



JAPANESE CUISINE

Lunch Buffet

Wednesday to Friday | 11:30am to 3.00pm
Members \$29.90 | Guests \$39.90 (Last order 2:30pm)

APPETIZER

JAPANESE POTATO SALAD

carrots, corns, peas, ham, mashed potatoes,
japanese mayonnaise, sesame seeds, spring onions,
takuan

MINI CHILLED CHA SOBA BOWL

served with soba sauce, shredded nori,
bonito flakes, spring onions,
Japanese pickles, grated daikon

SHIRA-AE (MASHED TOFU SALAD)

shredded tofu, spinach, carrots, edamames with
wakame and sesame seeds.

EDAMAME

poached green beans

LIVE STATION

SASHIMI BAR

salmon, yellowfin tuna
condiments: shoyu | pink ginger | wasabi

DIY STATION

MISO RAMEN

char siew, nori, sweet corns, shoyu tamago,
black fungus, bamboo shoots, spring onions,
sesame seeds

UNDER THE LIGHT

IKA SHOGA YAKI

grilled squid with Japanese ginger sauce

CHICKEN KARAAGE

lemon wedges, mayonnaise

TEMPURA CORNER

baby corn, eggplant, sweet potato,
shitake mushroom, tiger prawn
condiments: grated daikon, tempura sauce

SOUP

MISO SOUP

wakame seaweed, shimeiji mushroom,
tofu, spring onions

MAIN COURSE

TONKATSU

deep-fried pork cutlet served with
Japanese curry sauce

BAKED TERIYAKI SALMON FILLET

sprinkle with furikake spices & spring onions

ODEN

Japanese fish cake stew

JAPANESE FRIED GARLIC RICE

DESSERT

JAPANESE PURIN

MATCHA SUPREME WITH AZUKI BEAN

DORAYAKI SWISS ROLL

VANILLA AND GREEN TEA ICE-CREAM WITH CONDIMENTS

TROPICAL FRUIT PLATTER

watermelon, honeydew, pineapple, rock melon

Available on

APRIL
22, 23, 24

MAY
13, 14, 15

JUNE
3, 4, 5, 24, 25, 26