

# KAKUSHIN SIGNATURES

## Big Mac

Negitoro, Foie Gras & Uni on a bed of Sushi Rice

\$30

## Nama Gaki

Fresh Oyster

\$14

## Shiromi Carpaccio

Thinly sliced white fish sashimi with Chef's toppings

\$39

## Awabi

Braised Abalone topped with Abalone Liver Sauce

\$39

## Snow Crab Chawanmushi

Snow Crab, Sea Urchin & Steamed Egg Custard with Truffle Sauce

\$26

## Wagyu Sando

A5 Marbled Wagyu Steak Sandwich

\$49

## Kurobuta Sando

Pork Belly Sandwich

\$40

## Cha Soba

Ocha-infused Buckwheat Noodle Soba with Scallops & Truffles Sauce

\$40

# SET MENU

5 Courses

**Includes:**

**Appetizer**

**Chawanmushi**

**Soup**

**Dessert**

## MAIN COURSE

**Chirashi Don /**  
Assorted Sashimi on rice  
**\$68**

**Negi Toro Uni Don /**  
Chopped Tuna Belly with  
Hokkaido Sea Urchin on rice  
**\$82**

**Kurobuta Don /**  
Braised Kagoshima Pork Belly on rice  
**\$55**

**Wagyu Don /**  
Miyazaki A5 Wagyu on rice  
**\$76**

**Unagi & Anago Don /**  
Grilled Freshwater Eel & Sea Eel on rice  
**\$55**

**Sushi Mori Set /**  
Chef-curated plate of assorted sushi  
**\$68**

**Salmon Ikura Don /**  
Salmon Sashimi with Salmon Roe on rice  
**\$55**

**Wakadori Yaki Don /**  
Grilled Teriyaki Chicken on rice  
**\$35**

**Ten Don /**  
Prawn & Assorted Vegetable Tempura set on rice  
**\$45**

**Cold Soba / Udon**  
Cold buckwheat soba/udon with scallop & truffles sauce  
**\$49**

**Atama Shioyaki Set /**  
Grilled Fish Head  
**\$38**

**Kaisen Udon / Soba**  
Seafood udon / Buckwheat soba  
**\$49**

**Salmon Yaki Don /**  
Grilled salmon on rice  
(Mentai, Shio, Teriyaki)  
**\$38**

**Tempura Udon / Soba**  
Udon / Cold buckwheat soba  
served with assorted tempura  
**\$45**

**Kanpachi Kama Shioyaki /**  
Grilled Amberjack Cheek  
**\$50**

All prices are subjected to GST and service charge.  
Dinner service availability subject to change according to demand.

**RAITO**

**Sushi Course**

**S\$168**

**Seasonal Starter**

**Snow Crab Chawanmushi**

**Sushi**

**10 Kinds**

**Chef's Finishing Dish**

**Soup**

**Dessert**

All prices are subjected to GST and service charge.  
Sushi course ingredients are subject to seasonal availability.

# **KAKU OMAKASE**

**8-Course**

**S\$228**

**Appetiser**

**Seasonal Starter**

**Sashimi**

**5 Kinds**

**Chef's Warm Dish**

**Sushi**

**5 Kinds**

**Kakushin Signatures**

**Chef's Choice**

**Soup**

**Dessert**



# **SHIN OMAKASE**

**10-Course**

**S\$328**

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**Hokkaido Oyster**

**Seasonal Appetizer**

**Kakushin Appetizer**

**(Braised Awabi with Liver sauce)**

**Sashimi**

**5 Kinds**

**Chef's Warm Dish**

**Sushi**

**5 Kinds**

**Kakushin Signatures**

**Chef's Finishing Dish**

**Soup**

**Dessert**

## STARTERS

**Momotaro Tomato /**  
Premier Greenhouse Amela Tomato  
**\$13**

**Kyoto Yuba with Uni & Caviar /**  
Japanese Beancurd with Sea Urchin & Caviar  
**\$25**

**Foie Gras Chawanmushi /**  
Goose Liver & Steamed Egg Custard  
with Truffle Sauce  
**\$30**

**House Salad**  
Japanese house salad  
with wafu dressing & baby sardines  
**\$23**

**Ikura Chawanmushi /**  
Steamed Egg Custard topped with Salmon Roe  
**\$15**

**Fugu Mirin /**  
Dried Puffer Fish  
**\$15**

**Uni Toast /**  
Hokkaido Uni served on Toast  
**\$28**

**Kawahagi /**  
Dried Leather Jacket Fish  
**\$15**

**Truffle Edamame /**  
Edamame seasoned with sea salt & truffles sauce  
**\$12**

**Eihire /**  
Dried Sting Ray Fin  
**\$15**

**Chawanmushi /**  
Steamed Egg Custard with Truffle Sauce  
**\$10**

## **SASHIMI** (5 pieces)

**Otoro**  
Supreme Fat Tuna Belly  
**\$91**

**Chu Toro**  
Medium Fat Tuna Belly  
**\$76**

**Hon Maguro**  
Lean Tuna  
**\$62**

**Shima-Aji**  
Striped Jack  
**\$39**

**Shake Belly**  
Salmon Belly  
**\$35**

**Shake**  
Salmon  
**\$30**

**Kanpachi**  
Amberjack  
**\$35**

**Hirame**  
Flounder  
**\$39**

**Tai**  
Sea Bream  
**\$39**

**Anago**  
Sea Eel  
**\$50**

**Kinmedai**  
Golden Eye Snapper  
**\$49**

**Nama Hotate**  
Fresh Scallop  
**\$39**

**Botan Ebi**  
Botan Shrimp 2pcs  
**\$39**

**Uni**  
Hokkaido Sea Urchin  
**\$61**

## **SASHIMI MORIAWASE**

5 pieces  
(For 1 pax)  
**\$45**

3 Kinds  
(9 Pieces)  
**\$78**

5 Kinds  
(15 Pieces)  
**\$128**

## **(Per Serving)**

**Toro Uni Temaki /**  
Tuna Belly & Sea Urchin Hand Roll  
**\$25**

**Foie Gras with Shiro-Ebi Temaki /**  
Goose Liver & Crystal Prawn Hand Roll  
**\$20**

**Kani Mentai Temaki /**  
Crab Meat & Cod Pollack Roe Hand Roll  
**\$15**

**Sakana Age Temaki /**  
Crispy Fish Hand Roll  
**\$15**

## **NIGIRI SUSHI** (2 pieces)

**Otoro**

Supreme Fat Tuna Belly

**\$35**

**Chu Toro**

Medium Fat Tuna Belly

**\$31**

**Hon Maguro**

Lean Tuna

**\$26**

**Wagyu**

Marbled A5 Graded Beef

**\$40**

**Kanpachi**

Amberjack

**\$15**

**Kinmedai**

Golden Eye Snapper

**\$20**

**Uni**

Hokkaido Sea Urchin

**\$39**

**Engawa**

Flounder Fin

**\$27**

**Shima-Aji**

Striped Jack

**\$15**

**Hirame**

Flounder

**\$19**

**Tai**

Sea Bream

**\$15**

**Ikura**

Salmon Roe

**\$19**

**Nama Hotate**

Fresh Scallop

**\$19**

**Anago**

Sea Eel

**\$19**

**Shake Belly**

Salmon Belly

**\$14**

**Shake**

Salmon

**\$13**

**Foie Gras Uni**

Foie Gras & Hokkaido Sea Urchin

**\$39**

**Tamago**

Egg Omelette

**\$8**



## **MAINS**

**A5 Miyazaki Wagyu**

150 grams

**\$155**

**Gindara Nitsuke /  
Simmered Silver Cod Fish**

**\$45**

**Buta Kakuni /  
Braised Kagoshima Pork Belly**

**\$50**

**Hotate Batayaki /  
Butter Pan-fried Hokkaido Scallop**

**\$35**

**Kanpachi Kama Shioyaki /  
Grilled Amberjack Cheek**

**\$40**

**Gindara Yaki /  
Grilled Silver Cod Fish**

**\$45**

**Salmon Yaki  
(Shioyaki, Teriyaki, Mentaiyaki)**

**\$30**

**Unagi Kabayaki /  
Grilled Japanese Freshwater Eel**

**\$45**

**Wakadori Teriyaki /  
Teriyaki Chicken**

**\$25**

## **FOR SHARING**

**Sushi Moriawase**

(5 pieces)

**\$60**

**Yasai Maki /  
Seasonal Vegetable Roll**

**\$25**

**Sakana Karaage /  
Fish Popcorn**

**\$22**

**Tori Karaage /  
Japanese Fried Chicken**

**\$25**

**Tempura Moriawase**

3 Ebi, 5 Vegetable

**\$34**

**Negitoro Uni & Caviar Maki /  
Tuna Belly & Caviar Roll**

**\$39**

**Unagi Oshi Zushi  
Eel on square-shaped pressed sushi**

**\$30**

**Aburi Maki /  
Seared Roll**

**\$39**

**Ebi Tempura  
(5 pieces Prawn Tempura)**

**\$31**

**Yasai Tempura  
Assorted Vegetables (8 pieces)**

**\$22**

## **RICE & NOODLE**

**Wagyu Don With Uni**  
Miyazaki A5 Wagyu served with  
Hokkaido Sea Urchin on rice  
**\$76**

**Chiraishi Don**  
Assorted Premium Sashimi on rice  
**\$58**

**Kaisen Inaniwa Udon**  
Flat Udon served with assorted seafood  
**\$39**

**Salmon Ikura Don /**  
**Salmon Sashimi with Salmon Roe on rice**  
**\$45**

**Gohan /**  
**Japanese Rice**  
**\$3**

**Wagyu Yaki Meshi /**  
**Garlic Fried Rice with Miyazaki A5 Wagyu**  
**\$25**

**Unagi & Anago Don**  
Grilled Freshwater Eel & Sea Eel on rice  
**\$45**

**Kurobuta Don**  
Braised Kagoshima Pork Belly on rice  
**\$45**

**Yasai Inaniwa Udon**  
Flat Udon served in a vegetable broth  
**\$22**

**Wagyu Somen /**  
**Soft Thin Noodle with Miyazaki A5 Wagyu**  
**\$68**

**Yaki Meshi /**  
**Garlic Fried Rice**  
**\$8**

## **SOUP**

**Kinoko Osuimono / Miso Shiru**  
Mushroom Clear / Miso Soup  
**\$12**

**Hamaguri Osuimono / Miso Shiru**  
Clam Clear / Miso Soup  
**\$18**

## **DESSERT**

**Musk Melon**  
**\$25**

**Kudamono /**  
**Japanese Seasonal Fruits Platter**  
**\$38**

**Ice Cream**  
**\$10**