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KU

A LA CARTE



# APPETIZERS

## **Edamame**

Maldon salt / spicy | 58

## **Shishito Pepper**

Grilled, shichimi, chili oil, den miso | 58

## **Warm Tofu**

Sesame oil, yuzu soy, fried shallots,  
crispy Brussels | 68

## **Wasabi Prawns**

Wasabi mayo, avocado, chives | 118

## **Crispy Spring Roll**

Tuile, shrimp scallop mousse, edamame puree | 148

## **Soft Shell Crab Tempura**

Jumbo crab, sweet soy, scallion | 168

## **Wagyu Dumpling**

Young leeks, soy vinegar, garlic oil, scallions | 188

## **Toro Tartare**

Tapioca chip, truffle aioli, caviar | 288

## **Yellowtail Sashimi**

Pickled radish, yuzu soy, serrano | 288

## **Oysters On The Half Shell**

Momiji, salmon roe, sea urchin, caviar | 398

# SOUPS | NOODLES

## **Miso Soup**

Soft tofu, Scallion | 58

## **Spicy Seafood Udon**

Assorted seafood, grilled scallions,  
homemade pickles | 188

## **Soba Tempura**

Assorted tempura, grilled scallions,  
homemade pickles | 188

# SALAD

## **Sunomono Salad**

Japanese cucumber, sweet rice vinegar,  
toasted sesame seeds | 58

## **Green Salad**

Mustard dressing, mixed greens,  
heirloom carrots | 108

## **Daikon Salad with Seared Tuna**

Tuna, mixed greens, goma dressing | 168

## **Snow Crab with Baby Spinach**

Miso yuzu vinaigrette, phyllo, heirloom carrot | 228

# MAKIMONO

Avocado, Cucumber, Takuan, Kaiware, Yamagobo | 88

Soft Shell Crab, Masago, Avocado, Cucumber | 128

Snow Crab, Cucumber, Avocado, Sesame Seeds | 128

Spicy Tuna, Chili Mayo, Scallions, Cucumber | 128

Shrimp Tempura, Chili Mayo, Avocado,  
Cucumber | 128

# HOSOMAKI

Cucumber and sesame seeds | 68

Avocado and sesame seeds | 68

Eel, cucumber and unagi sauce | 108

Tuna | 108

Yellowtail and scallions | 108

Toro and scallions | 118

# TEMAKI

Grilled maitake, avocado, shichimi, sweet miso,  
crispy shallots | 88

Tuna, avocado, cucumber, crispy soy,  
sesame seeds | 88

Yellowtail, scallion, sesame seeds | 88

Scallop, tobiko, wasabi mayo, crispy shallots | 108

Unagi, cucumber, radish sprouts, ume tare | 108

Toro, uni, caviar, puff rice, chives | 188

# SIDES FROM THE GRILL

Cauliflower | 68

Broccolini | 68

Baby Corn | 68

Asparagus | 68

Zucchini | 68

# KUSHIYAKI

*Choice of tare sauce, shiso herb sauce, spicy miso sauce  
2pc/order*

Seasonal vegetable | 88

Scallop | 118

Ribeye | 98

Shrimp | 118

Chicken thigh | 98

Pork belly | 108

Salmon | 108

Wagyu | 188

# TEMPURA

Assorted Tempura | 288  
3 pieces shrimp, 6 pieces assorted vegetables

*2pc/order*

Avocado | 68

Onion | 68

Pumpkin | 68

Mushroom | 68

Carrot | 68

Eggplant | 68

Broccoli | 68

Shrimp | 88

Asparagus | 78

Scallop | 88

Sweet potato | 78

# MAINS

## **Wagyu Steak**

Grilled spring onion, seared foie gras,  
spicy miso | 428 / 100 G

## **Tomahawk Steak**

Koji cured, seasonal grilled vegetables,  
sweet truffle vinegar | 1288

## **Chilean Seabass**

Sautéed brussel sprouts, yuzu herb butter,  
oyster cream | 288

## **Alaskan Black Cod**

Miso marinated, pickled myoga, ume plum | 288

## **Scottish Salmon Filet**

Miso marinated, seasonal grilled vegetables,  
jalapeno salsa | 248

## **Free Range Organic Chicken**

Garlic cream, shiso yuzu kosho, toasted sesame | 228



# NIGIRI | SASHIMI

*2pc/order*

Tamago / Japanese omelet | 48

Sake / Salmon | 58

Maguro / Tuna | 88

Saba / Mackerel | 88

Tai / Sea Bream | 88

Hirame / Flounder | 88

Tako / Octopus | 88

Hamachi / Yellow tail | 88

Ikura / Salmon roe | 118

Kani / Crab | 118

Unagi / Eel | 118

Mirugai / Geoduck | 118

Botan Ebi / Sweet shrimp | 118

Toro / Tuna Belly | 188

Uni / Sea urchin | 198

# DESSERTS

## **Mochi Cake with Coconut Sorbet**

Miso caramel, coconut tuille | 118

## **Tofu Cheesecake**

Green tea, cinnamon crumble | 118

## **Japanese Fruit Tart**

Seasonal fruits, yuzu pastry cream | 118

## **Molten Green Tea Cake**

Chocolate ice cream | 118

## **Chocolate Ice Cream**

Vahlrona chocolate | 58

## **Vanilla Ice Cream**

Madagascar vanilla beans | 58

## **Coconut Sorbet**

Shredded coconut | 58



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