



NIKUTOSAKE

肉と酒

A concept by **ABURI-EN**

L U N C H

FROM 11AM - 5PM



nikutosake



nikutosakesg



www.nikutosake.com.sg

Nikutosake, a concept by Aburi-EN, a renowned specialist in grilled meats, is a dynamic fusion of culinary excellence and casual dining. It celebrates two essential elements: *'Niku', representing meat, and 'Sake', symbolising Japanese rice wine and alcohol.*

Designed for the fast-paced lifestyles of working executives, Nikutosake offers a seamless and fuss-free dining experience during the day. Our menu showcases expertly crafted donburi bowls and low-carb options at an affordable price, with each dish highlighting our signature quality and flavour.

As the sun sets, Nikutosake transforms into a vibrant izakaya, offering a diverse selection of sakes, highballs, and beers alongside izakaya dishes to complement your experience. It becomes a gathering place for people to come together, indulge in delicious food, and enjoy their drinks.

At Nikutosake, we believe that great food should be within everyone's reach, without compromising on flavour and quality.





Chicken Don

\$9.5

Tender and juicy pan-seared chicken thigh served over Japanese rice

チキン丼

鶏

CHICKEN

丼
DONBURI



Kimchi Chicken Don

\$10.5

Savoury and tender pan-seared chicken thigh, crowned with kimchi, served over Japanese rice

キムチ
チキン丼



Spicy Chicken Don



\$10.5

Fiery pan-seared chicken thigh, drizzled with spicy miso sauce, served over Japanese rice

スパイシー
チキン丼



Mentaiko Chicken Don

\$10.9

Succulent pan-seared chicken thigh, drizzled with rich mentaiko cheese sauce, served over Japanese rice

明太子
チキン丼



\$3
ミニサラダ
MINI SALAD BOWL

\$3
あさり味噌汁
ASARI MISO SOUP

\$2
白米
JAPANESE WHITE RICE

\$2
味玉 (一個)
RAMEN EGG (1 PC)

\$2
温泉卵 (一個)
ONSEN EGG (1 PC)

ADD-ONS

DINE IN
WEEKDAY
LUNCH
SPECIALS!

MON-FRI TILL 5PM
(EXCLUDE PH)

COMPLIMENTARY



Miso Soup + Appetiser
(U.P. \$4)

TOP UP +\$3



Grilled Gyoza (2pc) +
Free Flow Genmai Tea
(Hot/Cold) (U.P. \$4.50)

TOP UP +\$1.50



Free Flow
Genmai Tea
(Hot/Cold)
(U.P. \$2)

豚バラ

BUTA BARA

(PORK BELLY)

Grilled
Buta Bara
Don

焼きた
豚バラ
丼



\$10.5

Tender and smoky charcoal-grilled pork belly served over Japanese rice



キムチ
豚バラ
丼

Kimchi Buta
Bara Don

\$11.5

Juicy and smoky charcoal-grilled pork belly, crowned with kimchi, served over Japanese rice



スパイシー
豚バラ
丼

Spicy Buta
Bara Don



\$11.5

Fiery charcoal-grilled pork belly, drizzled with spicy miso sauce, served over Japanese rice



明太子
豚バラ
丼

Mentaiko Buta
Bara Don

\$11.9

Succulent charcoal-grilled pork belly, drizzled with rich mentaiko cheese sauce, served over Japanese rice

\$3
ミニサラダ
MINI SALAD BOWL

\$3
あさり味噌汁
ASARI MISO SOUP

\$2
白米
JAPANESE WHITE RICE

\$2
味玉 (1個)
RAMEN EGG (1 PC)

\$2
温泉卵 (1個)
ONSEN EGG (1 PC)

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TOP UP +\$1.50



Free Flow
Genmai Tea
(Hot/Cold)
(U.P. \$2)

北海道豚焼肉

HOKKAIDO BUTA YAKINIKU



**Hokkaido
Buta
Yakiniku Don**

\$11.9

Savoury Hokkaido pork shabu slices,
grilled in a rich yakiniku sauce,
served over Japanese rice



北海道産豚焼肉丼

北海道
IMPORTED
FROM
HOKKAIDO

牛ふ子北海道産
豚焼肉丼



**Kimchi
Hokkaido
Buta
Yakiniku Don**

\$12.9

Flavourful Hokkaido pork shabu
slices, grilled in a rich yakiniku
sauce, crowned with kimchi, served
over Japanese rice

**DINE IN
WEEKDAY
LUNCH
SPECIALS!**

MON-FRI TILL 5PM
(EXCLUDE PH)

COMPLIMENTARY



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(U.P. \$4)

TOP UP +\$3



Grilled Gyoza (2pc) +
Free Flow Genmai Tea
(Hot/Cold) (U.P. \$4.50)

TOP UP +\$1.50



Free Flow
Genmai Tea
(Hot/Cold)
(U.P. \$2)

焼肉ビーフ

YAKINIKU BEEF



ビーフ
焼肉丼

Beef Yakiniku Don

\$13.9

Savoury beef shabu slices, grilled in rich yakiniku sauce, served over Japanese rice



キムチビーフ
焼肉丼

Kimchi Beef Yakiniku Don

\$14.9

Flavourful premium shabu slices, grilled in rich yakiniku sauce, crowned with kimchi, served over Japanese rice

植物ベース

PLANT-BASED



VEGETARIAN-FRIENDLY



植物性
カルビ丼

Plant-Based Karubi Don



\$13.9

Tender grilled boneless plant-based short rib (soybean protein) served over Japanese rice



キムチ植物性
カルビ丼

Kimchi Plant-Based Karubi Don

\$14.9

Juicy grilled boneless plant-based short rib (soybean protein), crowned with kimchi, served over Japanese rice

ADD-ONS

\$3 ミニサラダ
MINI SALAD BOWL

\$3 あじろ味噌汁
ASARI MISO SOUP

\$2 白米
JAPANESE WHITE RICE

\$2 味噌 (1個)
RAMEN EGG (1 PC)

\$2 温泉卵 (1個)
ONSEN EGG (1 PC)

DINE IN WEEKDAY LUNCH SPECIALS!

MON-FRI TILL 5PM
(EXCLUDE PH)

COMPLIMENTARY



Miso Soup + Appetiser
(U.P. \$4)

TOP UP +\$3



Grilled Gyoza (2pc) +
Free Flow Genmai Tea
(Hot/Cold) (U.P. \$4.50)

TOP UP +\$1.50



Free Flow
Genmai Tea
(Hot/Cold)
(U.P. \$2)



Chicken Salad Bowl

\$9.9

Juicy pan-seared chicken thigh served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu



Kimchi Chicken Salad Bowl

\$10.9

Tender pan-seared chicken thigh, crowned with kimchi, served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu

鶏

CHICKEN

LESS CARB

碗

SALAD & TOFU

Substituting carbohydrates with mixed salad and tofu

ADDITIONS

\$3

あさり味噌汁
ASARI MISO SOUP

\$2

ラーメン卵 (1個)
RAMEN EGG (1 PC)

\$2

温泉卵 (1個)
ONSEN EGG (1 PC)

北海道豚焼肉

HOKKAIDO BUTA YAKINIKU

Hokkaido Buta Yakiniku Salad Bowl

\$12.5

Hokkaido pork slices, grilled in a rich yakiniku sauce, served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu



北海道産豚
焼肉サラダ

北海道
IMPORTED
FROM
HOKKAIDO

Kimchi Hokkaido Buta Yakiniku Salad Bowl

\$13.5

Hokkaido pork slices, grilled in a rich yakiniku sauce, topped with kimchi, and served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu



北海道産豚
焼肉
サラダ

北海道
IMPORTED
FROM
HOKKAIDO

焼肉ビーフ

YAKINIKU BEEF



焼肉ビーフ
サラダ

Beef Yakiniku Salad Bowl

\$14.5

Savoury beef slices, grilled in a rich yakiniku sauce, served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu



キムチビーフ
焼肉サラダ

Kimchi Beef Yakiniku Salad Bowl

\$15.5

Flavourful beef slices, grilled in a rich yakiniku sauce, crowned with kimchi, served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu

植物ベース

PLANT-BASED



VEGETARIAN-FRIENDLY



植物性
カルビ
サラダ

Plant-Based Karubi Salad Bowl

\$14.5

Grilled boneless plant-based short rib (soybean protein) served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu



キムチ植物性
カルビサラダ

Kimchi Plant-Based Karubi Salad Bowl

\$15.5

Grilled boneless plant-based short rib (soybean protein), crowned with kimchi, served on mixed salad with wafu dressing (Japanese-style vinaigrette) and tofu

DINE IN WEEKDAY LUNCH SPECIALS!

MON-FRI TILL 5PM
(EXCLUDE PH)

COMPLIMENTARY



Miso Soup + Appetiser
(U.P. \$4)

TOP UP +\$3



Grilled Gyoza (2pc) +
Free Flow Genmai Tea
(Hot/Cold) (U.P. \$4.50)

TOP UP +\$1.50



Free Flow
Genmai Tea
(Hot/Cold)
(U.P. \$2)

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SIGNATURE
DRY RAMEN

Nikutosake
Signature Dry Ramen



油そば

\$10.9

Dry Ramen Noodle topped with grilled
pork belly and glazed in our special
yakniku sauce with a hint of garlic



Buta Bara Hiyashi Ramen \$14.5

豚バラ冷やしラーメン

Cold ramen with grilled pork belly and assorted vegetable toppings, finished with sesame sauce and ramen egg

拉麵

RAMEN

Buta Bara Tonkotsu Ramen

\$14.5

Pork bone broth ramen with grilled pork belly and ramen egg



Buta Bara Black Garlic Tonkotsu Ramen

\$15.5

Pork bone broth ramen with roasted black garlic oil, grilled pork belly and ramen egg



Buta Bara Spicy Tonkotsu Ramen



\$15.5

Pork bone broth ramen with Japanese red chilli oil and hot miso paste with grilled pork belly and ramen egg

(Gyoza served on a hot plate is available for dinner only. Normal plateware is used for lunch)

餃子 GYOZA

(4 pieces)

焼き餃子

Grilled Gyoza \$5

Crispy grilled pork gyoza

Kimchi
Grilled Gyoza \$6

Pork gyoza with kimchi



ネム子焼き餃子

明太子焼き餃子

Mentaiko
Grilled Gyoza \$6

Pork gyoza with torched mentaiko sauce

Truffle
Grilled Gyoza \$6

Pork gyoza with truffle mayo

トリユフ焼き餃子

おつまみ IZAKAYA SIDES



Edamame 
枝豆
Japanese soy bean

\$3.5



Kimchi 
キムチ
Spicy, fermented
Korean cabbage

\$3.5



Age Tofu 
揚げ豆腐
Crispy fried tofu topped
with crunchy shoyu-
flavoured oil flake

\$4.9



Grilled Ika
イカ炭火焼き
Tender grilled squid

\$9.9



Amaebi Karaage
甘エビ唐揚げ
Crispy deep fried sweet
shrimps

\$6.9



Ika Karaage
イカ唐揚げ
Crispy deep fried squid

\$7.9



Truffle Fries 
トリュフフライ

\$6.5



Mentaiko Fries
明太子フライ

\$6.9



Spicy Fries 
スパイシーフライ

\$6.9

 VEGETARIAN-FRIENDLY

Prices are subjected to prevailing GST and service charge • Images are for illustrative purposes only • Crockery may vary

DRAUGHT BEER



\$11
ASAHI BEER (HALF PINT)

\$18
ASAHI BEER (FULL PINT)

\$12
ASAHI DRY BLACK BEER (HALF PINT)

\$19
ASAHI DRY BLACK BEER (FULL PINT)



\$54
ASAHI BEER (3L TOWER)

\$57
ASAHI DRY BLACK BEER (3L TOWER)

飲料 DRINKS

HIGHBALL

JIM BEAM

SUNTORY WHISKY KAKUBIN

\$11
\$13

ハイボール (ジューズ)
CLASSIC HIGHBALL

\$12
\$14

梅子ハイボール
YUZU HIGHBALL

\$12
\$14

りんごハイボール
APPLE HIGHBALL

\$12

スモークドオークハイボール
SMOKED OAK HIGHBALL

\$55

ハイボールタワー
JIM BEAM HIGHBALL TOWER (2L)



MOCKTAILS

YUZU CUCUMBER MOCKTAIL

柚子きゅうりモクテル

Yuzu, cucumber, lemon, soda



\$6

GRAPEFRUIT ORANGE MOCKTAIL

グレープフルーツオレンジモクテル

Grapefruit, orange, lemon, soda



\$6

PEACH UME MOCKTAIL

ピーチ梅モクテル

Peach, ume, cranberry, soda



\$6



Yuzu Cucumber Mocktail



Grapefruit Orange Mocktail



Peach Ume Mocktail

SAKE BOTTLES

KUROMATSU HAKUSHIKA NADAJIKOMI DRY

黒松白鹿 灘仕込

Slightly dry at first sip, followed by a clean, refreshing finish

REGION: HYOGO

ABV:15% SMV +4

	180ml	\$15
	300ml	\$26
	1800ml	\$149

HAKKAISAN FUTSUSHU

八海山 清酒

Light, smooth & clean. Slight fragrance

REGION: NIIGATA

ABV:16% SMV +5

	180ml	\$24
	300ml	\$36
	720ml	\$98
	1800ml	\$199

TOMIOH GIN NO TSUKASA JUNMAI DAIGINJO

北川本家 富翁 吟の司 純米大吟醸

Aromatic and dry with a fresh mouthfeel, this premium sake is dedicated to sake lovers

REGION: KYOTO

ABV:14% SMV +4

	180ml	\$25
	300ml	\$39
	720ml	\$89
	1800ml	\$200

MASUMI KARAKUCHI GOLD

真澄 辛口ゴールド 清酒

Mild fragrance. Light, mild flavour

REGION: NAGANO

ABV:15% SMV +4

	180ml	\$22
	300ml	\$39
	720ml	\$89
	1800ml	\$205

KIKUSUI JUNMAI

菊水 純米

Slightly dry with well balanced flavor

REGION: NIIGATA

ABV:15% SMV +1

	180ml	\$18
	300ml	\$36
	720ml	\$88
	1800ml	\$169

KIKUSUI NO KARAKUCHI

菊水の辛口 本醸造

Smooth with a crisp, dry finish and a medium body that provides perfect balance.

REGION: NIIGATA

ABV:15% SMV +8

	180ml	\$18
	300ml	\$33
	720ml	\$79
	1800ml	\$169

Sake Meter Value (SMV)



MASUMI JUNMAI GINJO YAMAHAI AKA

真澄 純米吟醸 山廃 真朱

Subtle fruit and dairy aromas and a refreshing acidity underpinned by savory umami

REGION: NAGANO

ABV:15%

	300ml	\$49
	720ml	\$116

MASUMI JUNMAI GINJO SHIRO

真澄 純米吟醸 山廃 真朱

Aromas of fresh melon and white flowers with a gentle sweetness and smooth acidity, ending in a supple aftertaste

REGION: NAGANO

ABV:12%

	300ml	\$38
	720ml	\$90

NANBUBIJIN TOKUBETSU JUNMAI

南部美人 特別純米

Refreshing aftertaste with the soft/light flavor and fine umami flavor.

REGION: IWATE

ABV:15% SMV +4

	300ml	\$49
	720ml	\$95

KOKUSHIMOSO JUNMAI GINJO

国士意双 純米吟醸

Full-bodied citrus aroma with rich, savoury notes and balanced acidity for a refreshing flavour

REGION: HOKKAIDO

ABV:15% SMV +2

	300ml	\$42
	720ml	\$98

 Carafe  Bottled

KITAYA GINNOHITOMI DAIGINJYO

喜多屋 大吟醸酒 吟の雫

Fruity aroma but light and crisp

300ml \$49

720ml \$99

REGION: FUKUOKA

ABV:16% SMV +6

SHIRATAKI JOZEN MIZUNOGOTOSHI JUNMAI GINJYO

上善如水 純米吟醸

Medium dry sake. Refreshing aroma of apple, grape and peach

300ml \$48

720ml \$98

REGION: NAGANO

ABV:14% SMV +5

YONETSURU JUNMAISHU MAHOROKA

米鶴 純米 まほろば

Neat scent, clean and smooth rich taste

720ml \$89

REGION: YAMAGATA

ABV:16% SMV +2

TATENOKAWA JUNMAI DAIGINJO SEIRYU

楯野川 純米大吟醸 清流

Easy and neat on the palate. Fresh fruits, citrusy with sweet candies on the nose. Very gentle, quiet ending

720ml \$105

REGION: YAMAGATA

ABV:14% SMV -2

KUBOTA SENJU GINJYO

久保田 千寿 吟醸

Taste is mild with a good finishing

720ml \$99

REGION: NIIGATA

ABV:15% SMV +6

UMENOYADO YUZU SHU

梅の宿 柚子

Refreshingly light, bright citrus flavors combined with soft texture and a hint of sweetness

720ml \$89

REGION: NARA

ABV:8%

HASEGAWA ECHIGO SEKKOBAI JUNMAI GINJO

越後雪红梅 純米吟醸

Subtle sweetness and a refreshing taste

300ml \$48

REGION: NIIGATA

ABV:15% SMV -3

HATSUMOMIDI HARADA JUNMAISHU YAMADA NISHIKI

原田 純米酒

Pure rice sake with a refreshing taste and a lingering finish of rich rice umami

300ml \$45

REGION: YAMAGUCHI

ABV:14% SMV -2



JAPANESE COCKTAILS



CHERRY BLOSSOM LEMON SAKE COCKTAIL TOWER (SUITABLE FOR 4-5PAX)

桜レモン酒カクテルタワー

Sake, cherry blossom, orange, cranberry, grenadine, soda

\$48

WHITE GRAPE VANILLA SOUR

\$12

白ぶどうバニラサワー

Shochu, white grape, vanilla, grenadine, lemon, soda

CHERRY BLOSSOM LEMON SAKE

\$12

桜レモン酒

Sake, cherry blossom, orange, cranberry, grenadine, soda

TOASTED FUJI APPLE WHISKY

\$12

トーストフジりんごウイスキー

Whisky, apple, smoked oak, mint, lemon, soda

ORANGE LEMON RED WINE

\$12

オレンジレモン赤ワイン

Red wine, apple, orange, lemon

PASSIONFRUIT LEMON SOUR

\$12

パッションフルーツレモンサワー

Shochu, passionfruit, lemon, mint, tonic

YUZU ORANGE SAKE

\$12

柚子オレンジ酒

Sake, yuzu, orange

GRAPEFRUIT MATCHA WHISKY

\$12

グレープフルーツ抹茶ウイスキー

Whisky, grapefruit, matcha, lemon, soda

PEACH LEMON WHITE WINE

\$12

ピーチレモン白ワイン

White wine, cherry blossom, peach, lemon

WINE

BELLEVIE PAVILLON SAUVIGNON BLANC

REGION: FRANCE

HOUSEPOUR WHITE

BOTTLE \$49

GLASS \$10

BELLEVIE PAVILLON MERLOT

REGION: FRANCE

HOUSEPOUR RED

BOTTLE \$49

GLASS \$10

DE BORTOLI DB FAMILY SELECTION CHARDONNAY

REGION: AUS

WHITE

BOTTLE \$65

DE BORTOLI DB FAMILY SELECTION CABERNET SAUVIGNON

REGION: AUS

RED

BOTTLE \$65

NON-ALCOHOLIC

COKE / COKE ZERO コーラ / コーラゼロ



\$3.5

SPRITE スプライト



\$3.5

GINGER ALE ジンジャーエール



\$3.5

OOLONG TEA 烏龍茶



\$3.5

BOTTLED WATER ミネラルウォーター



\$1.9

GENMAI (HOT / COLD) (refillable) 玄米茶



\$2

APPLE JUICE アップルジュース



\$4.5

ORANGE JUICE オレンジジュース



\$4.5

LIME JUICE ライムジュース



\$4.5

CRANBERRY JUICE クランベリージュース



\$4.5