



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

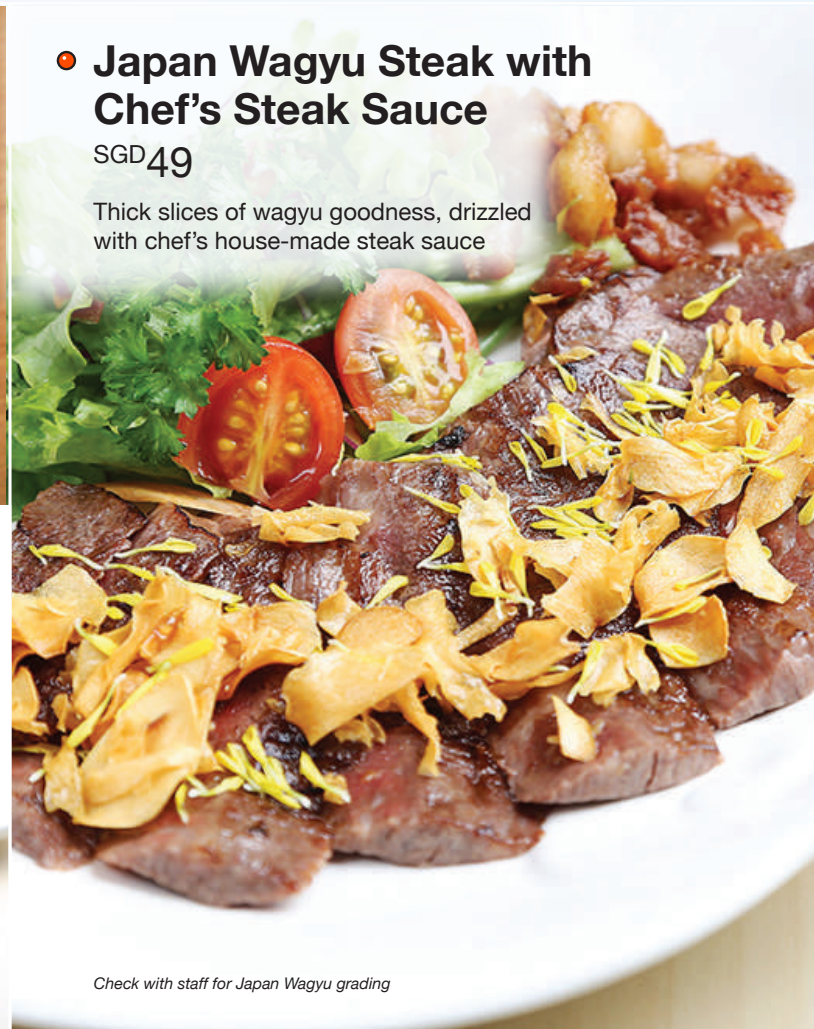


● Mentaiko Salmon Skin

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** ^{SGD24}
Shima Aji Sushi ^{SGD5/pc}



■ **Akami Sashimi** ^{SGD24}
Akami Sushi ^{SGD5/pc}



■ **Hirame Sashimi** ^{SGD24}
Hirame Sushi ^{SGD5/pc}



■ **Chutoro Sashimi** ^{SGD38}
Chutoro Sushi ^{SGD8/pc}



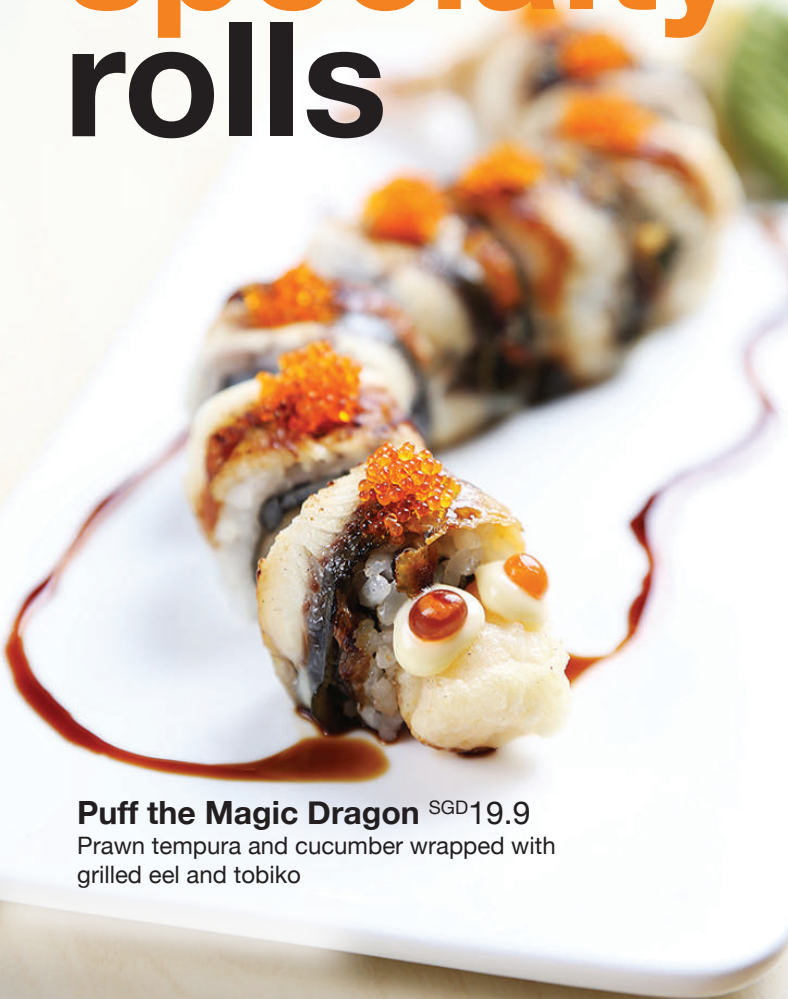
■ **Tai Sashimi** ^{SGD24}
Tai Sushi ^{SGD5/pc}



■ **Otoro Sashimi** ^{SGD55}
Otoro Sushi ^{SGD12/pc}

■ 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

Marina One Exclusive

Hundred Year Maki

SGD20.9
Century egg, on top of California maki, served with blended pitan mayo



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



Rainbow Roll

SGD17.9
Avocado and crabstick, wrapped in sashimi



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

SGD 19.9

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



Bonito Blaze Maki

SGD 16.9

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



Octo-Riffic Roll

SGD 18.9

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



Lobster Mentai Maki

SGD 20.9

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



aburisushi

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.

Traditional Tuesdays
odeontowers



● **JAPAN WAGYU BEEF**
■ with **PONZU CHILLI**

16/2pc

Traditional Tuesdays

Not available for Traditional Tuesdays
promo



● **JAPAN WAGYU BEEF**
■ with **GARLIC**

16/2pc



● **TORCHED JAPAN WAGYU**
■ with **FOIE GRAS**

22/2pc



● **SALMON**
■ with **MENTAI SAUCE**

10/2pc



● **SCALLOP**
■ with **MENTAI SAUCE**

12/2pc



SALMON with CHEESE

10/2pc



SALMON
with **PONZU & CHILLI**

12/2pc



SCALLOP with YUZU

12/2pc



TUNA BELLY
with **PONZU & CHILLI**

22/2pc



SPICY SALMON BELLY

12/2pc



● **FOIE GRAS**
■ with **SESAME DRESSING**

18/2pc



● **MEKAJIKI**
■ with **SESAME DRESSING**

11/2pc

the usual suspects

Tuna / Maguro	5	14
Salmon / Shake	3.5	14
Yellowtail / Hamachi	4.5	27
Swordfish / Mekajiki	5	27
■ Freshwater Eel / Unagi	6	20 (Grilled)
Egg Omelette / Tamago	3	10
Spicy Tuna or Spicy Salmon	4	-
Crabstick / Kani	2.5	12
Rice in Tofu Skin / Inari Gunkan	3	-

standingsushibar special

■ White Tuna / Shiro Maguro	6	25
-----------------------------	---	----

the rising stars

Octopus / Tako	3.5	15
■ Jellyfish / Kurage <i>Odeon Towers Exclusive</i>	-	20

get in my belly

Hand-minced Tuna Belly / Negitoro	9.5	-
Salmon Belly / Shake Toro	4	18
Yellowtail Belly / Hamachi Toro	6	31

roe with it

Salmon Roe / Ikura	6.5	22
Flying Fish Roe / Tobiko	5.5	17

you speak shellfish

■ Sea Urchin / Uni	17	28 (20g) / 56 (40g)
Scallop / Hotate	5	28
Surf Clam / Hokkigai	4	19
■ Sweet Shrimp / Amaebi	7	21
■ Spot Prawn / Botan Ebi	11	34 (3pcs) / 55 (5pcs)
Prawn / Ebi	4	17

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

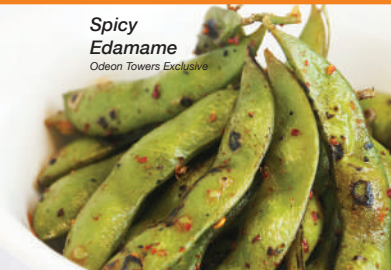
MISO SHIRU Miso soup	4
DOBIN MUSHI Refreshing seafood soup, served in a teapot! <i>Odeon Towers Exclusive</i>	11
SALMON BELLY MISO SOUP Fresh salmon belly miso soup	9



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



Buta Kakuni



Kawahagi



Mentai Tofu



Fugu Mirin Boshi



Chawanmushi



Smoked Duck
Odeon Towers Exclusive



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 MESHİ** 9
Fragrant garlic fried rice
- KAISEN YAKI MESHİ** 13
Seafood fried rice
- SHAKE CHAZUKE** 13
Odeon Towers Exclusive
Grilled minced salmon & crispy salmon skin on rice with savoury matcha broth
- UNAGI YAKI MESHİ** 16
Eel fried rice
- UNI NINNIKU YAKI MESHİ** 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!

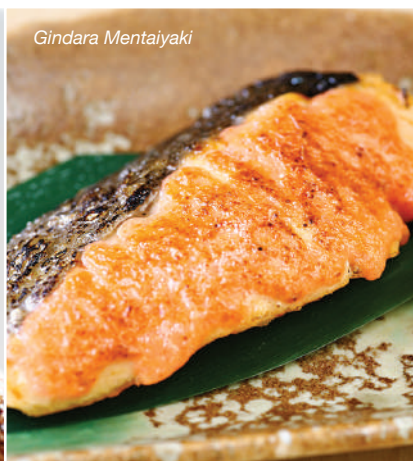
- **GINDARA MENTAIYAKI** 26
Odeon Towers Exclusive
 Buttery codfish grilled with spicy cod roe sauce
- **UNAGI KABAYAKI** 19
 Grilled freshwater eel
- **EBI MISO YAKI** 11
Odeon Towers Exclusive
 Grilled king prawn with torched miso sauce
- **GINDARA TERIYAKI** 19
Odeon Towers Exclusive
 Codfish with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

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

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

wine & beer

White Wine Bellevie Pavillon, Sauvignon Blanc	HH/Reg 6 / 10
Red Wine Pierre Jean, Merlot	6 / 10
Sapporo Half Pint	6 / 10
Sapporo 1 Pint	12

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	9 / 25 gls / 300ml
Hot Sake	15 / 25 150ml / 300ml
Umeshu	10 / 25 gls / 300ml
Whisky	15
Red Wine	10
White Wine	10

sake 300ml

Kikusui Junmai	28
Kamotsuru Junmai	28
Kikusui Karakuchi	28
Dassai 45 Junmai Daiginjo	48

sake 720ml

Dassai 45 Junmai Daiginjo	102
Seikyo Junmai Ginjo Maboroshi	100
Seikyo Maboroshi Daiginjo	150
Seikyo Chokarakuchi Honjozo <i>Odeon Towers Exclusive</i>	90
Yoshinogawa Gensen Karakuchi <i>Odeon Towers Exclusive</i>	80
Kishu Yuzu Umeshu <i>Odeon Towers Exclusive</i>	80
Sawanoi Tokubetsu Junmai Sake	68
Suishin Sukkrishita Karakuchi Junmaishu	68

wine list

	gls/btl
White	
Bellevie Pavillon Sauvignon Blanc	10 / 45
Louis Latour Macon Lugny Les Genievres	79
Red	
Pierre Jean Merlot	10 / 45
Secreto Cabernet Sauvignon 2017	75
Sparkling	
Torresella Prosecco	58
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