

OTSUMAMI おつまみ Curated By Kagura Singapore

Otsumami - the Japanese term for simple snacks and side dishes meant to be eaten with alcohol

COLD 冷たい

Miso & Sake Kasu Cream Cheese

Miso and Sake Lees Marinated French Cream Cheese / 12

Takowasa

Raw Octopus Seasoned with Wasabi / 12

Lobster Salad

Slipper Lobster and Tobiko (Flying Fish Roe) Mixed with Mayonnaise / 10

Iburigakko Smoked Daikon Radish Pickles from Akita Prefecture / 8

Iburigakko with Cream Cheese

Smoked Daikon Radish Pickles from Akita Prefecture with French Cream Cheese / 12 Add Crackers / 4

Raisin Butter & Crackers THE OG Kabuke Otsumami / 8

Tsubugai Kimuchi Japanese Whelk Seasoned in Kimchi Sauce / 8

Ajitsuke Menma Pickled Japanese Bamboo Shoots / 4

Ikura Shoyuzuke Salmon Roe Marinated in Soy Sauce/ 8

HOT 温かい

Aburi Spicy Sake-Cured Mentaiko Aburi (Torched) Japanese Spicy Whole Cod Fish Roe Cured with Sake / 12

Ei Hire Grilled Dried Stingray Fin / 16

Tatami Himego Grilled Dried Pressed Baby Sardine Sheets / 14

PACKET SNACKS スナックパック

Mixed Nuts Pack Packet Assorted Japanese Nuts / 6 / 3 for 12



