



À LA CARTE MENU

Echoing the tradition of Japanese sushi, each piece is hand-crafted with fish filleted in-house by our sushi chefs.

● Recommended

○ Vegetarian



Yama to Umi Kaisendon

Tuna, hamachi, hokkigai, ika, salmon, mekajiki, amaebi, hotate served over short-grain white rice, with a side of hamachi sashimi in goma-miso sauce, and finished with yuzu dashi broth

Mount Omoto

With ingredients as described above

19⁹⁰

Mount Kita

Addition of Zuwaigani and Ikura

29⁹⁰

Mount Fuji

Addition of Zuwaigani, Ikura and Uni

49⁹⁰

How to enjoy this dish to its fullest:

Pour our Chef's shoyu over your seafood "mountain" (Yama) to mix and season it to your liking.

Keep half of your kaisendon and hamachi sashimi for its transformation into a refreshing and comforting "sea" (Umi) of yuzu-ochazuke.



Image is used for illustrative purposes. Price is subject to GST and service charge.

chef's specials



■ Hotate Aburi Superstar

SGD29

Yaki Hotate, Yuzu Hotate,
Spicy Hotate, Ponzu Hotate,
Mentai Hotate

Please check with chef for Wagyu grading



■ Salmon Aburi Superstar

SGD24

Salmon Yuzu, Spicy Salmon Belly,
Salmon with Ponzu & Chilli,
Salmon with Cheese,
Salmon with Mentai Dressing



■ Japan Wagyu Aburi Superstar

SGD35

Yaki Wagyu, Goma Wagyu,
Wagyu with Ponzu & Chilli,
Garlic Wagyu, Mentai Wagyu

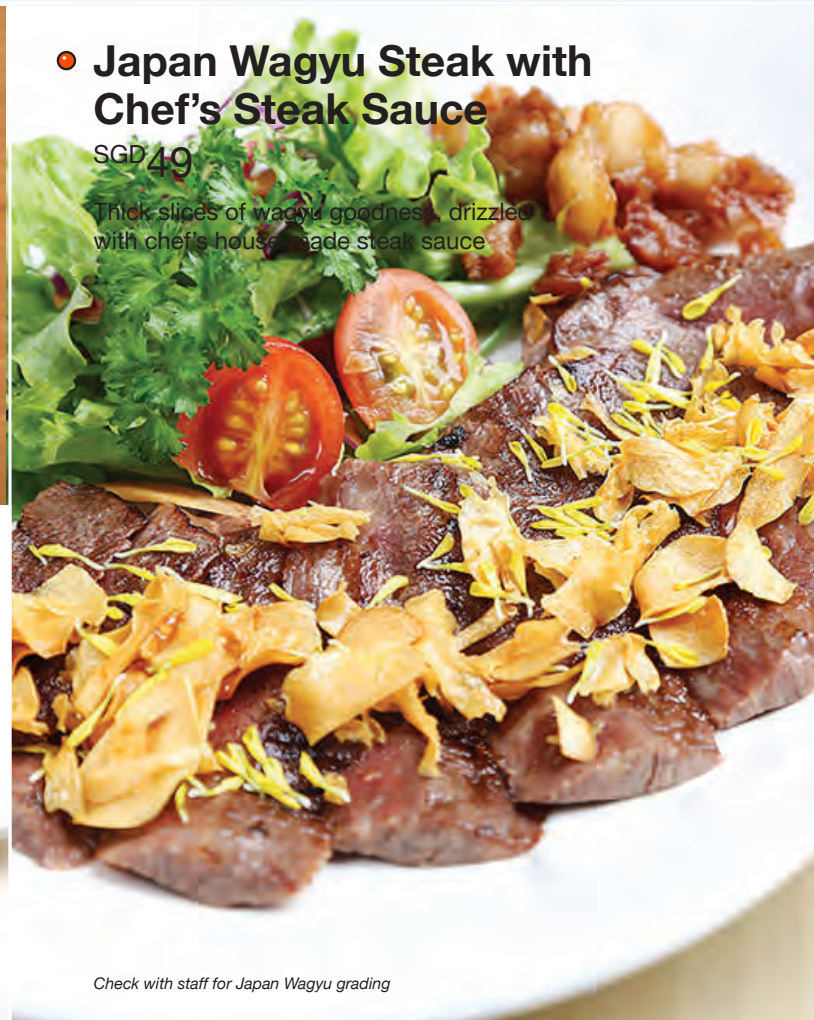


● Mentaiko Salmon Skin

Odeon Towers Exclusive

Crispy salmon skin generously
coated with mentaiko mayo.
A Standing Sushi Bar creation!

SGD10



● Japan Wagyu Steak with Chef's Steak Sauce

SGD49

Thick slices of wagyu goodness, drizzled
with chef's house-made steak sauce

■ Premium Sushi

SGD48

Sea urchin, tuna belly, saltwater eel,
spot prawn, minced tuna belly roll,
yellowtail, scallop and egg omelette



■ Not available for **Traditional Tuesdays** promo

Check with staff for Japan Wagyu grading

■ Chutoro Aburi Superstar

SGD40

Chutoro with Yuzu & Shio, Shiso Leaf, Ponzu & Chilli, Teriyaki Sauce, Garlic Shoyu
+SGD15 to upgrade to Otoro!



Tuna Tataki

SGD14.9

Seared thin-sliced tuna, served with ponzu dressing



Aburi Superstar Sampler

SGD43

Wagyu Beef with Garlic, Mekajiki with Sesame, Salmon with Ponzu, Spicy Salmon Belly, Foie Gras with Sesame, Wagyu Beef with Ponzu, Salmon with Mentaï Dressing, Scallop with Yuzu



Ogori Sashimi

7pcs SGD48

Otoro, Salmon Belly, Hamachi, Hotate and Uni



Umi Sashimi Platter

14pcs SGD41

14 slices of assorted sashimi: Salmon Belly, Salmon, Tuna, Scallop, Yellowtail, Swordfish, and Octopus



Sakura Sashimi

21pcs SGD59

Tuna Belly (Otoro) from Nagasaki prefecture, Salmon Belly, Scallop, Yellowtail (hamachi), Swordfish, Sweet Shrimp, and Standing Sushi Bar's house-marinated White Tuna



Matsu Sashimi

14pcs SGD41

Hamachi, Maguro, Shiro Maguro, Salmon, Amaebi, Mekajiki, Tako and Hotate



Japan Wagyu Tataki

SGD31.9

Thin-sliced wagyu served with ponzu dressing



Check with staff for Japan Wagyu grading

Item subject to availability,
based on cargo shipment

Odeon Towers Exclusive



**Seasonal Sashimi Don
with Truffle Rice**

SGD36

**Japan Wagyu Foie Gras
Don with Truffle Rice**

SGD36

**Angel Hair Japan Wagyu
Foie Gras Don**

SGD36

Check with staff for Japan Wagyu grading



■ **Tai Carpaccio**
SGD23

■ **Shima Aji Carpaccio**
SGD23

■ Not available for **Traditional Tuesdays** promo



■ **Shima Aji Sashimi** ^{SGD}24
Shima Aji Sushi ^{SGD}10/pair



■ **Akami Sashimi** ^{SGD}24
Akami Sushi ^{SGD}10/pair



■ **Hirame Sashimi** ^{SGD}24
Hirame Sushi ^{SGD}10/pair



■ **Chutoro Sashimi** ^{SGD}38
Chutoro Sushi ^{SGD}16/pair



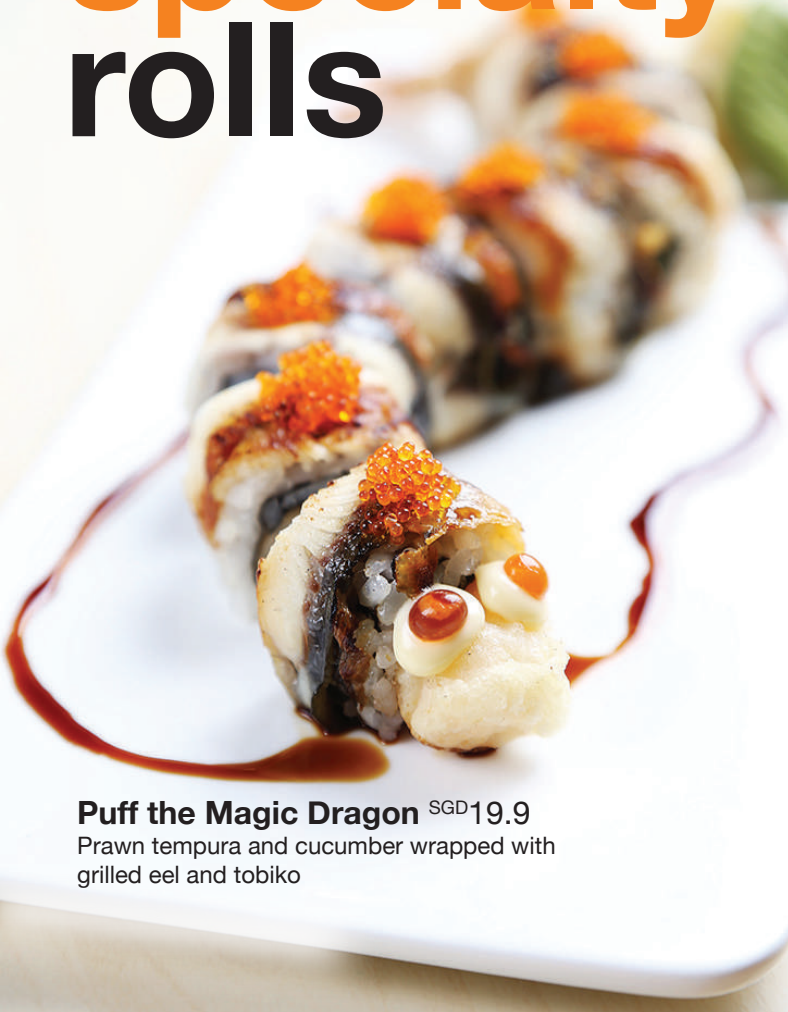
■ **Tai Sashimi** ^{SGD}24
Tai Sushi ^{SGD}10/pair



■ **Otoro Sashimi** ^{SGD}55
Otoro Sushi ^{SGD}24/pair

■ Not available for
Traditional Tuesdays promo

specialty rolls



Puff the Magic Dragon SGD19.9
Prawn tempura and cucumber wrapped with
grilled eel and tobiko



Under The Sea SGD19.9
Aburi scallop with mentaiko on
crabstick, avocado and cucumber

Rainbow Roll SGD17.9
Avocado and crabstick, wrapped in sashimi



Crabby Chicken SGD19.9
Soft-shell crab and avocado topped with chicken floss



Salmon Firecracker Roll
SGD17.9
Chilli flakes sprinkled over
salmon sashimi roll



Rockstar Roll SGD19.9

Seared salmon draped over cheddar and covered in torched mentaiko sauce



My Salty Sweetie

SGD19.9

Ebi fry, crabstick and avocado, mango, tobiko & ebiko



Odeon Towers Exclusive

Fire Maki SGD18.9

Spicy salmon on top of crabstick, avocado and cucumber



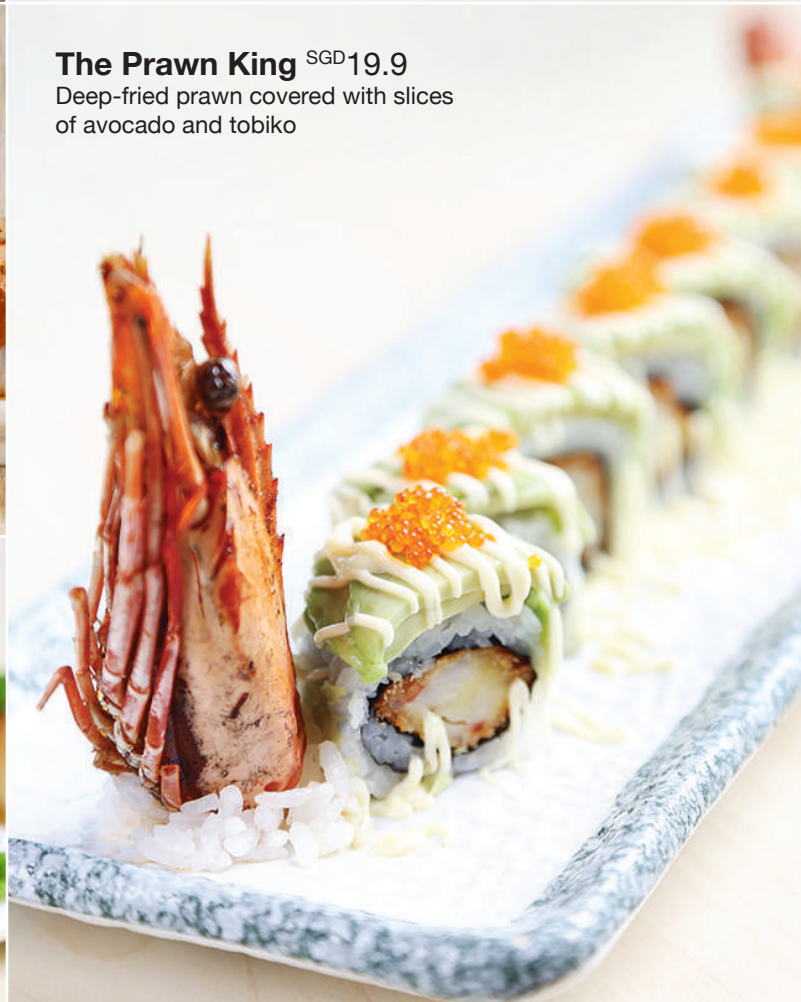
Salmon Supreme SGD18.9

Aburi Teriyaki salmon draped over tempura crisps and avocado maki, with tobiko and sesame



The Prawn King SGD19.9

Deep-fried prawn covered with slices of avocado and tobiko



All Salmon All The Time SGD18.9

Salmon sashimi, cucumber and avocado covered with seared salmon and tobiko and drizzled with yuzu mayo



Vegetarian

Avocado Blossom Roll

SGD16.9

Avocado-wrapped vegetable tempura maki, topped with shiro-miso egg salad & shiso flowers



Vegetarian

Yasai Yuzu Sensation

SGD16.9

Yasai Kakiage (assorted thin-cut vegetable tempura) rolled into maki, drizzled with yuzu miso dressing and ao nori



Wagyu Explosion Roll ^{SGD29.9}

Torched A5 Japanese Wagyu, lettuce, tempura bits, furikake.



Standing Futomaki

SGD11.9

Crabstick, tamago, cucumber, Sakura denbu (sweet-savoury codfish flakes), tempura bits, rolled thickly into a giant maki roll



Unagi Hako-zushi

SGD21.9

Box-pressed freshwater eel with sushi rice. A traditional style of sushi unique to Osaka!

Ocean Sunset Roll

SGD19.9

Ebi Tempura maki, topped with torched crabstick salad, tobiko, ao nori & shiso flowers



Bonito Blaze Maki

SGD16.9

Tuna tempura and avocado wrapped in bonito flakes, topped with spicy tuna sashimi chunks



Octo-Riffic Roll

SGD18.9

Chuka Itako (seasoned baby octopus) in panko maki (breaded & deep-fried), drizzled in mayo and topped with tobiko



Lobster Mentai Maki

SGD20.9

Lobster chunks tossed with mentai mayo, avocado and cucumber, coated in wasabi ebiko



aburisushi

Traditional Tuesdays
marinaone

Aburi sushi is nigiri with a topping that is partially flamed with a torch, lending a touch of char. For fatty fish, this light torching quickly melts the aromatic fat on the surface, creating a unique dining experience.



● **JAPAN WAGYU BEEF**
■ with **PONZU CHILLI**
16/pair

■ Not available for **Traditional Tuesdays** promo



● **JAPAN WAGYU BEEF**
■ with **GARLIC**
16/pair



● **TORCHED JAPAN WAGYU**
■ with **FOIE GRAS**
22/pair



● **SALMON**
with **MENTAI SAUCE**
10/pair



● **SCALLOP**
with **MENTAI SAUCE**
12/pair



SALMON with **CHEESE**
10/pair



SALMON
with **PONZU & CHILLI**
12/pair



SCALLOP with **YUZU**
12/pair



TUNA BELLY
with **PONZU & CHILLI**
22/pair



SPICY SALMON BELLY
12/pair



● **FOIE GRAS**
with **SESAME DRESSING**
18/pair



● **MEKAJIKI**
with **SESAME DRESSING**
11/pair

marinaone

Sushi

Per pair

Sashimi

5 slcs/pcs

the usual suspects

Tuna / Maguro	7	14
Salmon / Shake	7	14
Yellowtail / Hamachi	9	27
Swordfish / Mekajiki	10	27
■ Freshwater Eel / Unagi	12	
Egg Omelette / Tamago	6	10
Spicy Tuna or Spicy Salmon	8	
Crabstick / Kani	5	12
Rice in Tofu Skin / Inari Gunkan	6	

standingsushibar special

■ White Tuna / Shiro Maguro	12	25
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the rising stars

Octopus / Tako	7	15
■ Jellyfish / Kurage <i>Odeon Towers Exclusive</i>	-	20

get in my belly

Hand-minced Tuna Belly / Negitoro	19	-
Salmon Belly / Shake Toro	8	18
Yellowtail Belly / Hamachi Toro	12	31

roe with it

Salmon Roe / Ikura	13	22
Flying Fish Roe / Tobiko	11	17

you speak shellfish

■ Sea Urchin / Uni	17/pc	28 (20g) / 56 (40g)
Scallop / Hotate	10	28
Surf Clam / Hokkigai	8	19
■ Sweet Shrimp / Amaebi	14	21
■ Spot Prawn / Botan Ebi	22	34 (3pcs) / 55 (5pcs)
Prawn / Ebi	8	17

■ Not available for **Traditional Tuesdays** promo

sushi rolls / maki

Echoing the tradition of Japanese sushi, each piece is hand-crafted with fish filleted in-house by our sushi chefs.

● CALIFORNIA ROLL	11	TUNA	9
● SOFT-SHELL CRAB 8 pieces of everyone's favourite crustacean in a roll!	15	SPICY SALMON	9
● SALMON AVOCADO	9	SALMON	9
● UNAGI with CUCUMBER Freshwater eel with cucumber	13	NEGITORO Tuna belly, minced and deftly rolled into a maki	18.9
● CUCUMBER	5		
● AVOCADO	9		
SPICY TUNA	9		

STANDARD TEMAKI	7
Choose any of the sushi roll flavours and enjoy it as a hand roll!	

salad

● SALMON AVOCADO SALAD Salmon sashimi, fresh avocado & tobiko and mixed greens tossed with chef's signature dressing	16
● SASHIMI SALAD Assorted seafood with tomatoes, cucumbers and mixed greens	19
MIXED GREEN SALAD	10.9

soup

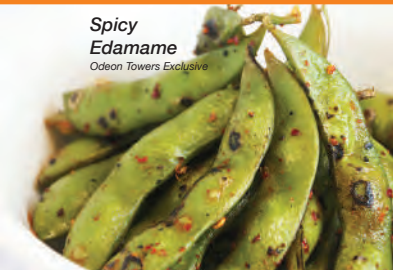
MISO SHIRU Miso soup	4
DOBIN MUSHI Refreshing seafood soup, served in a teapot! <i>Odeon Towers Exclusive</i>	11
SALMON BELLY MISO SOUP Fresh salmon belly miso soup	9



appetizers / snacks

- **FUGU MIRIN BOSHI** 16
 Grilled & seasoned puffer fish
- LOBSTER MAYO CHUNKS** 10
 Lobster chunks tossed in wasabi mayo
- EDAMAME** 7
- **SPICY EDAMAME** *Odeon Towers* 9
- **MALA EDAMAME** *Marina One* 9
 Healthy snack with a fiery kick!
- SALMON SKIN** 7
- MENTAI TOFU** 7
- MENTAI SCALLOP** 7
- **BUTA KAKUNI** 10.9
- **KAWAHAGI** 10.9
 Grilled dried file fish
- STINGRAY FIN** 10.9

- **SMOKED DUCK** 9
Odeon Towers Exclusive
- MENTAI CHAWANMUSHI** 10
 Signature chawanmushi topped with torched cod roe sauce
- SIGNATURE CHAWANMUSHI** 7
 Steamed egg custard with chicken, prawn, fish cake and mushrooms
- **FOIE GRAS CHAWANMUSHI** 14
 Signature chawanmushi topped with foie gras
- IKURA CHAWANMUSHI** 12
 Signature chawanmushi topped with salmon roe



Spicy Edamame
Odeon Towers Exclusive



Mentai Tofu



Buta Kakuni



Chawanmushi



Smoked Duck
Odeon Towers Exclusive



Kawahagi



Fugu Mirin Boshi



Mentai Scallop

Buta Katsu Curry Rice



japanese curry

- **PORK KATSU CURRY RICE** 19
Fried pork cutlet with curry and rice
- CHICKEN KATSU CURRY RICE** 17
Chicken thigh pieces with curry

Shake Chazuke



rice

- **NINNIKU YAKI MESHU** 9
Fragrant garlic fried rice
- KAISEN YAKI MESHU** 13
Seafood fried rice
- SHAKE CHAZUKE** 13
Odeon Towers Exclusive
Grilled minced salmon & crispy salmon skin on rice with savoury matcha broth
- UNAGI YAKI MESHU** 16
Eel fried rice
- UNI NINNIKU YAKI MESHU** 34
Creamy uni and tobiko served on garlic fried rice

Uni Ninniku Yaki Meshi



hot off the pan

- **TORI TERIYAKI** 13
Chicken with teriyaki sauce, a traditional crowd pleaser!
- **SHAKE TERIYAKI** 16
Salmon with teriyaki sauce
- **SHAKE MISO YAKI** 17
Salmon topped with torched miso sauce
- **KONGO KINOKO** 11
Stir-fried mixed mushrooms with butter sauce
- **YAKI GYU NIKU** 21
Wagyu beef slices stir-fried with onions

tempura

- **TEMPURA MORIAWASE** 17
Assorted prawns, fish and vegetables
- **EBI TEMPURA** 16
Battered prawns with dipping sauce
- **YASAI TEMPURA** 10
Mixed vegetables
- **SATSUMA IMO TEMPURA** 10
Sweet potato
- **JAPANESE PUMPKIN TEMPURA** 10



Tempura Moriawase



Shake Miso Yaki



Yaki Gyu Niku



Shake Teriyaki



Ebi Tempura



Kongo Kinoko

hot off the grill

Please note, that as we grill items upon order, it may take ~15 minutes for these dishes to be served.

Worth the wait?

We definitely think so!

- **GINDARA MENTAIYAKI** 26
Odeon Towers Exclusive
 Buttery codfish grilled with spicy cod roe sauce
- **UNAGI KABAYAKI** 19
 Grilled freshwater eel
- **EBI MISO YAKI** 11
Odeon Towers Exclusive
 Grilled king prawn with torched miso sauce
- **GINDARA TERIYAKI** 19
Odeon Towers Exclusive
 Codfish with sweet sauce

Available at Odeon Towers all-day, Marina One only at Dinner.

- **HAMACHI KAMA SHIO** 26
 Succulent yellowtail collar grilled with salt. A must for lovers of crispy char-grilled fish skin!
- GRILLED SALMON HEAD** 14/21
 Half or whole grilled salmon head
- **FOIE GRAS KUSHIYAKI** 17.9
 Foie gras grilled with asparagus
- **WAGYU KUSHIYAKI** 25.9
 Juicy wagyu cubes grilled with peppers
- SHAKE MENTAIYAKI** 17
 Salmon grilled with spicy cod roe dressing
- TEBASAKI** 7
 Roasted chicken wing
- TSUKUNE** 7
 Hand-minced chicken with cartilage



Hamachi Kama Shio



Gindara Mentaiyaki



Tebasaki



Tsukune



Ebi Miso Yaki



Wagyu Kushiyaiki



Foie Gras Kushiyaiki

udon, soba, pasta

● **SEAFOOD MENTAI** 21

Odeon Towers Exclusive

Seafood cod fish roe sauce, choice of spaghetti or udon

● **SQUID INK PASTA** 21

Odeon Towers Exclusive

Seafood spaghetti tossed in briny squid ink, a taste of the ocean with each forkful!

● **ABURI SALMON MENTAI UDON** 19

Udon drizzled with mentaiko mayo and ikura, served with salmon sashimi torched with mentaiko sauce. Designed for mentaiko lovers!

KAKE SOBA / UDON 13

Plain noodles in broth

ZARU SOBA 13

Buckwheat noodles, served chilled with dipping sauce

KAMO UDON / SOBA 16

Smoked duck paired with udon or soba

GYUNIKU UDON / SOBA 20

Wagyu beef slices with choice of udon or soba in broth

Kamo Udon / Soba



Seafood Mentai
Odeon Towers Exclusive



Squid Ink Pasta
Odeon Towers Exclusive





Tonkatsu



Gyoza

Tori Karaage



Ika Karaage



Agedashi Tofu



Soft-Shell Crab

fresh out the fryer

- **SOFT-SHELL CRAB** 10
- TORI KARAAGE** 12
Deep-fried chicken with seasoning
- **HOKKAIDO SHIROBUTA TONKATSU** 19
Premium pork cutlet with Japan panko
- **IKA KARAAGE** 16
Deep-fried battered squid
- **AGEDASHI TOFU** 7
Crispy beancurd with tempura sauce, seaweed, scallion, grated radish & ginger
- GYOZA** 9
Fried dumplings
- TORI KATSU** 13
Breaded chicken cutlet

donburi raw

- **TOYOSU CHIRASHI*** **35**
 Assorted sliced seasonal sashimi, with uni, chutoro (flown in from Nagasaki prefecture), hotate and Ikura
- **CHIRASHI** **26.9**
 Assorted sliced seasonal sashimi
- **BARA CHIRASHI** **24.9**
 Generous cubes of assorted seasoned sashimi and cucumber
- **SALMON IKURA MENTAI** **24.9**
 Medley of torched salmon with mentaiko dressing, salmon sashimi and ikura
- SALMON IKURA** **26.9**
 Salmon sashimi topped with a generous portion of salmon roe
- SALMON DON** **20.9**
 Salmon sashimi and salmon aburi seasoned with signature dressing
- **OTORO DON*** **43.9**
 Fresh Japanese tuna belly sashimi and negitoro
- **CALIFORNIA DON** **16.9**
 A Standing Sushi Bar Creation! Supersized california roll in a bowl
- SALMON AVOCADO** **21.9**
 Salmon sashimi paired with creamy slices of avocado
- SAN DON** **24.9**
 Salmon, swordfish and tuna sashimi

**TOYOSU CHIRASHI, OTORO and MINI TORO DON are not part of Friday's promotion.*

mini toro don* **35**
 Negitoro, otoro, ikura, uni



Toyosu Chirashi



Salmon Ikura Mentai



Bara Chirashi



Salmon Don



Salmon Avocado



Chirashi

donburi cooked



Buta Kakuni



Wa! Gyu Don



Foie Gras Unagi



Veggie Don



Ten Don

- **WA! GYU DON** 21.9
Wagyu beef slices stir-fried with onions, topped with onsen egg
- **FOIE GRAS UNAGI** 32.9
Pan-seared foie gras and unagi topped with onsen egg, served on Japanese white rice
- UNAGI DON*** 21.9
Unagi served with Japanese white rice
- OYAKO DON*** 16.9
Simmered chicken, onion and egg
- **VEGGIE DON** 18.9
Odeon Towers Exclusive
Japanese seaweed, pickled radish, cheese mochi, vegetable tempura, broccoli
- TEN DON** 18.9
Assorted prawn and vegetable tempura
- BUTA KAKUNI** 18.9
Pork belly braised in chef's signature sauce, served with Japanese short grain rice

**FOIE GRAS UNAGI DON, UNAGI DON and OYAKO DON are not part of Friday's promotion.*

onsen egg

ORIGINAL

Onsen egg with zaru sauce

2.5

MENTAI

Onsen egg with cod roe sauce

6.5

TOBIKO

Onsen egg with flying fish roe

9.5

Mentai



Tobiko



Ice Cream



dessert

DAIFUKUMOCHI

Choice of strawberry and kinako

5

3pcs

7

5pcs

ICE CREAM

Choice of yuzu, matcha and black sesame

6

beer & wine

Asahi	7 / 9
Sapporo Draft <small>Marina One Exclusive</small>	7 / 9
Sapporo 1 Pint <small>Frozen Glass Marina One Exclusive</small>	11
White Wine Bellevie Pavillon, Sauvignon Blanc	7 / 9
Red Wine Pierre Jean, Merlot	7 / 9

soft drinks

Iced / Hot Green Tea	1.2
Iced Lemon Tea	2.8
Coke / Coke Light / Sprite	2.8
A&W Root Beer	2.8
Kiyo Grape Juice	2.8
Soda Water	2.8

house pours

Sake	<small>gls / 300ml</small> 8 / 18
Hot Sake	12
Umeshu	<small>gls / 300ml</small> 10 / 25
Whisky	15
Shochu	10
Red Wine	9
White Wine	9

Marina One
Exclusive

chef recommended sake

Bottled sake 720ml <small>Chef Selection</small>	90 - 120
Dassai 23 Junmai	188

HH/Reg

sake 300ml

Kiku Nama Sake	28
Kikusui Junmai	28
Kitaya Ginjyo	28
Kamotsuru Junmai	28
Kikusui Karakuchi	28
Jozen Mizuno Gotoshi Junmai Ginjo	30
Jozen Mizuno Gotoshi Junmai Daiginjo	48
Dassai 45 Junmai Daiginjo	48

sparkling sake 250ml

Ozeki Sparkling Sake Awaka	25
Ozaki Yuzu Sparkling Sake	25

sake 720ml

Jozen Mizuno Gotoshi Junmai Ginjo	90
Seiko Junmai Maboroshi	100
Dassai 45	108
Jozen Mizuno Gotoshi Junmai Daiginjo	120
Seikyo Maboroshi Daiginjo	150
Dassai 23	188

sake 1.8L

Jozen Mizuno Gotoshi Junmai Ginjo	160
Seiko Junmai Maboroshi	160
Dassai 45	220

wine list

	gls/btl
White	
Bellevie Pavillon Sauvignon Blanc	9 / 45
Louis Latour Macon Lugny Les Genievres	79
Red	
Pierre Jean Merlot	9 / 45
Secreto Cabernet Sauvignon 2017	75
Sparkling	
Torresella Prosecco	65
Champagne	
Jacquart Brut Mosaique NV	120

pairs well with

Specialty Rolls and Aburi Sushi

Japan Wagyu Aburi Superstar,
Wagyu Steak,
or Wagyu Foie Gras Don

Edomae-Style Sushi