

**tori  
no  
su**



# CHEF'S CUSTOM MODERN JAPANESE

## 8 COURSE (G,S,N) 350

ASSORTED BOX  
CHEF YOSUKE'S RECOMMENDED COLD APPETIZER  
SOUP OF THE DAY  
CHEF YOSUKE'S RECOMMENDED HOT APPETIZER  
GRILLED FISH OF THE DAY  
GRANITE KAKIGO-RI  
STEAK OF THE DAY  
CHEF YOSUKE'S CHOICE OF DESSERT  
GREEN TEA

## WAGYU MAIN OPTION 410

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## TEPPAN-YAKI DINNER MENU

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## 7 COURSE (G,S,N) 390

CHEF YOSUKE'S RECOMMENDED COLD APPETIZER  
CHEF YOSUKE'S RECOMMENDED HOT APPETIZER  
VEGETABLE  
GRILLED FISH OF THE DAY  
GRANITE KAKIGO-RI  
STEAK OF THE DAY  
BLACK FRIED RICE  
CHEF YOSUKE'S CHOICE OF DESSERT  
GREEN TEA

## CHICKEN MAIN OPTION 360

## WAGYU MAIN OPTION 450

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## TRADITIONAL BENTO BOX

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## (G,S,N) 200

SOUP  
GRILLED FISH OF THE DAY  
ASSORTED TEMPURA  
ASSORTED SASHIMI  
TODAY'S SUSHI ROLL  
JAPANESE SIDE DISH  
PREMIUM STEAMED RICE  
CHEF YOSUKE'S CHOICE OF DESSERT

## WAGYU MAIN OPTION 280

 signature plate

 spicy

 traditional

**V – VEGETARIAN   N – CONTAINS NUTS   S – CONTAINS SHELLFISH   G – CONTAINS GLUTEN**

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# JAPANESE SMALL DISH

## COLD

<b>YUZU MUG SALAD (G)</b>	80
Assorted Sashimi, Japanese Style Salsa	
<b>MAGURO YUKKE (S,G)</b> 🌟 🍡	90
Nira Sauce, Honey Lemon	
<b>KANPACHI AGUACHILE (G)</b> 🌟	90
Cucumber & Jalapeno Dressing	
<b>CHEF PEPE'S WAGYU TACO (G)</b>	50
Toro, Wagyu	
<b>BEEF TATAKI (G)</b> 🍡	80
Garlic Chips, Asian Spring Herb	

## HOT

<b>SHISO HARUMAKI (G,S)</b> 🌟 🍡	40
Chicken Spring roll, Shiitake Mushroom, Clear Noodle	
<b>TORI NO SU GYOZA (G)</b> 🌟 🍢	40
Edamame Puree, Wagyu, Chili Soy Vinegar	
<b>GOCHUJANG CHICKEN (G)</b> 🍢	60
Leek, Asian Hot Paste	
<b>MISO RIBEYE (G)</b>	80
Miso Emulsion, Shishito Pepper	
<b>UNAGI &amp; TAMAGO (G,N)</b>	70
Nitsume Sauce	

## FRIED

<b>GODZILLA TAIL (G,S)</b> 🌟	60
Aromatic Curry	
<b>BABY MIDORI (G,S)</b> 🍢 🍡	50
Shichimi Seven Spice Pepper, Aonori, Japanese Aioli	
<b>CLASSIC SHRIMP TEMPURA (S,G)</b> 🍡	90
U-10 shrimp, Tempura Dashi Broth	
<b>ROCK SHRIMP POPCORN (S,G)</b> 🌟 🍢	90
Deep Fried Shrimp, Red Hot Sauce	

## SIDE

<b>WASABI POTATO (G)</b> 🌟 🍢	30
Crispy Beef Bits, Wasabi Cream	
<b>CONFIT HOKKAIDO CORN (V,G)</b> 🍢	30
Shredded Parmesan Cheese, Shichimi Spice	
<b>KING OYSTER MUSHROOM (V,G)</b> 🌟 🍡	35
Leek, Aonori Powder, Soy Butter	
<b>SHISHITO PEPPER (G)</b> 🍢 🍡	25
Kombu Salt, Hana-Katsuo	
<b>EDAMAME (V,G)</b> 🍢 🍡	30
2 Kinds of Dipping	
<b>ROBATA EDAMAME (V,G)</b> 🍡	35
Smoked Maldon Salt or Garlic Soy Butter	
<b>TODAY'S SOUP (G)</b> 🍡	25
Good One! Please ask!	
<b>KOSHI-HIKARI (V)</b> 🍡	25
Japanese Premium Steamed Rice	

🌟 signature plate

🍢 spicy

🍡 traditional

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# SUSHI 'N' ROLL

## SET MENU

NIGIRI COMBINATION 10PC, ROLL 6PC (S,G) 🍡	190
SASHIMI COMBINATION 12PC (S,G) 🍡	190
NIGIRI & SASHIMI 24 PC & 2 ROLL (S,G) 🍡	490

## NIGIRI 2PCS / SASHIMI 5PCS

CHU- TORO	70/140
AKAMI / TUNA	50/100
SAKE / SALMON	40/80
KAMPACHI / AMBERJACK	50/100
SUZUKI / SEABASS	40/80
EBI / PRAWN	40/80
UNAGI / EEL (G)	50/100
TAMAGO / EGG OMELET (V)	25/25 2PCS
SAKE TORO ABURI	50/100
BEEF TATAKI	50

## MAKI ROLLS

HOTEL CALIFORNIA (S,G) Crab Mixture, Avocado, Cucumber	70
NEGI TORO (G) 🍡 Chopped Fatty Tuna, Green Onion, Shiso	95
EBI-TEN (S,G) 🔥 Deep Fried Shrimp Tempura, Avocado	80
PHILLY SALMON (G) Salmon, Cream Cheese, Avocado, Asian Herbs	70
BLAZING TUNA TORO (G) 🔥 Fatty Tuna, Spicy Mayonnaise	95
AVO-SAKE (G) 🔥 Salmon, Avocado, Spicy Mayonnaise	70

## MODERN STYLE ROLL

TORI TORI (G) 🌟🔥 Deep Fried Chicken Katsu , Jalapeno Sauce	70
PERIGORD (V,G) Truffle Butter, Green Asparagus Tempura, Avocado Tartar	70
SEÑORITA DRAGON (S,G) California Roll Wrapped by Grilled Eel	110
ABURI SAKE (G) Tamago, Tobiko, Wrapped with Seared Salmon, Spicy mayonnaise	110
OVER THE RAINBOW (S,G) California Roll Wrapped with Assorted Fish	110
CROCANTE EEL (G) Tempura Crumble, Cream Cheese, Tamago	70
CRUNCHY KAMIKAZE (S,G) 🔥 Assorted Fish, Golden Sauce	90

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## TORI NO SU CLASSIC

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<b>ASA-GIRI WAGYU TENDERLOIN 200G (G)</b> 🏆	<b>300</b>
Truffle Ponzu, Fresh Grated Wasabi	
<b>SIZZLING RIBEYE 180G (G)</b> 🍷	<b>200</b>
Seasonal Vegetable, Onion sauce	
<b>TYPHOON SHELTER CHICKEN (G)</b> 🏆	<b>150</b>
Ichimi Pepper Sauce, Asian Herbs Bread Crumble	
<b>MISO BLACK COD (G)</b> 🍷	<b>200</b>
72 Hour Miso Marinated Saikyo Miso	

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## RICE & NOODLES

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<b>SASHIMI BIBIMBAP (G,S)</b> 🍷	<b>120</b>
Asian Herbs	
<b>TORI NO SU YAKI-MESHI BLACK (G,N)</b> 🏆	<b>100</b>
Fried Rice, Beef, Aged Dark Soy Sauce, Pine Nuts, Egg	
<b>TORI NO SU RAMEN RED (G)</b> 🏆 🍷	<b>80</b>
Red Chili Paste, Minced Miso Chicken, Bok-Choy, Bean Sprouts, Spring Onions	
<b>KAISEN YAKISOBA NOODLES (G,S)</b>	<b>110</b>
Charred Garlic Sauce, Assorted Seafood, Bean Sprouts	

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## DESSERT

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<b>SNOW FALLS TART (G,N)</b>	<b>40</b>
Caramelized Seasonal Fruit, Frozen Crumble	
<b>TAMAGO PUDDING NO.3 (G)</b> 🏆 🍷	<b>40</b>
3 Kinds of Japanese Pudding	
<b>ICE CHOCOLATE LABORATORY (G,N)</b> 🏆	<b>40</b>
Cashew Nut, Granola, Banana	
<b>MOCHI ICE CREAM (G)</b>	<b>45</b>
Your Choice of Two : <b>Vanilla, Coconut, Mango, Matcha, Passion Fruit</b>	

CREATED BY

*Chef Yosuke Matsuoka*

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🍷 spicy

🍷 traditional

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