



## Cold Appetizers

### Shira Ae

Mashed silken tofu mixed with spinach and served with sesame sauce  
Portion: 210 gms | 369 Kcal Allergens:

### Seaweed Salad

Seaweed salad tossed with crispy onion, fresh lettuce, scallions, cherry tomatoes and miso dressing  
Portion: 140 gms | 440 Kcal | AUJASYA Allergens:

### Oriental Soba Green Salad

Buckwheat noodles mixed with spinach, lettuce, edamame puree, crispy tofu and melon  
Portion: 190 gms | 130 Kcal | AUJASYA Allergens:

### Avocado Tartar

Charred avocado tartar served with rice cracker, yuzu lime wasabi soy  
Portion: 185 gms | 312 Kcal Allergens:

### Silken Tofu Carpaccio

Thin slices of silken tofu tempered with hot sesame oil and dressed with citrus soy  
Portion: 120 gms | 135 Kcal | AUJASYA Allergens:

### Sesame Eggplant, Nori Chips

Smoked eggplant dressed with sesame soy, scallion oil and crispy nori  
Portion: 180 gms | 342 Kcal Allergens:

### Tuna Tataki

Seared blue fin lean tuna served with citrus soy, spicy grated daikon raddish and pickled cucumber  
Portion: 165 gms | 110 Kcal | AUJASYA Allergens:

### Salmon Tartar

Fresh Norwegian salmon tartar served with salmon roe, vinegar soy and a side of toasted bread  
Portion: 160 gms | 181 Kcal | AUJASYA Allergens:

### Yellowtail Carpaccio

Thin slices of yellowtail fish served with aromatic citrus soy and fresh pepper  
Portion: 120 gms | 311 Kcal | AUJASYA Allergens:

### Scallop Salad

Cured Hokkaido scallops served with pickled apple, cucumber, salmon roe and vinegared soy dressing  
Portion: 130 gms | 203 Kcal Allergens:

### Toro Tartar

Fatty tuna tartar served with nori cracker, spring onion, avocado and soy dashi  
Portion: 140 gms | 354 Kcal Allergens:

## Hot Appetizers

### Steamed Edamame

Steamed edamame pods served with sea salt and togarashi  
Portion: 170 gms | 252 Kcal Allergens:

### Sichimi Tofu

Steamed silken tofu coated with sichimi, served with warm ginger soy and hints of chilli oil  
Portion: 160 gms | 170 Kcal Allergens:

### Crispy Asparagus

Soy rice crisps coated green asparagus, crispy fried and dusted with lime flavored togarashi  
Portion: 100 gms | 442 Kcal Allergens:

### Seasonal Vegetable Tempura

Seasonal vegetables tempura fried and served with green tea salt and warm soy dashi  
Portion: 180 gms | 524 Kcal Allergens:

### MEGU'S Pop Corn

Corn tempura tossed in homemade spicy sauce  
Portion: 230 gms | 854 Kcal Allergens:

### Crispy Okra, Yuzu Cream

Crispy tobanjan marinated okra served with a side of yuzu lime cream  
Portion: 170 gms | 614 Kcal Allergens:

### Seafood Tempura

Soft shell crab, shrimp and whitefish tempura served with green tea salt and warm soy dashi  
Portion: 200 gms | 696 Kcal Allergens:

### MEGU'S Shrimpop

Shrimp tempura tossed in homemade wasabi and togarashi sauce  
Portion: 180 gms | 591 Kcal Allergens:

### Baked Eel

MEGU'S signature baked eel served with tobiko mayonnaise and avocado puree  
Portion: 180 gms | 336 Kcal Allergens:

### MEGU'S Fried Chicken

Fried baby chicken served with miso tomato sauce  
Portion: 220 gms | 800 Kcal Allergens:

### Crispy Calamari, Yuzu Cream

Crispy calamari served with yuzu cream  
Portion: 140 gms | 350 Kcal Allergens:





## Sashimi and Nigiri

Presenting an array of fresh fish caught from the shores of Japan, Norway and the Pacific

### ▲ Sake (Salmon)

Sashimi - Portion: 50 gms | 54 Kcal  
Nigiri - Portion: 60 gms | 110 Kcal

Allergens: 🍷 🐟 🌿 ↻

### ▲ Blue Fin Akami (Lean Tuna)

Sashimi - Portion: 50 gms | 32 Kcal  
Nigiri - Portion: 60 gms | 120 Kcal

Allergens: 🍷 🐟 🌿 ↻

### ▲ Blue Fin Chutoro (Medium Fatty Tuna)

Sashimi - Portion: 50 gms | 32 Kcal  
Nigiri - Portion: 60 gms | 80 Kcal

Allergens: 🍷 🐟 🌿 ↻

### ▲ Blue Fin Otoro (Fatty Tuna)

Sashimi - Portion: 50 gms | 55 Kcal  
Nigiri - Portion: 60 gms | 75 Kcal

Allergens: 🍷 🐟 🌿 ↻

### ▲ Unagi Kabayaki (Freshwater Eel)

Sashimi - Portion: 50 gms | 75 Kcal  
Nigiri - Portion: 60 gms | 84 Kcal

Allergens: 🍷 🐟 🌿 ↻

### ▲ Hotate (Scallop)

Sashimi - Portion: 50 gms | 51 Kcal  
Nigiri - Portion: 60 gms | 61 Kcal

Allergens: 🍷 🐟 🌿 🦪

### ▲ Ebi (Tiger Prawns)

Sashimi - Portion: 50 gms | 31 Kcal  
Nigiri - Portion: 60 gms | 38 Kcal

Allergens: 🍷 🐟 🌿 🦪

### ▲ Hamachi (Yellowtail)

Sashimi - Portion: 50 gms | 37 Kcal  
Nigiri - Portion: 60 gms | 62 Kcal

Allergens: 🍷 🐟 🌿 ↻

All of the above are served only 1 piece per portion as nigiri or sashimi

## Sushi Rolls

### ■ Vegetable Rainbow Roll

Assorted vegetable tempura roll served with spicy mayonnaise

Portion: 180 gms | 515 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪

### ■ Green California Roll

Avocado, cucumber and carrot roll with wasabi mayonnaise

Portion: 180 gms | 338 Kcal | AUJASYA

Allergens: 🍷 🍷 🐟 🌿 🦪

### ■ Crispy Avocado Roll

Avocado roll with crispy tempura flakes

Portion: 180 gms | 460 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪

### ■ Enoki Tempura Roll

Enoki mushroom tempura roll with spicy mayonnaise

Portion: 180 gms | 725 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪

### ■ Asparagus-Avocado Roll

Asparagus tempura roll with avocado salsa on top

Portion: 180 gms | 459 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪

### ■ Wasabi Cucumber Roll

Fresh cut cucumber roll with wasabi mayonnaise

Portion: 180 gms | 386 Kcal | AUJASYA

Allergens: 🍷 🍷 🐟 🌿 🦪

## CHOICE OF MAKING IT SPICY / CRISPY

### ▲ Tuna Roll

Portion: 180 gms | 263 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪 ↻

### ▲ Shrimp Tempura Roll

Portion: 180 gms | 690 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪 🍷 🦪

### ▲ Eel Roll

Portion: 180 gms | 446 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪 ↻

### ▲ Fatty Tuna Roll

Portion: 180 gms | 436 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪 ↻

### ▲ Soft Shell Crab Tempura Roll

Portion: 180 gms | 788 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪 🍷 🦪

### ▲ Yellowtail Roll

Portion: 180 gms | 429 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪 ↻

### ▲ Salmon Roll

Portion: 180 gms | 464 Kcal

Allergens: 🍷 🍷 🐟 🌿 🦪 ↻

## OMAKASE

Omakase, meaning "I leave it to you", is the epitome of culinary trust and intimacy.

A culinary showcase of crafting experience and creating a journey through nuanced techniques and fresh produce.

The crafted menu is a presentation of your preferences.

Kindly inform your server to know more.





## Grills

### Seasonal Vegetable Tsukune

Grilled seasonal vegetable dumpling seasoned with aged soy

Portion: 180 gms | 190 Kcal | AUJASYA

Allergens:

### Portobello Mushroom

Grilled portobello mushroom glazed with aged soy

Portion: 200 gms | 549 Kcal | AUJASYA

Allergens:

### Soy Kabucha

Grilled kabucha (pumpkin) glazed with aged soy

Portion: 160 gms | 317 Kcal

Allergens:

### John Dory, Spicy Yuzu Miso

Spicy miso grilled john dory

Portion: 180 gms | 323 Kcal

Allergens:

### Rock Lobster, Yuzu Miso

Yuzu lime miso glazed rock lobster

Portion: 190 gms | 342 Kcal

Allergens:

### Grilled Prawns

Tobanjan marinated prawns grilled with aged soy

Portion: 170 gms | 202 Kcal

Allergens:

### Grilled Salmon

Norwegian salmon grilled with aged soy

Portion: 180 gms | 423 Kcal

Allergens:

### Chicken Yakitori

Grilled chicken leg glazed with aged soy

Portion: 190 gms | 527 Kcal

Allergens:

## Soups

### Tofu Miso Soup

Classic miso soup served with tofu and spring onion

Portion: 250 gms | 278 Kcal | AUJASYA

Allergens:

### Shojin Dobinmushi

Flavorful vegetable broth with exotic mushrooms and lime

Portion: 220 gms | 95 Kcal | AUJASYA

Allergens:

### Ichiban Soup

Chicken soup flavoured with garlic, leeks and shiitake mushroom

Portion: 240 gms | 303 Kcal | AUJASYA

Allergens:

## Mains

### Miso Eggplant

Sweet miso glazed grilled eggplant

Portion: 240 gms | 605 Kcal

Allergens:

### Pumpkin, Pepper Soy

Braised pumpkin served with grilled asparagus and pepper soy

Portion: 220 gms | 372 Kcal

Allergens:

### Braised Tofu

Silken tofu cooked in a pot served with seasonal squash and ginger soy

Portion: 240 gms | 246 Kcal | AUJASYA

Allergens:

### Mélange of Mushroom

Mélange of portobello, shiitake and oyster mushrooms served with seaweed cream

Portion: 200 gms | 330 Kcal | AUJASYA

Allergens:

### Grilled Lotus Stem

Wasabi flavored mashed potato and grilled lotus stem cooked in homemade vegetable soy sauce

Portion: 240 gms | 442 Kcal

Allergens:

### Grilled Seabass, Ginger-Pepper Soy

Grilled chilean seabass cooked in ginger pepper soy and served with smoked edamame sauce along with seasonal vegetables

Portion: 240 gms | 350 Kcal

Allergens:

### Grilled Baby Chicken

Miso glazed baby chicken served with sauteed mushrooms

Portion: 240 gms | 605 Kcal

Allergens:

### Grilled Duck

Grilled duck breast cooked in orange sauce

Portion: 200 gms | 296 Kcal

Allergens:

### Lamb Loin, Garlic Sauce

Grilled lamb loin served with garlic sauce and mint eggplant mash

Portion: 280 gms | 340 Kcal

Allergens:

### Yuzu Salmon

Yuzu scented salmon served with spinach, snow peas and asparagus in wasabi soy

Portion: 230 gms | 363 Kcal

Allergens:

### Buta Kakuni

24 hours braised pork belly served with an array of vegetables

Portion: 240 gms | 604 Kcal

Allergens:

### Yuzu Miso Glazed Black Cod

Miso glazed black cod

Portion: 160 gms | 240 Kcal

Allergens:

## Sides

### Soy Tossed Seasonal Vegetables

Portion: 220 gms | 214 Kcal

Allergens:

### Vegetable Garlic Fried Rice

Portion: 350 gms | 553 Kcal

Allergens:

### Chicken Egg Fried Rice

Portion: 350 gms | 656 Kcal

Allergens:

### Pork Garlic Fried Rice

Portion: 350 gms | 780 Kcal

Allergens:

### Sautéed Vegetable Soba Noodles

Portion: 230 gms | 234 Kcal

Allergens:

### Sautéed Vegetable Udon Noodles

Portion: 200 gms | 443 Kcal

Allergens:







## Desserts

### ▲ Vanilla Purin

Classic vanilla custard, exotic seasonal fruits and rhubarb lychee sorbet





Portion: 200 gms | 457 Kcal

Allergens:    

### ▲ MEGU'S Yuzu Lemon Sable

Black sesame sable, yuzu curd, white sesame ice cream and crème diplomat





Portion: 190 gms | 812 Kcal

Allergens:    

### ▲ Azuki Almond Crumble Tart

Red bean, frangipane tart, matcha custard and sea salt ice cream

Portion: 220 gms | 829 Kcal

Allergens:    

### ▲ Flourless Chocolate Cake

Rich Silk cake, miso whipped ganache and maple walnut ice cream



Portion: 190 gms | 812 Kcal

Allergens:    

### ■ Vegan Chocolate Delice

Chocolate cremeux, wildberry sorbet and exotic seasonal berries




Portion: 180 gms | 651 Kcal

Allergens:  

### ▲ Choice of Ice Cream

Matcha / maple walnut / white sesame / sea salt vanilla



Portion: 110 gms | 200 Kcal

Allergens:    

### ■ Choice of Sorbet

Rhubarb lychee / wildberry / yuzu mango

Portion: 110 gms | 165 Kcal

Allergens:  

## Selection of Digestif

### Freshly Brewed Sencha Tea

### Freshly Brewed Matcha Tea

### Freshly Brewed Herbal Hibiscus Tea

### The Choya Extra Years Umeshu

Signature Japanese plum liqueur (30 ml)