



とんかつ専門店

宴美豚

TONKATSU ENBITON

TONKATSU ENBITON

The very essence of our brand name, 'EN' representing a **gathering place**, and 'Biton' meaning **beautiful**, perfectly captures the soul of our restaurant.

We source only the finest pork from Japan and beyond.

Airy, light and crispy panko imported from Saitama ensures every cut of pork we serve maintains the highest standards of quality and flavours.

What sets us apart is our presentation of tonkatsu in an elegant Japanese gozen box, showcasing our signature fried katsu alongside carefully curated non-fried proteins and accompaniments, offering a complete selection of Japanese favourites in one meal.

Explore our diverse menu of signature dishes such as the award-winning Champion Wagyu, A4/A5 Miyazaki Gyukatsu, ramen or a simple take-out bento, each crafted to celebrate the rich and complex flavours of Japanese cuisine.



HOW TO ENJOY TONKATSU?



TONKATSU

Grind the roasted sesame seeds and add them to your tonkatsu sauce for an extra fragrant and flavourful touch. Experience the traditional way of enjoying tonkatsu by dipping the meat into the tonkatsu sauce.



OROSHI TONKATSU

Grated daikon radish mixed with yuzu ponzu dressing. Pair both daikon and tonkatsu for a refreshing and tangy flavour.



MISO TONKATSU

For a rich and savoury umami flavour that enhances the crispy and fried texture of your pork katsu, try pairing it with a delicious miso sauce.



CABBAGE & ARUGULA

Mix the light and crunchy cabbage and arugula with the roasted sesame sauce. The mixed greens cleanses your palate and balances out the rich and fried flavour of the tonkatsu.



TSUKEMONO (PICKLES)

Recommended to pair it with rice. It adds a refreshing and tangy taste to the dish, and helps to refresh your taste buds and balance out the rich and fried flavour of the tonkatsu.



TONJIRU (PORK MISO SOUP)

Our Tonjiru (pork miso soup) is prepared with savoury pork and vegetables. Best paired with tonkatsu to balance out the fried texture of the pork katsu.

WHAT IS SPECIAL ABOUT 北海道 HOKKAIDO PORK?



Tender & Juicy Hokkaido Shirakaba Pork

Shirakaba Pork is named after the Shirakaba Tree (white birch) that is said to relieve stress.

The pigs are raised in Hokkaido, where the cold temperatures are ideal for their sensitivity to warmer climates. This setting is crucial for producing stress-free, safe, and healthy pork.



Taste

Rich in flavour, natural umami, sweet & juicy

High Nutritional Value

Rich in vitamins B1, B2, B6, and iron



FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

あがり自由 ご飯 味噌汁 漬物 サラダ

*Applicable for 1 pax per order

シグネチャー御膳

SIGNATURE
GOZEN SET



Unagi & Katsu Moriawase Gozen

\$27

Grilled unagi, half portion Hokkaido pork loin (80g) & pork fillet (60g) katsu, and prawn (1pc) katsu with mentaiko cold tofu, daigaku imo (candied sweet potatoes), cherry tomatoes tsuke and edamame. Served with rice, cabbage & arugula, pickles and tonjiru

うなぎ & カツ御膳

サバ & カツ御膳

\$25

Saba & Katsu Moriawase Gozen

Grilled saba, half portion Hokkaido pork loin (80g) & pork fillet (60g) katsu, and prawn (1pc) katsu with mentaiko cold tofu, daigaku imo (candied sweet potatoes), cherry tomatoes tsuke and edamame. Served with rice, cabbage & arugula, pickles and tonjiru

サーモン照り焼き & カツ御膳

\$26

Salmon Teriyaki & Katsu Moriawase Gozen

Salmon teriyaki, half portion Hokkaido pork loin (80g) & pork fillet (60g) katsu, and prawn (1pc) katsu with mentaiko cold tofu, daigaku imo (candied sweet potatoes), cherry tomatoes tsuke and edamame. Served with rice, cabbage & arugula, pickles and tonjiru

*Prices are subject to 10% service charge and prevailing GST. Images are for illustrative purposes only. Crockery may vary.

宮崎牛すじ&カツ御膳



**A4/A5 Miyazaki Wagyu
Suji Curry & Katsu
Moriawase Gozen**

\$29

Tender A4/A5 Miyazaki wagyu curry stew, half portion Hokkaido pork loin (80g) & pork fillet (60g) katsu, and prawn (1pc) katsu with mentaiko cold tofu, daigaku imo (candied sweet potatoes), cherry tomatoes tsuke and edamame. Served with rice, cabbage & arugula, pickles and tonjiru

北海道豚煮込み&カツ御膳



**Hokkaido Buta Nikomi &
Katsu Moriawase Gozen**

\$27

Hokkaido pork stew, half portion Hokkaido pork loin (80g) & pork fillet (60g) katsu, and prawn (1pc) katsu with mentaiko cold tofu, daigaku imo (candied sweet potatoes), cherry tomatoes tsuke and edamame. Served with rice, cabbage & arugula, pickles and tonjiru

TOP UP \$1

Upgrade Your
Tonkotsu Ramen
with Japanese Red
Chilli Oil or Roasted
Black Garlic Oil

ラーメン&丼セット

**RAMEN &
DONBURI SET**

Does not include free flow rice,
pickles and mixed cabbage & arugula

北海道
ラーメン
& 丼
セット



**Hokkaido Rosu Katsu Ramen
& Donburi Set**

\$22.9

Half portion Hokkaido pork loin katsu (80g) and
half portion tonkotsu ramen, with mini
Hokkaido pork belly chashu don, cabbage &
arugula and pickles

**Chicken Katsu
Ramen &
Donburi Set**

\$16.9

Half portion tender
chicken fillet katsu
and half portion
tonkotsu ramen, with
mini Hokkaido pork belly
chashu don, cabbage &
arugula and pickles



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**Classic Pork
Rosu Katsu
Ramen &
Donburi Set**

\$18.9

Half portion crispy
premium white pork
loin katsu (80g) and half
portion tonkotsu
ramen, with mini
Hokkaido pork belly
chashu don, cabbage &
arugula and pickles



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北海道ヒレカツ
ラーメン & 丼セット



Hokkaido Pork Hire Katsu Ramen & Donburi Set

\$23.9

Half portion Hokkaido pork fillet katsu (120g) and half portion tonkotsu ramen, with mini Hokkaido pork belly chashu don, cabbage & arugula and pickles

Hokkaido Menchi Katsu Ramen & Donburi Set

\$18.9

Half portion minced Hokkaido pork katsu and half portion tonkotsu ramen, with mini Hokkaido pork belly chashu don, cabbage & arugula and pickles



北海道メンチカツ
ラーメン & 丼セット



Hokkaido Menchi Cheese Katsu Ramen & Donburi Set

\$21.9

Half portion minced Hokkaido pork katsu with melted cheddar cheese and half portion tonkotsu ramen, with mini Hokkaido pork belly chashu don, cabbage & arugula and pickles



北海道メンチチーズカツ
ラーメン & 丼セット



北海道とんかつ
HOKKAIDO PORK
KATSU SET
(SIGNATURES)

FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おかわり自由 ご飯 豚汁 漬物 サラダ

*Applicable for 1 pax per order



北海道
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Hokkaido Rosu Katsu Set
Deep-fried crispy and succulent Hokkaido pork loin katsu (190g) set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)
\$23.5

北海道
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Hokkaido Hire Katsu Set
Deep-fried crispy and succulent Hokkaido pork fillet katsu (180g) set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)
\$24.5

ADD-ONS

Chicken Katsu (50 gm) \$4
チキンカツ(50 gm)

Salmon Fry (30gm) \$4
サーモンフライ(30 gm)

Ebi Fry (1 pc) \$4
エビフライ(1個)

Mentaiko Sauce \$2
明太子ソース

Jumbo Kaki Fry (1 pc) \$5
カキフライ(1個)

Cheese Sauce \$2
チーズソース

Hotate Fry (1 pc) \$6.5
ホタテフライ(1個)

Onsen Egg \$2
温泉卵

*Prices are subject to 10% service charge and prevailing GST. Images are for illustrative purposes only. Crockery may vary.

FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おかわり自由 ご飯 豚汁 漬物 サラダ

*Applicable for 1 pax per order



IMPORTED FROM
HOKKAIDO
JAPAN

北海道
おろし
セロリ
ソーシ
トス北
カ海

Oroshi Hokkaido Rosu Katsu Set

Deep-fried crispy and succulent Hokkaido pork loin katsu (190g) topped with grated Hokkaido ponzu daikon set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

\$25.5

ADD-ONS

Chicken Katsu (50 gm) \$4
チキンカツ(50 gm)

Salmon Fry (30gm) \$4
サーモンフライ(30 gm)

Ebi Fry (1 pc) \$4
エビフライ(1個)

Mentaiko Sauce \$2
明太子ソース

Jumbo Kaki Fry (1 pc) \$5
カキフライ(1個)

Cheese Sauce \$2
チーズソース

Hotate Fry (1 pc) \$6.5
ホタテフライ(1個)

Onsen Egg \$2
温泉卵

FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おかわり自由 ご飯 味噌汁 漬物 サラダ

*Applicable for 1 pax per order

Miso Hokkaido Rosu Katsu Set

Deep-fried crispy and succulent Hokkaido pork loin katsu (190g) topped with miso sauce set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

\$26.5

ヒロミ
ツース
トス北
カ海
ツ道



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北海道メンチカツ
HOKKAIDO MENCHI
KATSU SET

FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おかわり自由 ご飯 豚汁 漬物 サラダ

*Applicable for 1 pax per order

北海道メンチカツセット

Hokkaido Menchi Katsu Set

\$19

Minced Hokkaido pork katsu, served with Japanese white rice, cabbage & arugula, pickles and tonjiru (pork miso soup)

北海道メンチチーズカツセット

Hokkaido Menchi Cheese Katsu Set

\$22

Minced Hokkaido pork katsu with flowing cheddar cheese, served with Japanese white rice, cabbage & arugula, pickles and tonjiru (pork miso soup)

シーフード
SEAFOOD SET

FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おがわりの自由 ご飯 豚汁 漬物 サラダ

*Applicable for 1 pax per order

えび
フライ
セット

Ebi Fry Set
\$21

Deep-fried crispy prawn set (3 pcs). Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)



Jumbo Kaki Fry Set

ガキフライセット

Deep-fried crispy Japanese oyster set (3 pcs). Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

\$24



Salmon Katsu Set

サーモンカツセット

Deep-fried crispy salmon set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

\$24

FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おかわり自由 ご飯 豚汁 漬物 サラダ

*Applicable for 1 pax per order



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Kaisen Mix Fry Set

Deep-fried crispy assorted seafood (prawn, Japanese oyster, scallop, salmon) set.
Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

\$29



ADD-ONS

Chicken Katsu (50 gm) \$4
チキンカツ(50 gm)

Salmon Fry (30gm) \$4
サーモンフライ(30 gm)

Ebi Fry (1 pc) \$4
エビフライ(1個)

Mentaiko Sauce \$2
明太子ソース

Jumbo Kaki Fry (1 pc) \$5
カキフライ(1個)

Cheese Sauce \$2
チーズソース

Hotate Fry (1 pc) \$6.5
ホタテフライ(1個)

Onsen Egg \$2
温泉卵

TOP UP \$3

Upgrade Classic Rosu Katsu to Hokkaido Rosu Katsu (80g)

カツコンボセット

KATSU COMBO SET

FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おかわり自由 ご飯 豚汁 漬物 サラダ

*Applicable for 1 pax per order

ロース、ヒレカツ
コンボセット

Classic Rosu Katsu & Hokkaido Hire Katsu Combo Set

\$22

Deep-fried crispy half portion premium white pork loin katsu (80g) & Hokkaido pork fillet (120g) katsu set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

ロース、エビカツ
コンボセット

Classic Rosu Katsu & Ebi Fry Combo Set

\$22

Deep-fried crispy half portion premium white pork loin katsu (80g) and ebi (2pcs). Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

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TOP UP \$3

Upgrade Classic Rosu Katsu to Hokkaido Rosu Katsu (80g)

ロース、エビ、サーモ
ンカツ
コンボセット

Classic Rosu Katsu, Salmon Katsu & Ebi Fry Combo Set

\$23

Deep-fried crispy half portion premium white pork loin katsu (80g), ebi (1pc) and salmon katsu. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

ロース、エビ、チキン
カツ
コンボセット

Classic Rosu Katsu, Chicken Katsu & Ebi Fry Combo Set

\$20

Deep-fried crispy half portion premium white pork loin katsu (80g), chicken fillet and ebi (1pc). Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)



クラシック
ロースカツ
セット

Classic Rosu Katsu Set

\$17.5

Deep-fried crispy premium white pork loin katsu (190g) set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)



チキン
カツ
セット

Chicken Katsu Set

\$17

Deep-fried tender chicken fillet katsu set. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

*Prices are subject to 10% service charge and prevailing GST. Images are for illustrative purposes only. Crockery may vary.

かつとじ&チーズ
KATSU TOJI
& CHEESE

ロースカツとじセット



FREE FLOW

Rice, Tonjiru (Pork Miso Soup), Pickles and Mixed Cabbage & Arugula

おがわりの自由 ご飯 味噌汁 漬物 サラダ

*Applicable for 1 pax per order



Rosu Katsu Toji Set

Classic Pork (Premium White Pork) - \$19.9

Hokkaido Pork - \$24.9

Crispy pork loin katsu (150g), simmered in a specialty sauce and served with egg. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)

ロースチーズカツセット



Rosu Cheesy Katsu Set

Classic Pork (Premium White Pork) - \$20.9

Hokkaido Pork - \$25.9

Crispy pork loin katsu (150g) simmered in melted cheddar and parmesan cheese and topped with seaweed flakes. Served with Japanese white rice, cabbage & arugula, pickles, tonjiru (pork miso soup)



チキンカツとじセット

Chicken Katsu Toji Set

\$18.5

Crispy tender fillet chicken katsu, simmered in a specialty sauce and served with egg. Served with Japanese white rice, cabbage & arugula, pickles and tonjiru (pork miso soup)



海老フライとじセット

Ebi Fry Toji Set

\$21.9

Crispy prawn set (3 pcs), simmered in a specialty sauce and served with egg. Served with Japanese white rice, cabbage & arugula, pickles and tonjiru (pork miso soup)

サーモンカツとじセット

Salmon Katsu Toji Set

Crispy salmon katsu, simmered in a specialty sauce and served with egg. Served with Japanese white rice, cabbage & arugula, pickles and tonjiru (pork miso soup)

\$24.9



海鮮ミックスフライとじセット

\$29.9



牡蠣フライとじセット

\$24.9

Kaisen Mix Fry Toji Set

Deep-fried crispy assorted seafood (prawn, Japanese oyster, scallop, salmon), simmered in a specialty sauce and served with egg. Served with Japanese white rice, cabbage & arugula, pickles and tonjiru (pork miso soup)

Jumbo Kaki Fry Toji Set

Crispy Japanese oyster set (3 pcs), simmered in a specialty sauce and served with egg. Served with Japanese white rice, cabbage & arugula, pickles and tonjiru (pork miso soup)

小鍋 KONABE (HOT POT)

チキン 柚子小鍋セット

FREE FLOW

Rice and Pickles

おかわり自由 ご飯 漬物

*Applicable for
1 pax per order

Chicken Yuzu Konabe Set \$17

Chicken thigh (boneless) hot pot with Japanese yuzu-based soup, accompanied by tofu, shiitake, enoki, shimeji mushrooms and assorted vegetables. Served with a yuzu ponzu dipping sauce, Japanese white rice & pickles

北海道豚 柚子小鍋セット

Hokkaido Pork Yuzu Konabe Set \$23

Hokkaido pork collar shabu slice hot pot with Japanese yuzu-based soup, accompanied by tofu, shiitake, enoki, shimeji mushrooms and assorted vegetables. Served with a yuzu ponzu dipping sauce, Japanese white rice & pickles

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オムライス OMURICE

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Unagi Omurice \$26

Grilled unagi on Japanese white rice, wrapped in a fluffy omelette with kabayaki sauce. Served with cabbage & arugula, pickles and tonjiru (pork miso soup)

FREE FLOW

Tonjiru (Pork Miso Soup),
Pickles and Mixed
Cabbage & Arugula

おかわり自由 豚汁 漬物 サラダ

*Applicable for
1 pax per order

Miyazaki Wagyu Suji Curry Omurice

\$22

Tender A4/A5 Miyazaki wagyu Japanese
curry stew on Japanese white rice,
wrapped in a fluffy omelette. Served with
cabbage & arugula, pickles and tonjiru
(pork miso soup)

IMPORTED FROM
HOKKAIDO
JAPAN



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Hokkaido Pork Nikomi Curry Omurice

\$18

Hokkaido pork
Japanese curry stew on
Japanese white rice,
wrapped in a fluffy
omelette. Served with
cabbage & arugula,
pickles and tonjiru
(pork miso soup)

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アラカルト
ALA CARTE

FREE FLOW

Pickles and Mixed
Cabbage & Arugula
おがわり自由 漬物 サラダ

*Applicable for
1 pax per order

Award-winning Miyazaki Gyukatsu

- Imported from Miyazaki, Japan, and is of the highest quality of A4 / A5 Wagyu.
- The Wagyu beef is recognized as a four-time award-winning champion, attesting to its exceptional quality and taste.
- Served with a teppan hot stone grill, grill your Gyukatsu to your preferred doneness and enjoy its crispy panko and melt-in-your-mouth tenderness of the award-winning Miyazaki A4/A5 beef.



Miyazaki Gyukatsu

宮崎和牛カツの石焼き

A4/A5 Miyazaki wagyu katsu served with a hot stone grill

\$43

Add on Japanese white rice: \$2

FREE FLOW

Pickles and Mixed
Cabbage & Arugula
おかわり自由 漬物 サラダ

*Applicable for
1 pax per order

Salmon Katsu Ishiyaki

サーモンカツの石焼き

Sashimi grade salmon katsu served
with a hot stone grill

\$25

Add on Japanese white rice: \$2

Mash the ajitama egg into
tartar sauce for a creamy
dip with your salmon katsu.



豚骨ラーメン
TONKOTSU
RAMEN

FREE FLOW

Pickles and Mixed
Cabbage & Arugula
おろしかり自由漬物 サラダ

*Applicable for
1 pax per order

北海道豚
骨ラメ
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IMPORTED FROM
HOKKAIDO
JAPAN

Hokkaido Buta Bara
Tonkotsu Ramen

Juicy Hokkaido pork belly and rich pork
bone broth ramen.

Topped with ramen egg, corn and black
fungus

\$17



Hokkaido Buta Bara Black
Tonkotsu Ramen

北海道豚バラ黒豚骨ラーメン

Juicy Hokkaido pork belly and rich pork bone broth ramen
with roasted black garlic oil. Topped with ramen egg, corn
and black fungus

\$18



Hokkaido Buta Bara Red
Tonkotsu Ramen

北海道豚バラ赤豚骨ラーメン

Juicy Hokkaido pork belly and rich pork bone broth ramen
with Japanese red chilli oil and hot miso paste. Topped with
ramen egg, corn and black fungus

\$18

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ADD-ONS

Ramen Egg \$2

味付け玉子

Ramen Egg Katsu \$2.5

味玉子カツ

TOP UP \$5

Upgrade Classic Rosu Katsu to Hokkaido Rosu Katsu (190g)



クラシック
カツ
豚骨
ラーメン



Classic Rosu Katsu Tonkotsu Ramen

\$23

Deep-fried crispy premium white pork loin katsu (190g) and rich pork bone broth ramen



Classic Rosu Katsu Red Tonkotsu Ramen

クラシックローズカツ赤豚骨ラーメン

Deep-fried crispy premium white pork loin katsu (190g) and rich pork bone broth ramen with Japanese red chilli oil and hot miso paste

\$24



Classic Rosu Katsu Black Tonkotsu Ramen

クラシックローズカツ黒豚骨ラーメン

Deep-fried crispy premium white pork loin katsu (190g) and rich pork bone broth ramen with roasted black garlic oil

\$24

チキンカツ
豚骨ラーメン



Chicken Katsu Red Tonkotsu Ramen

Deep-fried tender chicken fillet katsu and rich pork bone broth ramen with Japanese red chilli oil and hot miso paste

\$21

Chicken Katsu Tonkotsu Ramen

チキンカツ豚骨ラーメン

Deep-fried tender chicken fillet katsu and rich pork bone broth ramen

\$20

Chicken Katsu Black Tonkotsu Ramen

チキンカツ黒豚骨ラーメン

Deep-fried tender chicken fillet katsu and rice pork bone broth ramen with roasted black garlic oil

\$21



Hire Hokkaido Katsu Tonkotsu Ramen

北海道ヒレカツ豚骨ラーメン

Deep-fried crispy Hokkaido pork fillet katsu (180g) and rich pork bone broth ramen

\$27



Hire Hokkaido Katsu Red Tonkotsu Ramen

北海道ヒレカツ赤豚骨ラーメン

Deep-fried crispy Hokkaido pork fillet katsu (180g) and rich pork bone broth ramen with Japanese red chilli oil and hot miso paste

\$28



Hire Hokkaido Katsu Black Tonkotsu Ramen

北海道ヒレカツ黒豚骨ラーメン

Deep-fried crispy Hokkaido pork fillet katsu (180g) and rich pork bone broth ramen with roasted black garlic oil

\$28

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油そば (汁なし)
ABURA SOBA
(DRY RAMEN)

FREE FLOW

Pickles and Mixed
Cabbage & Arugula
おろかり自由 漬物 サラダ

*Applicable for
1 pax per order

北海道豚バラ油そば



**Hokkaido Buta Bara
Abura Soba**
\$16

Abura soba (dry ramen) with tender Hokkaido pork belly. Topped with onsen egg, corn, black fungus, bamboo shoot and crunchy soya sauce flakes



**Classic Rosu Katsu
Abura Soba**

クラシックロースカツ油そば

Deep-fried crispy premium white pork loin katsu (190g) and abura soba (dry ramen). Topped with onsen egg, corn, black fungus, bamboo shoot and crunchy soya sauce flakes

\$20

TOP UP \$5 | Upgrade Classic Rosu Katsu to Hokkaido Rosu Katsu (190g)

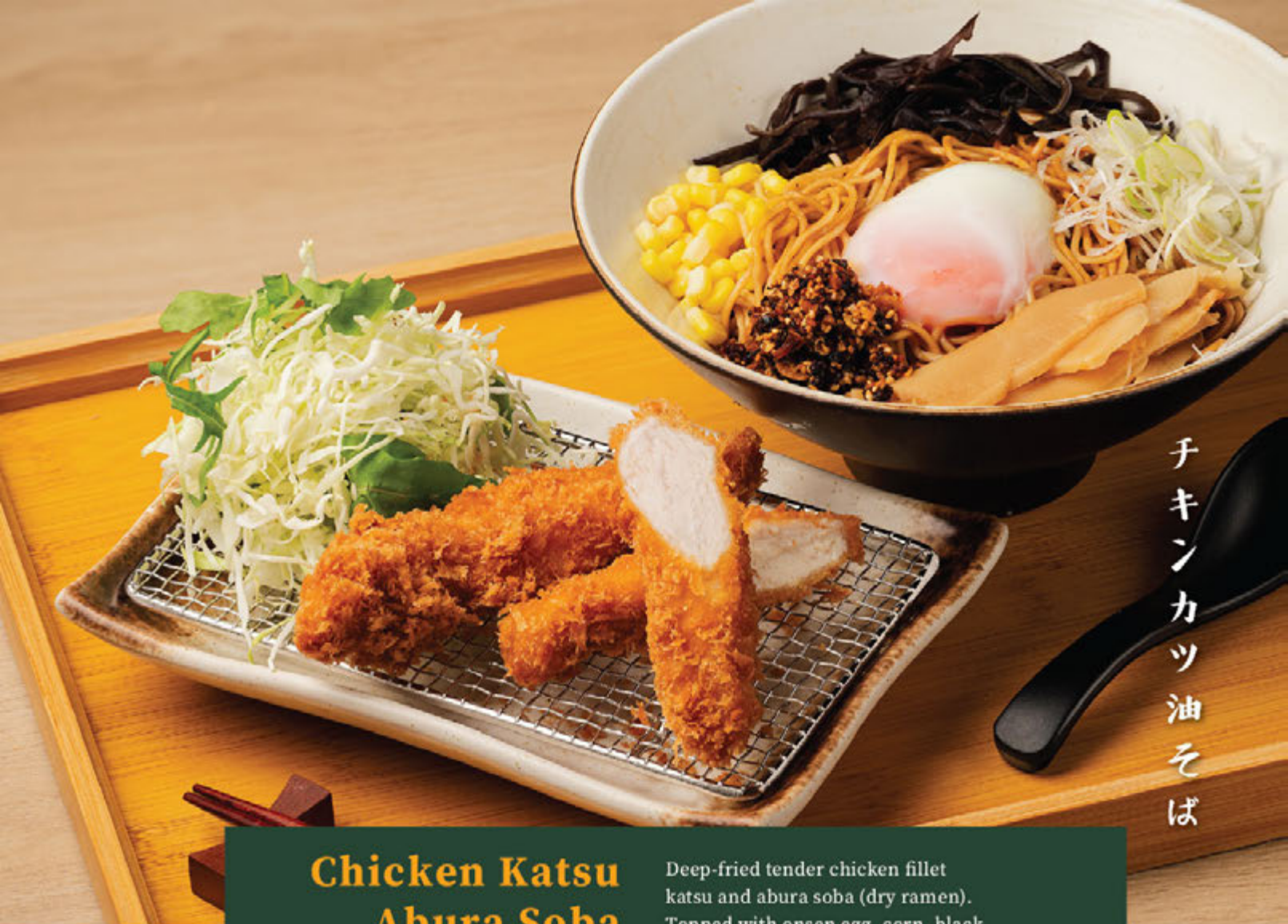


**Hokkaido Hire Katsu
Abura Soba**

ヒレカツ油そば

Deep-fried Hokkaido pork fillet katsu (180g) and abura soba (dry ramen). Topped with onsen egg, corn, black fungus, bamboo shoot and crunchy soya sauce flakes

\$26



チキンカツ油そば

Chicken Katsu Abura Soba

\$19

Deep-fried tender chicken fillet katsu and abura soba (dry ramen). Topped with onsen egg, corn, black fungus, bamboo shoot and crunchy soya sauce flakes



Chicken Karaage Abura Soba

チキン唐揚げ油そば

Deep-fried tender chicken karaage and abura soba (dry ramen). Topped with onsen egg, corn, black fungus, bamboo shoot and crunchy soya sauce flakes

\$18



Kimchi Abura Soba

キムチ油そば

Abura soba (dry ramen) with tangy kimchi. Topped with onsen egg, corn, black fungus, bamboo shoot and crunchy soya sauce flakes

\$14



Truffle Plant-Based Abura Soba

トリュフ植物ベース油そば

Abura soba (dry ramen) with aromatic plant-based truffle katsu. Topped with onsen egg, corn, black fungus, bamboo shoot and crunchy soya sauce flakes

\$19

キッズミール
KIDS MEAL

Available for children
aged 12 years
& below

KIDS FAVOURITES

KIDS FAVOURITES



**Chicken Karaage
& Ramen Set**

チキン唐揚げとラーメンセット

Crispy chicken karaage with fries, mini tonkotsu ramen with Hokkaido pork belly and ramen egg, fruit jelly and choice of orange or apple juice

\$15



**Ebi Fry & Minced
Katsu Set**

海老フライとメンチカツセット

Crispy prawn and minced Hokkaido pork katsu with furikake rice, fries, fruit jelly and choice of orange or apple juice

\$15

前菜 APPETIZER



Butter Corn

バターコーン

\$5.5



Chicken Karaage

鶏の唐揚げ

\$7.5



Truffle Fries

トリュフフライ

\$7.5



Edamame

えだまめ

\$4



Kimchi

キムチ

\$4



Tonjiru

豚汁

Pork & vegetable miso soup

\$4.5



Potato Salad

ポテトサラダ

\$5.5



Chawanmushi

茶碗蒸し

Steamed egg topped with chicken,
Japanese fish cake, shiitake mushroom,
ginkgo nut and edamame

\$4.5



Japanese White Rice

日本の白米

\$2

デザート | DESSERT



Kurogoma Ice Cream

黒ゴマアイス

Black sesame ice cream (single scoop)

\$3.5



Yuzu Sherbet Ice Cream

柚子シャーベット

(single scoop)

\$3.5



Matcha Ice Cream

抹茶アイス

(single scoop)

\$3.5



HOUSEPOUR SAKE



Tomioh Gin No Tsukasa Junmai Daiginjo (Cold)
Brewed with high-quality rice. Fragrant with light rice taste
富島 吟の司 純米大吟醸

300ml \$39

180ml \$35



Hakushika Nadajikomi (Hot)
Slightly dry with a refreshing aftertaste
白鹿 灘仕込

300ml \$35

180ml \$25

PLUM WINE

Choya Umeshu	300ml	\$29
Traditional Japanese plum liqueur made in Japan	180ml	\$22
チョーウ梅酒	Glass	\$9

SHOCHU

Iichiko - Mugi (Barley)	Bottle 720ml	\$99
Outstanding aroma with excellent body	180ml	\$23
麦焼酎 いいちこ	Glass	\$9

DRAFT BEER

Asahi Beer	
アサヒビール	
Half Pint	\$11
ハーフパイント	
Full Pint	\$18
フルパイント	



HIGHBALLS

(Jim Beam)

Classic	\$12
クラシック	
Yuzu	\$12.9
柚子	
Orange	\$12.9
オレンジ	
Lime	\$12.9
ライム	
Mango	\$12.9
マンゴー	



*Prices are subject to 10% service charge and prevailing GST. Images are for illustrative purposes only. Crockery may vary.

MOCKTAILS



Shirley Temple
Soda, Ginger Ale,
Grenadine, Lime Juice
シャーリーテンブル



\$7



Virgin Mojito
Mint, Mojito Syrup,
Lime Juice, Sprite
ヴァージンモヒート



\$7



Mango Calpis Soda
Mango Juice, Calpis,
Soda
マンゴーカルピスソーダ



\$7

FRUIT JUICES

Apple
アップル



\$5

Lime
ライム



\$5

Orange
オレンジ



\$5

Mango
マンゴー



\$5

SOFT DRINKS

Coke
コーラ



\$3.5

Calpis
カルピス



\$4.5

Coke Zero
コーラゼロ



\$3.5

Ginger Ale
ジンジャーエール



\$3.5

Sprite
スプライト



\$3.5

Soda
ソーダ



\$3.5

TEA

Genmai Tea
玄米茶 (refillable)
(Hot / Cold)



\$2

Yuzu Tea
柚子茶
(Hot / Cold)



\$4.5

Oolong Tea
ウーロン茶 (Can)



\$3.5

WATER

Bottled Water



\$2.5

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www.tonkatsu-enbiton.com.sg

