

# CHEF'S SPECIAL

for dining only

5:30pm–10pm (last order 9:30pm)

## STARTERS

- SHOKADO-9** \*please order per person \$ 40.00  
Assorted 9 types of appetizers in Japan style box
- Selection of Oyster** \*per piece \$ 8.00  
Japanese fresh oyster, tomato consommé jelly, balsamic vinegar & truffle pearls
- Escabeche** \$ 1.00  
Marinated fish, bell pepper, onion
- Sago & Crab Croquette** \$ 16.00  
4 pieces of sago & crab croquette, grated mimolette cheese

## MAIN

- Bouillabaisse** \$ 55.00  
Miso flavored french style stewed seafood soup, sea bream, crab, mussels, wakame seaweed, fennel
- Hokkaido Beef Tenderloin Cutlet** \$ 55.00  
Tokachi herb beef from Hokkaido, Japan 120g, homemade tomato worcestershire sauce, herbs salad
- Roasted Lamb** \$ 40.00  
Australian lamb chop 180g, grilled vegetables, sansho pepper sauce

## DONABE GOHAN

- Seasonal Claypot Rice** \*serving 2-3 person, takes 20-30mins \$ 40.00  
Hokkaido rice cooked with seasonal ingredients  
(Please ask with our staff regarding the seasonal ingredients)
- Dashi Soup For Your Rice** \$ 5.00  
Dashichazuke is made by pouring dashi over cooked rice

\*This menu is not available on Sundays and Mondays

Price stated are subjected to service charge 10% and government tax

# STARTERS

Wagyu Tataki \$ 22.00

Seared miso-marinated wagyu beef, avocado, nori seaweed sauce

Marinated Octopus & Avocado \$ 16.00

Octopus, avocado, mozzarella cheese, gochujang

Chicken Tatsuta-Age \$ 18.00

Japanese style fried chicken, pickled cucumber tartar sauce, lemon wedge

Ikura & Wasabi Cream Canape \*served in 2 pieces \$ 15.00

Wasabi-flavored sour cream, salmon roe, slices of bread

✓ Pan Con Tomate \*served in 2 pieces \$ 8.00

Spanish style marinated tomato, pickled plum, garlic, ginger, slices of bread

VM Spicy Edamame \$ 8.00

Boiled green soybeans, Bonito flakes blended dukkah

✓ French Fries \$ 9.00

French fries with wasabi mayonnaises

Parmesan Truffle Fries \$ 16.00

French fries, Truffle oil, grated Parmesan



Chicken Tatsuta-Age



Wagyu Tataki

✓ Vegetarian | VM Can be modified for vegetarian

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## SALADS & SOUPS

	Japan Flavored Caprese Salad	\$ 20.00
	Tomato, mozzarella cheese, shiso leaves, myoga ginger, whitebait, ponzu sauce	
V	Mixed Salad	\$ 15.00
	Green leaves, homemade salted koji and herb vinaigrette	
VM	Potato Salad	\$ 18.00
	Mashed potato, mayonnaise, salt-cured brisket of beef, seasoned boiled egg, fried onion	
V	Mushroom Soup	\$ 15.00
	Creamy pureed mushroom soup with truffle oil, crouton	

## HERB TEMAKI SUSHI

		*per piece
	Salmon & Ikura	\$ 8.00
	Salmon, salmon roe, cucumber, flying fish roe, spicy mayonnaise, herb rice, nori seaweed	
	Tuna & Beetroot	\$ 10.00
	Tuna, gochujang-marinated beetroot, herb rice, nori seaweed	
V	Marinated Bell Pepper	\$ 8.00
	Marinated bell pepper, avocado, cucumber, carrot, leaf, spicy mayonnaise, herb rice, nori seaweed	
	Wagyu Beef	\$ 12.00
	Wagyu beef, cream cheese, shiso leaves, herb rice, nori seaweed	
	Crispy Fried Shrimp	\$ 18.00
	Crispy fried shrimp with kadaif, herb rice, nori seaweed	



Japan Flavored Caprese Salad



Assorted Herb Temaki Sushi

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## SEAFOODS & MEATS

Pan-Seared Salmon \$ 28.00

Pan-seared salmon, mushrooms, herb butter, sliced grilled lemon, honey mustard sauce

Sauteed Scallops \*per piece \$ 18.00

Scallop from Iwate prefecture, spinach, salmon roe, herbs, duglere sauce

CROSS-BURG \$ 45.00

Foie gras 30g in angus beef hamburger steak 100g, grilled vegetables, wasabi flavored onion sauce

Australian Beef Sirloin Steak \$ 30.00

Australian beef sirloin steak 160g, garlic & onion sauce, grilled vegetables, potato wedges

Angus Beef Hamburger Steak \$ 30.00

Angus beef hamburger steak 150g, the sauce made from soy sauce, worcestershire sauce, garlic and onions, grilled vegetables, potato wedges

Roasted French Free Range Chicken Breast \$ 35.00

Roasted french free range chicken breast, mushroom, yuzu chili & caper cream sauce

## NOODLES

Tempura Somen small \$ 12.00 large \$ 20.00

Vegetables soup, mozuku seaweed & vegetables tempura

Udon Carbonara \$ 22.00

Udon, white miso-flavored carbonara sauce, turkey bacon

**VM** Spaghetti Neapolitan \$ 24.00

Japanese style tomato sauce, chicken sausage, bell pepper, onion, grated parmesan cheese



Pan-Seared Salmon



Angus Beef Hamburger Steak



Tempura Somen

**V** Vegetarian | **VM** Can be modified for vegetarian

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# BURGERS, PIZZA & BREAD

<b>MOSS's Beef Burger</b>	\$ 26.00
Angus beef patty, lettuce, pickles, tomato, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
<b>MOSS's Cheese Burger</b>	\$ 28.00
Angus beef patty, cheese, lettuce, pickles, tomato, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
<b>MOSS's Double Cheese Burger</b>	\$ 36.00
Double angus beef patty, cheese, lettuce, pickles, tomato, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
<b>V MOSS's Soy Burger</b>	\$ 25.00
Soy meat patty, lettuce, tomato, avocado, pickles, homemade tomato worcestershire sauce, tomato mayonnaise and french fries	
<b>Miso Margherita Pizza</b>	\$ 20.00
Tomato sauce with a touch of fermented beans, basil sauce, mozzarella cheese	
<b>Mentaiko &amp; Potato Pizza</b>	\$ 22.00
Mashed potatoes, mentaiko mayonnaise, cheese	
<b>VM Mushrooms &amp; Bacon Pizza</b>	\$ 22.00
Sliced mushrooms, turkey bacon, tomato sauce, cheese	
<b>Assorted Japanese Breads</b>	\$ 8.00
Cassis flavored bread, rice flour bread and rustic french bread from Gunma prefecture	



MOSS's Beef Burger



Mushrooms & Bacon Pizza



Assorted Japanese Bread

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## DESSERTS

<b>Matcha Cream Brulee</b> Matcha flavored cream brulee, seasonal fruits	\$ 10.00
<b>Soy Gateau Au Chocolat</b> Chocolate cake made with tofu, seasonal fruits	\$ 10.00
<b>MOSS Nougat Glace</b> Meringue ice cream with nuts and dried fruits, mochi, mixed berries sauce	\$ 10.00
<b>Assorted Fruits</b> Watermelon, orange, apple	\$ 12.00
<b>Assorted Cheese Plate</b> 3 types of cheese with cracker	\$ 11.00

## ALLDAY BREAKFAST

<b>American Breakfast</b> Toast, scrambled egg, turkey bacon, chicken sausage, mixed salad, butter, orange, apple juice	\$ 20.00
<b>Continental Breakfast</b> Croissant, chocolate bread, cheddar cheese, yogurt, strawberry jam, orange, apple juice	\$ 18.00



Matcha Cream Brulee



Assorted Cheese Plate