

ありがとう

(Arigato / Thank you)

FOOD

IZUMI

VEG. SUSHI ROLLS

Uramaki / Maki (8 pieces)
(Jain and vegan options available in some of the veg. sushi)
Shimeji & Asparagus Roll 780
With cucumber, lettuce, chives and a seared topping of truffle mayo with red bell pepper

Crispy Corn & Grilled Red Pepper Roll 680 *(Vegan)*
With fennel, caramelized onion, sesame soy and garlic cream

Spicy Sweet Potato Roll 650 
With Philly cheese, smoked celery, and spicy sesame mayo

Veg. Sugo Maki 680 
With tempura baby corn, charred broccoli, Philly cheese, yellow bell pepper and a seared topping of zucchini with spicy mayo

Charred Avocado & Crispy Carrot Roll 680
With lettuce, chives, smoked celery and a seared topping of yellow chilli mayo

Tempura Veg. 650
(Jain and vegan option available)
Tempura asparagus and carrot, caramelized onions, chives and roquette with citrus ponzu

Crispy Edamame Avocado 710
(Jain and vegan option available)
With caramelized onion, roquette, chives and citrus ponzu

Veg. California Roll 650
With avocado, asparagus, cucumber and lettuce with miso mustard mayo

Spicy Philly Avocado Cucumber 660
(Jain) (Regular option available)
Philadelphia cheese with spicy avocado and cucumber with tempura flakes

Veg. Futomaki (6 pieces) 650
(Vegan option available)
The big roll with tempura asparagus, pickled shiitake, kanpyo (gourd), carrot, cucumber, spring onion and goma dressing

Open Rolls *(One per serving)*
Shimeji with Crispy Almond 600
With lettuce, carrot and ginger cream

Charred Asparagus & Carrot 540
With avocado and wasabi tartare and crispy sweet potato

If you have a food allergy, do let us know.
Prices are exclusive of applicable government taxes.

 - New

NON-VEG. SUSHI ROLLS

Uramaki / Maki (8 pieces)
California Roll with Seared Crabstick & Tobiko 760
With avocado, cucumber, lettuce and truffle mayo

Tempura Squid 700
With avocado, cucumber, lettuce, spicy yuzu mayo and sesame soy

Tempura Prawn with Spicy Mayo 780 / Seared with Yuzu Mayo & Tobiko 840
Panko coated prawn, cucumber, lettuce

Spicy Salmon / Tuna 840
With chives, cucumber and lettuce

Salmon Avocado 840
With cucumber, lettuce, spring onion, citrus ponzu and spicy yuzu mayo

Crispy Salmon Skin & Salmon 840
(6 pieces)
With avocado, cucumber, salmon and lemon segments topped with sweet soy

BBQ Unagi (Eel) Roll 1050
With avocado, bokchoy, cucumber and unagi sauce

Scallop & Tobiko Roll 1300
Marinated scallop, avocado, cucumber, chives, miso aioli and tobiko

Chutoro and Pickled Daikon Roll 1350 
With shiso, cucumber, wasabi mayo and sesame soy sauce

Spicy Chutoro (Bluefin Tuna) 1350
With chives, cucumber and lettuce

Spider Roll 1050 *(6 pieces)*
Panko fried soft shell crab with avocado, spring onion, tobiko, spicy mayo and nigiri sauce

Sugoi Maki 1500
Eel, tempura prawn and avocado roll with a topping of seared salmon, spicy mayo, fish flakes and tobiko

Open Rolls *(One per serving)*
Tempura Prawn 600
With cucumber, pickled celery, miso-sherry mayo with tobiko, and furikake

Spicy Chutoro 920
With chives, cucumber and lettuce

 - New



餃子

GYOZA

Veg. Gyoza (3 pieces / 5 pieces)
Tofu & Red Bell Pepper **410 / 560**
With shiso, kombu and myoga

Mushroom & Waterchestnut with
Truffle Oil **450 / 600**
Shiitake, oyster & portobello mushrooms

Non-veg. Gyoza
(3 pieces / 5 pieces)
Chicken Gyoza **450 / 600**
Topped with sansho pepper sauce

Pork Gyoza **520/700** 🍴
Topped with white radish relish

Fish and Prawn Gyoza **520/700** 🍴
Minced prawn and snapper, served with
prawn head-infused chilli oil

野菜の炭火焼き

VEG. ROBATA GRILLS

Served with House Salad.

Fresh Shiitake Mushrooms **620** 🍴
With umami beurre blanc

Shishito Peppers **520** 🍴
With chilli miso butter

Shiso-Yuzu Corn On The Cob **300**
With miso salt (2 pieces)

Charred Napa Cabbage **500**
With mustard miso mayo and chilli

Assorted Veg. Robata (2 sticks)
• Dashi Red Bell Pepper with Maple
Butter **240**
• Aubergine with Shiraae **220**
• White Onion with Maple Butter **240**
• Baby Corn with Sweet Miso **220**

🍴 - New

肉と魚介の炭火焼き

NON-VEG. ROBATA GRILLS

Served with House Salad.

Chicken with Leek **560** (4 sticks)
In sweet soy sauce/spicy yuzu sauce

Chicken Tsukune **560** (3 sticks)
In sweet soy sauce

Chicken Wings **500** (2 sticks)
In togarashi butter

Chicken Liver **410** (2 sticks)
In sweet soy

Butta Burra with Enoki **700** 🍴
Thin pork belly strips wrapped with Enoki
Mushrooms, glazed with sweet soy sauce

Miso Tenderloin **700** (4 sticks) 🍴
With watercress salad

Yaki Madai Skewers **920**
Grilled red snapper skewers with karashi
emulsion and onion fries

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刺身

SASHIMI

Raw (3 pieces / 5 pieces)
Fukui Salmon **750 / 1050**

Yellowtail Hamachi **750 / 1050**

Bluefin Akami **930 / 1350**
Lean part of bluefin tuna

Bluefin Chutoro **1350 / 2050**
Melt in the mouth medium fatty part of
bluefin tuna

Assorted Sashimi Platter
3800 / 5350 (12 / 20 pieces)
Chutoro, akami, hamachi and salmon

Sashimi Don **1950**
Rice bowl with sashimi slices of salmon,
akami, salmon tartare, tamago and
avocado

Mini Unagi (Eel) Don **1350**
BBQ eel served with rice and sliced daikon
(pickled radish)

🍴 - New

握り寿司

NIGIRI

Veg. Nigiri (2 pieces) (Vegan)
Myoga (Japanese Ginger Buds) **380**

Dashi Portobello Mushroom **350**

Avocado **350**

Non-veg. Nigiri (2 pieces)
Chutoro Bluefin Tuna / Scorched
Chutoro Bluefin Tuna **1250**

Akami Bluefin Tuna **990**

Salmon / Scorched Salmon **630**

Hamachi **740**

Unagi (Eel) **850**

Scorched Scallop **880**



NON-VEG. SMALL PLATES

Cold

Seared Salmon with Jalapeno Ponzu 1060 🌱
House-smoked seared salmon with avocado, yuzu ikura and crispy salmon skin

Sesame-Crusted Akami 1300 🌱
Nori wrapped sesame-crusted bluefin tuna with kizami wasabi, yuzu kosho cream and finger lime

Negi Chutoro with Crispy Inari and Avocado 1500
Tofu skin stuffed with avocado and fried, topped with fatty tuna and wasabi mayo

Scallop Carpaccio with Passion Fruit 1400 🌱
Seared scallop, spicy passion fruit dashi, corn cream and corn crackers

Kombujime Salmon 950
Kombu cured salmon, yuzu dressing, sudachi emulsion, onion and shiso relish and crispy capers

Hamachi Truffle Ponzu with Wasabi Jelly 1100
Carpaccio of yellowtail served with wasabi jelly cubes, chilli and ponzu

Tuna Tataki 890
Seared yellowfin tuna, pickled onion and microgreens, served with shiraae and spicy yuzu sauce

Hot

Tori Nanban 670
Marinated and fried chicken pieces glazed with nanban sauce served with spicy tartare

Crispy Smoked Pork Belly 780
Served with a karashi emulsion and mixed greens salad

Prawn Okonomiyaki 840
Savoury pancake with prawns, cabbage and pickled ginger topped with okonomiyaki sauce, Japanese mayo and bonito flakes

Chawanmushi 650
Steamed savoury egg custard with chicken, prawns and shiitake mushrooms, served with a kombu dashi

Rock Shrimp & Squid Tempura 840
With smoked yellow chilli mayo and tendon sauce

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🌱 - New

RAMEN & UDON

(Japanese noodle served in broth with toppings)

Our ramen bowls use fresh noodles made in-house daily on a Yamato Richmen Gold noodle machine.
Also available with an option of gluten-free mung bean noodles or cabbage

Please note: Non-vegetarian seasoning in ramen may contain bonito flakes.

Veg. Ramen

Shoyu Chintan Ramen 950
(Vegan option available) (Not Jain)

Regular or Spicy Flavour
Konbu, shiitake and soy broth with butter, topped with tofu, kikurage (black fungus), spinach, carrots, menma (bamboo shoot), spicy bean sprouts, leek served with noodles.

Miso Oat Milk Ramen 950 (Vegan) 🌱
A vegan ramen with miso, oat milk and dashi broth, topped with charred oyster mushrooms, bokchoy, corn, white onion, atusage tofu and leek

Curry Ramen 950
(Vegan option available)
Curry-flavoured miso broth served with tofu, spinach, menma (bamboo shoot), spicy bean sprouts, corn, butter and nori with noodles.

Spicy Miso Ramen 950
(Jain & Vegan option available)
Spicy miso and sesame ramen broth, served with handmade noodles and topped with charred vegetables

Veg. Udon

Yaki Udon 600

Stir-fried bouncy and chewy noodles with cabbage, bean sprouts and shiitake mushrooms, with a sour and tangy sauce

Non-veg. Ramen

Miso Ramen 1150 🌱
Chicken and pork combination broth, miso tare, topped with pork chashu, wok-tossed vegetables, leek, bamboo shoots and ajitama

Seafood Ramen 1050 🌱
Slow-cooked fish bone broth with homemade noodles, topped with satsumaage (fish cake), morning glory, crispy burdock, leek and spring onion

Tokyo Chicken Chintan Ramen 1020
Light chicken broth flavoured with shoyu and thyme-infused chicken fat, served with homemade noodles, chicken chashu and chicken liver pate dumplings

Chicken Paitan 1020

In seasoning options: Shoyu / Spicy / Shio (Salt) / Butter Miso / Curry
Slow cooked bone broth, chicken chashu, spinach, kikurage (black fungus), menma (bamboo shoot), leek, and nori served with ramen noodles. (Egg on side.)

Pork Tonkotsu Ramen 1020
In 3 seasoning options: Shoyu (Soy Tare) / Spicy / Shio (Salt Tare)
Slow cooked bone broth served with pork chashu, spinach, kikurage (black fungus), menma (bamboo shoot), leek, konbu (sea kelp), nori served with ramen noodles. (Egg on side.)

Non-veg. Udon

Sapporo Soup Curry 1050
Curry-flavoured chicken and lamb broth, fried vegetables and chicken, served with udon

Yaki Udon

Chicken 700 / Prawns 750
Stir-fried bouncy and chewy noodles with cabbage and bean sprouts, with a sour and tangy sauce

🌱 - New



RICE BOWLS

Rice bowls are served with Plain Rice / Fried Rice **+200**

Veg. Rice Bowls

Vegetable, Sesame, Miso and Soy Milk Sukiyaki **810** 
Served with corn gohan

Butter Miso Veg. Chirashi **680**

With tofu, shiitake, broccoli and leek

Pepper Garlic Veg. Chirashi **680**

With tofu, red bell pepper, mushroom, and zucchini

Veg. Katsu Curry **680**

With panko tofu, baby onions, carrot and baby potatoes

Extras:

Garlic Fried Rice

Veg. **550** / Egg **550** /

Chicken **600** / Prawn **600**

Extra Curry **200**

Added Miso Soup **200**

Non-veg. Rice Bowls

Sesame, Miso & Soy Milk Sukiyaki 
Chicken **920** / Buff **1050** / Pork **1050**
Served with corn gohan

Teriyaki Chicken **720**

Boneless chicken leg cooked in teriyaki sauce, served over rice with sauteed vegetables

Katsu Chicken with Curry **720**Pork Kakuni **850**

Slow-cooked pork belly served with garlic fried rice

Dashi Leek Prawns **850**

Prawns cooked in a creamy dashi leek sauce, served with fried rice and sauteed vegetables

Spicy Miso & Sesame Snapper **850**

Red snapper cooked in a spicy sesame sauce, served with seasoned rice

おでん **1150**

A classic Japanese simmered hot pot dish consisting of various fish cakes - chikuwa, satsumaage, hanpen, along with mochi-stuffed inari, daikon, renkon mochi and arabiki pork sausages. Classically served in a dashi broth, our version uses a rich and complex miso-pork broth

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SOUP

Miso Soup **380**

With tofu, wakame, shimeji mushrooms and scallion

Spicy Miso Soup

Wakame Tofu **410** (Vegan)

Wakame Prawn **440**

SALAD

Veg. Salad

Ohitashi Tomato & Crispy Tofu Salad **670**

With lotus root, snow peas, and white onion with a yuzu dressing

Shimeji & Beetroot Salad **650** (Vegan)

With avocado, peppers and crispy potato served with mizuna and other greens, radish and a soy vinaigrette

Non-veg. Salad:

Prawn Goma Salad **780**

Seared togarashi prawns, oak leaf, iceberg lettuce, crispy lotus stem with pickled shallot and kombu truffle oil in sesame dressing

Sashimi Salad with Crispy

Crabstick **1030**

Hamachi, tuna and salmon with a soy vinaigrette

Yakitori Salad **760**

Grilled chicken, cherry tomato, grilled peppers, lettuce, almonds, fennel in a truffle mayo

VEG. SMALL PLATES

Cold

Avocado Tartare **650**

With corn cream, myoga, habanero oil and crispy sweet potato

Spinach Gomae **560** *(Lain option available)*

Creamy sesame dashi served with spinach, shimeji, broccoli and grilled leek

Seared Tofu Carpaccio **600**

Served with tomato ponzu, scallion, red chilli and crispy spinach

Hot

Edamame (Vegan)

Salted **430** / Chilli Garlic **490** /

Truffle Salt **540**

Kushi Katsu *(2 Sticks)*

Option of:

• Camembert Cheese **510**

With strawberry sauce

• Kinpira Lotus Stem **430**

With amazu sauce

Charred Brussels Sprouts & Baby

Carrots **700**

With sweet and sour glaze and aonori

Grilled Teriyaki Portobello & King

Oyster Mushrooms **780**

Served with garlic chips and cream

Hanataba Tempura **600**

Bouquet of red bell peppers, baby corn, carrot, asparagus, zucchini and shiso, tempura fried and served with spicy mayo and tendon sauce

Agedashi Tofu **560** (Vegan)

Silken tofu golden fried and served in a kombu dashi

 - New

