZUKE KAISEN DON

Marinated tuna, octopus, salmon, salmon roe and roasted seaweed served on rice



\$13.00

NIKU UDON

Sliced beef and udon in Tanaka's bonito soup



\$10.00

BOKKAKE UDON

Stewed beef tendon in original miso sauce served in udon and Tanaka's bonito soup



\$10.00

RICE

Japanese white rice



\$4.00

TRY THE CHINCHIRORIN CHALLENGE!



ヒール

**DOUBLE
THE SIZE!!**

**DOUBLE
THE PRICE!!**



**ROLL TWO DICE FOR
SOME EXCITING PERKS!!**

If you roll doubles...

**GET 1 FREE
JIM BEAM HIGHBALL**

If you roll
an even number....

**GET A JIM BEAM HIGHBALL
AT \$3.00!!**

If you roll
an odd number....

**GET A MEGA-SIZED
JIM BEAM HIGHBALL
AT \$12.00!**

JIM BEAM HIGHBALL \$6.00



MAKER'S MARK HIGHBALL \$10.00



CHITA HIGHBALL \$12.00



★ PREMIUM MALT'S ★

GLASS

\$9.50



*Our signature Suntory Beer
freshly shipped from Japan*

JUG

\$36.00



Good for sharing!

★ TSUKEKOMI HIGHBALL ★

The original style Highball in Singapore!
Less sugar but more flavor! Enjoy our naturally flavored Highball selections!



\$6.50
EACH

FRUIT HIGHBALL



Triple Berry

FRUIT HIGHBALL



Pineapple

CITRUS HIGHBALL



Triple Citrus

CITRUS HIGHBALL



Orange

CITRUS HIGHBALL



Yuzu

COCKTAIL HIGHBALL



Aka Shiso

COCKTAIL HIGHBALL



Singapore-sling

COCKTAIL HIGHBALL



Mint Julep

★ SWEET HIGHBALL ★

**Cassis
Highball**
\$6.50



**White
Cider
Highball**
\$6.50



**Apple
Cider
Highball**
\$6.50



**Cola
Highball**
\$6.50



**Ginger Ale
Highball**
\$6.50



★ OSAKA COCKTAIL ★

**Gari
Sour**
\$6.50



**Hiyashi
Ame
Highball**
\$6.50



**Hiyashi
Ame Sour**
\$6.50



*A slightly sweet & sour
chu-hi made with
pickled ginger*

*Old fashioned Osaka drink
made using Ginger and
barley-malt syrup*

★ **WINE** ★

Served on the rock

SPARKLING WINE

Glass.....\$8.00
Bottle...\$36.00



WHITE WINE

Glass.....\$8.00
Bottle...\$36.00



RED WINE

Glass.....\$8.00
Bottle...\$36.00



★ **SANGRIA** ★



Sangria White

Glass.....\$7.00
Jug.....\$21.00



Sangria Red

Glass.....\$7.00
Jug.....\$21.00



Sparkling Sangria White

\$7.00



Sparkling Sangria Red

\$7.00

★ UMESHU ★



YAMAZAKI UMESHU



- Straight**\$9.50
- On the Rock**\$9.50
- With Soda**\$9.50



YUZU UMESHU



- Straight**\$9.50
- On the Rock**\$9.50
- With Soda**\$9.50

UMESHU



Straight
\$9.50



On the Rock
\$9.50



With Soda
\$9.50

★ SHOCHU ★

KUROMARU



On the Rock
\$10.00



Mizu Wari
\$10.00



Oyu Wari
\$10.00



With Soda
\$10.00



Oolong High
\$9.50



Green Tea High
\$9.50

★ HOUSE SAKE ★

SAN SUI GETSU.....\$78.00

Served hot/ cold

Brewed by the makers of Hou Rai Sen in Aichi, Japan, our Sake has complex fruit aroma together with a faint sweetness from Sake lees when its cold. Or you can enjoy more Umami with a balanced acidity and round textures when it is warm.



OZEKI SILVER CUP

**SMALL
(140ml)**

\$9.00



**LARGE
(240ml)**

\$16.00



★ CUP SAKE ★



Ama Sake
\$7.00



Ozeki Junmai Nigori
\$15.00



Joppari
\$18.00



Tosa Tsuru
\$18.00



Sui Shin
\$18.00



Oku no Matsu
\$18.00



Zuiyo Kumamon
\$18.00



Yamatan Masamune Mican
\$18.00



Yamatan Masamune Bary-san
\$18.00

*** NON ALCOHOL ***



Hiyashi Ame



Peach Oolong



Oolong Tea



Green Tea
(Hot/Iced)



Pepsi Cola



Ginger Ale



Orange Juice

\$5.00
EACH

*** DESSERT ***

MATCHA ICE.....\$3.50
Green Tea ice cream

