

## INDIVIDUAL

CHIRASHI ZUSHI 22  
MIX SASHIMI-SUSHI RICE

HAMACHI DON 22  
MARINATED KINGFISH-TAKIKOMI GOHAN

MUSHROOM BENTO 21  
PAN-FRIED MIX MUSHROOM  
SWEET MISO-MARINATED SEAWEED  
TOFU SALAD-VEG. MIX RICE-SOBA SOUP

MISO BUTTERFISH BENTO 23  
TAKOYAKI-SASHIMI

CHICKEN KATSU BENTO 19  
*BENTO INC. RICE, SALAD, MISO SOUP*

KATSU CURRY DON 15

TERIYAKI SALMON DON 16  
*EXTRA CHICKEN +4.5 EXTRA BEEF +6  
BROWN RICE +2*

RAMEN 16

*TOPPING CHARSHU*  
CHICKEN KARA AGE  
GYOZA [PORK/ VEG.]  
VEGAN

ZARU MATCHA SOBA 15  
COLD NOODLE-DASHI [VE OPT]

## CUDDLE with us...

MULLED WINE 8  
WARM HOUSE SAKE 9/17

## DESSERT

CHOCOLATE SOUFFLE 11  
WITH VANILLA ICE CREAM

JAPANESE CHEESECAKE 11  
MATCHA-BLACK SESAME MOUSSE  
ICE CREAM +2

POACHED PEAR 11  
IN RED WINE SYRUP-SPICES  
COCONUT OATS CRUMB

HOUSE MADE ICE CREAM 4.5  
GREENTEA  
BLACK SESAME  
VANILLA

## SUSHI BAR

CHEF'S OMAKASE SUSHI 25  
SELECTED MARINATED RAW FISH NIGIRI

SASHIMI 6PCS  
SALMON 16  
TUNA 18

ENTRÉE 28  
MAIN 39  
MONSTROUS 59

SUSHI NIGIRI 2PCS SALMON 6  
TUNA 8 TAMAGO 6  
KINGFISH 6 SCALLOP 12  
BROWN RICE +0.5

### SUSHI & SASHIMI

ENTRÉE 35  
MAIN 52  
MONSTROUS 78

ROLLS 4/8PCS 9/16

SALMON AVOCADO  
CALIFORNIA  
VEGETABLE  
SPICY SALMON  
DYNAMITE GRILLED SEAFOOD + GARLIC MAYO

*BROWN RICE +2  
EXTRA MAYO +1*

## MAIN

PAN FRIED SNAPPER 27  
SMOKY DASHI BROTH-LEEK-CARROT  
POACHED CHERRY TOMATO

CRISPY DUCK 24  
SWEET MISO VINEGAR

SLOW COOKED BEEF RIBS 26  
CRISPY ONION-ROOT VEG.

EYE FILLET STEAK 150GR 28  
JAPANESE SWEET MUSTARD SAUCE

*KINDLY NOTIFY YOUR SERVER FOR ANY  
DIETARY REQUIREMENTS  
GOMENASAI, NO SPLIT BILL DURING BUSY TIMES*

## TO SHARE

EDAMAME 6

MARINATED BABY OCTOPUS 9

SALMON ABURI NIGIRI 2PCS 7.5  
YUZUKOSHO

SPICY TUNA RICE PAPER ROLL 15

MISO GRILLED EGGPLANT ROLL [VE] 12

SALMON TOSA-MI 16  
THINLY SLICED-SESAME  
CORIANDER YUZU SAUCE

SASHIMI-YUZU-COCONUT CEVICHE 18

KINGFISH CARPACCIO 16

BEEF TATAKI 12  
SPRING ONION-KIZAMI  
GRANULATED GARLIC

INARIZUSHI 2PCS 6.5  
TOFU SKIN POUCH  
SUSHI RICE-MARINATED MUSHROOM

SCALLOPS 3PCS 18  
PAN FRIED-YUZU CUSTARD  
SESAME CRISP-SAUTEED MUSHROOM

CALAMARI BLACK TEMPURA 15

BRAISED PORK BELLY 19  
CANDIED APPLE-FRESH WASABI

GYOZA 5/8/12PCS 12/ 18/ 24  
PORK OR VEG.

NASU DENGAKU 9  
GRILLED EGGPLANT-SWEET MISO

CHICKEN KARA AGE 10

SOFT SHELL CRAB MINI BURGERS 18  
BRIOCHE-KEWPIE MAYO-SLAW  
SWEET SOUR CHILLI SAUCE

SKEWER PLATTER 15  
2CHICKEN-2BEEF-2PORK BELLY

SKEWER ZUCCHINI 2.5ea.

TEMPURA 18  
FISH & VEG

NORI FRIES 7

THREE MARINATED SEAWEED 8

SUPER KALE SALAD 12  
KALE-SPINACH-BROCCOLI-QUINOA  
MISO VINAIGRETTE-SESAME

WARM SALAD 18  
EXOTIC MUSHROOM-ASPARAGUS-TOMATOES  
PORK BELLY REDUCTION-YUZU PONZU

UNLIMITED SAKE

MON - WED 2HRS \$35 P/P

#YUZUTASTING \$59 [min. 2 pax]

NOT TOO SURE WHAT TO HAVE?  
LEAVE IT TO US,  
WE'LL SERVE YOU OUR FAVOURITES

DINNER

# YUZU

AT CHURCH LANE

### CHEAT SHEET

anko | ənkəʊ | sweet red bean paste  
dashi | ˈdɑːʃɪ | stock made from fish and kelp  
edamame | ɛdəˈmɑːmeɪ | young green soybeans  
katsuobushi | ˌkɑːtsʊəˈbʊʃɪ | dried bonito shaving  
matcha | ˈmætʃə | powdered green tea leaves  
nori | ˈnɔːrɪ | seaweed  
shichimi | ʃɪˈtʃɪːmi | seven-type chili flakes  
tamago | ˌtɑːməˈɡɒ | rolled cooked egg  
tenkasu | tɛnˈkɑːsu | crunchy bits of tempura batter  
wakame | ˈwɑːkɑːmeɪ | seaweed  
yuzu | ˈjuːzu | a round, yellowish citrus fruit with  
fragrant, acidic juice, used chiefly as a  
flavouring