



LUNCH SPECIAL

Teishoku '定食'

Teishoku is a healthy Japanese set meal, often served home style on small plates.

Combination of main dish, rice, miso soup and appetizer.

Sauteed seasonal vegetable \$16 

Sushi Sashimi \$19

Grilled cauliflower \$16  

Confit Duck Leg \$21

Assorted Tempura \$18

Roasted Pork Belly \$21

Seasonal white fish \$19

Beef ribs \$23

Donburi

Donburi is a Japanese rice-bowl dish, combines meat, sauce and other ingredients

together served over rice.

Torisoboro \$15

Grilled Salmon \$17

Teriyaki Chicken \$15

Salmon Tuna Poke Bowl \$17 

Chicken Karaage \$15

Ramen

Ramen is a noodle soup dish made with wheat served in a very rich broth, soft

boiled egg, bamboo shoot, spring onion and nori.

Vegetable Ramen \$17

Grilled Chicken Ramen \$18

Spicy Beef Ribs Ramen \$21

Chashu Slices Ramen \$18

Burger Meal

Chicken Karaage Burger Meal, pickle vegetable, salad, rosemary garlic chips \$17



Tapas

- Edamame, sea salt \$7 V
- Rekon Chips (Lotus Chips) \$7 V
- Fried Chips, rosemary, garlic, black pepper \$7 V
- Steamed Spinach, black sesame dressing, rice cracker \$8 GF V
- Crispy Tofu, daikon, ginger, shiitake mushroom stock \$8 V
- Pan Fried Pork Gyoza, rice vinegar, pickled chili \$8
- Pan Fried Prawn and Cabbage Gyoza, rice vinegar, pickled chili \$9
- Chicken Karaage, Aonori, seven spices, mayonnaise \$9
- Beetroot, goat cheese, mizuna, bay leaves oil \$12 GF
- Apple Salad, grape, walnuts, tarragon \$12 GF V
- Seared Tuna, sesame seeds, garlic chips, herbs \$14 GF
- Squid Karaage, horseradish, lemon \$14
- Mixed Vegetable Tempura \$15 V
- Cured Smoked Salmon, seaweed, cucumber, horseradish cream \$15 GF
- Beef Carpaccio, garden salad, lemon juice, parmesan cheese, black pepper \$16 GF
- Assorted Tempura, prawns, mixed vegetable \$17

Ramen

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|----------------------------|----------------------------|
| Vegetable Ramen \$17 | Grilled Chicken Ramen \$18 |
| Spicy Beef Ribs Ramen \$21 | Chashu Slices Ramen \$18 |



Sushi and Sashimi

Sashimi

Salmon Sashimi (6 Slices) *\$12*

Tuna Sashimi (6 Slices) *\$13*

Sushi rolls

Avocado Hosomaki *\$8* ✓

Cucumber Hosomaki *\$8* ✓

Tuna Hosomaki *\$10*

Salmon Hosomaki *\$10*

Chicken Karaage Maki Roll, cucumber *\$12*

Vegetable Tempura Uramaki, broccolini, asparagus, tempura crumbs *\$16* ✓

Prawn Tempura Uramaki, avocado, asparagus *\$17*

Spicy Tuna Uramaki, avocado, flying fish roe *\$17*

Homemade Smoked Salmon Uramaki, flying fish roe, cucumber, avocado *\$17*

Crispy Soft Shell Crab Uramaki, flying fish roe, cucumber *\$19*

Sushi Platter

40pcs Party Platter*, chef's choice mix sushi *\$58*

*(*please consult our staff for waiting time)*



Mains

Sauteed Seasonal Vegetables, soy sauce, yuzu citrus pepper \$16 V

Salmon Tuna Poke Bowl, avocado, cucumber \$16 GF

Grilled cauliflower, mashed potatoes, basil emulsion, shiro miso \$17 GF V

Teriyaki Chicken, mashed potatoes, caramelized garlic sauce \$17

Eggplant, chicken mince, jalapeno, coriander \$19

Roasted Pork Belly, radish, caramelized apple \$19 GF

Pan Fried Seasonal White Fish, asparagus, garlic crumbs, tiger prawn dashi \$19

Mild Spicy Braised Beef Ribs, mushroom, baby carrots \$21

Confit Duck leg, baby peas, baby carrots, orange zest \$21 GF

Lamb Loin Chops, cumin, chilli flake, mixed herbs \$25 GF

Eye fillet cubes Teppanyaki, shiitake, onion, black pepper \$25

Tiger Prawn Teppanyaki, mixed vegetable, garlic, butter \$25

[Add-ons]

Steam rice \$3

Sourdough Bread \$2

Miso Soup \$3



Desserts

Mille Feuilles, matcha cream, white chocolate \$8

Homemade ice cream \$6

Chef 's Menu \$58

Min. 2 to order. Whole table only.

*Our Chef' s personal favorites curated just for you to enjoy the complete
YUZUKA experience.*

Cured Smoked Salmon, seaweed, cucumber, horseradish cream

Seared Tuna, sesame seeds, garlic chips, herbs

Beef Carpaccio, garden salad, lemon juice, parmesan cheese, black pepper

Steamed Spinach, black sesame dressing, rice cracker

Crispy Tofu, daikon, ginger, shitake mushroom stock

Eggplant, chicken mince, jalapeno, coriander

Mild Spicy Braised Beef Ribs, mushroom, baby carrots

Mille Feuilles, matcha cream, white chocolate