

前菜

APPETIZERS





Tako Wasabi (Raw octopus seasoned with wasabi sauce)



ゆず大根酢漬け Daikon Suzuke with Yuzu (Homemade vinegered radish with citrus sauce)



Yakko Tofu (Organic cold bean curd)



特製ほうれん草ソースのサーモンカルパッチョ Spinach Salmon Carpaccio (Homemade spinach sauce with salmon and truffle oil)



マグロのクリームチーズ Cream Cheese Maguro (Diced cut raw tuna with cream cheese)



玉子焼き \$ 5.80 Tamago Yaki (Japanese traditional omelette)





\$ 9.80

枝豆 \$ 4.80 Edamame (Boiled green soybean)

料金はサービス料および消費税を加算させて頂きます。 All items are subjected to 10% service charge and 7% GST.



\$ 21.80 Pictures are for illustration purposes only, actual presentation may vary.

4 = chef recommendation



SALAD



野菜さらだ Plain Salad (Light healthy plain salad with Japanese wafu dressing) \$ 5.80



サーモン・アボカドサラダ \$13.80 Salmon Avocado Salad (Salmon sashimi and avocado salad with homemade spinach dressing)



刺身サラダ \$17.80 Sashimi Salad (Mixed sashimi salad with Japanese wafu dressing)



豆腐サラダ \$8.80 Organic Tofu Salad (Healthy bean curd salad with sesame dressing)









マグロ大トロ Otoro (Fatty Tuna belly) \$ 10.80



マグロ中トロ Chutoro (Semi fatty tuna belly) \$ 7.80



サーモン Salmon (Salmon) \$ 2.80



マグロ赤身 Akami (Regular tuna) \$4.80



トロサーモン Toro Salmon (Salmon belly) \$6.80



ホタテ Hotate (Scallop) \$ 7.80



メかジキ Mekajiki (Swordfish) \$ 5.80



甘工ビ Amaebi (Sweet prawn) \$6.80



イクラ Ikura (Salmon roe) \$6.80



うに Uni (Sea urchin) \$13.80



タコ Tako (Octopus) \$ 3.80



アナゴ Anago (Sea Eel) \$5.80



うなぎ Unagi (Eel) \$ 4.80



玉子焼き Tamago (Japanese omelette) \$1.80





かっぱ巻き Kappa Maki (Cucumber roll) \$4.80



サーモン巻き Salmon Maki (Salmon roll) \$ 7.80



お新香巻き Oshinko Maki (Pickled radish roll) \$ 4.80



鉄火巻き Tekka Maki (Tuna roll) \$4.80



納豆巻き Natto Maki (Fermented soybean roll) \$7.80



かんぴょう巻き Kampyo Maki (Seasoned gourd roll) \$ 4.80



ネギトロ巻き Negitoro Maki (Minced fatty tuna with spring onion roll) \$13.80



玉子巻き Tamago Maki (Japanese omelette roll) \$3.80

福千スペシャル巻き

FUKUSEN SPECIALTY ROLLS



エビ天ぷら巻き Ebi Tempura Maki (Prawn tempura roll)



マグロアボカド巻き \$15. Maguro Avocado Maki (Avocado, cucumber, sliced tuna topped with tobbiko mayonnaise)





サーモンの天ぷら巻き Salmon Tempura Maki (Salmon tempura, cucumber, cheese and mentai mayonnaise)



ソフトシェルクラブ巻き Soft Shell Crab Maki (Soft shell crab fried, cucumber, tobbiko, mayonnaise)



カリフォルニア巻き California Maki (Crabstick, cucumber, avocado, tobbiko)



スパイシーマグロ巻き Spicy Tuna Maki (Tuna, cucumber, spicy mayonnaise, tanuki tempura flakes)

\$ 15.80

ちらし・丼

CHIRASHI AND DONBURI



サーモン丼 Salmon Don

(Raw salmon slice with salmon roe on sushi rice served with miso soup)



うに井 Uni Don

(Sea urchin on sushi rice served with miso soup)



サーモン・マグロ丼 Salmon Maguro Don \$17.80 (Raw salmon and tuna slice with salmon roe on sushi



マグロ漬け丼 Maguro Zuke Don \$ 15.80 (Flavoured Tuna with egg yolk on sushi rice served



福千ちらし Fukusen Chirashi (Assorted sashimi on sushi rice served with miso soup) \$ 27.80



うなぎ丼 Unagi Don (Grilled Eel with sauce on rice served with miso soup) \$ 21.80



ネギトロ丼 Negitoro Don \$21.80 (Minced Tuna Belly with spring onion on sushi rice served with miso soup)



カツ丼 Katsu Don \$17.80 (Pork cutlet with egg on rice served with miso soup)



天井 Temdon \$17.80 (Assorted tempura on rice served with miso soup)





うなぎの蒲焼 Unagi Kabayaki (Grilled Eel with sauce)



銀ダラの照り焼き Gindara Teriyaki (Grilled black cod with teriyaki sauce) \$ 19.80



サーモンの照り焼き Salmon Teriyaki (Grilled salmon with teriyaki sauce)



鯖の塩焼き Saba ShioYaki (Grilled mackerel with salt)

\$ 15.80



牡蠣の醤油焼き Kaki Shoyu Yaki (Grilled oyster with soy sauce) \$ 9.80

揚げ物

AGEMONO



とんかつ Ton Katsu (Deep fried pork cutlet)



揚げ出し豆腐 Agedashi Tofu (Deep fried beancurd with sauce)



チキンかつ Chicken Katsu (Deep fried chicken cutlet)



鶏の唐揚げ Tori Karaage (Japanese fried chicken) \$ 9.80



Kaki Fry (Fried oyster)



ソフトシェルクラブ揚げ Soft Shell Crab Age (Deep fried soft shell crab)



\$17.80

蒸し物 $M\ U\ S\ H\ I\ M\ O\ N\ O$





イクラ茶碗蒸し Ikura Chawan Mushi (Salmon roe on Japanese steamed egg) \$ 11.80



フォアグラ茶碗蒸し Foie Gras Chawan Mushi (Foie gras on Japanese steamed egg)



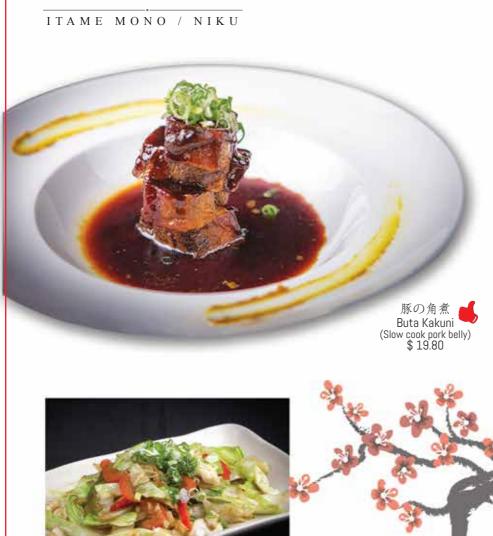
茶碗蒸し Chawan Mushi (Japanese steamed egg)



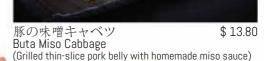
\$ 4.80

\$ 9.80

炒め物/肉



\$ 7.80



(Grilled Japnese wagyu beef with steak sauce and yuzu chilli)

\$ 57.80

和牛ステー: Wagyu steak



フォアグラとキノコのバッター炒め \$17.80 Foie Gras and Kinoko Butter Itame (Pan-fried mixed mushroom with butter and foie gras)



野菜天ぷら Yasai Tempura (Vegetable Tempura)

野菜炒め Yasai Itame

(Pan-fried mixed vegetables)



天ぷらの盛り合わせ Tempura Moriawase (Assorted Tempura)

\$ 11.80

\$ 14.80



TEMPURA

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麺類

MENRUI



天ぷらそうめん \$17.80 Tempura Somen · Soba · Inaniwa Udon (Hot fine noodles with tempura)



そうめん Somen · Soba · Inaniwa Udon (Hot fine Japanese noodles)



ざるそうめん Zaru Somen・Soba・Inaniwa Udon (Cold fine Japanese noodles) \$ 9.80



海鮮味噌汁 Kaisen Miso Shiru (Mixed seafood miso soup) \$ 10.80

白飯 Shiromeshi \$ 1.80 (Japanese white rice)



ご飯類

GOHAN RUI

御飯セット Gohan Set \$ 4.80 (Japanese white rice with miso soup)



シーフードチャーハン Seafood Chahan (Seafood fried rice) \$ 15.80



ニンニクチャーハン Ninniku Chahan (Garlic fried rice)



\$ 9.80





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