

AMEISING

BAR AND DINING



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Fuelled by Passion & Love for Food, this inspired dining concept fuses Ameising's artistic vision with her love of food – bringing to life yet another scintillating facet of her creativity and passion. The same artistry that captivated her audiences is now channeled to excite your palette and dazzle your senses with every bite.

We serve a tempting selection of modern Japanese gastronomic delights – ranging from all-time favourites to innovative culinary creations that feature our own twist.

No matter what we serve, we insist on offering you nothing but the very best ingredients we can find. We source everything we can directly from Japan, with an obsessive focus on freshness and seasonality. Finally, we treat every item with utmost care and respect to draw out its ultimate deliciousness and nutritional value.

A stylized, cursive signature of the word "Ameising" in black ink.

新加坡邻里
企业之星
Singapore Heartland
Enterprise Star Award
—2021—

Cold

FRESH OYSTERS

30/55

1/2 Dozen / One Dozen

KANI TOFU

8

Tofu | Century Egg Sauce | Kani Flake

SALMON HOTATE CARPACCIO

21

Salmon | Hotate | Ikura | Wafu Dressing | Truffle Oil

HAMACHI CARPACCIO

20

Yellowtail | Yuzu Sauce | Truffle Dressing

Cold

SAKURA EBI TRUFFLE HOTATE SOMEN  21

Sakura Ebi | Hotate | Somen | Truffle Dressing

ABURI SALMON MENTAICO SOMEN  21

Seared Salmon | Somen | Mentaiko Cream

CHUKA IDAKO 8

Octopus in Wasabi Seasoned Baby Octopus

CHUKA KURAGE 8

Seasoned Jellyfish

TAKO WASABI 11

Octopus in Wasabi Marinade

KYURI OBA MAKI 12

Japanese Cucumber | Homemade Miso | Oba Leaf

TRUFFLE EDAMAME  9

Steamed Japanese Beans | Truffle Dressing

Greens

AVOCADO TOFU SALAD

12

Avocado | Tofu | Mixed Greens | Sesame Dressing

SASHIMI WAFU SALAD

16

Assorted Sashimi | Mixed Greens | Wafu Wasabi Dressing

SOFT SHELL CRAB SALAD

15

Deep Fried Soft Shell Crab | Mixed Greens | Spicy Dressing

TATAMI SALAD

15

Grilled Baby Sardine Sheet, Cherry Tomatoes, Salad & Dressing



Sashimi

5 Pieces Each

SAKE

Salmon

16

SAKE HARA

Salmon Belly

18

MAGURO

Tuna

22

MEKAJIKI

Sword Fish

25

HAMACHI

Yellow Tail

18

HOTATE

Scallop

20

AMAEBI

Sweet Shrimp

18



SASHIMI MORIAWASE

Assorted 5 Kinds | 3 Pieces Each

55

Zensai

PORK BELLY MISO YAKI 	15
Grilled Pork Belly Japanese Miso Garlic Chips	
AGE GYOZA	12
Deep Fried Seafood Dumpling Sriracha Sauce Cheese Sauce Mentaiko Mayo	
TRUFFLE CHICKEN	15
Chicken Truffle Paste Japanese Cucumber Sesame Seed	
FOIE GRAS CHAWANMUSHI 	16
Pan Seared Foie Gras Steamed Egg Custard Mushroom Ikura Citrus Dressing	
TRUFFLE CHAWANMUSHI	13
Truffle Dressing Steamed Egg Custard Mushroom Hotate	
CREAM CHEESE NATTO	8
Cream Cheese Cubes Spring Onion Japanese Fermented Soybean Mustard	
TAMAGO MENTAIKO 	12
Japanese Omelette Mentaiko Dressing Tobiko	

Sando

UNAGI SANDO

25

Fried Breaded Unagi | Crispy Toast

BEEF SANDO

35

Fried Breaded Prime Beef Steak | Crispy Toast | In-house Tasty Beef Sauce

TRUFFLE CHICKEN SANDO

18

Chicken | Crispy Toast | Truffle Paste | Cucumber | Lettuce





Ameising Maki

Maki

SAKE ABURI MAKI 	19
Torch'd Salmon Truffle Dressing Cucumber Crab Stick Tamago Mayonnaise	
AMEISING MAKI 	28
Foie Gras Ikura Asparagus Avocado Garlic & Sweet Sauce	
DRAGON MAKI 	21
Prawn Avocado Mayonnaise	
SPIDER MAKI	19
Soft Shell Crab Cucumber Tobiko	
SPICY TUNA MAKI 	19
Sliced Tuna Cucumber Crab Stick Tamago Mayonnaise	
UNAGI MAKI	20
Unagi Cucumber Asparagus Takuan Mayonnaise Teriyaki Sauce	
AVOCADO MAKI 	18
Avocado Ganpuio Cucumber Truffle Dressing	
FLAMING SALMON MAKI 	25
Salmon Cucumber Crab Stick Homemade Spicy Sauce Ikura Bonito Flakes	
RAINBOW MAKI	18
Tamago Cucumber Crab Stick Tobiko	
HOTATE MENTAICO MAKI	28
Scallop Mentaiko Cucumber Tamago Crab Stick Tobiko	

Mains

SURUME IKA TERIYAKI 	19
Grilled Squid Teriyaki Sauce	
UNAGI KEBAYAKI	32
Grilled Eel in thick and sweet Sauce	
HAMACHI KAMA SHIOYAKI	25
Grilled Yellowtail Cheek Sea Salt Radish	
CHINESE SCALLION PANCAKE	15
Chinese Scallion Pancake with Sausage / Smoked Duck	
MEDITERRANEAN STYLE TAMAGO YAKI WITH PITA BREAD	12
Scrambled Eggs Capsicum Onions Cajun Pita Bread	
BEEF TATAKI	33
Beef Tataki Japanese Ponzu Vinegar	
CHEESY KIMCHI BUTA YAKI	15
Pork Belly Mozerella Cheese Kimchi Onion	
BUTA KAKUNI	18
Japanese Braised Pork Belly	
BEEF STEAK	38
Thick Cut Steak with Homemade French Style Demi Glaze Salad	
GINDARA SAIKYO 	26
Grilled Black Cod Marinated Saikyo Miso	



Mains

AMEISING DON 

58

Ikura | Minced Fatty Tuna | Crab | Onsen Egg | Sushi Rice

GARLIC FRIED RICE 

6

With or Without Egg

NAPOLEON UDON

15

Japanese Udon | Onsen Egg | Sausages | Capsicum | Marinara Sauce | Parmesan Cheese

Sweets

BASQUE BURNT CHEESE CAKE



7

Baked by Chef Pyro

ICE CREAM



6

Choice of Yuzu, Matcha OR Goma

MOCHI

5

Japanese Mochi. Available in Seasonal Flavours.





AMEISING®
Hikaru