



RAMEN MENU

鶏がら らーめん

Classic Tokyo Soy — 25

Umami egg, pork chashu, bamboo, shallot, sesame, nori

Ebi Shio Chicken — 25

House made prawn paste, umami egg, pork chashu, bamboo, shallot, sesame

Hakodate Shio — 25

Umami egg, pork chashu, bamboo, shallot, sesame

Kae dama (extra noodle) — 3.5

Extra Umami Egg — 2

Extra Pork Chashu (2pcs) — 6



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.



DONBURI MENU

Unatama Don — 39

Grilled unagi eel, truffle tamago, demi-glace sauce

Triple Salmon Don — 45

Salmon sashimi, salmon caviar, crispy nori tempura

Negitoro Don — 29

Seasoned tuna mince, onsen egg, tobiko, shallot

Old Gen Chirashi — 60

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

Roast Beef Kamameshi — 52

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

Ikura Don — 59

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



Chefs Recommendation



Signature Kaisendon Don — 75

Rich assortment of seasonal delicacies, octopus, tamago

Next Gen Chirashi — 125

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



ADD ON MENU

Set — 20

Includes all the * items

*Appetisers — 7

3 kinds of chefs selection sides

*Chawanmushi — 7

Steamed silky egg with snow carb, king crab, mushroom, edamame

*Miso Soup — 5

*Dessert — 4

Seasonal dessert, please ask our friendly staff

Crispy Nori Tempura 1 pcs — 1

Tobiko 20g — 6

Salmon Sashimi — 10

Kingfish Sashimi — 10

Tuna Sashimi — 18

Ikura 20g — 23

Truffle Jamago Omelette — 10

Onsen egg — 3

Roast beef 30g — 25

Grilled Unagi Eel — 36



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SIDE DISH MENU

Tako kara — 8

Fried Soy marinated Octopus

Gobo chips — 6

Burdock Tempura chips

Karaage Chicken — 6

Koji marinated chicken thigh

Ume Yam — 6

Yam potato with plum and mayo sauce

KIDS MENU

Kame Kids Special — 22

Furikake rice with karaage chicken and dashimaki tamago Ice cream

Mini Udon — 12

Udon noodle soup with vegetable tempura



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DESSERT MENU

Hoji Gelato — 4

Roasted green tea

Milk Gelato — 4

Pudding a la Mode — 18

Cream caramel pudding, seasonal fruits, matcha crumble



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