



SET MENU

Unatama Don — 71

Grilled unagi eel, truffle tamago, demi-glace sauce

Ikura Don Set — 82

Soy marinated salmon caviar, gold leaf,
staple food at Chef's hometown in Hokkaido

Triple Salmon Don — 75

Salmon sashimi, salmon caviar, crispy nori tempura

Negitoro Don — 58

Seasoned tuna mince, onsen egg, tobiko, shallot

Signature Kaisendon — 95

Rich assortment of seasonal delicacies, octopus, tamago

Next Gen Chirashi — 145

Lockdown special is back, chequerboard style. If you know you know!

Old Gen Chirashi Don — 81

Traditional chirashi, salmon, kingfish, tuna, octopus,
tamago, prawn - the beginning before Next Gen

Roast Beef Kamameshi — 72

Takikomi gohan, onsen egg, gold leaf, salted raw pepper

all options come with
Appetiser / Chawanmushi / Miso Soup / Dessert



KIDS MENU

Kame Kids Special — 23

Furikake rice with karaage chicken and dashimaki tamago
Ice cream

Mini Udon — 13

Udon noodle soup with vegetable tempura

Dessert Menu

Hoji Gelato — 5

Roasted green tea

Milk Gelato — 5

Pudding a la Mode — 18

Cream caramel pudding, seasonal fruits, matcha crumble

Kabocha Cheesecake — 18

Japanese pumpkin, mascarpone cheese, crumble



10% service charge will be applied to the bill on Sundays and Public Holidays

If you have dietary concerns or allergies on milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, and soybeans, please let your server know. Your safety and enjoyment matters to us.