JAPANESE CUISINE + SAKE BAR





APPETISER

| Edamam SALTED Lightly salted, steamed edamame. © GF SOVA SPICY Steamed edamame with a spicy kick. © GF SOVA | 4.90 |
|--|--------------|
| Gyoza VEGETABLE Pan-fried dumplings filled with seasoned vegetables. ♥ ⑤ ⑥ ⑤ ⑤ ⑥ CHICKEN Pan-fried dumplings with a juicy chicken filling. ⑤ ⑥ ⑤ ⑥ | 6.80 7.80 |
| Japanese Fried Tofu Crispy tofu with teriyaki, sweet chili sauce, and bonito flakes. | 7.90 |
| Lychee Shrimp Blossom Shrimp paste and cheese with crispy red rice. © © | 16.80 |
| Kaminari Flame Skewers Ribeye, beef tongue, pineapple, and gin. | 14.80 |
| Shiso Plum Bites Plum wine marinated tomatoes with shiso. | 5.00 |
| Nanban Eel Refresh Eel, cucumber, and seaweed in tangy nanban sauce. | 8.80 |
| Seasoned Burdock Shredded burdock in sesame glaze. | 6.80 |
| White Miso Spinach Rolls Spinach wrapped in white miso sauce. © © SOYA | 5.80 |

| | Umami of the Sea Sea urchin, shrimp sashimi, and tamago tofu in soy dashi. | 18.90 | 主菜 |
|--|--|----------------|----|
| | Mori Salmon Dill-marinated salmon. | 9.80 | |
| | Seafood Tartare Mixed sashimi with spicy dressing and parmesan. | 13.80 | 1 |
| | Shizukesa Eel Smoked eel served with pickled turnip and wild vegetables. | 10.80 | I |
| | Sake-Infused Mussels Mussels cooked in aromatic sake and ginger. (a) G3 | 11.80 | |
| | Fresh Garden Trio Sesame burdock, miso spinach, and crispy tofu. | 6.80 | |
| | Oriental Bites Creamy potato balls, dill-cured salmon, and sweet braised taro. M SOYA | 6.80 | I |
| | Tataki SALMON TUNA Lightly seared and marinated fish, thinly sliced and served cold, showcasing a contrast in textures and temperatures. | 12.50 13.90 | 1 |
| | Yellowtail Carpaccio Thinly sliced yellowtail sashimi, garnished and served cold, offering a melt-in-the-mouth experience of freshness. | 16.80 | |

| MAIN COURSE (ALL MAINS INCLUDE A SIDE) | |
|---|--------------|
| Verdant Salmon Pan-seared skin-on salmon served with creamy green peas. M SOYA | 22.80 |
| Yuzu Saikyo Cod Silver cod marinated in yuzu and white miso, delicately grilled. © SOYA | 25.90 |
| Scallops Shizuku Seared scallops with butter and balsamic vinegar, seasoned with salt and black pepper. | 26.80 |
| Teriyaki Confit Chicken Slow-cooked chicken leg paired with teriyaki sauce and simmered vegetables. | 19.80 |
| Soy-Braised Kakuni Succulent pork belly in a delicate soy and mirin glaze. M SOYA | 20.90 |
| Wasabi-Infused Lobster Butter-seared half lobster with a refined wasabi and honey sauce. M SOYA | 38.90 ス プ |
| Exclusive Wagyu Hot Pot A single-serve hot pot with premium wagyu and seasonal vegetables. | 36.80 |

| | | 40.00 | | | |
|---|--|----------|--|--|--|
| | Signature Beef Hot Pot A single-serve hot pot featuring tender beef and fresh vegetables. | 19.80 | | | |
| | Plum-Glazed Seared Duck Pan-seared duck breast served with a sweet plum glaze. M GF | 24.80 | | | |
| | Garden Medley Pot A comforting blend of pumpkin, potato, carrot, and mushrooms. | 15.80 | | | |
| | Garden Wrap Filled with plant-based tuna and fresh vegetables, topped with vegan tobiko for a perfect finishing touch. © © SOVA | 16.80 | | | |
| | Please choose a side. | | | | |
| | Steamed Rice ♥ 3.00 Salad ♥ | 3.00 | | | |
| | Fried Rice 3.00 Seasoned Vegetable | s • 3.00 | | | |
| | Spicy Rice ♥ 3.00 Yakisoba ♥ | 5.00 | | | |
| | Butter Mashed Potatoes 👽 🙃 | 5.00 | | | |
| · | SOUP | | | | |
| | Garden Dashi Miso Soup A vibrant mix of fresh veggies in a rich dashi miso broth. | 3.50 | | | |



Please ask our staff for gluten-free soy sauce.







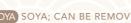
















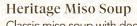












Classic miso soup with deep, traditional flavours.

























3.00

↑ K ↑ T U K I あかつき 晩 JAPANESE CUISINE + SAKE BAR



| 揚 FRIED FOOD げ 物 | | # DONBURI | | Premium Scottish Sirloin Juicy Scottish sirloin, cooked to your liking with a full-bodied taste. | 26.80 | Prawn tempura, grilled eel, and avocado with a rich, smoky flavour. Parsnip Bliss Roll 10 pcs | 19.80 14.80 |
|--|----------------|---|-------|--|----------------------|--|----------------|
| Prawns Tempura © Eel Tempura © | 11.50 17.80 | Deluxe Mushroom Donburi A mix of sautéed mushrooms in light soy, mirin, | 13.80 | Marbled Scottish Ribeye Marbled Scottish ribeye, grilled to release its rich flavours. | 29.80 | Tempura parsnip and creamy cheese, paired with crab stick and avocado for a rich, satisfying flavour. | 14.00 |
| Vegetable Tempura 🗸 🕞 SOVA Musroon Tempura 🗘 🕞 SOVA | 9.50 | and sesame oil. © SOVA Grilled Eel Donburi | 23.80 | Premium Scottish Fillet Steak © Lean, tender Scottish fillet steak with a melt-in-the-mouth texture. | 32.90 | Rainbow Roll 8 pcs Asparagus, avocado, cucumber, topped with assorted fish and crab sticks. | 18.90 |
| Parsnip Tempura 🛡 📵 | 9.80 9.80 | A whole grilled eel glazed with sweet soy sauce, topped with shredded egg and a dash of sansho. | | Collection British Wagyu Beef Sirloin Premium British Wagyu beef sirloin with fine marbling and tenderness. | 52.80 | Wagyu Ebi Roll 8 pcs Tender breaded shrimp and asparagus, topped with seared Wagyu beef. | 21.90 |
| Crispy Chicken Wings © © SOVA Crispy, golden chicken wings with bold seasoning. | 9.90 | Scottish Beef Cubes Donburi Tender Scottish beef cubes grilled to perfection, paired with onions, leeks, and a rich savory sauce | 16.90 | A5 Japanese Wagyu Ribeye GF Luxurious A5 Japanese Wagyu ribeye, renowned | 78.90 | Green Harmony Roll 8 pcs ♥ A refreshing blend of avocado, cucumber, asparagus, | 16.80 |
| Chicken Karaage Juicy, marinated chicken fried to perfection. | 9.90 | over rice. Sova Volcano Donburi | 19.90 | for its buttery texture and marbling. 寿 SUSHI | | and sweet corn. Tropical Sunset Roll 8 pcs Sweet mango paired with avocado and plant-based | 15.90 |
| 麺 NOODLES | | A hearty donburi with melted cheese, fresh salmon, a pasteurised egg, fried onions, and tobiko. cheese (B) (M) SOYA | | Sashimi Served as 3 pcs. | | tuna. Golden Parsnip Roll 10 pcs © © SOVA Crispy tempura parsnip, vegan cheese, and creamy | 14.80 |
| Aubergine Noodles in Veg Broth Light vegetable broth with tender aubergine a delicate noodles. | 12.80 | Chirashi Donburi An assortment of fresh sashimi slices elegantly spread over vinegared rice. | 22.80 | Salmon 6.60 Blue Fin Tuna Blue Fin Toro 12.90 Tai Sea Bream Seabass 7.80 Hamachi | 7.80 8.90 7.80 | avocado. Sushi Set | |
| ♥ © SOVA | 19.80 | Ikura Don Vinegared rice with salmon roe and your choice of | 21.90 | Peony Shrimp ¹ pc12.90 Squid | 6.80 | Akatuki Sashimi Set 2 7 Kinds of Sashimi | 5.60/pp |
| Creamy Truffle Udon A rich, creamy udon with truffle, topped with s roe and black truffle. | | salmon, tuna, or both and plenty of fresh salmon. | | Sushi Roll Serve 6 pcs as a Portion. Tuna Maki 7.90 Spring Onion Mak Salmon Maki 6.50 Avocado Maki ♥ | i ♥ 5.80 5.80 | Nigiri & Sashimi Set 2 4 Kinds of Sashimi & 10 Kinds of Nigiri | 8.80/pp |
| Teppan Yakisoba SEAFOOD Stir-fried Japanese noodles with scallops, mussels, and prawns. | 18.90 | TEPPAN ISHI-YAKI TEPPAN ISHI-YAKI CAN BE MADE GLUTEN-FREE. PLEASE SPECIFY WHEN ORDERING. SERVED WITH BUT BLACK PEPPER, AND SEA SALT. | TER, | Volcano Roll 8 pcs (a) (b) SOVA Avocado and eel, topped with tobiko, dried fish flakes, crispy fried onions, and our signature volcano sauce. | 16.90 | Deluxe Sushi & Sashimi Set 6 Kinds of Sashimi, 5 Kinds of Nigiri, and your choice of Akatuki Roll or Parsnip Bliss Roll. | 5.00/pp |
| VEGETABLE Stir-fried Japanese noodles with seasonal vegetables. V © SOYA | 13.90 | Duck Breast © Tender duck breast, seared to perfection with rich flavour. | 26.80 | Tropical Tempura Roll 8 pcs | 16.60 | Vegan Sushi Set Akatuki Set (for 2-4 PPL) Green Harmony Roll, Tropical Sunset Roll & Golden Parsnip Ro | 42.80 |

J SPICY VEGETARIAN S SESAME E EGG N NUT M MILK MOLLUSCS MG MANGO GF GLUTEN FREE SOYA SOYA; CAN BE REMOVED. C CEREALS CONTAINING GLUTEN.

Please inform our staff of any allergies or dietary restrictions before ordering. While we strive to accommodate your needs, please be aware that cross-contamination may occur in our shared kitchen. Many of our dishes can be customised to be Gluten Free / Sesame Free / Soy Free upon request. Please note that flavour adjustments may apply. Please ask our staff for gluten-free soy sauce.