

Umeshu

Umeshu is a Japanese liqueur made from steeping unripe and green Ume fruit in alcohol and sugar. It has a sweet, sour taste, and an alcohol content of 10-15%. It can be served chilled or with ice, room temperature, or even hot in the winter.

Choya Extra Years 720ML

Choya Extra Years is a very special Umeshu, made entirely from the traditional Japanese Nanko-Ume fruit and matured for many years longer than normal Umeshu's hence 'Extra Years'. Choya Extra Years is revered throughout Japan for its balance of sweetness acidity and exotic fragrance which emanates from the stone of the Ume fruit.

Shochu

Shōchū is a Japanese distilled beverage typically distilled from rice (kome), barley (mugi), sweet potatoes (imo), buckwheat (soba), or brown sugar (kokutō). It contains 25% alcohol by volume and can be served chilled, room temperature or over ice cubes.

lichiko Mugi 720ML

lichiko is a genuine distilled shochu produced from carefully selected barley and natural spring water with smooth, refreshing and clean finish.

(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.

We levy no service charge.

Appetizer

Available for lunch from 12.00pm to 03.00pm

Dinner from 07.00pm to 11.00pm

Cold



Suno Mono Moriawase

Assorted seafood - cucumber - seaweed - vinegar ginger dressing

Karai Maguro

Crispy sushi rice cakes - topped with tuna flying fish roe tartar

Avocado Tartar (V)

Crispy sushi rice cakes - topped with avocado tartar

Horenso Gomae (V)

Cold spinach - sesame sauce - toasted sesame

Hot

Yawarakani Paripari

Crispy soft shell crab - spicy mayonnaise - ponzu

Karai Yarasu Ebi

Crispy shrimps - tossed in spicy mayonnaise - fried shallots - spring onion

Tori Karaage

Japanese style fried chicken - lemon



Agedashi Tofu (V)

Deep fried tofu - grated radish - ginger - tempura sauce

Kinoko Bata Yaki (V)

Assorted sautéed mushrooms - butter - soya

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Edamame (V)

Boiled fresh pod of soybean - sea salt - tongarashi

Nasu Denkaku (V)

Deep fried eggplant - miso sauce



Salads

Uminosachi Salada

Mesclun leaves - assorted seafood - soya dressing

Salmon Salada

Mesclun leaves - seared salmon - crispy salmon skin - flying fish roe - parmesan cheese - soya truffle dressing

Shojin Salada (V)

Silken tofu - avocado - green asparagus salad - sesame soya dressing

Soups

Miso Shiru

Silken tofu - seaweed - spring onion - soya bean paste - fish stock

Tori Jiru

Soya bean paste - chicken - spring onion - leek - carrot

Miso Shiru (V)

Silken tofu - seaweed - spring onion - soya bean paste



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Carpaccio

Thin slices of raw fish served with dressing



Hotate Tataki Carpaccio

Seared scallop - three colored seaweed - ponzu truffle dressing

Sake Tataki

Seared salmon - three colored seaweed - ponzu truffle dressing

Maguro Tataki Carpaccio

Seared tuna - radish - ginger - wakame seaweed -

balsamic soya dressing

Zakana Tsukuri

White fish thin slices - wakame seaweed - chilli - ponzu dressing

Shitake Mushroom Soya Mirin (V)

Carpaccio style - soya mirin dressing - pine nuts - mustard cress

Lotus Root and Tomato (V)

Carpaccio style - radish chilli dressing - fried shallots - micro greens

Spectra New Style Sashimi

Carpaccio of raw fish with yuzu dressing topped with warm olive oil and sesame oil



Hotate

Salmon - garlic - ginger julienne - chives - seaweed - toasted sesame seeds

Scallop - garlic - ginger julienne - seaweed - flying fish roe

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Silken Tofu (V)

Thin slices of soft Japanese tofu - garlic - ginger julienne - seaweed
toasted sesame seeds - spring onion



Green Asparagus (V)

Thin slices of asparagus - garlic - ginger julienne - seaweed - toasted sesame seeds

Sushi and Sashimi

(Two pieces per portion)

Oh Toro (Fatty Tuna)

Chutoro (Medium Fatty Tuna)

Ikura (Salmon Caviar)

Unagi (Fresh Water Eel)

Tobiko (Flying Fish Roe Orange)

Kanpachi (Amberjack)

Hamachi (Yellow Tail)

Amaebi (Sweet Shrimp)

Hotate (Scallop)

Toro Sake (Salmon Belly)

Shimesaba (Mackerel)



Sake (Salmon)

Maguro (Tuna)

Tako (Octopus)

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Ebi (Shrimp)

Ika (Squid)

Suzuki (Sea Bass)



Sushi and Sashimi Platter

Spectra Platter (5 nigiri + 1 roll + 5 kinds of sashimi)

(Salmon belly - tuna - yellow tail - prawn - cuttlefish) Salmon roll

(Salmon - tuna - yellow tail - octopus - scallop)

Sashimi Combination Platter (5 kinds of seafood)

(Salmon - tuna - yellow tail - octopus - scallop)

Sushi Combination Platter (5 nigiri + 1 roll)

(Salmon - tuna - yellow tail - prawn - scallop) - Spicy tuna roll

Shojin Sushi (5 nigiri + 1 roll)

(Avocado - asparagus - shitake mushroom – corn and spring onion - tomato truffle)

Avocado cucumber roll

Spectra Special Rolls

Yawarakani Futomaki - 5 pcs

Soft shell crab tempura - cucumber - tobiko

California Uramaki - 6 pcs

Jumbo lump crabmeat - avocado - cucumber - mayonnaise - egg - tobiko

Chilli Kani and Sake Uramaki - 6 pcs

Jumbo lump crabmeat - spicy mayonnaise - spring onion - wrapped in smoked salmon

Dragon Uramaki - 6 pcs

Eel - crabmeat - prawn tempura - cucumber - teriyaki sauce -
spicy sauce - avocado



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Robusta Futomaki - 5 pcs

Rock lobster - garlic - mayonnaise - avocado - cucumber - lettuce - teriyaki sauce

Spicy Sake Uramaki - 6 pcs

Salmon - spring onion - spicy mayonnaise - garlic crisp - tobiko

Sake Kawa Futomaki - 5 pcs

Crispy salmon skin - cucumber - spicy mayonnaise - tobiko

Spicy Ebi Tempura Futomaki - 5 pcs

Panko fried prawn - spicy mayonnaise - avocado - cucumber - tobiko - teriyaki sauce

Spicy Maguro Uramaki - 6 pcs

Tuna - spring onion - spicy mayonnaise - garlic crisp

Vegetarian Maki Rolls

Dragon Futomaki - 6 pcs

(cream cheese - asparagus tempura - shitake mushroom -
avocado - cucumber - teriyaki sauce)

Spring Onion Tempura Uramaki - 6 pcs

Avocado - Cucumber - 6 pcs

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Entrée

Gyuuniku Wasabi Butter Arima Sansho Sauce

Angus tenderloin steak - arima pepper corn - mushroom - garlic - cherry tomato

Gindara Misoyaki

Spectra special baked black cod - sweet miso - ginger sprout

Lamb Chop Wasabi Sauce

Soy caramelized lamb chop - truffle wasabi sauce - potato - mushroom - cherry tomato

Guriru Ebi Eringi Tamanegi Dashijiru

Char grilled jumbo prawns - sautéed mushroom - sweet onion sauce

Sake Teriyaki

Grilled salmon - teriyaki sauce - ginger sprout

Tempura Moriwase

Deep fried battered prawns - vegetables - tempura sauce

Suzuki Nitsuke, Karai Yuzu Kari – Mu

Ginger soy braised sea bass - spicy mayonnaise - crunchy vegetables

Tori Katsu

Panko crusted chicken leg - tonkatsu sauce - julienne cabbage salad - mayonnaise

Tori Teriyaki

Grilled chicken leg - teriyaki sauce - grilled spring onion- pickles

Yasai Tempura (V)

Deep fried vegetables - tempura dipping sauce

Paripari Tofu, Oroshi Sauce (V)

Crispy silken tofu - bokchoy - wasabi radish sauce

Yasai Itame(V)

Wok sauté vegetables - soya butter sauce - fried garlic

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Rice and Noodles

Tempura Soba

Buckwheat noodles - seafood clear soup - seaweed - spring onion - prawn tempura

Tori Yaki Udon

Pan fried udon noodles - chicken - vegetables - dry tuna flakes

Yasai Yaki Udon (V)

Pan fried udon noodles - vegetables

Ninniku Gohan (V)

Garlic fried rice

Gohan (V)

Steam Japanese rice

Don Buri Set Menu

All served with Steam Rice - Japanese Pickles - Miso Soup

Unagi Don

Grilled eel - sweet sauce

Chirashi Don

Slices Sashimi garde seafood

Yasai Tendon (V)

Mixed vegetables tempura

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Japanese Set Menu

All served with Miso Soup, Steam Rice, Japanese Pickle and Mix Green Salad

Sashimi Set

Salmon - tuna - yellow tail - scallop - prawn

Sake Teriyaki

Grilled salmon - teriyaki sauce

Nigiri Set

Salmon - tuna - sea bass - cuttlefish - prawn - tuna maki roll

Tori Katsu

Panko crusted chicken - tonkatsu sauce

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