

Tsuta
Japanese Soba Noodles 蕎麦



*"Yes, we are the world's first
Michelin Star ramen.
But we are not stopping there"*

Driven by his ambitious desire to create truly original flavours,
Chef Yuki Onishi sought to redefine the classic Ramen
experience; without any artificial components or MSG. Taking
inspiration from premium, natural ingredients, he created
the World's First Michelin-starred Ramen eatery, Tsuta.



A great deal of effort goes into engineering a bowl of Tsuta ramen. A combination of Chef Yuki Onishi's unique Dashi ("Soup Broth"), oils and sauces come together to create a delicate, multi-layered umami flavour burst.

Chef Yuki Onishi never believes in shortcuts. With meticulous culinary techniques and premium sourced ingredients, he creates savoury, inventive flavours that need no MSG or artificial flavouring. The taste and texture of each dish are constantly fine-tuned and revised by the chef himself.

*There is no perfect bowl of ramen.
only a delicacy that's constantly
more delicious than before.*

TSUTA ORIGINALS

Chef Yuki Onishi has always been bent on creating original flavour profiles. Everything completely conceptualised by Chef Yuki Onishi with a strict adherence to natural ingredients. Months of research and experimentation come before each master creation is conceived. Every bowl is the heart and soul of Chef Yuki Onishi's vision.



Watch Chef Yuki share
The Story of Tsuta





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.

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.

Freshly made

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



Golden Goodness

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



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

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



PREMIUM CHAR SIU TRUFFLE SHOYU SOBA

REGULAR 18.80 LIGHT 14.80

Premium Kurobuta Loin & Iberico Belly,
Balsamic Truffle Sauce, Spring Onion,
Bamboo Shoot, Fig Compote

TRUFFLE SHOYU SOBA

REGULAR 16.80 LIGHT 13.80

Char Siu (1 slice), Balsamic Truffle Sauce, Spring
Onion, Bamboo Shoot, Fig Compote

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 16.80 LIGHT 13.80

Char Siu, Leek & Mushroom pureed in Truffle Oil,
Bamboo Shoot



 **PREMIUM CHAR SIU TRUFFLE SHIO SOBA**
REGULAR 18.80 LIGHT 14.80

Premium Kurobuta Loin & Iberico Belly,
White Truffle Oil, Bottarga Sauce, Black Olive Powder,
Dried Grapefruit, Dill, Spring Onion, Bamboo Shoot

TRUFFLE SHIO SOBA

REGULAR 16.80 LIGHT 13.80

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 12.80 LIGHT 9.80

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



KUROBISHIO TONKOTSU SOBA

REGULAR 13.80 LIGHT 10.80

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



MALA TONKOTSU SOBA

REGULAR 14.80 LIGHT 11.80

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



TERIYAKI CHICKEN PAITAN SOBA

REGULAR 13.80 LIGHT 11.80

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



SPICY TERIYAKI CHICKEN PAITAN SOBA

REGULAR 14.80 LIGHT 12.80

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



🍜 PREMIUM EBI SOBA

REGULAR 18.80

Premium Kurobuta Loin and Iberico Belly,
Kuruma Shrimp Wonton (2pcs), Sweet Corn,
Spring Onion , Tiger Prawn (1pc)

EBI SOBA

REGULAR 14.80 LIGHT 12.80

Char siu (1 slice),
Kuruma Shrimp Wonton (reg: 3pcs / light: 2pc),
Sweet Corn , Spring Onion

RAMEN TOPPINGS

🍜 Premium Char Siu Set (1 x Kurobuta, 1 x Iberico)	5.80
Nori/Seaweed	1.00
Extra Soba Noodles (40gm)	1.00
Teriyaki Chicken (1 slice)	1.80
Sweet Corn	1.80
Onsen Egg	1.80
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





Rice



Wagyu Beef Don



 **KUROBUTA CHAR SIU ROSU MESH**

REGULAR 14.80 LIGHT 9.80

Premium Kurobuta pork loin on Japanese rice,
butter sauce

Add-on onsen egg + 1.80



TERIYAKI CHICKEN MESH

REGULAR 8.80 LIGHT 6.80

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



MALA SOBORO MESH

REGULAR 8.80 LIGHT 6.80

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



NIKU MESH

REGULAR 8.80 LIGHT 6.80

Diced roasted pork shoulder on Japanese rice, onion sauce

Add-on onsen egg + 1.80




AGEMONO DON

17.80

Black Tiger Prawn (2 pcs), Hokkaido Scallop (1 pc),
Breaded Ajitama (1 pc), Asparagus (1 pc), and Lotus Root
(1 pc), with Homemade Tendon Sauce, Ikura,
Mentaiko Sauce and Perilla Leaf



 **WAGYU BEEF DON**
REGULAR 23.80

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



KAISEN DON
REGULAR 20.80

Cubed avocado, salmon and tuna sashimi on vinegar rice, with wasabi ponzu sauce and tobiko

Add-on Ikura + 6.00 for 30gm



ABURI SALMON MENTAIKO DON
REGULAR 16.80

Aburi salmon sashimi, mentaiko mayo, seaweed, and ikura

Add-on Ikura + 6.00 for 30gm

Greens



Wakame Salad



SALMON SALAD

16.80

Mixed Green, Mizuna, 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



CHICKEN BREAST SALAD

12.80

Chicken Breast, Green Salad,
Mizuna, Cherry Tomato



EDAMAME

5.80

Boiled soy beans seasoned with
Mongolian rock salt and pepper

Maki



Avocado Ebi Maki



 **SPICY SALMON MAKI**

19.80

Kani Mayo, Asparagus,
Spicy 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

Salmon Sashimi and Avocado topped with
Salted Egg Sauce, Tanuki, Sweet Sauce and Tobiko



ABURI SALMON MENTAIKO MAKI

21.80

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



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

Nami Maki



Premium Nami Maki Trio



 PREMIUM NAMI MAKI TRIO

18.80

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



 SIGNATURE NAMI MAKI TRIO

15.80

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



 DELUXE NAMI MAKI TRIO

13.80

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



AVOCADO EBI NAMI MAKI

4.80

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 Spicy Salmon Cube,
Black Sesame



SALMON NAMI MAKI

6.80

Sushi rice with Salmon Cube, Salmon Sweet Sauce, Tobiko



EBI FRY NAMI MAKI

4.80

Sushi rice with Ebi Fry and Mayo



NEGITORO NAMI MAKI

4.80

Sushi rice with Negitoro, Salmon Sweet Sauce , Spring Onion

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)

Specials



Truffle Salmon Carpaccio



 **ABURI NIKU**

5.80

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



SUI GYOZA

6.80

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



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



 **TRUFFLE SALMON CARPACCIO**

18.80

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



TORI KARAAGE

8.80

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

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🔥 SPICY TORI MUNE NIKU

12.80

Chicken Breast, Cucumber, Crushed Peanuts, Chilli Oil,
Spring Onion, Negi Sauce



TERIYAKI CHICKEN BAO

1PCS 3.80 3PCS 8.80

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

Fried



Assorted Fry Platter



EBI FRY

14.80

Deep Fried Breaded Black Tiger Prawn (3pcs)



ASSORTED SEAFOOD FRY

19.80

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



ASSORTED VEGETABLES FRY

9.80

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



TONKATSU

13.80

Deep Fried Breaded Lean Pork Shoulder (150gm)

KUROBUTA TONKATSU

19.80

Deep Fried Breaded Lean Kurobuta Pork Loin (120gm)



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)

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 6.80

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

BEER

KIRIN ICHIBAN BEER 8.80

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

 **HEARTLAND BEER** 12.80

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

**KOSHIHIKARI ECHIGO
CRAFT BEER** 14.80

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

WATER

**FERRARELLE
SPARKLING NATURAL WATER** 4.80

Light, naturally sparkling water from Naples, Italy

TSUTA MINERAL WATER 1.00