



YUBI Handroll Bar

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|-------------------------------------|--|--|---------------------------------|---|----|
| Handrolls 1pc | The OG's | | Yubi's Specials | | |
| | Sake + Gochujang Mayo | (E)(F)(M)(R)(SE)(SO) 29 | Akami + Foie Gras | (F)(R)(SO) 58 | |
| | Hamachi + Yuzu Kosho | (E)(F)(R)(SE) 34 | Japanese Wagyu + Shrimp Tempura | (E)(F)(M)(R)(SF)(SO)(SP) + Caviar 25 □ 82 | |
| | Spicy Tuna + Red Yuzu Kosho | (E)(F)(M)(R)(SE)(SO) 41 | Crab + Miso Mayo | (E)(M)(R)(SE)(SF)(SO) + Caviar 25 □ 48 | |
| | Hotate + Garlic Confit + Tuna Crisp | (C)(E)(F)(R)(SE)(SF)(SO) 41 | Negitoro | (F)(R)(SO) + Caviar 25 □ 55 | |
| | Crispy Avocado + Goma Sauce | (SE)(SO)(V) 22 | Truffle + Japanese Wagyu | (E)(F)(M)(R)(SF)(SO)(SP) + Caviar 25 □ 79 | |
| | The Basic's | | | | |
| | Sake | | (F)(R) + Caviar 25 □ | 29 | |
| | Hamachi | | (F)(R) + Caviar 25 □ | 34 | |
| | Akami | | (F)(R) + Caviar 25 □ | 41 | |
| Prawn Tempura | | (E)(F)(M)(R)(SF)(SO)(SP) + Caviar 25 □ | 41 | | |
| New Style Sashimi | | Maki | | | |
| Sake | Lightly Seared Salmon + Clementine Ponzu | (F)(R)(SO) 55 | Baked Crab with Scallop | (C)(E)(M)(R)(SE)(SF)(SO) 85 | |
| Maguro | Blue Fin Tuna + Bonito Soy | (E)(F)(R)(SE)(SO) 95 | Yubi Maki | (F)(R)(SE)(SO) 180 | |
| Hotate | Japanese Scallop + Red Yuzu Kosho Dressing | (F)(R)(SE)(SF)(SO) 70 | Mushroom | (SE)(D)(E)(M)(SO)(F) 88 | |
| Hamachi | Japanese Yellowtail + Fermented Chili Soy | (F)(R)(SE)(SO) 60 | Salmon + Ebi Tempura | (SE)(E)(M)(F)(R)(SF)(SO)(SP) 75 | |
| Wagyu | Seared Japanese Wagyu + Goma Miso | (E)(R)(SE)(SO) 155 | Anago Tempura + Wagyu | (E)(F)(M)(R)(SF)(SO)(SP) 185 | |
| Owan's | | Gunkan 2pcs | | | |
| Otoro + Caviar Bowl | (E)(F)(R)(SE)(SO) + Japanese Uni 40 □ | 125 | Bluefin Tuna | (F)(R)(SF)(SO) + Caviar 25 □ | 52 |
| Japanese Wagyu + Truffle Bowl | (E)(SE)(M)(R)(SO) + Japanese Uni 40 □ | 165 | Japanese Wagyu A5 | (E)(F)(M)(R)(SF)(SO)(SP) + Caviar 25 □ | 58 |
| Sake + Hamachi + Akami + Ikura Bowl | (E)(SE)(SO)(F)(R) + Japanese Uni 40 □ | 95 | | | |

| Sashimi (R) 4pcs – Nigiri (R) 1pc | | sashimi | nigiri |
|--|-----------------------------|---------------------------------|--|
| Bluefin Tuna Akami | (F)(R)(SO) 70 28 | | |
| Bluefin Tuna Chu-toro | (F)(R)(SO) 75 32 | | |
| Bluefin Tuna Otoro | (F)(R)(SO) 85 37 | | |
| Hamachi | (F)(R)(SO) 48 25 | | |
| Sake | (F)(R)(SO) 45 20 | | |
| Sake Toro | (F)(R)(SO) 70 35 | | |
| Hotate | (F)(R)(SO) 60 28 | | |
| Japanese Wagyu A5 | (F)(R)(SO) + Caviar 25 □ 53 | | |
| Salads | | Pickles | |
| Spinach Salad + Maple Dressing | (D)(E)(F)(SE)(SO) 38 | Pickled Cucumber | (F)(SE)(SO) 35 |
| Crab Salad + Creamy Wasabi Dressing | (E)(F)(M)(SE)(SF)(SO) 57 | Pickled Daikon | (V) 25 |
| Kaiso Salad + Green Apple Wafu | (SE)(SO)(V) 55 | | |
| Goma Spinach + Truffle | (SE)(SO)(V) 40 | | |
| Hot Dishes | | | |
| Salt Edamame | | (GF)(V) 25 | |
| Spicy Edamame | | (SP)(V) 26 | |
| Padron Pepper + Teriyaki Mayo | | (D)(E)(M)(SE)(SO) 37 | |
| Rock Shrimp | | (E)(F)(M)(SF)(SO) 75 | |
| Crispy Squid | | (D)(E)(F)(M)(SE)(SF)(SO) 55 | |
| Japanese Wagyu Gyoza 3pcs | | (D)(E)(F)(M)(SE)(SF)(SO) 92 | |
| Chicken + Foie Gras Gyoza 3pcs | | (D)(E)(SF)(SO) 68 | |
| Wagyu Mazemen | | (SP)(SE)(D)(E)(M)(SF)(F)(SO) 95 | |
| Tori Ramen | | (E)(SO)(SE)(F) 65 | |
| Miso Soup of the Day | | (F)(SO) ask for price | |
|  | Desserts | | <p>All dishes contain Gluten unless denoted with (GF)</p> <p>(C) Celery (D) Dairy (E) Egg (F) Fish (GF) Gluten Free (M) Mustard (N) Nuts (R) Raw (S) Sesame (SF) Shellfish (SO) Soy (SP) Sulphites (V) Vegetarian Friendly</p> |
| | Assorted Mochi 3 flavours | (D) 55 | |
| | Chocolate Brûlé | (D)(E) 55 | |
| | Sundae | (D) 45 | |
| HANDROLLS THAT'LL MAKE YUBI-LIEVE | | |  |