Ingredients come first

With premium ingredients come exceptional flavour. Ever the idealist, Chef Yuki Onishi rejects the idea of additives or artificial flavouring to drive a strong umami taste.

Three broths into one

Tsuta's signature dashi is the heart of every bowl of Tsuta soba. Three separate broths of chicken, clam and japanese fish are simmered under strict temperature control.

Golden Goodness

Nothing completes a bowl of ramen quite like an ajitama ("egg"). Our eggs are locally sourced to ensure ultimate freshness.

One of a kind

Tsuta's signature Shoyu base is a one of a kind special blend, using custom-brewed Shoyu from Wakayama Prefecture, made to Chef Yuki Onishi's specifications

Tsuta's Signature Shoyu Soba is a distinctively original dish. Featuring the restaurant's signature dashi, it gives a very full-bodied yet delicate taste.

PREMIUM CHAR SIU TRUFFLE SHOYU SOBA

REGULAR 19.80 LIGHT 16.80

Premium kurobuta loin & iberico belly, balsamic truffle sauce, spring onion, bamboo shoot, fig compote

TRUFFLE SHOYU SOBA

REGULAR 17.80 LIGHT 15.80

REGULAR
Char siu (2 slices), balsamic truffle sauce, spring onion, bamboo Shoot, fig compote.

LIGHT
Char siu (1 slices), balsamic truffle sauce, spring onion, bamboo Shoot, fig compote

Freshly made

Freshly made from his stone-milled whole wheat recipe on-site, Chef Yuki Onishi blends four types of specially selected wheat.

It's Different

We accompany our ramen, with Hosaki menma. Unlike regular bamboo shoots, the hosaki menma is harvested from a specific part of the bamboo head which boasts of a softer texture

Incredibly Marbled

At Tsuta, we use imported premium kurobuta loin and iberico pork belly. This part of the pig is incredibly marbled, offering the most tender of bites

Signature Spicy

All prices are subjected to GST & prevailing government taxes

THE ORIGINAL TRUFFLE SHOYU SOBA

REGULAR 17.80 LIGHT 15.80

REGULAR
Char siu (2 slices), leek & mushroom pureed in truffle oil, bamboo shoot

LIGHT
Char siu (1 slice), leek & mushroom pureed in truffle oil, bamboo shoot

VEGETARIAN SOBA

18.80

Miso, grilled tomato, fried leek,
fried lotus root, corn, watercress

PREMIUM CHAR SIU TRUFFLE SHIO SOBA

REGULAR 19.80 LIGHT 16.80

Premium kurobuta loin & iberico belly,
white truffle oil, bottarga sauce, black olive powder,
dried grapefruit, dill, spring onion, bamboo shoot

TRUFFLE SHIO SOBA

REGULAR 17.80 LIGHT 15.80

REGULAR
Char siu (2 slices), white truffle oil,
bottarga sauce, black olive powder, dried grapefruit,
dill, spring onion, bamboo shoot

LIGHT
Char siu (1 slice), white truffle oil,
bottarga sauce, black olive powder, dried grapefruit,
dill, spring onion, bamboo shoot

Signature Spicy

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TONKOTSU SOBA

REGULAR 14.80 LIGHT 11.80

REGULAR
Char Siu (1 slice), Belly Char Siu (1 slice), Spring Onion,
Black Fungus Mushroom

LIGHT
Char Siu (1 slice), Spring Onion,
Black Fungus Mushroom

KUROBISHIO TONKOTSU SOBA

REGULAR 15.80 LIGHT 12.80

REGULAR
Char Siu (1 slice), Belly Char Siu (1 slice), Spring Onion,
Bean Sprout, Black Pepper Minced Pork, Fried Garlic Chips,
Black Pepper Powder, Black Fungus Mushroom

LIGHT
Char Siu (1 slice), Spring Onion,
Bean Sprout, Black Pepper Minced Pork, Fried Garlic Chips,
Black Pepper Powder, Black Fungus Mushroom

TERIYAKI CHICKEN PAITAN SOBA

REGULAR 14.80 LIGHT 12.80

Teriyaki Chicken (2 slices), Sweet Corn,
Mushrooms, Yellow Onions, Watercress

MALA TONKOTSU SOBA

REGULAR 16.80 LIGHT 13.80

REGULAR
Char Siu (1 slice), Belly Char Siu (1 slice), Spring Onion, Leek,
Mala Minced Pork, Crushed Peanuts, Si Chuan Pepper, Goji Berries,
Black Fungus Mushroom

LIGHT
Char Siu (1 slice), Spring Onion, Leek, Mala Minced Pork,
Crushed Peanuts, Si Chuan Pepper, Goji Berries, Black Fungus Mushroom

Signature Spicy

All prices are subjected to GST & prevailing government taxes

SPICY TERIYAKI CHICKEN PAITAN SOBA

REGULAR 15.80 LIGHT 13.80

Teriyaki Chicken (2 slices), Sweet Corn, Mushroom,
Yellow Onions, Chilli Oil, Hot Sauce, Fried Garlic Chips

RAMEN TOPPINGS

Premium Char Siu Set *(1 x Kurobuta, 1 x Iberico)*	5.80
Jumbo Topping Set (2 Charsiu, 1 Ajitama, 2pcs Nori)	5.80
Nori/Seaweed	1.50
Extra Soba Noodles (40gm)	1.50
Teriyaki Chicken (1 slice)	1.80
Sweet Corn	1.80
Onsen Egg	1.80
Char Siu (1 slice)	2.00
Belly Char Siu (1 slice)	2.00
Menma (Bamboo Shoot)	2.00
Black Fungus Mushroom	2.00
Ajitama	2.50
Kurobuta Char Siu (1 slice)	3.80
Extra Ikura (30g)	6.00

Signature Spicy

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Mazesoba

Mala Mazesoba

MAZESOBA

12.80

Homemade noodle, Black Fungus, Kizami Nori, Onsen Egg.
(Comes with Chicken Soup)

KUROBISHIO MAZESOBA

13.80

Homemade noodle, Black Fungus, Kizami Nori, Onsen Egg,
Black pepper minced meat, Burnt Garlic Oil
(Comes with Chicken Soup)

MALA MAZESOBA

14.80

Homemade noodle, Black Fungus, Kizami Nori, Onsen Egg,
Mala minced meat, Chili Oil, Szechun Pepper
(Comes with Chicken Soup)

MAZESOBA TOPPINGS

Diced Spring Onion	1.50
Julienned Leek	1.50
Mentai Mayo	2.00
Tori Karaage (2 pcs)	3.00
Kurobishio Minced Meat	3.00
Mala Minced Meat	3.00
Aburi Niku	3.00
Wagyu Slice (4 pcs)	8.00

Signature Spicy

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Rice

Wagyu Beef Don

KUROBUTA CHAR SIU ROSU MESHI

14.80

Premium Kurobuta pork loin on Japanese rice, butter sauce

Add-on onsen egg + 1.80

TERIYAKI CHICKEN MESHI

8.80

Teriyaki chicken on Japanese rice, sesame seeds, Chinese parsley, onsen egg

MALA SOBORO MESHI

8.80

Mala minced pork, crushed peanuts, spring onion, onsen egg

NIKU MESHI

8.80

Diced roasted pork shoulder on Japanese rice, onion sauce

Add-on onsen egg + 1.80

ZEITAKU DON

21.80

Cubed avocado, Norwegian salmon, tamago, scallop, crabmeat and negitoro on vinegar rice, with wasabi ponzu sauce and tobiko

Add-on Ikura + 6.00 *for 30gm* *Add-on Chazuke Soup* + 1.80

Signature Spicy

All prices are subjected to GST & prevailing government taxes

AGEMONO DON

21.80

Black tiger prawn (2 pcs), hokkaido scallop (1 pc),
breaded ajitama (1 pc), asparagus (1 pc),
pumpkin (1pc) with homemade tendon sauce, tobiko,
mentaiko sauce and perilla leaf

Add-on Ikura + 6.00 *for 30gm*

WAGYU BEEF DON

23.80

Pan-seared wagyu beef with housemade steak sauce,
fresh chives, garlic chips, leek and onsen egg

ABURI SALMON MENTAIKO DON

21.80

Aburi Norwegian salmon sashimi, mentaiko mayo, salmon sweet sauce and seaweed

Add-on Ikura + 6.00 *for 30gm*

Signature Spicy

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Greens

Wakame Salad

SALMON SALAD

16.80

Mixed Green, Mizuna, Norwegian Salmon,
Tomato Flakes, Dill, Cherry Tomato,
Vinaigrette Dressing

WAKAME SALAD

8.80

Wakame, Cherry Tomato, Garbanzo Bean,
Marrow Fat Bean, Red Kidney Bean,
Edamame, Salad, Vinaigrette Dressing

EDAMAME

5.80

Boiled soy beans seasoned with
Mongolian rock salt and pepper

Signature Spicy

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Maki

Spicy Salmon Maki

SPICY SALMON MAKI

19.80

Kani mayo, Asparagus,
Spicy Norwegian salmon cube, Black sesame

WAGYU BEEF MAKI

22.80

Wagyu beef, Kani mayo, Tamago, Cucumber slice,
Steak sauce, Chives, Fried garlic, Sesame

SALTED EGG MAKI

18.80

Norwegian salmon sashimi, Avocado topped with
salted egg sauce, Tanuki, Sweet sauce and Tobiko

ABURI SALMON MENTAIKO MAKI

21.80

Kani mayo, Tamago, Norwegian salmon, Cucumber Slice,
Mentaiko Mayo, Salmon Sweet Sauce, Tobiko

Signature Spicy

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SAIKYO MISO CALIFORNIA MAKI

16.80

Kani Mayo, Avocado, Tamago, Cucumber Slice,
Saikyo Miso Mayo, Tobiko

VEGETARIAN MAKI

11.80

Vegetarian roll with Japanese yellow pickled radish,
mizuna, Japanese cucumber, avocado.
Topped with honey mustard and ao nori

Signature Spicy

All prices are subjected to GST & prevailing government taxes

Nami Maki

Premium Nami Maki Trio

PREMIUM NAMI MAKI TRIO

18.80

Avocado Ebi Nami Maki, Kani Mayo Nami Maki,
Spicy Salmon Nami Maki

DELUXE NAMI MAKI TRIO

13.80

Spicy Salmon Nami Maki, Negitoro Nami Maki, Ebi Fry Nami Maki

SIGNATURE NAMI MAKI TRIO

15.80

Avocado Ebi Nami Maki, Salmon Nami Maki,
Negitoro Nami Maki

Signature Spicy

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AVOCADO EBI NAMI MAKI

7.80

Sushi rice with ebi salad and black sesame

KANI NAMI MAKI

6.80

Sushi rice with Kani mayo, Avocado and Tobiko

SPICY SALMON NAMI MAKI

7.80

Sushi rice with Norwegian Spicy Salmon Cube, Black Sesame

SALMON NAMI MAKI

6.80

Sushi rice with Norwegian Salmon Cube, Salmon Sweet Sauce, Tobiko

Signature Spicy

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EBI FRY NAMI MAKI

5.80

Sushi rice with Ebi Fry and Mayo

VEGETARIAN NAMI MAKI

4.80

Sushi rice with Cherry Tomato, Avocado, Sweet Chilli Mayo

KAKIAGE NAMI MAKI

5.80

Sushi rice with Fried Vegetables, Shrimp, Tobiko

NEGITORO NAMI MAKI

4.80

Sushi rice with Negitoro, Salmon Sweet Sauce, Spring Onion

Signature Spicy

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Grilled

Wagyu Beef Steak

GRILLED TERIYAKI CHICKEN

10.80

Grilled Fresh Chicken Leg Meat
with housemade Teriyaki Sauce and Salad

Add-on Rice Set + 2.80

(1 bowl of rice & 1 cup of chicken soup)

WAGYU BEEF STEAK

26.80

Pan seared Wagyu beef with housemade
steak sauce

Add-on Rice Set + 2.80

(1 bowl of rice & 1 cup of chicken soup)

Signature Spicy

All prices are subjected to GST & prevailing government taxes

Specials

Truffle Salmon Carpaccio

ABURI NIKU

5.80

Marbled pork cubes, charred into crackling, barbequed goodness. Topped with house specialty onion sauce

YAKI GYOZA

6.80

Pan-seared dumplings with home made chili paste, and a dipping sauce made from our special Shoyu tare and Japanese vinaigrette

SUI GYOZA

6.80

Steamed dumplings stuffed with minced pork, momen tofu and shiso leaves

TRUFFLE SALMON CARPACCIO

18.80

Japancese Mizuna laid on thinly sliced Norwegian salmon sashimi topped with tomato flakes, dill and amarathus

Signature Spicy

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TORI KARAAGE

8.80

Deep fried chicken leg meat marinated with house special shoyu tare garnished with watercress, served with calamansi and homemade mayonnaise.

TERIYAKI CHICKEN BAO

1PCS 3.80 3PCS 8.80

Teriyaki Chicken in steamed bun with lettuce, Homemade Mayo and Teriyaki Sauce

Signature Spicy

All prices are subjected to GST & prevailing government taxes

Fried

Assorted Fry Platter

EBI FRY

14.80

Deep Fried Breaded Black Tiger Prawn (3pcs)

ASSORTED VEGETABLES FRY

9.80

Deep Fried Breaded Lotus Root (2pcs), Asparagus (2pcs)
and Pumpkin (2pcs)

ASSORTED SEAFOOD FRY

19.80

Deep Fried Breaded Prawn (2pcs) and Scallop (2pcs)

Add-on rice set + 2.80

(1 bowl of rice & 1 cup of chicken soup)

ASSORTED FRY PLATTER

23.80

Deep Fried Breaded Prawn (2pcs), Scallop (2pcs),
Lotus Root (2pcs), Asparagus (1pc)

Add-on rice set + 2.80

(1 bowl of rice & 1 cup of chicken soup)

Signature Spicy

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Drinks

Sakura White Tea

TEA

MANDARIN ORANGE GREEN TEA (H/C) 3.80

A refreshing and light tea with citrus notes

MANDARIN ORANGE BLACK TEA (POT) 3.80

An earthy tea with zesty citrus notes

SAKURA WHITE TEA (POT) 3.80

A delicate floral tea with a soft sweet fragrance

WHEAT TEA 2.00

This Mugi Cha from Mie prefecture, Japan, boasts strong and robust flavour

COLD BREW TEA

SAKURA PEACH WHITE TEA (COLD BREW) 5.80

A smooth floral tea infused with the soft sweet fragrance of white peach

MANDARIN ORANGE BLACK TEA (COLD BREW) 5.80

An earthy tea infused with a punchy citrus aroma

JASMINE LYCHEE GREEN TEA (COLD BREW) 5.80

A refreshing floral tea infused with a tart lychee scent

CIDER

YUZU CIDER 7.80

Rich fragrant aroma of yuzu in a non-alcoholic soda. Moderately sweet, leaving a refreshing aftertaste

STRAWBERRY CIDER 7.80

Gentle strawberry sweetness in a mildy bubbly non-alcoholic soda.

BEER

KOSHIHIKARI ECHIGO CRAFT BEER 14.80

Koshihikari is known to be the best quality rice in Japan. Crisp and refreshing with smooth finish.

HEARTLAND BEER 12.80

Light bodied, tones of sweetness with a smooth & clean finish, produced in Toride city, Ibaraki Prefecture

KIRIN ICHIBAN BEER 8.80

A 100% malt beer boasting crisp, smooth, rich and full-bodied flavour

WATER

MINERAL WATER 2.50