

# TOKYO SMASHED NIGHTS

A testament of freshness, offered by the Land of the Rising Sun, this selection of raw items brings forward the bright flavours of Japanese cuisine, pairing it with unbeatable flavours of the sea.

#### **RAW**

SASHIMI (3 PIECES) 🔑 🖫 🖤	
Salmon	16
Akami	18
Chutoro	28
Hamachi	18
Hokkaido Scallop	17
Engawa	16
CHEF'S CHOICE SASHIMI PLATTER 4 Types (8 pieces) 6 Types (12 pieces)	55 75
TAKO WASABI <i>巻</i> %	12
	12 26
Yuzu Kosho, Shio Kombu  BEEF TARTARE () % ()* Kimchi, Spicy Hot Sauce,	





MOGA SAMURAI ROLL ○ 🎉 🖓 🗟 32 Tempura Prawn, Hamachi, Sriracha, Yuzu Mayo, Avocado, Tenkasu UNAGI DRAGON ROLL ○ 🎉 🍪 🐉 🗸 Conger Eel, Sriracha, Pickled Daikon SOFT SHELLED ○ Ø ‰ 🎜 🗟 30 **CRAB ROLL** Uni Mayo, Tobikko, Sriracha, Pickled Jalapeno, Cucumber FRESH GARDEN ROLL (V) () & 22 Pickled Jalapeno, Asparagus, Cucumber, Corn, Miso Mayo, Tenkasu

## **ROLLIN' ROLLIN'**

A union of authentic Japanese flavours, blanketed in Nori, building up a bite with an explosion of flavours.





# **FUN SIZE**

Delicate, flavourful and bite-sized – a curated collection of palate warmers packed with the bright flavours of Japan.

HOKKAIDO MILK BUNS (1) (1) With Side of Seasonal Blend	10
SMASHED BATATA () Wasabi Mayo, Ito Togarashi, Pancetta	14
TRUFFLE EDAMAME (V) & % % Truffle Teriyaki, Shichimi, Shio Kombu	12
CRISPY SQUID & Sansho Fish Sauce, Kizami Yuzu, Green Chilli	20
CHICKEN KARAAGE ① & % % Yuzu Mayo, Ito Togarashi	18
KAKIAGE (V) () & % % Sweet Potato, Mixed Greens, Daikon Dipping Sauce, Yuzu Mayo	16
GRILLED SHISHITO PEPPERS (V) Edamame Hummus, Sumac, Pomegranate	16
FRIED POTATO MOCHI	16





CHICKEN TSUKUNE () & % % % Spicy Teriyaki Sauce, Sous-Vide Egg, Chicken Crust, Hojiso	24
GRILLED SHITAKE 多分物 ASPARAGUS (V) Sweet Gochujang Sauce	20
GRILLED GROUPER 口戶 Wasabina Pesto, Red Pepper Puree	32
SPICY MISO PORK タタで Yuzu Kosho, Pickled Red Onion, Scallions	28
GRILLED TIGER PRAWNS	30
GRILLED HAMACHI COLLAR & C Kicap Manis, Spiced Crisp, Grilled Leek	24

## **ROBATA**

Taste the art of grilling
– an amalgamation of
fresh ingredients with
the charcoal flames
for an authentic smoky
and charred Izakaya
experience.





## **SHARING**

An experience made to be shared, the sharing menu projects the intimate feeling of gatherings and connection, a hallmark of the Izakaya experience, bringing plates of iconic Japanese flavours with flairs of culinary excitement.

CHASIU PORK CHOP \$ 90 5 Kurobuta Pork Chop, Scallion Salad, Charred Pineapple	68
A4 KYUSHU WAGYU & & & & & & & & & & & & & & & & & & &	88
A4 WAGYU HAMBURG (1) & (1) & (2) & (3) & (	38
SPICY XL CLAMS	22
HOKKAIDO SCALLOP (1) (1) (2) (2) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	34
GINDARA SAIKYO MISO & & & A Marinated Den Miso, Hajikami	32
YAKIMESHI FRIED RICE	22

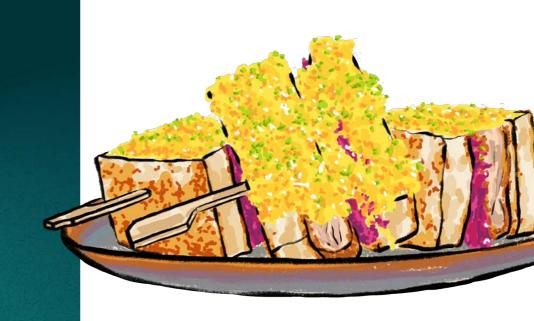




CHICKEN KATSU SANDO (1) (1) & (2) Homemade Coleslaw, Tonka Mayo, Cured Egg Yolk	18
A4 WAGYU SANDO 日 ② 多 % 質 Homemade Coleslaw, Teriyaki Hollandaise, Onion Confit	45
GRILLED CHEESE SANDO (1) & Manchego, Cheddar, Truffle, Pickled Cucumber	24

# LOS 'SANDOS'

Celebrating the concept of 'Yoshoku', these Sando variety blends together the elements of the East and West for an exciting harmony of flavours and textures.





Miso Powder

16

## **DESSERTS**

A fusion of familiar favourites with iconic Japanese flavours, balancing your Izakaya journey with some sweetness.







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