



OISHI MODERN JAPANESE CUISINE

5 TO 30 APRIL 2019

A LA CARTE

APPETISERS (SMALL DISHES)

SEAWEEED BUTTER POACHED EDAMAME WITH SMOKED SEA SALT
SPINACH SALAD WITH GOMA AND SPICY CHIRIMEN
BLACKEN TUNA, AVOCADO AND SHISHAMO MENTAI
JAPANESE CHILLED TOFU WITH TRUFFLED SOYU
CHARRED TAKO SALAD WITH SEAWEEED, TOGARASHI-LIME MAYO
CHILLED AJITSUKE TAMAGO WITH SALMON ROE, SCALLIONS AND TRUFFLE
SMALL PLATES S\$9* EACH

MAIN

TEMPURA PRAWN RICE BOWL
SEASONAL VEGETABLES, AJITSUKE TAMAGO, SPICY LEMON GARLIC SAUCE
\$38*

MISO BLACK COD RICE BOWL
BROILED MISO COD, PICKLES, FRIED EGG AND CRISPY GINGER
\$38*

TONKOTSU RAMEN
WHEAT NOODLES IN RICH PORK BROTH WITH AJITSUKE TAMAGO,
KUROBUTA PORK, HON SHIMEJI MUSHROOMS, WAKAME AND CRISPY GARLIC
\$28*

CHICKEN KATSUDON
CRISPY CHICKEN SIMMERED WITH EGG, SOY DASHI BROTH OVER JAPANESE RICE
\$32*

BROILED WHOLE MAINE LOBSTER WITH SPICY MENTAIKO BUTTER
WITH TEPPAN FRIED RICE & GARLIC CHIPS
\$62*

DESSERT

RAIN DROP CAKE
WITH SOYA BEAN POWDER, BROWN SUGAR SYRUP
\$18*

SET LUNCH

2-COURSE \$39*

3-COURSE \$45*

APPETISER

DUO

CRISPY CHICKEN KARAAGE WITH TONGARASHI MAYO
BLACKEN TUNA, AVOCADO AND SHISHAMO MENTAI

OR

CHARRED TAKO SALAD WITH SEAWEED, TOGARASHI-LIME MAYO

MAIN

TEMPURA PRAWN RICE BOWL
SEASONAL VEGETABLE, CRISPY LAVA EGG, SPICY LEMON GARLIC SAUCE

OR

TONKOTSU RAMEN

WHEAT NOODLES IN RICH PORK BROTH WITH AJISUKE TAMAGO,
KUROBUTA PORK, HON SHIMEJI, WAKAME AND CRISPY GARLIC

OR

CHICKEN KATSUDON

CRISPY CHICKEN SIMMERED WITH EGG, SOY DASHI BROTH OVER JAPANESE RICE

DESSERT

RAIN DROP CAKE, SOYA BEAN POWDER, BROWN SUGAR SYRUP

SET DINNER

4-COURSE S\$69*

APPETISER

DUET OF

BLACKEN TUNA, AVOCADO AND SHISHAMO MENTAI

OR

CHARRED TAKO SALAD
WITH SEAWEED, TOGARASHI-LIME MAYO

TEMPURA PRAWN & SEASONAL VEGETABLES
WITH TRADITIONAL CONDIMENTS

MAIN

TONKOTSU RAMEN

WHEAT NOODLES IN RICH PORK BROTH WITH AJITSUKE TAMAGO,
KUROBUTA PORK, HON SHIMEJI, WAKAME AND CRISPY GARLIC

OR

MISO BLACK COD

BROILED MISO COD, PICKLES, CRISPY GINGER WITH JAPANESE RICE

OR

CHICKEN KATSUDON

CRISPY CHICKEN SIMMERED
WITH EGG, SOY DASHI BROTH OVER JAPANESE RICE

DESSERT

RAIN DROP CAKE

WITH SOYA BEAN POWDER, BROWN SUGAR SYRUP