



URESHII

* All prices are subject to 10% service charge and prevailing GST.

URESHII

Located in 'The Arts House' - The site of Singapore's eternal history.

Where you are now, Ureshii in the Arts House is Singapore's oldest government building, built in 1827. At the time, it served as the Parliament House of Singapore until 1999.

The elephant statue standing tall in front of Ureshii is also a time-honored historical treasure that Singapore is proud of. The gift was given to Singapore by the king of Thailand in 1871 to commemorate the first overseas landing.

Ureshii is located in the former reading room of the National Assembly building. The metal plaque on the wall to the right of the front door of the restaurant tells its history.

With 'URESHII'

Enjoy the harmonious collaboration of Korean- Japanese fusion dining.

All of the staff at Ureshii are very honored to be able to serve you in a great historic venue in Singapore.

'Ureshii' means happy in Japanese. It is our commitment and promise to be responsible for the joy of every guest who arrives, to be welcomed with our warm hospitality, enjoy our devoted food, and elegant atmosphere.

Ureshii' aims to provide customers with a memorable time with beautiful collaboration of Korean and Japanese cuisine, Singapore's largest selection of sake, and carefully selected wines.

WAGGYU SUKIYAKI & SHABUSHABU COURSE

158

SESAME OIL OCTOPUS

PONZU HALIBUT

BIG WAGYU SUSHI (Add on Uni \$20)

FRESH KIMCHI & CUCUMBER SALAD

SUKIYAKI or SHABUSHABU

* Lastly, stir-fry the udon with vegetables.

DESSERT

*Min. order 2pax and above.

*Please note that menu items may change due to supplies from Korea or Japan.

*Kindly inform our staff if there is any dietary restriction (Can be changed).

WAGYU SUKIYAKI & SHABU SHABU



SUKIYAKI

One Portion/110gm/98

A4 waggyu sirloin, Osaka-style sukiyaki grilled with soy sauce aged for three months. Dip it in the egg
(Including kimchi, cucumber salad & udon)

* Lastly, stir-fry udon with vegetables



SHABU SHABU

One Portion/110gm/98

A4 Wagyu sirloin. Broth boiled for a long time with various vegetables. Dip it in ponzu sauce that has been aged for 2 months
(Including kimchi, cucumber salad & udon)

- Add extra meat : A4 sirloin wagyu 110g 88
- Add extra vegetables 20
- Minimum order : 2

SALAD



Ureshii Fresh Kimchi

13

Fresh Korean Kimchi Made Every Day



Cucumber Salad

13

Sliced cucumber in house-made soy sauce and mixed immediately.



Stir-fried Edamame

13

Stir-fried Edamame Mentaiko sauce or Truffle Oil & Salt.

SALAD



Truffle Mayo Asparagus

28

Cooked Asparagus served with Truffle Mayo & Mashed potato & Ureshii's Special sauce made by the Owner Chef.



Garlic Mushroom

18

Served with stir-fried the king oyster mushrooms, garlic & handmade black original sauce & truffle mayo

ABALONE



Abalone Fried rice

1pcs/130g/38

**Fried rice made of owner chef's special abalone's gut sauce.
Use abalone from Jeju island, Korea**



Abalone Pasta (Add on Uni \$20)

1pcs/130g/38

**Abalone pasta made of owner chef's special abalone's gut sauce
Use abalone from Jeju island, Korea**

***Abalone has 70% nutrients in the gut**

***Many abalone guts are used in all dishes, and abalone is cut and served.**

ABALONE



Abalone Risotto

38

Risotto made of owner chef's special abalone's gut sauce. Use abalone from Jeju island, Korea



Abalone Porridge

38

Abalone porridge made with special abalone gut sauce from owner chef using only abalone produced in Jeju Island, Korea

*Abalone has 70% nutrients in the gut

*The size of abalone can change depending on the season

TANOSHII



Escargot (Tanoshii best selling menu)

8pcs/38

After boiling escargot with various herbs and white wine for 3 hours, apply homemade herb butter which is made of garlic, shallots, fresh parsley, butter and white wine and oven cook for 15 minutes.

We only use live escargot grown on Jeju farms in Korea.

SEAFOOD NOODLE



Cold Truffle Ikura Uni Noodle (Add more Uni \$20) **48**

Cold noodles with Truffle oil, served with the finest salmon roe and uni on the top of noodles.



Special Tzuyu Oil Pasta **28**

Oil pasta made with special tzuyu which is aged by owner chef for 3 months and clams

OCTOPUS



Sesame Oil Octopus (Signature)

38

The best fresh octopus is steamed with various vegetables to keep the original taste of octopus, chewy and soft texture, served with the finest Korean sesame oil squeezed every week and brought from Korea by air.



Octopus Steak

38

The best fresh octopus is steamed with various vegetables to keep the original taste of octopus, chewy and soft texture. Lightly grilled and served with truffle mashed potatoes, romesco sauce, chickpeas and stir-fried kimchi.



Special Takoyaki

38

The best fresh octopus boiled in sake, and sous-vide. Stir-fried with various spices, served with truffle mashed potato, homemade romesco sauce and baguettes.

SEAFOOD



Ebi Tempura

LX size shrimp covered with bread crumbs and fried in kushikatsu oil. Serve with cabbage salad, truffle mayo and donkatsu sauce



Hokkaido Ikura Tartar Scallop Tempura

Scallop coated with breadcrumbs and deep-fried in kushikatsu oil. Served Ikura and home-made tartar sauce.



White Clams

White Clams boiled with vegetable broth. Clean clam soup with the original taste

500g/28

FISH



Mero Ponzu (Patagonia)

220~250g/58

Roasted Mero & Fresh Handmade Ponzu Sauce.

***A very precious and expensive fish that grows in the deep sea.**

***Depending on the season, the part and shape of the fish can change**



Halibut Fish Katsu 200~230g/28

Halibut coated with breadcrumbs and fried in kushikatsu oil. Handmade tartare sauce & salad



Halibut Ponzu

200~230g/28

Roasted Halibut caught in Iceland's Atlantic waters. Fresh handmade ponzu sauce. Served with salad

BEEF



Ureshii Hamburg Steak

250g/38

Mix the minced Australian beef & Hokkaido kurobuta (black pork) and grill it in rib sauce and Pour the owner chef's special demigras sauce. It comes with mashed potato.



**Wagyu Yook-hoi 80~100g/38
(Beef Tartare)**

Korean traditional beef tartare made of fresh A4 wagyu sirloin using the finest sesame oil from Korea and Ureshii dressing made by the Owner Chef.



Big-WagyuSushi 2pcs/38

Lightly grilled the finest Japanese A4 Kagoshima wagyu. The large wagyu sushi is composed with rice, onion, flying fish roe, and onion sauce.

***Add on Uni \$20.**

BEEF



LA Galbi

300g/48

Grilled beef that representing Korea grilled in owner chef's special yakiniku galbi sauce. Served with salad.

***USA Choices & Prime Ratings**



Tteok-Galbi

250g/38

Korean royal cuisine served on the king's surasang in the past. Australian beef & Japanese kurobuta (black pork) is minced, mixed, and grilled with homemade galbi sauce.

***Eat it with spring onions baked in sesame oil.**

BEEF



Wagyu Galbi Garlic Fried Rice

38

Fried rice with Wagyu paste & garlic & grilled Wagyu rib meat in a special yakiniku sauce



Wagyu kkakdugi fried rice

28

Korean trendy fried rice stir-fried with Wagyu paste which is specially made by owner chef. Stir-fried with wagyu, Kkakdugi (radish kimchi) and Wagyu paste.

PORK



Yetnal Tonkatsu (Korean Pork Cutlet) 170~200g/28

Korean's one of the favourite soul food. It is made by pounding black pork sirloin from Hokkaido and aged with milk & various seasoning. Deep-fried the black pork sirloin served with special demiglas sauce made by the Owner chef. Served with salad.



Kurobuta Tonteki (Kurobuta sirloin steak) 170~200g/33

Hokkaido Kurobuta (Black Pork) Sirloin & Onion Salad & Owner Chef Special Black Pepper Teriyaki Sauce
Pork sirloin steak representing the Mie region, Japan

CHICKEN



Osaka Chicken Nanban

28

Osaka style deep-fried chicken, served with sweet & sour nanban sauce specially made by Owner Chef & homemade tartar sauce.'



Yangnyum Chicken

28

Korean's favorite sweet and spicy taste of Chicken Thighs, marinated milk and various seasonings with the Owner Chef's special sweet gochujang sauce and nuts.



**Nagoya Tebasaki
(Chicken wing)**

6pcs/18

The representative fried chicken in Nagoya, Japan
Fried chicken wings & special soy sauce & pepper seasoning

PAN CAKE



Osaka Okonomiyaki

28

Osaka representative food. Okonomiyaki is a delicious Japanese savory pancake. Wheat flour batter with octopus, shrimp, cabbage and egg and a special okonomiyaki sauce and katsuobushi are added on top.

***Please take note that this menu can take up to 20 minutes to prepare.**

NOODLE



Deulgireum Maemil(Perilla oil Cold Soba)

28

Korean buckwheat noodles with the finest squeezed Korean Perilla oil air-flown from Korea weekly to bring out the original taste of Perilla oil.



Bibim Somyeon(Cold Noodle)

28

Korean's favorite sweet and sour taste of noodles with Owner Chef's special gochujang sauce.

NOODLE



Tanoshii Bibim Udon (Dry Hot Noodle)

28

It's a noodle dish made with Inaniwa udon, which is a popular menu of Tanoshii.



Mentaiko Pasta

28

Pasta with Ureshii's Mentaiko Sauce made by the Owner Chef.