



ビュッフェ

BUFFET MENU

EN DINING

Buffet

\$65⁺⁺ / *pax*
(Adult)

\$28⁺⁺ / *pax*
(Applicable for children
5-10 years old)

Available Mon-Fri 6pm onwards | Sat 11am-3pm & 5.30pm onwards.

Min. 2 pax to order, every guest at the table is required to take up the buffet.

No takeaways allowed. Leftovers are chargeable.

Pricing stated is not applicable for eve of PH, PH and special occasions.

Prices are subject to 10% service charge and prevailing GST.



プレミアム
PREMIUM

室津湾産日本牡蠣

JAPAN MUROTSU BAY OYSTER

Fresh premium oysters on ice

Limited to 6pcs per pax

ホタテ明太焼き

SCALLOP MENTAICO YAKI

Scallops with mentaiko sauce

Served 1pc per order



刺身

SASHIMI



サーモン
SALMON
Salmon sashimi

メカジキ
MEKAJIKI
Swordfish sashimi

タコ
TAKO
Octopus sashimi

マグロ
MAGURO
Tuna sashimi

シメ鯖
SHIME SABA
Soused (vinegared) mackerel sashimi

ハマチ
HAMACHI
Amberjack sashimi

All sashimi will be served 3pcs per order

巻 MAKI き

サーモンアボカド巻

SALMON AVOCADO

*Crabstick, egg and cucumber roll with flying fish roe,
topped with salmon mayo and avocado*

All maki will be served 4pcs per order



エビフライロール

EBI FRY

Breaded prawn & cucumber with
mayonaise, topped with flying fish roe

All maki will be served 4pcs per order



スパイダーロール

SPIDER

Soft shell crab & flying fish roe with homemade spicy sauce



スパイシーマグロ巻

SPICY TUNA

Crabstick, egg and cucumber roll with flying fish roe,
topped with tuna tartare in homemade spicy sauce



鰻巻

UNAGI



Crabstick, egg and cucumber roll with flying fish roe,
topped with unagi and shredded egg



炙リトリュフビーフ巻

ABURI TRUFFLE BEEF

Crabstick, egg and cucumber roll with flying fish roe, topped with lightly
torched thin-sliced sirloin beef, truffle sauce, caviar and mayo teriyaki sauce



サーモン明太子炙り巻き

SALMON MENTAICO

Lightly torched salmon & flying fish roe
with mentaiko cheese sauce



ロブスターサラダ巻

LOBSTER SALAD

Crabstick, egg and cucumber roll with seaweed flakes and
roasted sesame seeds, topped with lobster salad and flying fish roe

エビきゅうり天ぷら
EBI KYURI TEMPURA

Tempura prawn, salad greens, roasted sesame seeds and mayo

スパイシーソフトシェルクラブ
SPICY SOFT SHELL CRAB

Deep-fried Japanese soft shell crab, salad greens, flying fish roe and mayo

カリフォルニア
CALIFORNIA

Crabstick, egg, cucumber, flying fish roe and mayo

手
HANDROLL
巻
き



エビきゅうり天ぷら
SALMON AVOCADO MAYO

Salmon mayo, avocado, crabstick, egg, cucumber and flying fish roe



うなぎ
UNAKYU

Unagi, cucumber and roasted sesame seeds

スパイシーサーモンスキン
SPICY SALMON SKIN

Salmon skin with homemade spicy sauce

スパイシーマグロ
SPICY TUNA

Spicy tuna tartare with cucumber

All handrolls will be served 1pc per order

寿司

SUSHI



サーモン
SALMON
Salmon sushi

エビ
EBI
Prawn sushi

玉子
TAMAGO
Egg sushi

マグロ
MAGURO
Tuna sushi

鰻
UNAGI 
Grilled eel sushi

タコ
TAKO
Octopus sushi

メカジキ
MEKAJIKI
Swordfish sushi

炙リシメ鯖
ABURI SHIME SABA
*Lightly torched soured (vinegared)
mackerel top with grated ginger and spring onion*

明太子エビ
MENTAIKO EBI
*Lightly torched cooked prawn
with mentaiko sauce*

All sushi will be served 2pcs per order

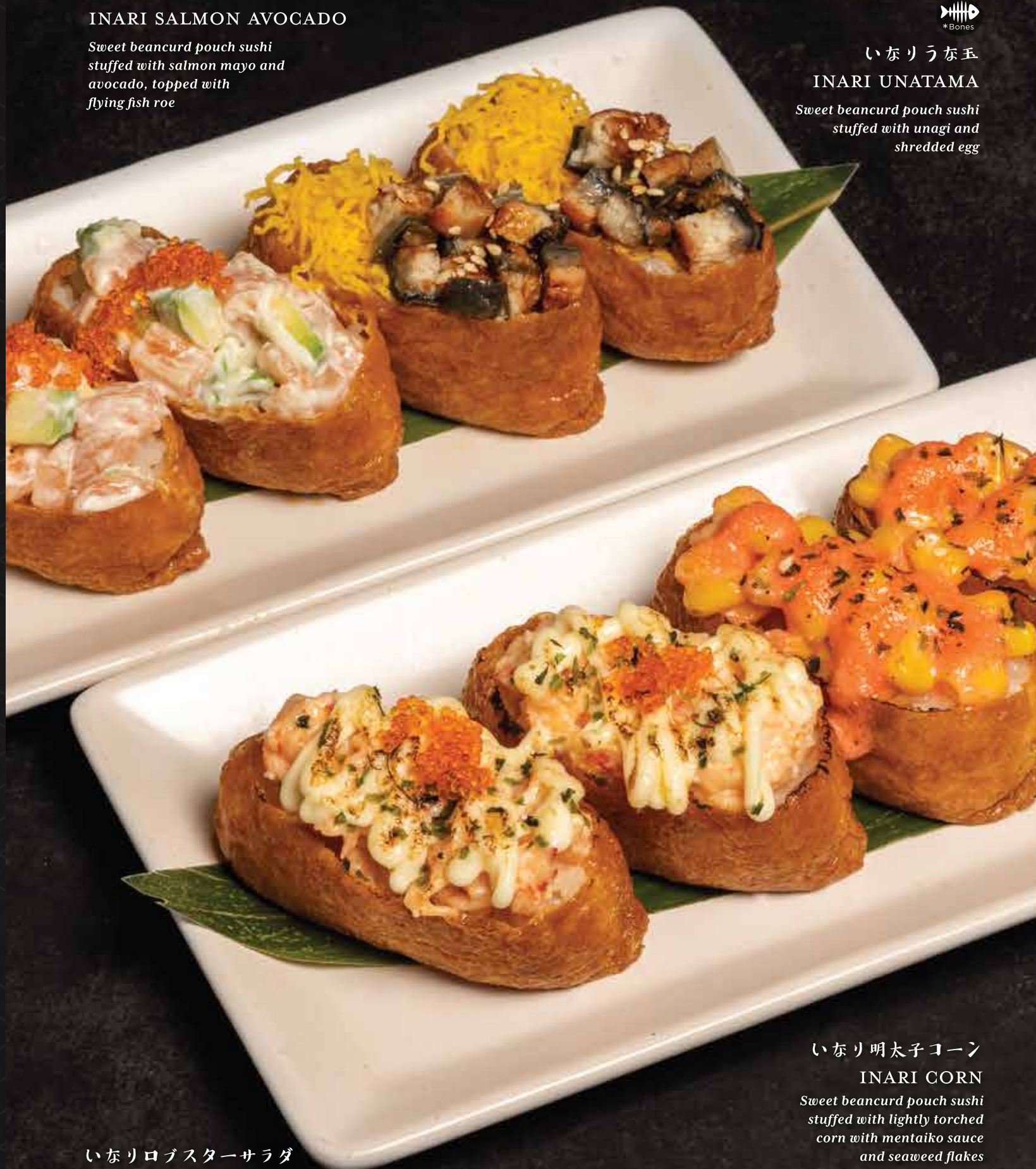
いなりサーモンアボカド
INARI SALMON AVOCADO

*Sweet beancurd pouch sushi
stuffed with salmon mayo and
avocado, topped with
flying fish roe*



いなりうな玉
INARI UNATAMA

*Sweet beancurd pouch sushi
stuffed with unagi and
shredded egg*



いなりロブスターサラダ
INARI LOBSTER SALAD

*Sweet beancurd pouch sushi stuffed with lightly torched
lobster salad, mayo, flying fish roe and seaweed flakes*

いなり明太子コーン
INARI CORN

*Sweet beancurd pouch sushi
stuffed with lightly torched
corn with mentaiko sauce
and seaweed flakes*

All sushi will be served 2pcs per order

前菜

APPETISER



川海老
KAWAEBI
Deep-fried river shrimps



三色中華珍味
3 KINDS CHUKA CHINMI
Seasoned baby octopus, jellyfish and chuka wakame



マグロユッケ
MAGURO YUKKE
Seasoned Korean style raw tuna with quail egg



蓮根チップ
RENKON CHIPS
Deep-fried lotus root chips



茶碗蒸し
CHAWANMUSHI
Japanese steamed egg



揚げだし豆腐
AGEDASHI TOFU
Deep-fried tofu in tempura broth



ピータン豆腐
PITAN TOFU
Cold tofu with homemade century egg sauce



ガーリック枝豆
GARLIC EDAMAME
Stir-fried Japanese soybeans with crispy garlic



バターコーン
BUTTER CORN
Sweet corn with butter



トリュフフライ
TRUFFLE FRIES
Truffle flavoured french fries



ロブスターサラダ
LOBSTER SALAD
Japanese lobster salad

サ ラ ダ

SALAD



サーモンサラダ
SALMON SALAD

Salmon sashimi, mixed greens and wasabi dressing



豆腐サラダ
TOFU SALAD

Silken tofu, mixed greens and goma dressing



サーモンスキンサラダ
SALMON SKIN SALAD

Salmon skin, mixed greens and wasabi yuzu dressing

焼 き 物

YAKIMONO



サイコロビーフ
WAFU SAIKORO (4 PCS)

Pan-fried sirloin beef cubes with Japanese sauce



アサリスパイシー炒め
ASARI SPICY ITAME

Stir-fried spicy clams with mushrooms



ビーフステーキ
BEEF STEAK

Pan-fried sirloin beef in wafu sauce



きのこバター焼き
KINOKO BUTTER YAKI

Stir-fried mixed mushrooms in rich butter



サーモンフィン焼き
SALMON FIN (5PCS)
Grilled salmon fin



イカ焼き
IKA YAKI
Sliced grilled squid



鯖焼き
SABA YAKI
Grilled mackerel

揚げ物

AGEMONO



明太子チーズ餃子
MENTAIKO CHEESE GYOZA
Pan-fried chicken dumplings with mentaiko cheese



エビフライ
EBI FRY (3PCS)
Deep-fried breaded prawns



海老天ぷら
EBI TEMPURA (3PCS)
Prawn tempura



ソフトシェルクラブ
SOFT SHELL CRAB
Deep-fried Japanese soft shell crab



シシャモ唐揚げ
SHISHAMO KARAAGE (3PCS)
Deep-fried smelt fish fritters



たこ焼き
TAKO BALL (5PCS)
Deep-fried balls stuffed with octopus



手羽先唐揚げ
TEBASAKI KARAAGE (3PCS)
Japanese style deep-fried chicken wings



ちくわ磯辺揚げ
CHIKUWA ISOBE AGE (3PCS)
Fried fishcakes coated with nori tempura batter



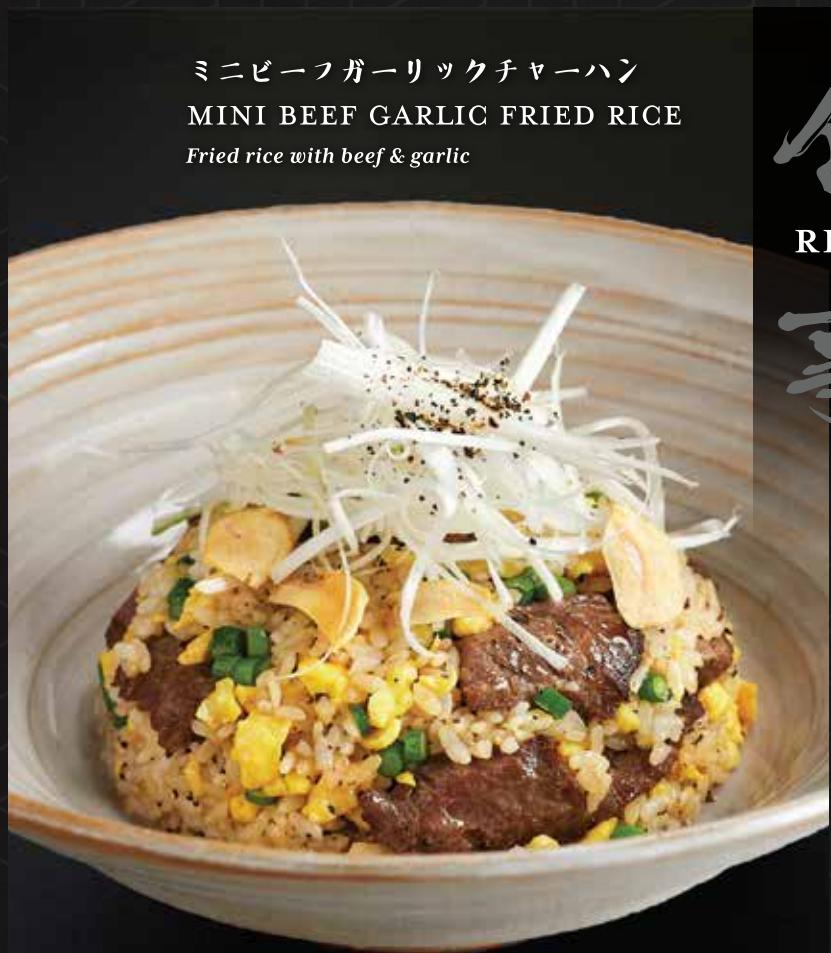
サーモンフィン唐揚げ
SALMON FIN KARAAGE (5PCS) 
Deep-fried salmon fin



サーモンスキン唐揚げ
SALMON SKIN KARAAGE
Deep-fried salmon skin



ゴーヤガキ揚げ
GOYA KAKIAGE
Deep-fried bittergourd, corn and spam



ミニビーフガーリックチャーハン
MINI BEEF GARLIC FRIED RICE
Fried rice with beef & garlic

食 RICE 事



ミニ鰻チャーハン
MINI UNAGI FRIED RICE 
Fried rice with unagi and shredded egg

麺

NOODLES



北海道石臼挽そば
COLD HOKKAIDO
ISHIUSUBIKI SOBA
Cold soba noodles with dipping sauce



きつねうどん / そば
KITSUNE UDON / SOBA
Sweet beancurd with udon / soba



焼うどん
YAKI UDON
Stir-fried udon with pork and assorted vegetables

鍋

HOTPOT

イベリコ豚しゃぶしゃぶ
PORK SHABU SHABU
Iberico pork belly slices (100g)

シャブシャブ野菜
ASSORTED SHABU
SHABU VEGETABLES
*1 set of assorted
shabu shabu vegetables*

プレミアムビーフしゃぶしゃぶ
BEEF SHABU SHABU
Premium beef slices (100g)

ラフテー
RAFUTE
*Traditional Okinawan-style
braised pork belly*



沖縄料理

OKINAWAN
SPECIALS

*Savour a taste of
Okinawa with signature
Okinawan classics!*



もやしチャンプルー
MOYASHI CHAMPURU
*Traditional Okinawan-style pan-fried
beansprouts with pork*

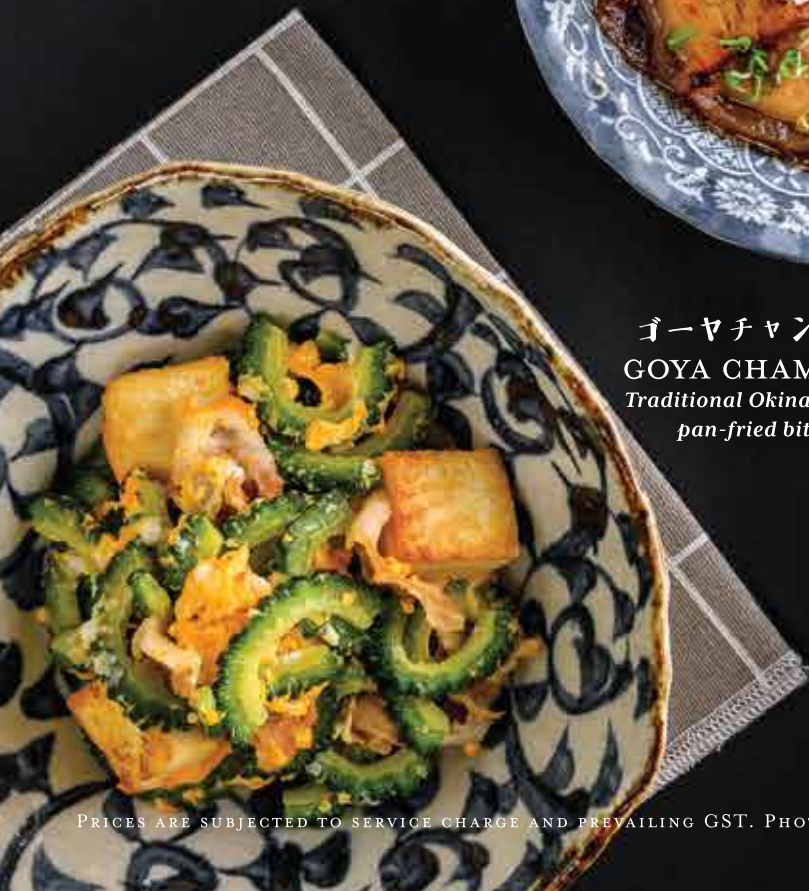


ネギチャーシュー
NEGI CHASHU
*Traditional Okinawan-style
braised cha shu with leek
& spring onion*

ビーフカルパッチョ
BEEF CARPACCIO
*Thinly-sliced sirloin beef
drizzled with citrus
soy sauce*



ゴーヤチャンプルー
GOYA CHAMPURU
*Traditional Okinawan-style
pan-fried bitter melon
with pork*



ミニクーブイリ
チーチャーハン

MINI KUBU IRI CHI
FRIED RICE

*Fried rice with traditional
Okinawan seaweed and pork*



クーブイリチー
KUBU IRI CHI

Traditional Okinawan seaweed with pork



ミニタコライス

MINI TACO RICE



Ground beef, lettuce, cheese and tomatoes served with Japanese rice



もずく酢

MOZUKU SU

Okinawan seaweed drizzled with Japanese sweet vinegar



海ブドウ

UMIBUDO

Sea grapes served with ponzu sauce



ハーゲンダッツ抹茶アイス
MATCHA ICE CREAM



ハーゲンダッツバニラアイス
VANILLA ICE CREAM

デザート
DESSERT

HAPPY HOUR 1-for-1 Highballs

CLASSIC JIM BEAM HIGHBALL

\$12 (U.P. \$24)

CLASSIC SUNTORY
KAKUBIN HIGHBALL

\$14 (U.P. \$28)

HIGHBALL ハイボール

MADE WITH JIM BEAM

TOP UP \$2 FOR SUNTORY KAKUBIN WHISKY

JIM BEAM HIGHBALL

\$12

ジムビーム ハイボール

Whisky with soda

FRUITY HIGHBALL

\$13

フルーティーハイボール

Whisky with soda and fruit flavour

YUZU

PEACH

CRANBERRY

LIME

MANGO



ビール BEER

SAPPORO PREMIUM LAGER

(500ML) \$15

(300ML) \$9

SAPPORO PREMIUM BLACK

(500ML) \$15

(300ML) \$9

カクテル JAPANESE COCKTAIL

ウーロンハイ

OOLONG HAI

Shochu, oolong tea

\$13

クランベリーサワー

CRANBERRY SOUR

Shochu, cranberry juice, soda water

\$13

ライムサワー

LIME SOUR

Shochu, lime juice, soda water

\$13

ゆず蜜サワー

YUZUMITSU SOUR

Shochu, citrus honey, soda water

\$13

カルピスサワー

CALPIS SOUR

Shochu, calpis, soda water

\$13

ピーチサワー

PEACH SOUR

Shochu, peach syrup, soda water

\$13

ハウスワイン HOUSEPOUR WINE



シャルドネ
PIERRE JEAN
COLOMBARD CHARDONNAY
*Aroma of light apple and pear with
a hint of tropical fruit*

GLASS \$12
BOTTLE \$60



シャルドネ
PIERRE JEAN MERLOT
*Beautifully balanced with hints
of black & red fruit*

GLASS \$12
BOTTLE \$60

ハウス酒 HOUSEPOUR SAKE

TOMIOH GIN NO TSUKASA
JUNMAI DAIGINJYO
富翁 純米大吟醸

*Brewed with high-quality rice, fragrant
with light rice taste*

100ML \$18
180ML \$30
300ML \$45

IMAYO TSUKASA JUNMAI
今代司 純米
Refreshing aroma and clean taste

100ML \$13
180ML \$24
300ML \$38

HAKUSHIKA NADAJIKOMI
白鹿なだじこみ
Slightly dry with a refreshing aftertaste

180ML (HOT/COLD) \$20
300ML (HOT/COLD) \$30

ノンアルコール NON-ALCOHOLIC

マンゴーカルピスウォーター
MANGO CALPIS SODA
Mango juice, Calpis, soda water

\$9

オレンジクラッシュ
ORANGE CRUSH
Orange juice, Sprite

\$9

シェリーテンブル
SHIRLEY TEMPLE
Lime juice, grenadine syrup, ginger ale

\$9

夏の雪
NATSU NO YUKI
Lime juice, blue curacao, Sprite

\$9

クランベリーレモネード
CRANBERRY LEMONADE
Lime juice, cranberry juice, Sprite

\$9

柚子ハニー
YUZU HONEY
Citrus honey, soda water

\$9

コーラ
COKE \$4

ジンジャーエール
GINGER ALE \$4

カルピス
CALPIS \$5

ライムジュース
LIME JUICE \$5

ボトルウォーター
BOTTLED WATER \$2

コーラゼロ
COKE ZERO \$4

ソーダウォーター
SODA WATER \$4

オレンジジュース
ORANGE JUICE \$5

マンゴージュース
MANGO JUICE \$5

玄米茶(冷/熱)
GENMAI COLD/HOT \$2
*Refillable Japanese roasted
brown rice cold/hot tea*

スプライト
SPRITE \$4

烏龍茶
OOLONG TEA \$3

クランベリージュース
CRANBERRY JUICE \$5

アップルジュース
APPLE JUICE \$5



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