



K A I J O U
J A P A N E S E C U I S I N E
日本料理

EAT · DRINK · GATHER



K A I J O U

Kaijou means
“To Gather”

*A Japanese casual dining
concept that brings together
authentic Japanese cuisine,
alcohol and most of all, a
great place to GATHER*

Like and Follow Us



KAIJOUHV2



EAT

*Serving delicious
Japanese classics like fresh
Sashimi, Sushi, Donburi,
Udon & Nabemono
among many others.*

DRINK

*Enjoy & Savour sake, wine,
liqueur & highballs paired
perfectly with our delectable
dishes!*

GATHER

*A Great place to gather with
families, friends
& colleagues,*



Sashimi

Sashimi Platters



KAIJOU 5 KINDS SASHIMI

(Tuna, Salmon, Yellow Tail, Sword Fish, Scallop)

38.8

KAIJOU 3 KINDS SASHIMI

(Tuna, Salmon, Yellow Tail)

23.8



Sashimi 5pcs

| | |
|----------------------------|------|
| Sake (Salmon) | 12.8 |
| Maguro (Tuna) | 15.8 |
| Mekajiki (Sword Fish) | 15.8 |
| Sake Harasu (Salmon Belly) | 15.8 |
| Hamachi (Yellow Tail) | 17.8 |
| Hotate (Scallop) | 17.8 |
| Amaebi (Sweet Prawn) | 22.8 |



Chef's Choice

Photography is for Illustrations purposes only.
Prices displayed are before GST & Service Charge



Sushi

Sushi Moriawase



9 PIECES CHEF SELECTION

28.8

6 PIECES CHEF SELECTION

19.8



Sushi 2pcs

| | | | |
|---|-----|-----------------------------------|------|
| <i>Tamago (Egg)</i> | 3.8 | <i>Ikura Gunkan (Salmon Roe)</i> | 6.8 |
| <i>Inari (Sweet Bean Curd)</i> | 3.8 | <i>Sake Harasu (Salmon Belly)</i> | 6.8 |
| <i>Tako (Octopus)</i> | 4.8 | <i>Hamachi (Yellow Tail)</i> | 6.8 |
| <i>Tobikan Gunkan (Flying Fish Roe)</i> | 4.8 | <i>Mekajiki (Sword Fish)</i> | 6.8 |
| <i>Ika (Squid)</i> | 4.8 | <i>Unagi (Eel)</i> | 6.8 |
| <i>Ebi (Prawn)</i> | 4.8 | <i>Hotate (Scallop)</i> | 8.8 |
| <i>Sake (Salmon)</i> | 4.8 | <i>Amaebi (Sweet Prawn)</i> | 14.8 |
| <i>Maguro (Tuna)</i> | 5.8 | | |





Chef's Choice



Soft Shell Crab Roll

Makimono

Makimono (Signature)

| | | |
|---|--|------|
|  | SALMON AVOCADO ROLL | 18.8 |
|  | SOFT SHELL CRAB ROLL | 20.8 |
| | CALIFORNIA ROLL | 15.8 |
| | EBI FRY FISH FLOSS ROLL | 17.8 |
| | UNAKYU ROLL (Grilled Eel with Cucumber) | 17.8 |
| | ABURI SALMON ROLL | 19.8 |

Salmon Avocado Roll



Classic Makimono

| | |
|----------------------|-----|
| Tamago (Egg) | 3.8 |
| Oshinko (Pickles) | 3.8 |
| Kyuri (Cucumber) | 3.8 |
| Kanpyo (Dried Gourd) | 3.8 |
| Sake (Salmon) | 4.8 |
| Avocado | 4.8 |
| Maguro (Tuna) | 5.8 |



Selection of Classic Makimono



Deluxe Chirashi Don



Salmon Ikura Don



Ten Don

Udon / Soba



| | |
|---|------|
| NIKU (Sliced Beef in Udon / Soba) | 18.8 |
| WAKAME (Seaweed in Udon / Soba) | 10.8 |
| ZARU UDON / SOBA (Cold Noodles) | 10.8 |
| KITSUNE (Sweet Beancurd in Udon / Soba) | 12.8 |
| BUTA (Stewed Pork in Udon / Soba) | 16.8 |
| TEMPURA (Tempura with Udon / Soba) | 19.8 |
| TENZARU (Tempura with Chilled Udon / Soba) | 21.8 |



Chef's Choice

Donburi / Udon

Donburi



| | |
|---|------|
| DELUXE CHIRASHI DON (Premium Assorted Sliced Sashimi) | 32.8 |
| TORI KATSU DON (Deep Fried Chicken Cutlet Simmer in Donburi Sauce with Egg) | 15.8 |
| PORK KATSU DON (Deep Fried Pork Cutlet Simmer in Donburi Sauce with Egg) | 16.8 |
| GYU DON (Stewed Beef with Sake, Mirin, & Shoyu Sauce) | 17.8 |
| TEN DON (Deep Fried Assorted Prawn & Vegetables Tempura) | 19.8 |
| SALMON IKURA DON (Sliced Salmon Sashimi & Roe) | 20.8 |
| UNA DON (Grilled Eel with Unagi sauce) | 22.8 |
| ABURI SALMON MENTAI DON | 22.8 |
| BARA CHIRASHI DON (Assorted Diced Sashimi) | 23.8 |



Tempura Udon / Soba



Niku Udon / Soba



Mini Sukiyaki



Nabemono

MINI SUKIYAKI

Japanese Hotpot with choice of Meat and Fresh Garden Vegetables, in Sweet Sukiyaki Sauce. Served with Raw Egg on the Side.

Choice of Meat

Sliced Pork 20.8

Sliced Beef 22.8

MINI SHABU SHABU

Japanese Hotpot with choice of Meat and Fresh Garden Vegetables, in Pork Broth. Served with Shabu Shabu Sauce.

Choice of Meat

Sliced Pork 20.8

Sliced Beef 22.8



Mini Shabu Shabu

 *Chef's Choice*

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Ebi Tempura

Tempura/ Yakimono/

Tempura



TEMPURA MORIAWASE
(Assorted Tempura)

18.8



EBI TEMPURA
(Prawn Tempura)

20.8

YASAI TEMPURA
(Vegetable Tempura)

13.8



Toriyaki Yuzukoshio

Yakimono



GRILLED SALMON STEAK
(Salt / Teriyaki)

15.8

GRILLED SABA
(Salted Grilled Mackerel)

12.8

TORIYAKI YUZUKOSHIO
(Grilled Chicken with Yuzu Salt)

13.8

HAMACHI KAMA
(Salted Grilled Yellowtail Cheek)

18.8

SURUME IKA
(Grilled Squid with Teriyaki Sauce)

22.8

UNAGI KABAYAKI
(Grilled Eel in Unagi Sauce)

26.8

GYU STEAK WITH WAFU
OROSHI SAUCE
(Grilled Beef Steak with Wafu Sauce)

28.8

GINDARA TERIYAKI
(Grilled Black Cod Fish in Teriyaki Sauce)

29.8



Unagi Kabayaki



Grilled Salmon Steak



Chef's Choice



Kaki Fry



Katsu Yuzu Miso

Agemono/ Zenzai/

Agemono


| | |
|---|------|
|  KAKI FRY 5 PCS (Deep Fried Oysters) | 12.8 |
| AGE DASHI TOFU (Deep Fried Tofu with Tendashi Sauce) | 5.8 |
| AGE GYOZA 6PCS | 8.8 |
| TORI KARAAGE | 9.8 |
| TAKO KARAAGE (Deep Fried Octopus) | 10.8 |
| KATSU YUZU MISO (Deep Fried Pork or Chicken with Yuzu Miso) | 13.8 |
| DEEP FRIED SOFT SHELL CRAB | 16.8 |

Zensai

| | |
|---|------|
|  MAGURO CARPACCIO (Slice Raw Tuna Carpaccio) | 15.8 |
| EDAMAME | 5.8 |
| CHAWANMUSHI | 5.8 |
| TAMAGO MENTAI YAKI | 6.8 |
| TAKO WASABI (Raw Octopus with Wasabi) | 7.8 |
| IKURA CHAWANMUSHI (Japanese Steamed Egg with Salmon Roe) | 7.8 |
| ELHIRE (Grilled Sting Ray Fin) | 10.8 |



Maguro Carpaccio

 Chef's Choice

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Kaisei Salad



Salad / Sides

Salad



KAISEN SALAD
(Assorted Seafood Sashimi Salad
with Wasabi Dressing)

15.8

WAFU GREEN SALAD
(Assorted Vegetables Salad
with Wafu Dressing)

8.8

SALMON SALAD
(Salmon Sashimi Salad
with Wasabi Dressing)

13.8

Sides

Rice

2

Miso Soup

2

Onsen Egg

2

Mini Green Salad

3

Kids Meal

KIDS MEAL

10.8

Selection of:-

MAKI SET
(Crabstick & Egg with Rice)

CHICKEN KAARAGE SET
(Fried Chicken with Rice)

EBI FRY SET
(2pcs Ebi Fry with Rice)

KAKE UDON SET
(Udon Soup with Japanese fishcake)

All Set Meals includes a serving of:-
Orange Juice
Jelly Custard



Chef's Choice

Non Alcoholic Beverages / Desserts



Non Alcoholic Beverages

| | |
|---|-----|
| BOTTLED WATER (600ml) | 2 |
| HOT OCHA / COLD OCHA (Refillable) | 2.5 |
| CAN DRINKS (Coke, Coke Zero, Soda, Sprite, Tonic) | 3.5 |
| JUICES (Orange, Apple, Pineapple, Lime, Mango, Cranberry) | 4 |
| CALPIS (Mango, Orange, Pineapple, Soda, Water) | 6 |

Dessert

| | |
|---|-----|
| JAPANESE ICE CREAM (Single Scoop) (Black Sesame, Matcha, Yuzu) | 5.8 |
| JAPANESE MOCHI (3pcs) (Strawberry, Coconut, Green Tea) | 8.8 |

Alcohol

Beers



| | |
|--|------|
| BAEREN CLASSIC (330ml) Original: Iwate 6% Alc | 12 |
| BAEREN SCHWARZ (330ml) Original: Iwate 5.5% Alc | 12 |
| SAPPORO PREMIUM BEER (330ml) Original: 5% Alc | 10.8 |
| ASAHI BEER BOTTLE (330ml) | 8.8 |
| ASAHI BEER BUCKET (5 bottles) | 38 |

Highball



| | |
|------------------------|----|
| JIM BEAM | 12 |
| BOMBAY DRY GIN | 12 |
| GREY GOOSE VODKA | 14 |
| KAKUBIN SUNTORY WHISKY | 14 |

Choice of Flavours
Peach, Lychee, Pineapple, Mango,
Pink Grapefruit, Yuzu, Cranberry,
Lime, Lemon Grass

Japanese Liqueurs



| | Glass | Decanter |
|---|-------|----------|
| CHOYA UMESHU (60ml, 300ml) | 6.5 | 20 |
| HAKUSHIKA HANAKOHAKU JUNMAI DAIGINJO UME (300ml) | | Bottle |
| KIKUSUI YUZU SPARKLING SAKE (250ml) | 23.8 | 22.8 |

Whisky



| | Dram 30ml | Bottle 700ml |
|-----------------------------------|--------------|-----------------|
| CHITA WHISKY | 20 | 220 |
| HIBIKI JAPANESE HARMONY WHISKY | 30 | 350 |



S1

S2



S3



S4



S5



S6



S7



Alcohol

Sake House Pour

S1 Hakushika Junmai Chokara (Warm)

| | |
|--------|-----|
| 180ml | 16 |
| 300ml | 26 |
| 1800ml | 150 |

S2 Hakushika Nadajikomi Dry (Cold)

| | |
|--------|-----|
| 180ml | 15 |
| 300ml | 25 |
| 1800ml | 120 |

Premium Sake

| | 300ml | 720ml |
|------------------------------------|-------|-------|
| S3 Kitaya Daiginjo Ginnohitome | 39 | 85 |
| S4 Yoshikubo Ippin Junmai Daiginjo | 40 | |
| S5 Nanbu Bijin Tokubetsu Junmai | 40 | 89 |
| S6 Born Junmai Daiginjo Junsui | 40 | |
| S7 Hakkaisan Daiginjo | 52 | 123 |

Shochu

| | Glass | Decanter |
|-----------------------------------|-------|----------|
| Kuroma Mugi Shochu (60ml, 300ml) | 11 | 30 |
| | | Bottle |
| Nikaido Mugi Shochu (720ml) | | 80 |
| Kuro Kirishima Imo Shochu (720ml) | | 95 |
| Hamada Imo Shochu Daiyame (900ml) | | 120 |

Alcohol



Wine

| | Glass | Bottle |
|--|-------|--------|
| Browns Brothers Moonstruck | | |
| Carbenet Sauvignon | 10 | 45 |
| Chardonnay | 10 | 45 |
| Beaulieu Vineyard California Cabernet Sauvignon | | 60 |
| Penfolds Koonunga Hill Autumn Reisling 2019 | | 62 |



K A I J O U

M E M B E R S / P E R K S



HOW TO GET YOUR CASHBACK

STEP 1

Register as a Member

STEP 2

Visit Kaijou 3 times within 30 days

STEP 3

*Member will GET CASHBACK VOUCHERS
based on the TOP SPENDING of the 3 visits, up
to \$100! (Based on Spending before GST and
Service Charge)*

WHAT YOU GET

BIRTHDAY MONTH
\$40 Birthday Voucher

1K POINT FOR EVERY \$10 SPENT
*K Points can be used
to Redeem Food &
Beverages*

LOYALTY STAMP CARD
*1 Stamp for Every Visit,
Collect 10 stamps to Redeem
\$20 Voucher*

**MEMBERS ONLY
PROMOTIONS**
*Membership is free!
Simply approach our staff!*



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