



BY LES AMIS GROUP



## LUNCH



SERVED WITH SALAD, PICKLES AND SOUP

### **RAMEN**

22

GRILLED CHICKEN  
THIGH, AJITAMA,  
COLLAGEN BROTH

OPTION:  
ORIGINAL / SPICY  
TRUFFLE (+\$3)

### **TORI**

29

GRILLED CHICKEN,  
CHICKEN MEATBALL,  
ONSEN EGG,  
JAPANESE RICE

### **SAKANA**

30

GRILLED MACKEREL,  
JAPANESE RICE

### **WAGYU**

45

KAGOSHIMA BEEF,  
YAKINIKU,  
ONSEN EGG,  
JAPANESE RICE

## ADD-ONS

### HOT

YAKI GOMA TOFU tofu, aichi and kyoto miso	7
CHARCOAL KARAAGE charcoal-batter fried chicken	10
TAKO KARAAGE fried octopus	12
TRUFFLE CHAWANMUSHI steamed egg custard, truffle	12
TONTORO pork jowl, garlic, fried chilli oil	20

### COLD

KIMCHI fermented long cabbage	7
MOMOTARO pickled japanese tomato	10
PICKLES assortment of three	12
JINJO SALAD greens, sesame oil, vinaigrette	12
SASHIMI seasonal fish	18

SET LUNCH IS AVAILABLE FROM MONDAY TO FRIDAY  
12:00PM TO 2:30PM (LAST ORDER 2:00PM)

Signature dishes are highlighted in red  
All prices are subject to prevailing taxes and service charge



## BITES

- AJITAMA 6  
seasoned egg
- EDAMAME 6  
lightly salted
- KIMCHI** 7  
fermented long cabbage
- YAKI GOMA TOFU** 7  
tofu, aichi and kyoto miso
- ASPARAGUS 9  
lightly salted
- MOMOTARO 10  
pickled japanese tomato
- CHARCOAL KARAAGE 10  
charcoal-batter fried chicken
- TAKO KARAAGE 12  
fried octopus
- EIHIRE 12  
stingray fin
- NASU 12  
eggplant, bonito
- PICKLES 12  
assortment of three
- JINJO SARADA 12  
greens, sesame oil, vinaigrette
- TRUFFLE CHAWANMUSHI** 12  
steamed egg custard, truffle
- KOTSUZUI** 15  
bone marrow, wagyu rice
- SASHIMI 18  
seasonal fish
- FOIE GRAS 20  
pan-seared duck liver

## SUMIYAKI

- |                             |   |  |   |
|-----------------------------|---|--|---|
| MOMO thigh                  | 6 | LEBA chicken liver                                 | 6 |
| NEGIMA thigh and leek       | 6 | HATSU heart  | 6 |
| TEBASAKI wing               | 6 | <b>SUNAZURI</b> gizzard                            | 6 |
| TSUKUNE chicken meatball    | 6 | EBI prawn  | 7 |
| NANKOTSU soft bone          | 6 | HOTATE scallop                                     | 7 |
| <b>KAWA</b> skin            | 6 | SESERI neck  | 8 |
| <b>BONJIRI</b> bishops nose | 6 | <b>TRUFFLE TEBASAKI</b> chicken wing, truffle rice | 9 |



## VEGETABLES

- |                             |   |                               |   |
|-----------------------------|---|-------------------------------|---|
| NEGI aichi onion            | 5 | ZUKKINI zucchini              | 5 |
| OKURA lady's finger         | 5 | KINOKO mushroom               | 5 |
| SHISHITO kyoto green pepper | 5 | SATSUMAIMO chiba sweet potato | 5 |



## SHARING PLATES

- |   |    |                                      |          |
|---|----|--------------------------------------|----------|
| TONTORO pork jowl, garlic, fried chilli oil | 20 | HOKKE mackerel                       | 25       |
| BUTABARA pork belly, kyoto miso             | 20 | GINDARA miso cod, smoked pickles     | 30       |
| PORK RIB baby short rib, yakiniku           | 28 | <b>MAGURO KAMA</b> bluefin tuna chin | seasonal |
| <b>IKA KIMCHI</b> squid, kimchi             | 28 | TODAY'S KAMA seasonal fish collar    | seasonal |
| WAGYU YAKINIKU miyazaki                     | 48 |                                      |          |



## DONABE (FOR 2-3 SERVINGS)

- JAPANESE RICE POT  
35 mins prep time
- add shaved truffles (per gram) 7
- add foie gras 20
- TRUFFLE (5 grams) 50
- TRUFFLE SAKURA EBI** 58
- TRUFFLE WAGYU 68
- SPICY BEEF 48
- SALMON BELLY 35

## NOODLES • SOUP

- HIMI UDON 12  
seasonal dipping sauce
- RAMEN 10  
chicken broth
- TORISHIRU 5  
chicken broth, leek
- GOHAN 4  
japanese rice

## DESSERT

- JINJO WARABI MOCHI 10  
rice cake, kinako
- ICE CREAM 6  
matcha, goma, yuzu sorbet