



BY LES AMIS GROUP

## SET LUNCH

EACH SET IS SERVED WITH SALAD, PICKLES, SOUP

### TORI

29

GRILLED CHICKEN,  
CHICKEN MEATBALL,  
ONSEN EGG,  
JAPANESE RICE

### UNAGI

39

GRILLED UNAGI,  
JAPANESE RICE

### GYU

45

100GRAMS KAGOSHIMA  
YAKINIKU BEEF,  
ONSEN EGG,  
JAPANESE RICE

## ADD-ONS

<b>TOMATO</b> pickled momotaro tomato	10	<b>SASHIMI OF THE DAY</b> raw sliced fish	18
<b>CHAWANMUSHI</b> steamed egg custard, truffle	12	<b>YAKI GOMA TOFU</b> tofu, aichi & kyoto miso	7
<b>TAKO KARAAGE</b> fried octopus	18	<b>TONKATSU</b> deep-fried kagoshima pork	32
<b>GINDARA</b> cod, miso	35	<b>UMAKI</b> unagi omelette	13

## SEASONAL SAKE

FLIGHT OF 4 48



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

• All prices are subjected to prevailing government taxes & service charge •



## BITES

seasonal

**SASHIMI** 18  
seasonal fish

👉 **CHAWANMUSHI** 12  
steamed egg custard, truffle

👉 **YAKI GOMA TOFU** 7  
tofu, aichi & kyoto miso

**JINJO SARADA** 10  
greens, sesame oil, vinegar

**TOMATO** 10  
pickled momotaro tomato

**EDAMAME** 5  
lighted salted

**KIMCHI** 6  
fermented long cabbage

**PICKLES** 6  
seasonal pickles

**ASPARAGUS** 9

**FRIED POTATO** 6  
shoestring fries, seaweed

**NASU** 12  
eggplant, bonito

**UZURA** 5  
miso quail egg

**EIHIRE** 12  
stingray fin

**TAKO KARAAGE** 12  
fried octopus

**UMAKI** 12  
unagi omelette

👉 **KOTSUZUI** 15  
bone marrow, wagyu rice

## SUMIYAKI

**MOMO** 6  
thigh

**KAWA** 6  
skin

**TEBASAKI** 6  
wing

**TSUKUNE** 6  
chicken meatball

**NEGIMA** 6  
chicken and leek

**BONJIRI** 6  
bishops nose

## VEGETABLES

**NEGI** 5  
gunma leek, vinegar miso

**OKURA** 5  
lady's finger

**SHISHITO** 5  
kyoto green pepper

**NANKOTSU** 6  
soft bone

**LEBA** 6  
chicken liver

**HATSU** 6  
heart

**SUNAZURI** 6  
gizzard

**EBI** 7  
prawn

**HOTATE** 7  
scallop

**ZUKKINI** 5  
baby marrow

**KINOKO** 5  
mushroom

**SATSUMA-IMO** 5  
chiba sweet potato

## SHARING PLATE

**TRUFFLE TEBASAKI** 👉 9  
chicken wing, truffle rice

**BANBAN-G** 18  
steamed chicken, garlic, chilli oil

**TONTORO** 18  
pork jowl, garlic, chilli oil

**BUTABARA** 18  
pork belly, kyoto miso

**PORK RIB** 28  
baby short rib, yakiniku

**TONKATSU** 28  
deep-fried kagoshima pork

**WAGYU YAKINIKU** 👉 48  
miyazaki

**IKA KIMUCHI** 28  
squid, kimchi

**UNAGI** 17  
unagi, tare

**GINDARA** 35  
cod, miso

**TODAY'S KAMA** 18  
seasonal

**MAGURO KAMA** 👉 *please enquire*  
bluefin tuna chin

## DONABE

**JAPANESE RICE POT** 35 mins prep time  
add truffle 7/gram

truffle (5g) 55

unagi 35

spicy beef 48

## DESSERT

**JINJO WARABI MOCHI** 10  
rice cake, kinako

**ICE CREAM/ SORBET** 6  
matcha, black sesame, yuzu

## NOODLES, SOUP

**HIMI UDON** 12  
seasonal dipping sauce

**RAMEN** 10  
chicken broth

**TORISHIRU** 5  
chicken broth, leek

**JAPANESE RICE** 4