



# Manzoku

by yoigroup

Reach us at other outlets for:

- Traditional Japanese concept (Chikuwa Tei) 9 Mohamed sultan road.
- Nasi Padang concept (Kira Kira) 8 Mohamed sultan road.



View  
showcase  
for  
sake range

Scan  
me



YOIGROUP.SHOP

# FOOD MENU

At Manzoku, customers typically start off with quick served small dishes, these Hot and Cold appetiser can be ordered as a good snack to PAIR WITH A GLASS OF SAKE



**Manzoku**  
Japanese & Sake Bar

## HOT APPETISER

<b>Dashi Shoyu Cream Cheese</b>	6
Smooth cheese with Dashi & Shoyu	
<b>Beef tendon daikon stew</b>	9
Slow cook beef tendon in dashi	
<b>Edamame furikake</b> ★	6
Green bean with furikake	
<b>Steam Siew Mai</b>	5.5
Steam Siew Mai with spicy vinegar	
<b>Kibinago karaage</b>	6.5
5 pc Kagoshima Silver-stripe	
<b>Gyoza</b>	9
Pan fried Japanese dumplings	

<b>Amaebi karaage</b> ★	9
Deep fried sweet prawns	
<b>Ikageso</b>	9
Fried octopus legs	
<b>Shisamo</b>	6
Barbecue smelt (3pc)	
<b>Juicy chicken wings</b>	12
Fried marinated Chicken wings	
<b>Oysters Kaki Furai</b> ★	12
Deep fried Oyster	
<b>Tempura Moriwase</b>	14
Mixed fried ebi vegie in Tempura Batter	
<b>Truffle fries</b>	12
French fries topped with truffle sauce	
<b>Tako Yaki</b>	8
Deep fried Octopus balls	
<b>Tori karaage</b> ★	9
Deep fried chicken	

## COLD STARTER

<b>Yaki Tamago</b>	5
Japanese rolled Omelette	
<b>Tako wasabi</b> ★	6
Octopus in wasabi vinegar	
<b>Cold Uni Tofu</b>	5.5
Cold Tofu with Uni Dressing	
<b>Cold somen</b>	9
Cold somen with sea grapes and amaebi	
<b>Hotate Mentai</b> ★	15
Torched scallops topped with mentaiko	
<b>Tsubu Gai Wasabi</b>	6.5
Salted Topshell wasabi	
<b>Chuka Hotate / Karaage</b>	6
Sesame scallops / jellyfish	
<b>Salmon Canapes</b>	6
2pc Salmon on cucumber in wasabi vinegar	

## SIGNATURE

<b>Chirashi</b>	25
Thick slices of assorted fish: salmon, Maguro, Mekajiki, Shiro Maguro, topped with Ikura, on a bed of Sushi rice.	
<b>Chirashi Kou</b> ★	35
Thick slices of assorted fish: salmon, Kanpachi, Amaebi, Chutoro*, Hotate, Unagi, topped with Ikura, on a bed of Sushi rice.	
<b>Sashimi Soba</b>	19
Assorted fresh sashimi, topped with cold soba in home-made soba sauce and sesame dressing.	
<b>Truffle Inaniwa Udon</b>	20
Fresh scallops with cold inaniwa udon	
<b>Kurobuta Pork Don</b>	19
Grilled marinated Kurobuta pork topped with onsen egg and teriyaki sauce, served with steam white rice	
<b>Wagyu Don</b>	26
120g US wagyu beef topped with onsen egg, served with steam white rice & Japanese garlic chip.	
<b>Unagi Don</b>	24
2 pieces of Barbecued Eel served with rice	



# Manzoku

Japanese & Sake Bar

Our sides and sharing platters are carefully designed as a good accompaniment to our sake collection

## SASHIMI

<b>Salmon Sashimi</b>	12
5 pc salmon sashimi	
<b>Maguro Sashimi</b>	14
5 pc red tuna sashimi	
<b>Mekajiki Sashimi</b>	15
5 pc swordfish sashimi	
<b>Sweet Prawns Amaebi</b>	14
5 pc Japanese sweet prawn	
<b>Scallops Hotate</b>	14
scallops sashimi	
<b>Salmon Belly</b>	16
5 pc salmon belly aburi	
<b>Kanpachi Sashimi</b>	17
5 pc Amberjack	



<b>Mid Fatty Tuna Belly</b>	30
3 pc fatty tuna	
<b>Ikura</b>	9
salmon roe	
<b>Shiro Maguro</b>	15
5 pc white tuna sashimi	

## SWEETS

<b>Dessert of the day</b>	5
Reach our staff for more	
<b>Mochi Ice-cream</b>	6
Matcha, Mango Coconut	
<b>Japanese Ice Cream</b>	6
Matcha, Sesame, Yuzu	

## DESSERT DRINKS

<b>Kyoho Grape</b>	8
Non-alcohol grape drink	
<b>Redplum</b>	8
Non-alcohol plum drink	
<b>YUZU Calpico</b>	8.5
Non-alcohol Yuzu yogurt drink	

# Sharing platter

## COLD SHARING

<b>Volcano Maki</b>	22
Unagi, kani stick, topped with tobiko and katsuobushi	
<b>Rainbown Maki</b>	20
Avocado, kani stick, salmon, tuna, mekajiki, topped with mayo and tobiko	
<b>Salmon Aburi Maki</b> ★	20
Salmon roll torched grill with mentaiko sauce	
<b>Crunchy Dragon Maki</b>	22
Tempurra, cucumber, mayo and furikage	



<b>Braised pork Belly</b>	18
Braised pork belly in homemade sauce	
<b>Seafood miso soup</b>	24
Assorted fresh seafood in clam miso broth	

- Sushi rice	2.5
- Steam rice	2.0
- Udon/soba	8.0
- Clam miso soup	4.0

<b>Sashimi Salad</b>	18.5
Mixed fresh sashimi salad, topped with tamago, and special sauce	
<b>Kanpachi Carpaccio</b>	28
Thin slices Amberjack fish topped with black truffle and Carpaccio dressing	
<b>Salmon Carpaccio</b>	18
Thin slice salmon in white raddish, topped with carpaccio dressing	
<b>Sashimi platter for 2 pax</b> ★	48.5
Chef recommended 5 kinds sashimi suitable for 2 pax	
<b>Sushi Aburi Five</b>	26
5pc premium aburi sushi with chef choosed seasoning	
<b>Maguro Tataki</b>	18
Seared maguro in home made tataki sauce	

## HOT SHARING

<b>Wagyu Miyazaki Tataki</b> ★	35
Seared Premium wagyu Miyazaki service with wagyu sauce	
<b>Spanish Iberico</b>	16
Premium Spanish pork with ginger yuzukosu	
<b>Salmon Teriyaki</b>	16
Grilled salmon with teriyaki sauce	
<b>Spicy grilled Octopus</b> ★	20
Grilled tako with creamy togarashi	

# COCKTAILS

GLS PARTY  
(1 pax) (5 pax)

## Deep Blue

Curacao, lime juice & soda

13.5

—

## YUZU 75

Whisky, Yuzu, Lemon Juice & umeshu

15

## Sake red wine sangria ★

osake, red wine, grapefruit, lemon, orange & soda

13

48

## Summer Sake

Osake, lychee, lemon Juice & redplum

13.5

—

## Salted sakura highball

salted sakura flowers, Tequila, soda

14

—

## Umeshu soda

Plum wine, soda

13

—



# BEER

# NON - ALCOHOLIC



## Asahi Dry

14

## YUZU Biru Beer

15

## Craft Beers

Ask staff

## Sencha (Hot/Cold)

2

## YUZU Tea (Hot/cold)

5

## Lemonade

3.5

## Sparkling Yuzu

7

## Soft Drink

3.5

## Calpis soda

5

- 10pm last order

- 10:30 all alcoholic drinks will be cleared from the table

- by Law -

# MANZOKU OWN BREWED

GLS BTL  
(80ml) (180ml)

## (M)anzoku Yuzu Sake

Sweet: 3+ Dry: 3+

—

18

## (M)anzoku Snow White ★

Sweet: 2+ Dry: 3+

—

18

## (M)anzoku Redwine Umeshu

Sweet: 3+ Dry: 2+

11

21

## (M)anzoku Whisky Umeshu

Sweet: 2+ Dry: 4+

12

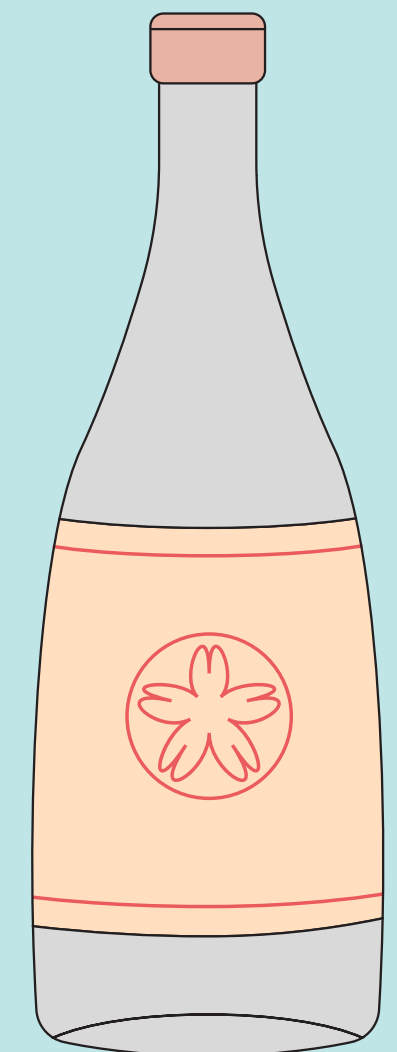
22

## House Umeshu

Sweet: 4+ Dry: 2+

10

18



# WINES COLLECTION

## Australia, Hunter Valley (w)

Penmara 5 Families Chardonnay White

GLS

12

BTL

60

## Chile, Colchagua Valley (w)

Viu Manent Estate Sauvignon Blanc White

14

68

## New Zealand, Waipara (w)

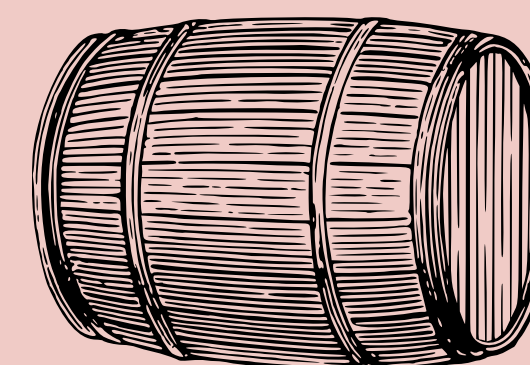
Waipara West Riesling White

—

80

White  
wine

Red  
wine



## Chile, Colchagua Valley (R)

Viu Manent Estate Merlot Red

GLS

14

BTL

68

## South Africa, Ranschoek (R)

Protea Cabernet Sauvignon Red

14

68

## France, Burgundy (R)

Henry Fessy Beaujolais Villages Red

—

78

## Listing Selections

Seasonal selections

Ask staff

# SAKE (BEST SELLER)

KINDLY ASK OUR STAFFS FOR

SAKE RECOMMENDATIONS BASED ON YOUR PREFERENCE OF

TASTE



JUNGIN

JUNMAI GINJO

Dryness: Dry      Sweet: 1/5

Smooth, Very fruity aromatic  
fragrance and taste

DINE IN:      \$76.00

NIHONSAKARI  
JUNMAI DAIGINJO

Dryness: full-bodied      Sweet: 3/5

Good balance and completed on the  
mouth

DINE IN:      \$89.00



AKABU GREEN

JUNMAI DAIGINJO

Dryness: Medium      Sweet: 4/5

Very fruity taste and Rich flavor with  
rich Umami of rice.

DINE IN:      \$98.00



VIEW  
OUR  
SHOWCASE  
FOR  
SAKE  
RANGE



## THE DASSAI SERIES - 720ML

- DASSAI 23 - \$189.00
- DASSAI 39 - \$118.00
- DASSAI 45 - \$108.00

## HOUSE POUR



House pour  
Special  
Junmai Sake

150ml- \$22.00

## SAKE 300ML (FAST MOVING)



### SPARKLING SAKE

Dryness: light      Sweet: 4/5  
Very fruity taste, natural sweetness,  
good pairing with seafood

DINE IN:      \$26.00

### NIGORI SAKE 10.5% ALCOHOL

A soft, silky and light sake, very  
pleasant as an aperitif. Shake well  
before serving.

DINE IN:      \$32.00

### OZEKI JUNAMAI DAIGINJO

Dryness: Medium      Sweet: 2/5  
Rich, mellow, Smooth fruity, good  
pairing with seafood

DINE IN:      \$38.00

### NAMA SAKE JUNMAI

Dryness: Dry      Sweet: 1/5  
Dry, smooth, rich of umami, good  
pairing with seafood

DINE IN:      \$34.00

### ORGANIC KISEKI JUNMAI GINJO

Dryness: full-bodied      Sweet: 2/5  
100% using such a Natural Organic  
rice, rich aroma, pairing with tempura

DINE IN:      \$42.00