

DOMO

MODERN JAPANESE 

Sashimi · Nigiri

(3 pcs) (2 pcs)

Toro	38
Bluefin Tuna	22
Yellowtail	24
Hokkaido Scallop	26
Salmon Roe	24
Salmon	18
Botan Shrimp	38
Unagi- Freshwater Eel	20
Seabream	18
Uni (1pc)	40
Snow Crab	28
9 Chef's Nigiri Selection	90

Sashimi Moriawase

(Chef's Choice)

4 Types	7 Types
135	238

Maki Rolls

Avocado & Cucumber, Wasabi Pea, Yuzu Soy	18
Spicy Tuna, Cucumber, Onion, Tempura Flakes, Chives, Mentaiko Sauce	25
Salmon California, Crabmeat, Cucumber, Avocado, Tobiko	28
Lobster, Avocado, Asparagus, Sesame Yuzu Soy	45

Warm Rolls

Shiitake Braised in Truffle Teriyaki, Cucumber, Tempura Enoki Mushroom	18
Softshell Crab, Cucumber, Kimchi Tobiko, Chili Mayo	24
Unagi, Foie Gras, Cucumber, Shiso, Sancho Pepper	40
Aburi Salmon, Chive, Sesame, Cucumber, Yuzu Soy	24

Tempura Sushi Rolls

Tuna, Pickled Radish, Chive, Cucumber, Spring Onion, Tuna Tartare	24
Spicy Salmon, Spring Onion, Tobiko, Yuzu Mayo	24
Crabmeat, Tobiko, Tamago, Asparagus Teriyaki Sauce	18



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Cold Appetisers

Robata Grilled Edamame with Truffle Salt	8
Umami Tomato in Shiso Vinaigrette	9
Beef Tataki with Onion Salsa and Garlic Chip	24
Salmon Tataki with Dijon Mustard Balsamic Glaze	22

Signature Sashimi Taco (2pcs)

Tuna, Avocado, Feta	18
Salmon, Tomato Shiso Salsa	18
Wagyu Beef (Warm)	28

Aburi Sashimi with Yuzu Soy, Olive Oil

Salmon	24
Hokkaido Scallop	28
Wagyu Beef 100g	48

Warm Appetisers

Wagyu Beef Kimchi Gyoza with Spicy Ponzu (4pcs)	24
Pan Seared Foie Gras (2pcs) with Kamquat Teriyaki	45



Salads

Robata- Grilled Vegetables, Balsamic Soy	18
Tuna Tataki Salad with Nashi Pear Dressing	24
Robata- Grilled Chicken Salad with Ginger Lemon Dressing	22



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Signature Dishes

Spicy Garlic Prawn with Shiitake Mushroom, Asparagus	24
Lobster in Yuzu Sake Truffle Soy Sauce	78
Gratinated King Crab Leg, Chili Shiso Sauce	79
Black Cod with Yuzu Miso	45

Soup

Spicy, Hot & Sour, Seafood Soup	16
Organic Miso Soup with	
- Sashimi Scallop	15
- Lobster	18
- Shiitake Mushroom & Tofu	8

Rice . Noodles

Wagyu Beef Fried Rice	48
Cauliflower Fried Rice	18
Snow Crab and Tobiko Baked Rice	48
Seafood Yaki Soba Noodle	34
Japanese White Rice	6



Tempura and Fried Dishes

Fried Halibut with Yuzu Truffle Sauce	35
Crispy Squid with Jalapeño Aioli	22
Tiger Prawn & Vegetable Tempura	36
Yuzu Chicken Karaage, Nori Chip	18
Tempura Brie with Sweet Plum Sauce	18



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Robata Charcoal Grill

Seafood

Grilled Shrimp with Mentaiko Sauce	28
Seabass with Truffle Teriyaki	28
Tender Octopus with Shiso Dressing	39
Caramelized Unagi Kabayaki with Sancho Pepper	39

Vegetables

Asparagus Fried Capers with Sesame Teriyaki (5pcs)	16
Eggplant in Mirin, Ginger and Soy	15
Assorted Mushroom in Garlic Soy Butter	14
Broccolini with Shiso Dressing	16

Meat

Miso Teriyaki Chicken	24
Angus Beef Steak	49
Tenderloin 200g	
Ribeye Steak 200g	
Australian Wagyu Beef	
MS 6-7 + Striploin 200g	85
MS 6-7 + Ribeye 200g	90
Japanese A5 Wagyu	120
Striploin 150g Miyazaki	
<i>Flambé in Salt Stone</i>	
Rack of Lamb, Gochujang Miso	30
2pcs	
Sticky Pork Belly, Scallion & Soy	24



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Dessert

Domo Arigato Finale	80
Matcha-Misu	18
Sticky Date Ginger Pudding, Soy Toffee Sauce	16
Warm Chocolate Lava Cake, Vanilla Ice Cream	16
Coffee Brûlée and Coco Crumble	15
Mangolicious Cake with Mandarin Orange Sorbet	16
Ice Cream Selections (Per Scoop)	8
Fresh Fruits and Berries	24

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