



BREAKFAST

¥2500

Croissants and pain au chocolates will be served to your table shortly.

Choose from one of our luxurious à la carte options below,
cooked to order to ensure a fresh, quality breakfast.

Yukashi Breakfast

Poached eggs, sausage, bacon, crispy potatoes,
mushrooms, grilled tomato, baked beans,
sourdough toast

Shake Teishoku

Japanese egg roll, salmon, miso soup, nori, rice

Breakfast Bun

Crispy bacon, fried egg, tomato relish, sautéed
mushrooms, brioche bun

Chili Cheese Omelette

With sautéed mushrooms, spinach and chives

Eggs Benedict

Parma ham, poached eggs, hollandaise, toasted
baguette

French Toast

Egg washed brioche, whipped butter, maple
syrup, berries

Muesli Bowl

Muesli, greek yoghurt, berries, honey, banana

Rice Congee

Rice porridge, poached egg, crispy garlic,
chives, shredded chicken, togarashi

Juice

Apple, Orange or Pineapple

Hot Drinks

Cafetiere Coffee

Early Grey, Green Tea or Houjicha

Housemade yoghurt with fruits available on request

LUNCH

DONBURI

Add uni to any donburi for 1000

Yukashi Fresh Seafood Bowl 3400

Chef's selection of tuna, salmon roe, salmon, shrimp or sardine with rice

Wagyu Don 2900

Wagyu beef, rice, egg

Ikura Don 2900

Salmon roe, rice

Uni Don 5900

Sea urchin, rice

Teriyaki Don 1800

Teriyaki marinated chicken thigh, lemongrass, steamed rice, cucumber nori salad

MAINS

Tom Yum Seafood Hot Pot 2800

Sweet and sour spiced broth, clams, tiger prawns, squid, greens, beansprouts, rice

Katsu Curry 1800

Crispy pork fillet, steamed rice, coconut sauce, 63 degree poached egg

BURGERS WITH SHOESTRING FRIES AND SIDE SALAD

Classic 2300

Beef patty, aged cheddar, fresh tomato, pickled cucumber, caramelized onion marmalade, lettuce

Chicken 2100

Crispy chicken karaage, chili mayonnaise, apple & cabbage slaw

Fish 2100

Soy marinated rockfish, tartare, garden greens



YUKASHI
AT YU KIRORO

LUNCH

SHARING SIDES

Hearty Winter Soup	1200	Shoestring Fries	600
Fried Gyoza	600	Truffled Parmesan Shoestring Fries ..	800
Garden Salad	800	Bacon Mac n Cheese	800
Broccoli	800	Garlic Mashed Potato	600

DESSERTS

White Chocolate Panna Cotta	1200
Charred strawberries, white chocolate crumble, rosemary, vanilla sponge	

Chocolate Nemesis	1200
Warm chocolate sponge, burnt meringue, chocolate soil, ganache, chocolate ice cream	

DRAUGHT

Sapporo Classic	800
Yebisu Black	900

BOTTLED

Craft Beer	1200
Ask your server for our current selection	
Heineken	800
Leffe	1200

SOFT DRINKS

Sparkling water, still water	600
Coca cola	500
Homemade lemonade	700
Ginger beer	700
Tonic water, soda water	700

HOT DRINKS

Espresso, long black	400
Flat white, latte	600
Cappuccino, mocha	600
Earl grey	600
Green and Houjicha tea	600
Yukashi ULTIMATE hot chocolate ..	1000

All prices are subject to 10% service charge and 10% government tax

DINNER

SHARING

Grilled Camembert 1900
Confit cherry tomato jam, olive crumble,
rosemary & garlic crostini

Tuna Tostadas 2400
Tuna, chilli mayo, cilantro, avocado, cucumber,
sesame seeds, salmon roe

Charcuterie Plate 2800
Selection of imported cured meats, chili tomato
compote, pickles, mikan marmalade, warm bread

Mozarella 1900
Prosciutto, tomatoes

STARTERS

Hearty Winter Soup 1200
Seasonal winter vegetables, lentils, garlic butter
ciabatta

Pork Belly Terrine 1800
Popped caper berries, toasted pistachios, onion
marmalade, pickled cucumber

Smoked Chorizo Squid 2200
Chorizo, squid, potato puree, demi-glace, roast
tomatoes

Steak Tartare 2200
Tenderloin, red onions, dijon mustard, chive,
sherry vinegar, truffle oil, crostini

MAINS

Tom Yum Seafood Hot Pot 2800
Sweet and sour spiced broth, clams, tiger prawns,
squid, greens, rice

Lamb Shank 3200
Slow cooked lamb shank, garlic mash, confit
garlic, roast garden vegetables, demi-glace

Crispy Skinned Salmon 2600
Cauliflower, seared asparagus, garden peas,
potato croquette, lemon cream

Gourmet Burger 2600
Beef patty, onion marmalade, truffled forest
mushrooms, crispy bacon, camembert cheese,
truffled parmesan shoestring fries

Pork Belly 2600
Pumpkin puree, dashi poached daikon, sautéed
pok choy, pork belly terrine, red wine reduction

DINNER

FROM THE CHARGRILL

200g Eye Fillet	3800	Sauce
280g Rib-Eye	4400	Chimichurri
280g Sirloin	3800	Red Wine Reduction
280g Siraoi Wagyu Sirloin	9900	Creamy Mushroom
Marinated Chicken Breast	2400	Black Pepper

SHARING SIDES

Honey Glazed Carrots	500	Truffled Parmesan Shoestring Fries ..	800
Garden Salad	800	Charred Broccoli, Shaved Almonds ..	800
Bacon Mac n Cheese	800	Garlic Mashed Potatoes	600
Shoestring Fries	600	Fried Gyoza	600

DESSERTS

White Chocolate Panna Cotta	1200
Charred strawberries, white chocolate crumble, rosemary, vanilla sponge	
Irish Whiskey Crème Brûlée	1200
Vanilla mascarpone, shortbread, fresh berries	
Cheesecake	1200
Charred mikan, chocolate ganache, dark chocolate crumble	
Chocolate Nemesis	1200
Warm chocolate sponge, burnt meringue, chocolate soil, ganache, chocolate ice cream	
Cheese Platter	1600
Selection of imported cheese, pickles and dips, warm bread	

APERITIF

Sakura Martini 1700
Vodka, Sakura vermouth

Thai Me Up 1800
Gin, sake, basil, lemon grass, yuzu syrup, yuzu bitters

21-Day Barrel Aged Negroni 2100
Gin, campari, sweet vermouth

G&T 1700
Gin, tonic, elderflower liqueur, grapefruit peel

Kir Royale 1600
Chambord, sparkling wine

Aperol Spritz 1700
Aperol, prosecco, soda, orange

DRAUGHT BEERS

Sapporo Classic 800

Yebisu Black 900

BOTTLED BEER

Craft Beer 1200
Ask your server for our current selection

Heineken 800

Leffe 1200

SOFT DRINKS

Sparkling water, still water 600

Coca cola 500

Homemade lemonade, ginger beer 700

Tonic water, soda water 700

HOT DRINKS

Espresso, long black 400

Flat white, latte, cappuccino, mocha 600

Earl grey, green tea or Houjicha 600

Yukashi ULTIMATE hot chocolate 1000

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CALL IT OLD-FASHIONED...

Classic 1700

Bourbon, sugar, bitters,
charred orange peel

New Old 1900

Bourbon, St. Germain,
Amareno cherries, orange
slice, lemon slice, ginger beer

Agave 1900

Anejo tequila, agave nectar,
bitters, cinnamon

Green Tea 1900

Bourbon, green tea
honey reduction,
orange bitters,
cherries, charred
orange peel

Aged Rum ...1900

Aged rum, sugar,
bitters, chocolate
bitters, grated
chocolate

DIGESTIF

Daiquiri 1600

Rum, citrus, sugar

Amaretto Sour 1600

Amaretto, lemon, sugar, egg
white

Espresso Martini .. 1800

Vodka, cold brew coffee
liqueur, espresso, vanilla
syrup, dash of cream

JAPANESE LIQUEURS (100ML)

Yuzu (100ml) 900

Umeshu (100ml) 900

Sakura Vermouth (100ml) 1200

Cape Kamui Sake Bottle (300ml) 2200

Ask your server for our full-range Whiskey and Brandy collection. Yukashi prefers the, more generous, spirit measurement of ¼ gill (35ml) as its standard. Mixers included.

RUM

Mount Gay 900

Kraken Black Spiced Rum 900

Ron Zacapa 23yrs 1200

TEQUILA

Aha Toro Blanco 1000

Aha Toro Reposado 1000

Aha Toro Anejo 1200

VODKA

Haku 1000

Ciroc 1100

GIN

Hendricks 1150

Roku 1200

All prices are subject to 10% service tax and 10% government tax

RED WINE

150ml / 250ml / bottle

Ventisquero Cabernet Sauvignon, Chile **900 / 1400 / 3900**

"Legend" Shiraz, Australia **1300 / 2000 / 5500**

Wild Rock  Pinot Noir, NZ **1700 / 2650 / 7200**

Felino Malbec 2017, Argentina **6900**

Quinta da Mariposa **7500**

Mariposa Tinto Dao 2014, Portugal

2014 El Inquilino **7800**

Cliana Tempranillo & Grenache 2014, Spain

TerraVin Pinot Noir 2013, NZ **9900**

Farmstead **12500**

Cabernet Sauvignon 2016, Napa Valley, USA

Domaine Berthaut-Gerbet **14900**

Bougogne Hautes Côtes de Nuits 2016, France

Ripa Delle More  **19900**

60% Sangiovese, 30% Cabernet, 10% Merlot

"Super Tuscan" 2016, Italy

WHITE WINE

150ml / 250ml / bottle

Ventisquero Chardonnay, Chile **900 / 1400 / 3900**

"All that Jazz"  **1600 / 2500 / 6900**

Sauvignon Blanc 2017, NZ

Pirovano "Collezione" Pinot Grigio Veneto **4500**

2017, Italy

Borlo Grogo Pinot Grigio, Italy **7900**

TerraVin Sauvignon Blanc 2009, NZ **8900**

Ngeringa  Chardonnay 2015, Australia **14900**

ROSE

150ml / 250ml / bottle

Domaine Bassac Margalh Rose **1250 / 1900 / 5200**

Languedoc-Roussillon, France

SPARKLING

150ml / bottle

Cantine Pirovano **1000 / 4800**

Mastio della Loggia Spumante Gran Brut

Astoria Prosecco Extra Dry..... **1200 / 5600**

Don Perignon **49000**

 **RECOMMENDED BY YUKASHI**

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WHISKEYS

35ml / bottle

Yukashi prefers the, more generous, Whiskey measurement of ¼ gill (35ml) as its standard.

Yamazaki 18	6000 / 120000
Macallan 18	6000 / 120000
Hibiki 21	5900 / 115000
Hakushu 18	5800 / 112000
Taketsuru 21	3400 / 65,000
Glenlivet 18	2600 / 50000
Kavalan Single Moreto	2400 / 45000
Hibiki Blenders Choice	2400 / 45000
Ichiro's Malts MWR	1400 / 27000
Ichiro's Malts Double Distiller	1400 / 27000
Macallan 12	1600 / 30000
taketsuru 17	1600 / 30000
Yoichi Single Malt	1000 / 19000
Yoichi Miyagikyo	1000 / 19000
Talisker Storm	1200 / 23000
Caol Ila	1200 / 23000
Laphroig 10	1200 / 24000
Jack Daniels Single Barrel	1600 / 31000
Jameson	800 / 9000
Makers Mark	800 / 12000
Knob Creek	900 / 17000
Buffalo Trace	1000 / 18000

BRANDY

35ml / bottle

Shima Fukuro Tokachi Brand 1987	3000 / 60000
Shima Fukuro Plum & Brandy 1987	2400 / 45000
Baron Otard XO	900 / 14000
Martell Cordon Bleu	4100 / 78000

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