

The Iki Dining

デザート | DESSERTS



ぎつまいもアイスクリーム
Sweet Potato Ice Cream

\$4.80



黒糖どら焼き
Kokuto Dorayaki
brown sugar red bean pancake

\$3.80



黒糖どら焼きのぎつまいもアイス添え
Dorayaki Ice Cream Stack
ice cream with brown sugar red bean pancake

\$7.80

SUSHI TEI REWARDS MEMBERS' EXCLUSIVE

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

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 Jul - 11 Aug 2025

かぼちゃコロッケ
Kabocho Croquette
Members' Price \$4.80 (U.P. \$6.80)



12 Aug - 3 Sep 2025

トマト野菜鍋
Tomato Yasai Nabe
Members' Price \$10.80 (U.P. \$12.80)

www.sushitei.com @SushiTeiSG

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White Trevally (シマアジ)

With its soft texture and buttery flavour, the premium White Trevally (Fresh Shima Aji) has become a favourite among sushi and sashimi aficionados. A versatile delicacy enjoyed in various preparations, this White Trevally hails from the tranquil waters of Ehime, a picturesque region on Japan's Shikoku Island, where farmers embrace forward-thinking, sustainable aquaculture practices.



シマアジ寿司 \$7.80
Shima Aji Sushi
white trevally sushi



炙りシマアジとサーモンロール \$16.80
Aburi Shima Aji and Salmon Roll
avocado & cucumber sushi roll topped with white trevally, salmon & black flying fish roe



A4岩手和牛とフォアグラ丼 \$38.80
Iwate Wagyu Foie Gras Don
pan-fried A4 iwate wagyu striploin, duck liver & japanese pepper with special sauce on steamed rice

FREE UPGRADE
to Large Sashimi Moriawase "Kikuzuki" for OBC Cardmembers (Dine-in only, T&Cs apply)



「菊月」シマアジ盛り合せ (M) \$32.80
"Kikuzuki" Shima Aji Sashimi Moriawase (M)
white trevally, swordfish, surf clam & salmon

「菊月」シマアジ盛り合せ (L) \$36.80
"Kikuzuki" Shima Aji Sashimi Moriawase (L)
white trevally, swordfish, surf clam & salmon



シマアジ刺身 \$16.80
Shima Aji Sashimi
white trevally sashimi



シマアジ軍艦 \$6.80
Shima Aji Gunkan
marinated white trevally cubes

Iwate Beef (岩手和牛)

Lauded as one of Japan's top beef brands, Iwate beef is prized for its melt-in-the-mouth texture and snow-white marbling that the Japanese call Shimofuri, meaning "frost". While this delicate fat distribution may appear rich, it is actually high in Oleic Acid – the same heart-healthy fat found in olive oil – known to promote fat burning, reduce blood pressure, and lower bad cholesterol. This superior nutritional profile is the result of the cattle's premium diet, which imparts incomparable umami depth. The result is tender, finely marbled meat with an elegant taste profile.



A4岩手和牛ステーキ \$38.80
Iwate Wagyu Steak
pan-fried A4 iwate wagyu striploin & japanese pepper with special sauce



楽ちらし丼 \$22.80
Raku Chirashi Don
white trevally, tuna, salmon & salmon roe on sushi rice



チャーシューまぜ麺 \$15.80
Chasyu Mazemen
dry ramen with stir-fried pork & onsen egg



トリュフ香る南蛮サーモン \$17.80
Truffle Salmon Nanban
deep-fried salmon with nanban & truffle tartar sauce



トマト野菜鍋 \$12.80
Tomato Yasai Nabe
vegetable hotpot with tomato soup base



フォアグラ茶碗蒸し \$10.80
Foie Gras Chawanmushi
duck liver & black flying fish roe on steamed egg custard



マンゴーエクリプスロール \$12.80
Mango Eclipse Roll
eel, mango & cucumber sushi roll topped with baby octopus & jellyfish



タコの唐揚げ \$12.80
Tako Karaage
deep-fried octopus



かぼちゃコロッケ \$6.80
Kabocha Croquette
pumpkin croquette