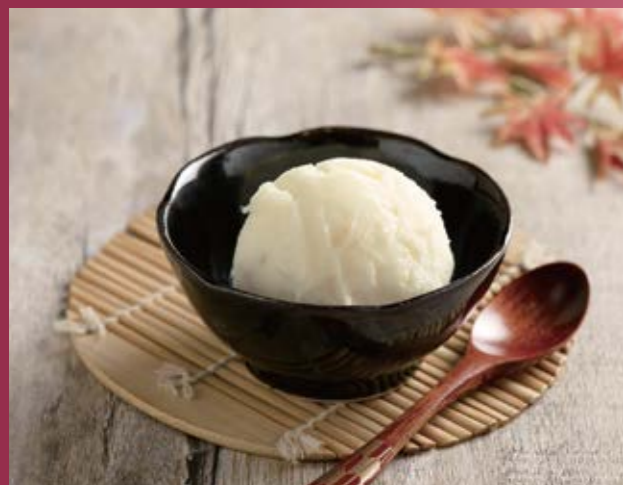


デザート | DESSERTS



ヨーグルトアイスクリーム
Yoghurt Ice Cream

\$4.80



花餅スイカ
Suika Mochi
watermelon shaped mochi with red bean filling

\$6.80



花餅なす
Nasu Mochi
eggplant shaped mochi with red bean filling

\$6.80

SUSHI TEI REWARDS MEMBERS' EXCLUSIVE

Members rejoice! Enjoy selected dishes at discounted prices when you dine in with us!

夏 SUSHI TEI
REWARDS

Terms & Conditions
 • The promotion is only applicable to Sushi Tei Rewards members who spend a minimum subtotal of \$50 per bill.
 • Limited to one offer redemption only per table, per bill.
 • Strictly no splitting of bill is allowed.
 • The promotion is valid for dine-in only.
 • The promotion is while stocks last.
 • Prices are subject to prevailing service charge & GST.
 • No further discount/rebate with Sushi Tei membership.
 • Sushi Tei reserves the right to amend the term & conditions without any prior notice.



16 Apr – 20 May 2025

りんご真鯛寿司
Ringo Madai Sushi
Members' Price \$5.80 (U.P. \$7.80)



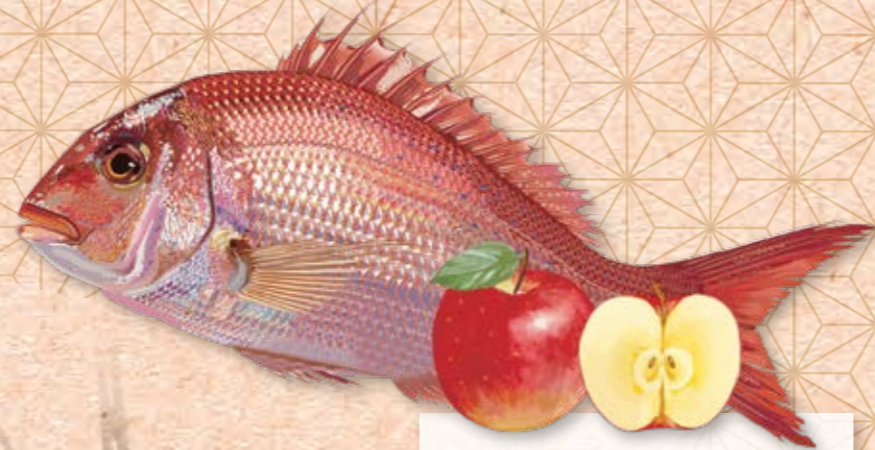
21 May – 18 June 2025

鶏ももの柚子こしょう焼き
Yuzu Kosho Chicken Yaki
Members' Price \$7.80 (U.P. \$9.80)

THE NAGOMI
TABLE



THE NAGOMI TABLE



Ringo Madai (りんご真鯛)

This red sea bream's delightful sweetness comes from its special diet of crisp Japanese apples, which are rich in polyphenols that enhance its natural flavour and texture. Directly imported from Japan, the fish boasts a pronounced freshness, making it perfect for sashimi.



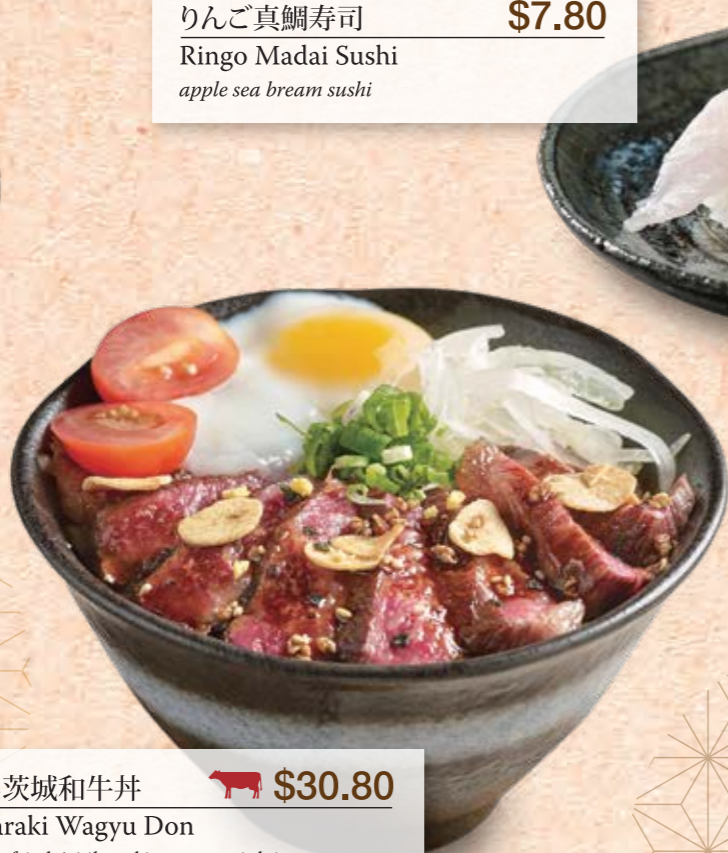
りんご真鯛刺身盛り合わせ **\$32.80**
Ringo Madai Sashimi Moriwise
apple sea bream, salmon, swordfish & salmon roe



りんご真鯛刺身 **\$16.80**
Ringo Madai Sashimi
apple sea bream sashimi



りんご真鯛ばらちらし丼 **\$17.80**
Ringo Madai Barachirashi Don
cubed apple sea bream, salmon, capelin roe and salmon roe on sushi rice



りんご真鯛寿司 **\$7.80**
Ringo Madai Sushi
apple sea bream sushi



Ibaraki Wagyu (茨城和牛)
The pride and joy of Ibaraki Prefecture, Hitachi Beef is renowned for its tenderness and rich marbling. Young Japanese black cattle are raised on a mineral-rich diet of barley, wheat, corn, soybeans, and ample grass and rice straw. They mature in well-managed barns under close supervision, developing strong muscles and high-quality fat. Relish the beef's heavenly flavour and superb tenderness.



A4茨城和牛丼 **\$30.80**
Ibaraki Wagyu Don
pan-fried A4 ibaraki wagyu striploin with special sauce on steamed rice



A4茨城和牛ステーキ **\$38.80**
Ibaraki Wagyu Steak
pan-fried A4 ibaraki wagyu striploin with steak sauce



海老サラダタパス **\$9.80**
Ebi Salad Tapas
crispy gyoza skin topped with prawn salad and flying fish roe



海鮮宝石巻き **\$15.80**
Kaisen Hoseki Maki
unagi and cucumber roll topped with salmon, swordfish, tuna and capelin roe



ネギトロえのき巻き **\$15.80**
Negitoto Enoki Maki
egg and cucumber sushi roll topped with minced tuna, fried enoki mushrooms and special sauce



トリュフサーモン寿司 **\$5.80**
Truffle Salmon Sushi
gunkan sushi topped with truffle salmon salad and truffle slice



トリュフ海老シュウマイ **\$10.80**
Truffle Ebi Shumai
deep-fried prawn dumpling with truffle tartar sauce



あさり鍋 **\$12.80**
Asari Nabe
clam, mushroom & vegetable hotpot



竹炭カレーライス **\$16.80**
Takesumi Curry Rice
deep-fried prawn, chicken meatball and omelette black curry rice (please stir curry before eating)



チャーシューつけ麺 **\$15.80**
Chasyu Tsukemen
dry ramen topped with sliced roast pork and marinated egg, served with dipping soup



鶏ももの柚子こしょう焼き **\$9.80**
Yuzu Kosho Chicken Yaki
grilled chicken with spicy yuzu paste