



## Story of Monzushi

Monzushi started off as a yatai (stall) next to a public bath in 1933.

It was originally called Monchan-Ya and was founded by my grandfather, Montaro Kaneko. At that time, sushi was typically served in yatai and was meant to be a quick snack.

The exceptional quality of food and service quickly became the benchmark of my grandfather's success as he opened his Edo-style sushi restaurant in Yutenji Meguro, Tokyo, called Monzushi.

The near century-old restaurant has been helmed by three generations of Kaneko, the latest being my father and brother, Hiroyuki and Yusuke Kaneko.

Our family is committed to carry on our legacy in upholding the long held Japanese sushi tradition.

Monzushi Singapore is the first venture outside of Japan.

We will strive to bring that same dedication my grandfather had and host our guests here with pride.



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## Sushi 寿司

Special Uni (Sea Urchin)  
練り込みウニ

Seasonal

Wagyu Beef  
和牛にぎり

Seasonal

Toro Tartare with Chopped Spring Onion Egg  
トロのユッケ風軍艦

18 | 1 pcs

Grilled Anago with Salt & Pepper (Sea eel)  
焼き穴子塩胡椒にぎり

16 | 1 pcs

Seasonal Pressed Sushi  
旬のお魚の押し寿司

28

## Roll 巻物

Toro Taretare and Pickled Radish  
トロタク巻き

18 | 6 pcs

Myoga Miso  
ミョウガ味噌巻き

16 | 6 pcs

Miso Pickled Gobo with Shiso  
ゴボウの味噌漬けと紫蘇巻き

16 | 6 pcs

Kanpyo with Wasabi  
かんわさ巻き

14 | 4 pcs

Wagyu Sukiyaki  
和牛すき煮巻き

22

Hot Egg Hand Roll  
熱々玉子巻き

8

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## Sushi Course 寿司 コース

### Seasonal Sushi Course スペシャル寿司コース

Appetizer

10 Nigiri Sushi

1 Roll

前菜・寿司10貫・巻物1本

168

### Sushi Course 寿司コース

12 Nigiri Sushi

1 Roll

寿司12貫・巻物1本

138

### Bar/Table

10 Nigiri Sushi

寿司10貫

108

5 Pieces of Nigiri Sushi 1 Roll

寿司5貫・巻物1本

64

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## Salad サラダ

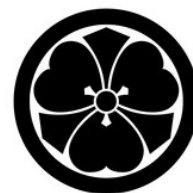
Mozuku Sea Weed Soba Style そば風もずくサラダ	26
Tuna, Avocado and Yam マグロ、アボカド、山芋のサラダ	18
Tofu, Small Sardine and Tomato 豆腐、ちりめんじゃこ、トマトのサラダ	16

## Ippin 一品

Grilled Saikyo Miso Marinated Cod Fish 銀むつ西京焼き	28
Grilled Sea Eel with Special Sauce 穴子甘だれ	26
Grilled Sea Eel with Olive Oli, Salt & Pepper 穴子の塩胡椒オリーブオイル焼	26
Original Marinated Sardine 酢めいわしマリネ	20
Tuna Steak まぐろステーキ	26
Grilled Spicy Squid ピリ辛イカゲソ焼き	14
Japanese Egg Omelette 玉子焼き	10

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\*本日のおすすめは料理長に聞いてください。



## Dessert デザート

Kiwami Matcha Ice cream 極み抹茶・アイスクリーム	8
Yuzu Ginger Ice cream 柚ジンジャー・アイスクリーム	8
Houji cha Ice cream ほうじ茶・アイスクリーム	8
Black Sesame Ice cream 黒ゴマアイスクリーム	8



## Omakase おまかせ

### Sakura 桜

158

Appetizer  
前菜

5 Pieces of nigiri Sushi  
寿司5貫

Assorted Sashimi  
刺身盛り合わせ

Soup  
お椀

Chef's special  
本日のお勧め

Dessert  
デザート

Catch of the day  
本日の魚料理（焼き物または煮物）

### Fuji 富士

198

Appetiser  
前菜

Catch of the day  
本日の魚料理（焼きまたは煮込み）

Assorted Sashimi  
刺身盛り合わせ

7 Pieces of nigiri Sushi  
寿司7貫

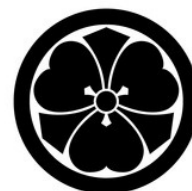
Chef's special  
本日のお勧め

Soup  
お椀

Seasonal Dish  
季節の逸品

Dessert  
デザート

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## Omakase おまかせ

Chef's Special  
料理長スペシャル

298

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### Chef's Profile

As a third-generation chef, Keisuke Kaneko's passion for sushi comes naturally.

He began an apprenticeship at Kosasa Zushi, Ginza, at the age of 18. After his training, he returned to Monzushi and apprenticed under his father to perfect his craft.

In 2008, he made the decision to venture abroad to broaden his culinary knowledge. Over the years, he had worked in Qatar, New York, India and Korea.

With the desire to perfect his culinary skills, he apprenticed himself under Chef Naramoto at Sushi Naramoto in Shanghai for 4 years.

Both his grandfather and father have dedicated their entire lives to mastering their craft in sushi. Today, he has relocated to Singapore and will channel their spirits in the first Monzushi outlet outside of Japan, offering customers here a truly memorable and authentic Japanese sushi dining experience.

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## LUNCH

Quick Lunch Course    クイックランチコース 98

2 Appetizer 前菜2種	Soup お椀
3 Assorted Sashimi 3種刺身盛り合わせ	Dessert デザート

7 Pieces of nigiri Sushi and 1 Roll  
寿司7貫、巻物 1 本

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Aburi Salmon, Shirasu Ikura Don 炙りサーモン、しらすいくら丼	38
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Futomaki 特製太巻き	35
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Bara Chirashi バラちらし	42
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Tokujiyo Bara Chirashi 特上バラちらし	55
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Anago Bento 穴子弁当	38
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Tekka Don with Ootoro 大トロ鉄火丼	46
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Monzushi Special Don (Uni, Ikura, Torotaku, Ootoro, Akami) 紋寿司スペシャル丼	88
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