

O ZAKAYA



SMALL

SAKE INFUSED VODKA-MUSHI CLAMS torched clams with kuro miso cream flavoured sauce	198
COD CRISPS wasabi mayo & spicy mayo	78
RIVER SHRIMPS KARA-AGE chili bean foam • basil deep fried river shrimp balls with chili bean foam & basil	78
OX TONGUE ROBATA skewer tongue complemented with Japanese plum	128/12pcs
HOKKAIDO PORK BELLY YAKI pan fried pork belly marinated with sake flavour paste & shiso	108
CHICKEN WING YAKI-TORI skewer sprinkled with sea salt	88/2pcs
CHICKEN TSUKUNE skewer with Japanese onsen egg & homemade sauce	68/1pc

GRILL

★ SCALLOP MOCHI OKONOMI-YAKI Osaka's pancake has just been upgraded with scallop & red roe glazed with lobster bisque	178
SAIKYO MISO BLACK COD this classic Japanese seafood dish is delicate, buttery & melt in your mouth, delicious with nanban carrot sauce	248
FLOUNDER FISH carrot miso teriyaki sauce	248
UNAGI YAKI grilled fresh eel, arima sansho & apricot jam	248
TOKACHI PORK LOIN YAKI enjoy our version of the pork shogayaki, pork loin with a homemade onion puree & ginger sauce	228
AUS WAGYU M6+ RUMP CAP (150g) beef jus	328
KUROGE WAGYU SIRLOIN (120g) black garlic paste	480

GREEN

✓ FRESH CORN SALAD veggies will love it with comté cheese, coriander, seaweed & tofu crackers	118
★ ✓ SAITAMA FRUIT TOMATO enjoy a Japanese tomato with yuzu gel, shiso oil & consomme	128
✓ OZAKAYA CORN RIBS an elevated char-grilled corn ribs, with lime miso butter & shichimi	88/8pcs
✓ HOME MADE PICKLES chunks of cucumbers & radish with jalapeno miso, yukari & plum sauce	98/3kinds
✓ EDAMAME cooked pod beans with yukari salt	58
✓ MIZUNA LETTUCE SALAD Japanese mustard greens with sesame oil, burdock, buckwheat goats & pickles	118
✓ VEGETABLE MISO DENGAKU grilled eggplant with taro, broccolini & poppyseed head	98
✓ KINOKO MUSHROOMS mixed Japanese mushrooms with cauliflower puree, chive & yuzu kosho	88

FRIED

OCTOPUS FISH CAKE octopus blended with fish wrapped with seaweed complemented with ginkgo nuts & sage emulsion	98
CHICKEN KARA-AGE deep fried chicken with black sugar glaze or salted egg yolk sauce	98
✓ YASAI TEMPURA seasonal vegetable tempura	158/8pcs
PRAWN YASAI TEMPURA prawn & vegetable tempura	238

RAW

★ UNI TOAST	298/4pcs
our #1 signature starter, with sea urchin layered over truffle paste & toast	
NIPPON OYSTERS	248/4pcs
Japanese oysters with ponzu yuzu jelly	
MODERN HAMACHI SASHIMI	188
slices of yellow tail with sake, soy sauce, mizuna garnished & crispy onions	
SASHIMI MINI CONE	188/6pcs
three stuffed with raw tuna, sweet shrimp & sea urchin and three with minced blue marlin	
★ HOKKAIDO SCALLOP MOUSSE	248
want to go for something different? try this smoked scallop mousse with shrimp, apple & dill oil	
SEA BREAM CEVICHE	128
myoga & dill shrimp oil	
WAGYU BEEF TARTARE	248
whisky marinated with buckwheat groats, pickles & chives	

GRAIN

BONE MARROW UNI YAKI-SOBA	288
sea urchin with bone marrow, stir fried noodles with puffed wild rice & sweet vinegar	
KUROGE WAGYU TAKANA RICE	328
simple & rustic fried rice with kuroge wagyu, truffle oil & onsen egg	
★ SEAFOOD ANGEL HAIR PASTA	228
with sea urchin & salmon roe	
✓ MAITAKE TAKANA RICE	180
delicious fried rice with Japanese maitake mushrooms, corn, truffle oil & onsen egg	

SUSHI & SASHIMI

PREMIUM SEASONAL SUSHI	620
chef's recommendation, 12pcs	
PREMIUM SEASONAL SASHIMI	1280
5 kinds • chef's recommendation	780/half portion

SUSHI ROLL

★ OZAKAYA MAKI	208/4pcs
red roe tuna roll with radish & hints of yuzu	
RAINBOW MAKI	248/6pcs
sea urchin, shrimp, sea bream, scallop, yellow tail	
SPIDER MAKI	178/4pcs
soft shell crab, avocado, roe, bonito floss & yuzu mayo	
SPICY TUNA MAKI	188/6pcs
minced raw tuna, salmon roe & chili mayo	
✓ SHOJIN VEGGIE MAKI	168/4pcs
yuzu, daikon & mizuna	

SWEET

GELATO	90
chocolate snow & ginger granita	
KYOTO MATCHA LAVA CAKE	90
green tea flavor lava cake	
YUZU CREAM BRULEE	90