



Yoyogi HandRoll Bar is great for handroll sets and a la carte orders. They focus on serving variety of ingredients over warm rice, so your best bet is to finish the handroll as soon as possible.

Yoyogi Hand Rolls

- Cucumber Yuzu Wasabi 4.90
- Salmon & Tobiko 7.90
- NigeToro & Pickles 7.90
- Yuzu Miso Scallop 7.90
- Argentinean Shrimp & Black Tobiko 7.90
- Aburi Wagyu Beef M8-9 7.90
- Aburi Unagi Fillet 11.90

The Nigiri roll blends traditional and contemporary styles, with the crispy texture of seaweed enveloping classic nigiri, offering a revitalised experience. It's akin to a fusion sushi taco.

Nigiri Rolls [Japanese Taco] per piece

- Salmon & Spicy Mayo 3.50
- Aburi Salmon & Pickles 3.50
- Zuke Tuna 3.50
- Shime Sardin 3.50
- Aburi Scallop & Soy 4.00
- Aburi Anago Teriyaki 6.50
- Toro & Wasabi 6.50
- Uni* (seasonal supply) 8.50

Japanese Set Menu

Teishoku 39.90

Wagyu Shabu Shabu Teishoku | Wagyu M8-9+ Beef Slices | Seasonal Vegetables | Japanese Tofu | Mushroom | Onsen Egg | Pickles | Shabu Shabu Soup Pot

Add On

- Steamed Rice 4.00
- Udon Noodle 4.00
- Onsen Egg 3.00
- Fresh Tofu Slices 4.00
- M8-9+ Wagyu Beef Slices (4pcs) 16.00
- Japanese Cheese Cake 6.90
- Chef's Selection of Japanese Rice Cake (4pcs) 7.90

Sashimi & Oyster

- Salmon Sashimi 12.90
6 pieces daily fresh sliced salmon sashimi served with wasabi
- Deluxe Sashimi Plate 24.90
12 pieces. Three pieces each of salmon, tuna, scallop, shrimp
- Fresh Oyster 6.90
2 pieces. Fresh oysters served with ponzu and salmon roe
- Aburi Oyster 8.90
2 pieces. Baked oysters served with mayo and ponzu.

Japanese Tapas

- Edamame 5.90
With sea salt
- Lotus Chips 4.90
Fried lotus chips served with spicy mayo.
- Tori Karaage 6.90
3 pieces. Fried Japanese style chicken served with yuzu mayo.
- Goma Hourensou 8.90
Blanched spinach salad with creamy sesame dressings.
- Gyoza 6.90
3 pieces. Choice of pork or vegetarian and Japanese style dumplings served with ponzu.

Signature Kaisen Don [MUST TRY]

[梅] Salmon & Sea 32.90

Salmon Sashimi served on top, mixed tuna belly mince, baby scallop, Argentinean shrimp, diced unagi, tobiko, cucumber, pickled radish served on warm sushi rice with sesame seeds, with wasabi dressing on the side.

[竹] Salmon Roe & Sea 34.90

Salmon sashimi and marinated salmon roe served on top, mixed tuna belly mince, baby scallop, Argentinean shrimp, diced unagi, tobiko, cucumber, and pickled radish served on warm sushi rice with sesame seeds, with wasabi dressing on the side.

[松] Scampi & Sea 38.90

New Zealand scampi sashimi and marinated salmon roe served on top, mixed tuna belly mince, diced salmon sashimi, baby scallop, Argentinean shrimp, diced unagi, tobiko, cucumber, and pickled radish served on warm sushi rice with sesame seeds, with wasabi dressing on the side.

[特上] Deluxe Kaisen 45.90

Blue fin tuna toro sashimi and marinated salmon roe served on top, mixed tuna belly mince, diced salmon sashimi, baby scallop, Argentinean shrimp, diced unagi, tobiko, cucumber, and pickled radish served on warm sushi rice with sesame seeds, with wasabi dressing on the side.

How to Enjoy Your Kaisen Don:

Step 1

We will serve the soy dressing, pickled ginger and wasabi first, so you can completely dissolve the wasabi in it and pour it over the bowl.

Step 2

Please leave two slices sashimi on the side for the seafood-dashi miso (seafood broth miso soup) at the end of the meal.

Step 3

When the bowl is only one-third full. Please ask the chef or front house staff. We will add some miso-dashi to the bowl. (Rice can be added upon request)

Step 4

When the Miso-Dashi is added. add the remaining sashimi and enjoy. (*The above is only our recommendation, Please enjoy it as you like)

Spicy Tonkotsu Ramen 18.90

Tonkotsu Broth with mild special chilli sauce, Ramen Noodle, Cha Shu Pork, Bamboo Shoots, Flavoured Egg, Spring Onion.

- +Flavoured Eggs 3.50
- +Onsen Egg 3.00
- +Bamboo Shoot 2.50
- +Extra Ramen 5.00
- +Steamed Rice 4.00

