



JAPANESE RESTAURANT

三葉日本料理

Business Hours

Lunch: 11.30 am to 3.00 pm

Dinner: 6.00 pm to 10.00 pm

Dinner Reservations (2 Shifts)

6.00 pm to 7.45 pm

or

8.00 pm to 10.00 pm

Terms & Conditions

We do not allow holding time for reservations * Please arrive 10 minutes before your reservation time * Food images shown are for illustration purposes only and may not represent actual food served * Corkage charge at \$30 per 720 ml bottle * All prices are subject to 10% Service Charge and prevailing Goods & Services Tax

MITSUBA JAPANESE RESTAURANT PTE LTD

6 Eu Tong Sen Street #03-88 The Central, Singapore 059817

T: (65) 6227 0388 / F: (65) 6221 7678

www.mitsuba.com.sg

[www.Facebook.com/eatMitsuba](https://www.facebook.com/eatMitsuba)



613
Gindara Nitsuke \$24
Simmered Cod Fish Set **\$30**



614
Gindara Teriyaki \$22
Cod Fish Set **\$28**



615
Gindara Mentaiyaki \$24
Cod Fish & Roe Set **\$30**



616
Unagi Kabayaki \$22
Eel Set **\$28**



617
Ebi Mentaiyaki \$12
Prawn Set **\$18**



618
Shishamo \$8
Barbecued Smelt Set **\$14**



619
Sanma Shioyaki \$9
Mackerel Pike Set **\$15**



620
Hotate Mentaiyaki \$12
Scallop Set **\$18**



621
Saba Shioyaki \$9
Mackerel Set **\$15**



622
Yakitori \$8
Chicken in Skewer Set **\$14**



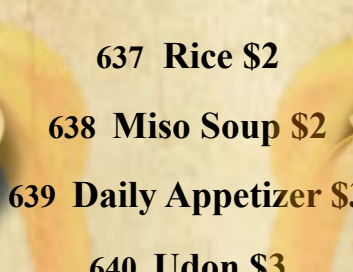
623
Wakatori Teriyaki \$10
Grilled Chicken Set **\$16**



624
Tebasaki \$8
Chicken Mid Wing Set **\$14**



611
Udon Set **\$6**



637 Rice \$2
638 Miso Soup \$2
639 Daily Appetizer \$3
640 Udon \$3



612
Rice Set **\$6**



625

Sashimi Teishoku \$24
Assorted Raw Fish Set



626

Sushi Udon \$24
Sushi & Noodle Set



627

Yasai Itame \$7
Pan Fried Mixed Veg Set \$13



628



Kama Shioyaki \$22
Cheek of Yellow Tail Set \$28



629



Gyuniku Teriyaki \$14
Beef Set \$20



630

Ika Teriyaki \$10
Squid & Teriyaki Sauce Set \$16



631

Sake Batayaki \$12
Fried Salmon W/Butter Sauce Set \$18



632

Sake Teriyaki \$12
Salmon Set \$18



633

Sake Misoyaki \$14
Fried Salmon with Bean Paste \$20



634

Sake Kabuto Shioyaki \$12
Salmon Head Set \$18



635

Sake Kabuto Nitsuke \$14
Simmered Salmon Head Set \$20



636

Sake Shioyaki \$12
Salmon Set \$18



611

Udon Set \$6

637 Rice \$2
638 Miso Soup \$2
639 Daily Appetizer \$3

640 Udon \$3



612

Rice Set \$6

SARADA Salad

641



Maguro Tataki

Grilled Tuna with Japanese Dressing

\$8

642



Egg Wasa Mayo

Egg with Wasabi Mayonnaise Salad

\$4

643



Mango Prawn

Mango & Prawn with Thousand Island Dressing

\$8

644



Yasai Sarada

Assorted Veg with Japanese Dressing

\$6

645



Goma Kyuri

Cucumber with Goma Dressing

\$5

BENTO



651 Haru Bento

\$30

Sake Sashimi. Sake Teriyaki.
Chawan Mushi. Appetizer. Rice.
Miso Soup. Dessert.



652 Natsu Bento

\$40

Mekajiki Sashimi. Gindara Teriyaki.
Chawan Mushi. Appetizer. Rice.
Miso Soup. Dessert.

653 Aki Bento

\$50

Mixed Sashimi. Ebi Tempura.
Ikura Chawan Mushi. Appetizer.
Rice with Eel topping.
Miso Soup. Dessert.



654 Fuyu Bento

\$60

Mixed Sashimi. Soft Shell Crab Tempura
and Ebi Tempura. Ikura Chawan Mushi.
Appetizer. Chopped Tuna with Rice.
Miso Soup. Dessert.



NABE

Served with

Rice



or

Udon



+

Otoshi



+

Fruits



661



Sake Miso Nabe

Salmon Meat with Miso Gravy

\$25

662



Ishikari Nabe

Salmon Head & Veg with Miso Gravy

\$22

663



Tara Nabe

Cod Fish & Veg in Chanko Nabe

\$30

664



Kaki Nabe

Oyster & Veg in Chanko Nabe

\$28

665



Sukiyaki

Beef & Vegetable in Sauce

\$28

666



Tori Sukiyaki

Chicken & Vegetable in Sauce

\$22

667



Nabe Yaki Udon

Noodles in Chanko Nabe

\$22

668



Yasai Nabe

Mixed Vegetable in Chanko Nabe

\$20

671



Haru Chirashi Sushi
Sliced Raw Fish with Sushi Rice

\$28

672



Natsu Chirashi Sushi
Sliced Raw Fish with Sushi Rice

\$48

673



Aki Chirashi Sushi
Sliced Raw Fish with Sushi Rice

\$58

674



Fuyu Chirashi Sushi
Sliced Raw Fish with Sushi Rice

\$68

675



Sake . Kajiki Don
Sushi Rice with Salmon &
Swordfish

\$20

676



Maguro Nakaochi Don
Sushi Rice with Chopped Tuna

\$22

677



Nakaochi . Sashimi Don
Chopped Tuna. Raw Fish
with Sushi Rice

\$28

678



Sake Don
Sushi Rice with Salmon

\$18

679



Tekka Don
Sushi Rice with Tuna

\$20

680



Shiro Maguro Don
Sushi Rice with White Tuna

\$20

DON & JYU

**Served
with**

Miso Soup



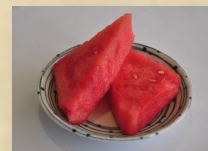
+

Otoshi



+

Fruits



AGEMONO



686

Tempura Moriawase
Assorted Deep Fried Set

\$12

\$18



687

Ebi Tempura
Deep Fried Prawn Set

\$12

\$18



688

Ten Cha Soba

\$16



689

Tempura Udon

\$13

690 Yasai Tempura
Deep Fried Mixed Vegetable

\$12

691 Agedashi Tofu
Deep Fried Beancurd

\$8

692 Ebi Furai
Deep Fried Breaded King Prawn

\$12

693 Shitake Tempura
Shitake Mushroom

\$6

694 Kaki Furai
Deep Fried Oyster

\$12

695 Tori KaraAge
Crispy Chicken

\$8

696 Spider Tempura
Soft Shell Crab

\$12



691



692



695

SASHIMI

Fresh Raw Fish

5pcs Per Order

701	Moriawase	Sashimi (12PCS)	\$30
702	Jyo Moriawase	Sashimi (18PCS)	\$48
703	Isaribi	Sashimi (24PCS)	\$88
704	Tairyo	Sashimi (32PCS)	\$128
705	Otoro	Fatty Tuna Belly	\$60
706	Uni	Sea Urchin	\$28
707	Hotate Gai	Scallop	\$15
708	Tai	Red Snapper	\$20
709	Kaki	Oyster	\$18
710	Hamachi	Yellow Tail	\$18
711	Mekajiki	Swordfish	\$15
712	Amaebi	Sweet Prawn	\$15
713	Maguro	Tuna	\$12
714	Sake	Salmon	\$12
715	Tako	Octopus	\$10
716	Ika	Cuttlefish	\$10

702



706



712



NIGIRI SUSHI

2pcs Per Order

721	Sushi Yama	Assorted Nigiri Sushi (15PCS)	\$78
722	Sushi Matsu	12PCS & 1 Roll Maki	\$58
723	Sushi Take	7PCS & 1 Roll Maki	\$22
724	Otoro	Fatty Tuna Belly	\$18
725	Uni	Sea Urchin	\$16
726	Ikura	Salmon Roe	\$8
727	Tai	Red Snapper	\$8
728	Ebi	Shrimp	\$5
729	Mekajiki	Swordfish	\$6
730	Anago	Sea Eel	\$10
731	Unagi	River Eel	\$8
732	Hotate Gai	Scallop	\$8
733	Amaebi	Sweet Prawn	\$6
734	Hamachi	Yellow Tail	\$8
735	Maguro	Tuna	\$6
736	Sake	Salmon	\$5
737	Tako	Octopus	\$4
738	Tobikko	Fish Roe	\$4
739	Ika	Cuttlefish	\$4
740	Tamago	Egg	\$4
741	Inari	Beancurd	\$4



722

MAKIMONO

Roll Sushi

746	Negi Toro	Tuna Belly & Spring Onion	\$12
747	Tempura Maki	Deep Fried Prawn	\$12
748	Futo Maki	Jumbo Roll (4pcs)	\$8
749	Tekka Maki	Tuna	\$5
750	Sake Maki	Salmon	\$4
751	Kappa Maki	Cucumber	\$4
752	Oshinko Maki	Yellow Pickle	\$4
753	Kani Maki	Crab Stick	\$4

754



Maki Mono Set

Tekka. Sake. Kappa

\$12

755



Tamago Maki

Barbecued Egg

\$4

756



Shake Aburi Maki

Grilled Salmon & Crab Stick

\$14

757



Unatama Maki

Eel & Barbecued Egg

\$16

758



California Maki

Avocado & Crab Stick

\$8

759



Dragon Maki

Breaded King Prawn & Mango

\$15

TEMAKI

Hand Roll

766	Negi Toro	Tuna Belly & Spring Onion	\$10
767	California	Avocado & Crab Stick	\$5
768	Tekka	Tuna	\$4
769	Sake	Salmon	\$4
770	Tobikko	Fish Roe	\$4
771	Kappa	Cucumber	\$3

772



Temaki Set

California. Sake. Tekka

\$12

773



Spider

Soft Shell Crab

\$8

774



Ikura

Salmon Roe

\$7

775



Unakyu

Eel & Cucumber

\$7

776



Butaniku Furosu

Pork Floss

\$5

MUSHIMONO

Steamed Dishes

781	Dobin Mushi	Japanese Tea-pot Soup	\$10
782	Chawan Mushi	Steamed Egg	\$5
783	Ikura Chawan Mushi	Steamed Egg with Roe	\$8



DONBURI

Rice Bowl

791	Ten Don	Rice with Assorted Tempura	\$13
792	Unagi Kirimabushi Gohan	Rice & Small Cut Eel	\$20
793	Unadon	Rice with Eel	\$22
794	Unatama Don	Rice with Eel & Egg	\$18
795	Oyako Don	Rice with Chicken & Egg	\$10
796	Ninniku Gohan	Garlic Rice	\$6



NOODLES & OTHERS

801	Cha Soba	Cold Tea Flavoured Noodles	\$8
802	Zaru Soba	Cold Noodles	\$8
803	Kitsune Udon (Soba)	Noodles & Beancurd Skin	\$8
804	Wakame Udon (Soba)	Noodles & Seaweed	\$8
805	Curry Udon	Japanese Curry Udon	\$12
806	Bifu Curry Udon	Japanese Curry Udon with Beef	\$18
807	Yaki Udon	Fried Udon	\$10
808	Mentaiko Spaghetti with Bacon	Cod Roe Spaghetti with Bacon	\$16
809	Hiyashi Ramen	Cold Ramen	\$12
810	Gyoza (5pcs)	Pan Fried Dumplings	\$8
811	Tori KaraAge Curry Rice	Curry Rice with Marinated Chicken Pieces	\$14
812	Sakana Curry Rice	Japanese Curry Rice with Breaded Salmon	\$15
813	Hotategai Zosui	Porridge with Scallop	\$15
814	Sake Ochazuke	Japanese Rice with Green Tea	\$6

808



810

809



811

CHINMI

Side Dishes

821	Fugumirin Boshi	Barbecued Puffer Fish	\$16
822	Mentaiko	Cod Roe with Chilli	\$14
823	Maguro Yamakake	Tuna with Yam	\$12
824	Ikura Oroshi	Salmon Roe with Radish	\$8
825	Takosu	Octopus with Vinegar	\$8
826	Tatami Iwashi	Dried Young Sardine Sheet	\$8
827	Chuka Kurage	Sesame Flavoured Jelly Fish	\$4
828	Chuka Hotate	Sesame Flavoured Scallop	\$5
829	Chuka Wakame	Sesame Flavoured Seaweed	\$4
830	Chuka Idako	Sesame Flavoured Baby Octopus	\$6
831	Morokyu	Cucumber & Bean Paste	\$5
832	Edamame	Green Bean	\$5
833	Hiyayako	Cold Beancurd	\$4
834	Yaki Tamago	Barbecued Egg	\$4

821



830



824



832



SAKE

- 841 KATO KICHIBEE JUNMAI DAIGINJYO GOLD "BORN"** FUKUI 720 ml \$ 80

It is made of highest quality YAMADANISHIKI in Special Region "A" in HYOGO prefecture. 1-year-aged with NAMAZAKE (unpasteurized sake) under minus 10 degree C. It is pasteurized before shipping without filtering. Please enjoy deep taste and fresh aroma. Chill well before drinking

- 842 KUROMATSU HAKUSHIKA GOLD YAMADANISHIKI** HYOGO 720 ml \$ 78

This unique sake contains real gold flakes, and comes in a beautiful, distinctive bottle

- 843 KUROMATSU HAKUSHIKA YAMADANISHIKI** HYOGO 300 ml \$ 22

This sake is brewed using 100% YAMADANISHIKI rice – this rice is often called the "king of sake rice". It has good nose, delicate fragrant and a well blended soft flavor

- 844 KUROMATSU HAKUSHIKA GINJYO NAMA SAKE** HYOGO 300 ml \$ 19

Light and refreshing taste with a fruity scent

- 845 KOKURYU JUNMAI GINJYO** FUKUI 720 ml \$ 128

Soft and slightly dry. Deep in taste and slight aromatic with rice like elements. Good balance among the taste and fragrance

- 846 HAKKAISAN JUNMAI GINJYO NIIGATA** 720 ml \$ 128

Dry and its fragrance is clean and crisp with a well-defined solid backbone of flavor and supporting acidity. It is neither cloying nor boring, excellent and elegant sake

- 847 HAKKAISAN FUTSUSHU** NIIGATA 720 ml \$ 78

- 848** Light, smooth and clean. Slight fragrance 300 ml \$ 35

- 849 KUBOTA MANJU JUNMAI** NIIGATA 1800 ml \$ 278

- 850 DAI GINJYO** 720 ml \$ 138

Clean, light and dry, where the taste disappears quickly from the mouth – very easy to drink. Very prominent fragrance, mild acidity with complexity. Aged for an extended period until the peak of maturity before bottling

- 851 KUBOTA SENJU** NIIGATA 1800 ml \$ 158

- 852** The taste is mild with a good finishing 720 ml \$ 78

- 853 UMENOYADO MINORI NO SPARKLING YUZU 5%** NARA 250 ml \$ 18

With lots of natural fruits, sparkling liqueur type. It used unsparingly natural yuzu juice. Sake-trained and mellow taste, and an exceptional wine with balanced acidity and unique fragrance of citrus





SAKE

- | | | | | |
|------------|---|-----------------|---------|-------|
| 854 | HAKUSHIKA NADAJIKOMI DRY | Hot Sake | 1800 ml | \$ 98 |
| 855 | Although slightly dry over the throat at first taste, it becomes rather refreshing after that | HYOGO | 240 ml | \$ 16 |



SOCHU

- | | | | | |
|------------|----------------------|-----------------|--------|-------|
| 856 | KUROKIRISHIMA | MIYAZAKI | 720 ml | \$ 75 |
|------------|----------------------|-----------------|--------|-------|
- It's an easy starting shochu that builds to a nice body and the final crescendo is a satisfying finish. This hearty finish is a product of both the sweet potato base, called imo in Japan, and the usage of black koji



WHISKY

- | | | | |
|------------|-------------------------|--|--------|
| 857 | MACALLAN 18-YEAR | | \$ 368 |
| 858 | MACALLAN 12-YEAR | | \$ 168 |
- Highland Single Malt Scotch Whisky exclusively matured in selected sherry oak casks from Jerez, Spain

BEER

- | | | | |
|------------|------------------------------|--------|-------|
| 861 | Asahi Black (bottle) | 334 ml | \$ 10 |
| 862 | Asahi Super Dry (can) | 334 ml | \$ 9 |
| 863 | Tiger Radler (bottle) | 330 ml | \$ 8 |
| 864 | Tiger (bottle) | 330 ml | \$ 7 |

SOFT DRINKS

- | | | |
|------------|----------------------|---------|
| 871 | Coke | \$ 3.50 |
| 872 | Coke Light | \$ 3.50 |
| 873 | Coke Float | \$ 4.50 |
| 874 | 7 Up | \$ 3.50 |
| 875 | Ice Lemon Tea | \$ 3.50 |
| 876 | Soda | \$ 3.50 |



DESSERT

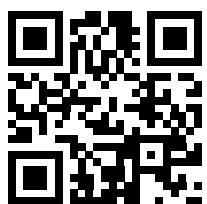
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|------------|-----------------------------------|------|
| 881 | Black Sesame Ice-cream | \$ 5 |
| 882 | Green Tea Ice-cream | \$ 4 |
| 883 | Yuzu Ice-cream | \$ 5 |
| 884 | <i>Add Red Bean</i> | \$ 1 |
| 885 | Japanese Cream Puff (4PCS) | \$ 3 |

ABOUT US

New but not new. Prior to 1 May 2014, we were known as Mitsuba by Yurine Japanese Restaurant. Today, simply Mitsuba Japanese Restaurant. We have changed our signage and façade to better reflect the vibrancy and freshness that we have introduced into the place.



However, we have kept the interior décor almost unchanged because the authenticity remains and represents what we believe in. The kitchen is headed by executive chef LOW Chee Hui, popularly known to his customers as Ah Hui. Order from our a-la-carte menu of almost 200 dishes or leave it to Ah Hui to prepare a scrumptious meal to delight your senses. Either way, you are assured of good quality at a reasonable price. Book online or place your reservation with restaurant manager John CHIA to ensure a seat. He and his service staff will go the extra mile to look after your needs while you dine in our restaurant.



Or visit www.mitsuba.com.sg