えUNKAI なSUSHI

Unkai Sushi invites you to an intimate epicurean encounter steeped in the tradition of fine Japanese cuisine. Indulge in a multi-course menu that celebrates seasonal ingredients at the peak of their flavours, as Executive Chef Eugene Lam and his team curate every dish to exquisite perfection right before your eyes.



TSUKI

Appetizer 10 sushi 1 Handroll Soup & Dessert

\$88.0



${\sf OMAKASE}$



HOSHI

Appetizer Seasonal Grill Fish Hot Dish 11 Sushi Soup & Dessert

\$138.0



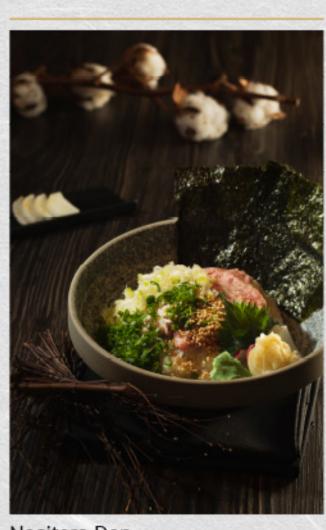
SORA

Appetizer 5 kind Sashimi 1 Seasonal Grill Dish 11 sushi Soup & Dessert

\$188.0







Negitoro Don

Freshly minced otoro, seasonal with leeks, spring onion and sesame seed

\$58.0



Salmon Avocado Don \$28.0

Chirashi Don

Marinated salmon, mekajiki and tuna with homemade soya sauce. Serve in sushi rice

\$30.0

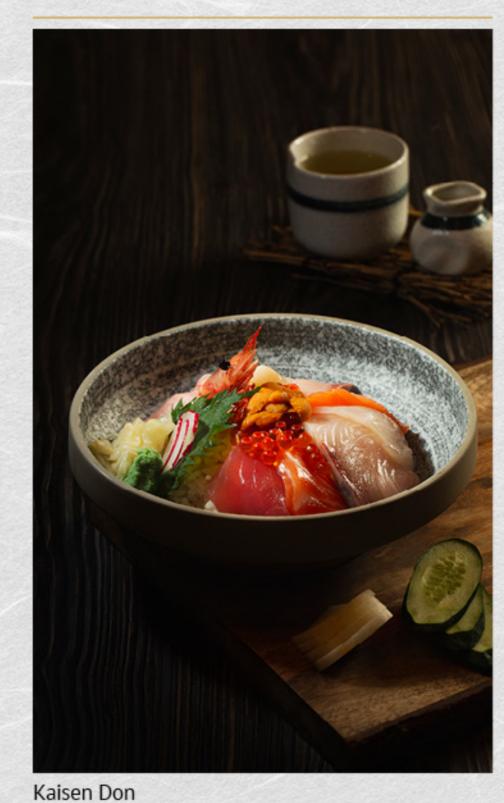
Pork Cheek Rice Bowl

Serve with onsen egg \$26.0

Ikura Don

Regular/ Big \$28.0/\$38.0

Unajyu \$28.0



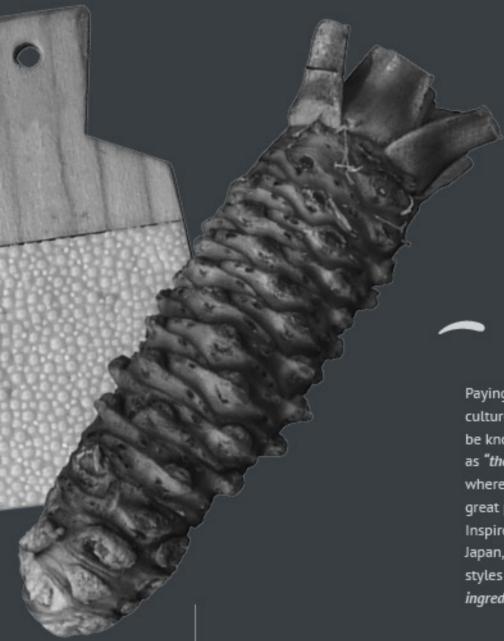
1 pc Tuna, 2 pcs Salmon, 2 pcs Kanpachi, 1 pc Chu Toro, 1 pc Hotate, 1 Ama Ebi, Uni, Ikura \$58.0



Wagyu Don serve with onsen egg \$58.0

Kaisen Garlic Fried Rice \$18.0

Garlic Fried Rice \$12.0



Paying homage to the food culture in Japan, which came to be known during the Edo period as "the kitchen of the world" and where people, to this day, take great pride in their local cuisine. Inspired by the four seasons of Japan, our menu and cooking styles are dictated by the freshest ingredients in season.

江戸時代に「世界の厨房」として知られるようになり、今でも郷土料理に誇りを持っている大阪の食文化に敬意を表する。日本の四季にインスピレーションを得たメニューと料理スタイルは、旬の新鮮な食材によって決まります。

UNKAI SUSHI MENU



SASHIMI

Mekajiki

5pcs

\$20.0

Uni Seasonal Special

Check with our friendly staff (Seasonal Price)

Salmon

5pcs

\$18.0

Tuna

5pcs

\$20.0

Salmon Belly

5pcs

\$25.0

Kanpachi

5pcs

\$30.0



Tai

5pcs

\$25.0

Shima Aji

5pcs

\$30.0

Otoro

5pcs \$60.0

Ama ebi

5pcs

\$20.0

Mori

2 pcs each — Tuna, Salmon, Mekajiki, Hotate and Ama Ebi

\$38.0



米1

Hirame Usuzukuri

5pcs

\$36.0



生き生きとしたすべての食材の光景、音、香りから、すべての芸術作品に注目を集めるシェフの活気に至るまで、料理の工芸品と劇場が完璧なバランスで組み合わさり、卓越したダイニング体験を楽しめます。



From the sight, sound and smell of every ingredient coming to life, to the exuberance of chefs lavishing attention on every artful creation, be regaled by culinary craft and theatre coming together in perfect balance for an exceptional dining experience.





Tuna, Tai, Salmon, Mekajiki, Hotate, Kanpachi, Chu Toro, Ikura, Ama Ebi, Anago and Tamago Yaki. Serve with Miso Soup

\$48.0

Tuna

2pcs \$8.0

Shima Aji

2pcs

\$12.0

Kanpachi

2pcs

\$12.0

Hirame

2pcs

\$14.0

Tobiko

2pcs

\$6.0

Salmon

2pcs

\$6.0

Anago 1pc

\$12.0

Mekajiki

2pcs

\$8.0

Ikura

2pcs \$10.0

UNKAL

SUSHI

MENU





Tai 2pcs

\$10.0

Otoro 2pcs

\$26.0

司

Uni

2pcs Seasonal price

HOT SOUP

> ス IPPIN RYORI

\$8.0 80

Wagyu Sukiyaki \$48.0

プ

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料

\$12.0

Pork Sukiyaki \$36.0

Miso Soup

Sushi Rice

\$5.0

\$4.0

Rice

\$3.0

\$8.0

Fugu Mirin \$12.0

Komochi ika

\$16.0

\$18.0

Kawa ebi \$12.0

Kurumi katsuo \$8.0

Tako Wasabi \$10.0

Pitan egg Tofu

Tatami lwashi

Edamame

E-hire

\$12.0

Tsukemono (4 kinds)

Seasonal fish Seasonal price

MUSHI

MONO

蒸

気

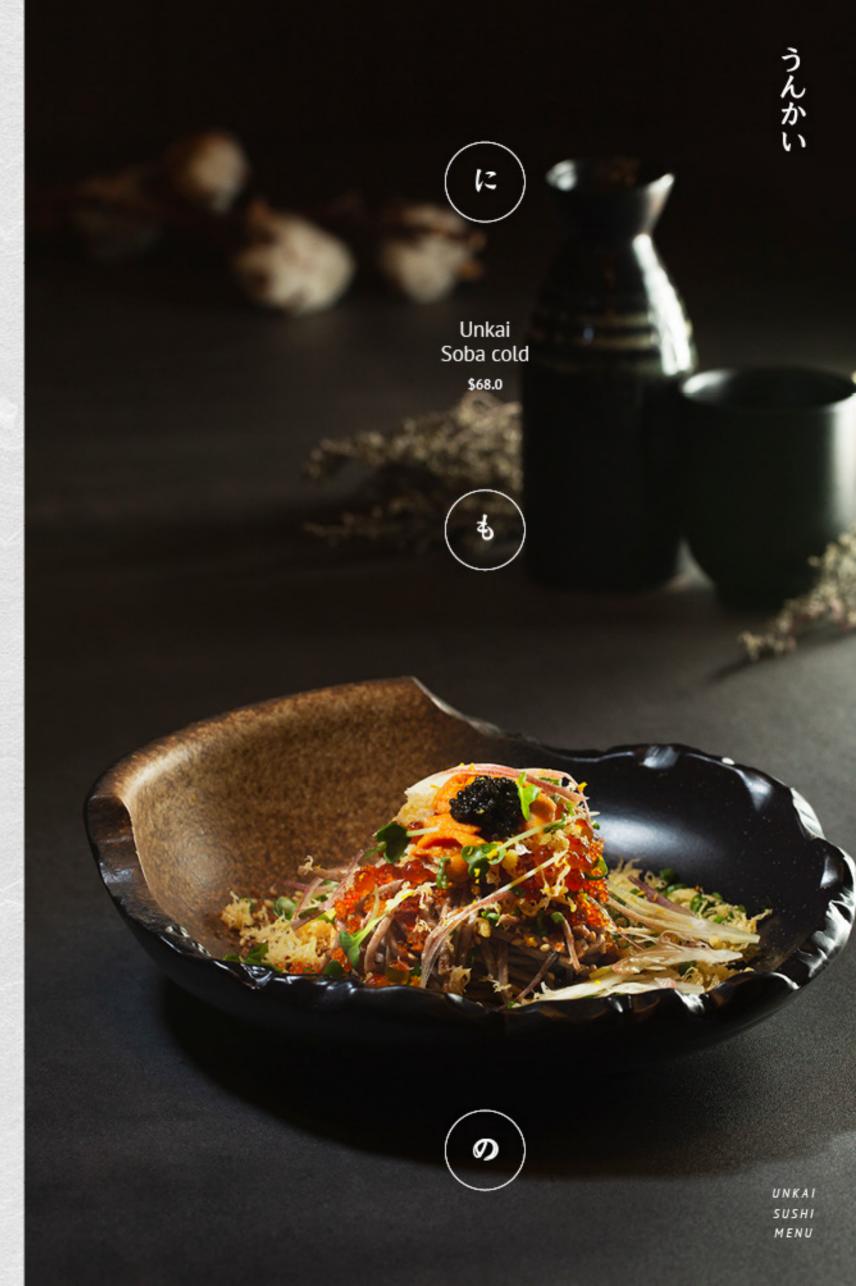
Chawanmushi of The Day \$12.0

UNKAI SUSHI MENU

YAKI-MONO

AGE-	焼	
MONO	ŧ	NI-
あ	\$	MONO
げ	0	K
\$		4
0	Pork Cheek \$26.0	0

ð	Pork Cheek	0	
0	\$26.0	0	DESSERT
Ebi tempura 5 pcs \$25.0	lka Shio Yaki \$24.0	Asari Butter Yaki \$22.0	デザ
Anago Tempura 4 pcs \$28.0		A4 Wagyu 120g \$88.0	- -
Sakana Tsuke Karaage Seasonal price	Ebi miso Yaki \$22.0	Unkai Soba cold \$68.0	Ice Cream Matcha, Goma, Yuzu \$6.0
Satsuma Imo Tempura 6 pcs \$15.0	Kanpachi Kama Shio Yaki \$28.0/\$36.0	Soba/Inaniwa Udon/Udon Cold/Hot \$12.0	Momo Ice cream \$8.0
Tempura Moriawase 3 pcs ebi 5 pcs Vege \$20.0			Sea salt ice cream \$8.0



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