

WAGYU SUKIYAKI & SHABU SHABU



SUKIYAKI

One Portion/110gm/98

A4 wagyu 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

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).**

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 Ageni

130g/1pcs/28

Japanese traditional boiled abalone boiled in special soy sauce by owner chef after frying live abalone from Jeju Island, Korea



Abalone Fried rice

130g/1pcs/38

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

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.

Mussels



Ureshii Tsuyu Tomato Mussel Stew

400g/38

Mussel stew made with 3-month aged tsuyu and tomato sauce.
Served with 4 pieces of baguette.

***Add extra baguette: \$5**

***Some broken shells may be present due to the nature of mussels.**

Mussels



Ureshii Tsuyu Tomato Mussel Stew

400g/38

Mussel stew made with 3-month aged tsuyu and tomato sauce.
Served with 4 pieces of baguette.

***Add extra baguette: \$5**

***Some broken shells may be present due to the nature of mussels.**

SALMON



Mentaiko Salmon Tartare

33

A flavorful salmon tartare made with fresh Atlantic Norwegian salmon and the owner-chef's special mentaiko sauce. Served with garlic baguette

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

6pcs/28

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

4pcs/38

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



White Clams

500g/28

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

FISH



Halibut Ponzu 200~230g/28
Roasted Halibut caught in Iceland's Atlantic waters. Fresh handmade ponzu sauce. Served with salad



Halibut Fish Katsu 200~230g/28
Halibut coated with breadcrumbs and fried in kushikatsu oil. Handmade tartare sauce & salad

BEEF



Sukiyaki Big Wagyu Garlic Fried Rice 38
Grilled Kagoshima A4 Wagyu sirloin in a rich sukiyaki sauce, served over fragrant garlic fried rice



Kkakdugi Fried Rice (Radish Kimchi Fried Rice) 28
A trendy Korean-style fried rice made with homemade kkakdugi (radish kimchi) and tender beef

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**



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.**

PORK



Ureshii Kimchi Fried Rice

28

Korea's most beloved and iconic kimchi fried rice, served with grilled ham and a fresh salad."



Kurobuta Udon Kimchi Soup

28

A Korean-style kimchi soup made with Korean kimchi, Kurobuta (black pork), and udon noodles.

PORK



Yetnal Tonkatsu (Korean Pork Cutlet) 170~200g/33

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.



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

Milk-aged Hokkaido black pork loin with black pepper tonteki sauce, served with salad and mashed potatoes.

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 menus can take up to 20 minutes to prepare.**



Ureshii Udon Oden Nabe

28

A hot udon dish made with a broth crafted from tsuyu that has been aged for three months by the owner-chef, combined with udon noodles and kamaboko (fish pancake).

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



Mentaiko Pasta

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

28



Tanoshii Bibim Udon
(Dry Hot Noodle)

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

28



Truffle Oil Tsuyu Pasta

28

An oil-based pasta made with truffle oil, a special tsuyu aged for three months, and black tobiko (fish roe)