

KOKUMAI

A decorative horizontal branch with several pointed leaves, positioned centrally below the word KOKUMAI.



## KOKUMAI COURSE

**80**

per person

### **Chef's selection of appetizers**

Edamame  
Fresh Oyster  
Nasu Tempura

### **Assortment of fresh sashimi three kinds**

3 kinds Fresh Sashimi

### **Tempura**

King Prawn Tempura

### **Grill**

Toothfish with Miso Sauce

### **Chef's selection of nigiri**

5 pcs

### **Miso soup**

### **Dessert**

Ice Cream



## **SUSHI & SASHIMI COURSE**

**100**

per person

### **Chef's selection of appetizers**

Edamame  
Fresh Oyster  
Nasu Tempura

### **Assortment of fresh sashimi**

Chef's best selection 10 piece

### **Tempura**

King Prawn Tempura

### **Chef's best selection of nigiri**

8 pcs nigiri  
Negitoro

### **Miso soup**

### **Dessert**

Ice Cream



OMAKASE SASHIMI

- A surcharge of 10% applies on public holidays.



# SASHIMI

SALMON SASHIMI		20
9 pieces		
MORIAWASE	Salmon, Tuna, King Fish, White Fish	
Small (9 pieces)		20
Medium (20 pieces)		40
Large (30 pieces)		60
OMAKASE SASHIMI	Today's Best Fish, Scampi, Oyster, Scallop	80
*Chef's selection of sashimi		
FRESH PACIFIC OYSTER WITH PONZU		18
3 pieces		



FRESH OYSTER

• A surcharge of 10% applies on public holidays.



ASSORTED NIGIRI  
\* Grilled option available

NIGIRI	Minimum order 2pieces	Price per piece
SALMON*/ KING FISH*/ PRAWN*/ WHITE FISH*/ SQUID		4
SCALLOP*/ TUNA		4.5
OYSTER / IKURA		7
OTORO / UNI / SCAMPI*/ EEL		12

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# KOKUMAI ROLL

SPICY TUNA	Fresh Tuna, Cucumber, Tobiko, Kokumai Signature Spicy Sauce	28
SALMON MISO GINGER	Avocado, Cucumber, Salmon, Miso Ginger Sauce, Chive	28
YUZU KING FISH	King Fish, Cucumber, Tenkasu, Tobiko, Herb	28
PRAWN TEMPURA	Prawn, Cucumber, Avocado, Tobiko, Tenkasu, Teriyaki Sauce	28
SOFT SHELL CRAB	Soft Shell Crab, Cucumber, Tobiko, Kokumai Signature Spicy Sauce	28
WHOLE BBQ EEL	Eel, Egg Omelette, Cucumber, Avocado, Japanese Pepper, BBQ Sauce, Cream Cheese	34
KAGOSHIMA A5 WAGYU	Kagoshima A5 Wagyu, Tamago, Cucumber, Soboro Garlic Flake, BBQ Sauce	38
VEGGIE	Falafel, Capsicum, Avocado, Cucumber, Sesame Sauce, Alfafa	28

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KAGOSHIMA WAGYU



PRAWN TEMPURA

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SALMON MISO GINGER



WHOLE EEL

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## HAND ROLL

SOFT SHELL CRAB	15
EEL	15
TEMPURA PRAWN	15
TUNA*	15
SALMON*	15
TEMPURA SCAMPI	18

\*Gluten-free option available

• Non-spicy option available

## CARPACCIO

SALMON WASABI	Wasabi Dressing, Wasabi Aioli, Rocket Salad	18
KING FISH CEVICHE	Green Chilli, Miso Sauce, Yuzu Sauce, Rocket salad, Herbs	18
MAGURO TATAKI	Seared Tuna, Fried Garlic, Chive, Onion Dressing, Kokumai Signature Spicy Sauce	20

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HOT FOOD

GRILL

GRILLED EDAMAME (GF)	
Sea Salt	9.5
Truffle	12
MISO TOOTHFISH (GF)	30
SCALLOP KARAYAKI	
2 pieces	15
WHOLE BBQ EEL	28

DEEP FRY

EGGPLANT MISO	Eggplant Tempura, Sweet Miso Sauce, Rocket Salad, Rice Crunch	15
CORN RIB	Sweet Corn, Crispy Garlic, Chilli, Seaweed Flake	15



MISO TOOTHFISH

SCALLOP KARAYAKI

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CORN RIB

AGEDASHI TOFU	Fried Tofu, Spring Onion, Momiji Orosh with Soy Based Soup	15
PANKO OYSTER	Deep Fried Oyster with BBQ & Wasabi Aioli	15
PRAWN TEMPURA	with Special Tendashi	
3 pieces		15
6 pieces		28
CHICKEN KARAAGE	Marinated Fried Chicken with- Yuzu Kosho Mayo	15

SOUP

MISO-SHIRU	Blended Miso, Wakame, Tofu	6
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**DESSERT**

GREENTEA MOUSSE	15
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# KOKUMAI

<PLACE OF ORIGIN>



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<PLACE OF ORIGIN>



*Snapper*

has a lean, firm texture. The flesh is white, delicate and mild and it's tinted pink from its red skin. It is moisty, and it has a mildly sweet and fresh taste. It is low in sodium and saturated fat. It is a good source of protein.



*Bar Cod Fish*

Cod Fish has is slightly sweet and mild with a somewhat fishy taste and odor. It is a low-fat source of protein, and improve their heart health. Cod also contains a significant amount of iodine, which is an important mineral for thyroid function.



*King Fish*

It has a rich flavour with a noticeable sweet twist. It is also quite a firm seafood, which is another reason why it's so popular. kingfish is a rich source of healthy omega-3 fatty acids. It's also packed with protein, vitamin B12 and selenium.



*Imperadore*

Imperadore has a sweet and delicate taste when they are done in sashimi style. It is well-known for its succulent flesh and fat belly. It is very firm and rich flesh with less bones, high protein, low calorie food, and is rich in omega 3 acids.

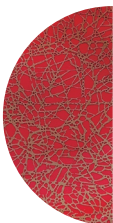


*Alfonsino*

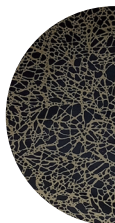
Alfonsino have a very sweet, rich flavor, with the flesh being super high in minerals, nutrients and Omega-3 oils.



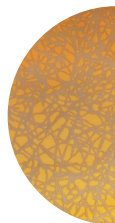
<TRAIN MENU PRICE>



\$5.0



\$7.0



\$9.0



\$12.0



PREMIUM  
\$15.0



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