



KOFUKU
JAPANESE & ORIENTAL DINING

We were
fully booked
ON LAST SUNDAY



DURATION: 12 PM – 4 PM

BRUNCH MENU

EVERY SUNDAY

COLD & SALADS

■ **Kofuku House Salad**

Lettuce, Mizuna, Shiso, Kinpira, Seasonal Berries, Micro Herbs,
Silken Tofu, Wafu Dressing & Crispy Rice.

■ **Horenso Salad**

Spinach Preserved in Soy Broth, Goma-ae Dressing, Lotus
Chips, Toasted Sesame & Layu.

▲ **Potato Salad**

Creamy Japanese Potato Salad with Soft-boiled Egg, Cucumber,
Carrot and Japanese Mayonnaise.

▲ **Chicken Katsu Sarada**

Chicken Katsu Bites, House Salad Mix, Crispy Wonton Noodles
with Japanese Plum Dressing.

■ VEGETARIAN ▲ NON-VEGETARIAN

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BRUNCH MENU

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SUSHI ROLLS

■ **Super Crunchy Roll**

Uramaki with Shiitake Mushroom, Avocado, Cucumber and Crispy Tanuki.

■ **Enoki Mushroom Roll**

Uramaki with Enoki Mushroom Tempura, Drizzled with Spicy Mayonnaise.

■ **Amazing Avocado Roll**

Uramaki of Golden-fried Asparagus, Finished with Thinly Sliced Avocado.

▲ **Spicy Tuna Roll**

Uramaki with Tuna and Avocado, Topped with Spicy Tuna.

▲ **Shrimp Tempura Roll**

Uramaki with Crispy Shrimp Tempura, Finished with Crunchy Tanuki and Spicy Mayonnaise.

▲ **Spicy Crispy Salmon**

Crispy-fried Cream Cheese and Cucumber Uramaki, Topped with a Spicy Salmon Mixture.



VEGETARIAN



NON-VEGETARIAN

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MAINS

 Yasai Itame

Assorted Stir-fried Bok Choy, Chinese Cabbage and Zucchini Tossed in Soy-butter, Garlic Sauce and Soy Emulsion, Finished with Spring Onions.

Choice of: Chicken / Pork / Prawn

 Yaki Miso Nasu

Japanese Baked Eggplant with Miso Glaze, Topped with Toasted Sesame and Spring Onion.

 Yaki Saba

Fresh Market-catch Mackerel Grilled To Perfection, Served with Oroshi Daikon and Ponzu.

Choice of: Shio / Miso

 Japanese Katsu Curry

A Classic Indo-Japanese Recipe, Served with Sticky Rice, Vermont Curry & a Crispy Cutlet of Your Choice.

Choice of: Tofu / Chicken / Pork

 Balinese Curry

Traditional Balinese-style Yellow Coconut Curry, Mildly Spiced and Served with Sticky Rice.

Choice of: Vegetables / Chicken / Pork

 VEGETARIAN  NON-VEGETARIAN

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HOT SMALL PLATES

■ **Edamame / Spicy Edamame**

Japanese Young Soybean Pods with

*Choice of: Rock Salt / Homemade
Chilli-garlic Seasoning*

■ **Tofu Steak**

Grilled Tofu Steak in Sweet and
Spicy Sauce.

■ **Rock Corn Tempura**

Crispy Corn Tempura Tossed in
Spicy Mayonnaise, Finished with
Kizami Nori.

■ **Tofu Karaage Bao**

Fluffy Steamed Buns Filled with
Crispy Japanese-style Tofu,
Cabbage Slaw and Spicy Teriyaki
Glaze.

▲ **Truffle Tamago Sando**

Japanese Milk Bread, Creamy
Tamago Salad, Truffle Mayonnaise.

▲ **Yakitori**

Succulent Pan-grilled Chicken and
Leek Skewers in Yakitori Sauce,
Crushed Toasted Sesame and
Spring Onion Curls.

▲ **Tori No Karaage**

Izakaya-style Fried Chicken with a
Hint of Ginger, Soy and Lemon,
Shichimi Finished with
Japanese Mayonnaise.

▲ **Crispy Tori Bao**

Fluffy Steamed Buns Filled with
Japanese-style Chicken, Cabbage
Slaw and Spicy Teriyaki Glaze.

▲ **Creamy Shrimp Tempura**

Crispy Tiger Shrimp Tempura
Drizzled with Creamy Spicy
Mayonnaise and Finished with a
Sprinkle of Togarashi.

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DIM SUM BAR

■ **Broccoli & Water Chestnut Dumpling**

Steamed Dumplings Filled with Broccoli & Water Chestnut,
Served with In-house Dipping Sauces.

■▲ **Yaki Gyoza**

Pan-seared Japanese Dumplings with a Crisp Base and
Succulent Filling, Served with House Ponzu.

Choice of: Vegetable / Chicken / Pork

▲ **Aromatic Spicy Chicken Shumai**

Open-faced Dumplings Filled with Minced Chicken, Seasoned
with Coriander Root, Celery, and Burnt Garlic.

▲ **Crispy Prawn Cheung Fun**

Crispy Rice Paper Rolls Filled with Prawns, Finished with
Cheung Fun Sauce.

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BRUNCH MENU

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RICE, NOODLES & DONBURI

 Teppanyaki Fried Rice

Japanese Fried Rice Tossed on a Hot Teppan with Vegetables,
Finished with a Butter-soy Glaze and Crispy Garlic.

Choice of: Vegetables / Chicken

 Yaki Udon Veg

Stir-fried Thick Wheat Noodles with Assorted Vegetables
Tossed In-house Udon Sauce.

Choice of: Vegetables / Chicken

 Katsu Curry Udon

Thick Japanese Wheat Noodles Served with Traditional
Japanese Curry, Topped with a Crispy Katsu of Your Choice.

Choice of: Tofu / Chicken / Pork

 Katsu Donburi

Crispy Chicken or Pork Cutlet Simmered with Onion and Soft
Egg in a Light Soy-dashi Broth, Served Over Steamed Rice.

Choice of: Chicken / Pork

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BRUNCH MENU

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DESSERTS

■ **Apple Pie Gyozas with Miso Caramel**

Crispy Fried Dumplings Filled with Caramelised Apple,
Served with Miso Caramel and Vanilla Gelato.

■ **Matcha Ice Cream**

Green Tea Ice Cream Served with Azuki (*Sweet Red Beans*).

■ **Homemade Mochi**

Glutinous Rice Wagashi Wrapped around Ice Cream of
Your Choice.

Choice of: Matcha / Vanilla / Mango

▲ **Matcha French Toast**

Toasted Japanese Milk Bread Topped with Matcha
Mascarpone, Berry Coulis and Fresh Berries.

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RAMEN

■ **Miso Ramen**

Japanese Ramen Noodles in Miso-dashi Broth, Topped with Stir-fried Vegetables.

▲ **Miso Ramen**

Japanese Ramen Noodles in a Slow-cooked Miso-dashi Broth, Topped with Chicken Chashu, Egg, and Leeks.

▲ **Tantanmen Ramen**

Ramen Noodles in a Creamy Spicy Peanut-sesame Broth, Topped with Miso-minced Chicken, Soft-boiled Egg, and Baby Bok Choy.

SIDES & CONDIMENTS

■ **Steamed Rice**

■ **Miso Soup**

■ **Kimchi**

■ **Sweet Soy-braised**

■ **Potatoes**

■ **Takuwan**

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THE BIGGEST
Japanese Brunch
Reservation Link in bio

