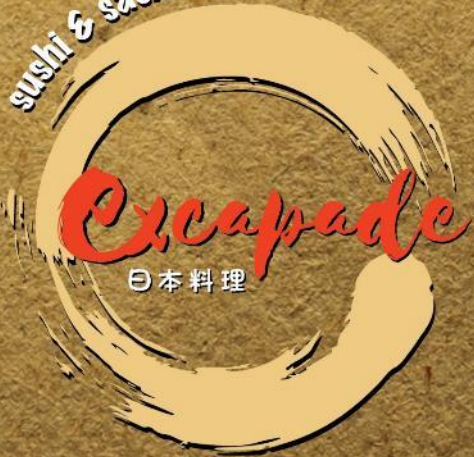


sushi & sashimi



Escapade

日本料理

LEGEND & NOTES :

-  • Spicy
-  • Longer preparation
-  • Beware of small bones
-  • Vegetarian
- No MSG added
- Sashimi is not recommended for customers who are sensitive to raw food

CONTENT

目次

sushi & sashimi

02-04	sushi nigiri 握り寿司
05	inari sushi 稲荷寿司
06	gunkan sushi 軍艦巻と押し寿司
07	makimono 巻き寿司
08-15	maki - 4pcs / 6pcs 寿司ロール
16-17	sushi special スペシャル寿司
18	sushi moriwase 寿司盛り合わせ
19	temaki 手巻
20-23	zensai (appetizer) 前菜
24-27	sashimi 刺身
28	ataakai nomimono (hot drinks) 温かい飲み物
29	aisudorinku (iced drinks) 冷たい飲み物
30-31	dezato (dessert) デザート

**From The Cold,
Clear Waters of Norway...**

NIGIRI

(2 pcs per serving)

a piece of fish or seafood (raw or cooked) placed upon a pressed vinegared rice which is very traditional



BN 001
Unagi (eel)
\$4.0



BN 002
Sake (salmon)
\$3.8



BN 003
Maguro (seasonal - Airflown yellow fin tuna)
\$3.2



BN 004
Ika (squid)
\$2.7



BN 005
Aburi Hotate (scallop)
\$5.3



BN 006
Shimesaba (mackerel)
\$2.7



BN 007
Ebi (shrimp)
\$3.2



BN 008
Amaebi Mentaiko Sushi (sweet prawn)
\$5.0



BN 009
Tako (octopus)
\$3.2



BN 010
Hokkigai (surf clam)
\$4.0



BN 011
Hamachi (yellow tail)
\$7.5

穴子 is the
Japanese word for
salt-water eels

穴子



BN 012
Anago (sea eel)
\$4.8



BN 013
Unagi Fire Cheese
\$4.8



BN 014
Triple "S" Sushi
\$2.2



BN 015
Tamago
\$2.2



BN 016
Tama Unagi Sushi
\$3.5



BN 017
Tama Masago Sushi
\$3.2



BN 018
Salmon Fire Teriyaki
\$4.0



BN 019
Salmon Fire Cheese
\$4.5



BN 020
Aburi Salmon Belly
\$4.8



NEW
BN 021
Scallop Carpaccio Nigiri
\$5.8



NEW
BN 022
Salmon Carpaccio Nigiri
\$4.5



NEW
BN 023
Aburi Salmon w/ Black Pepper
\$4.5



INARI

(2pcs per serving)

稲荷



BI 001



BI 002

- | | | |
|----------|--------------------------------|--------------|
| BI 001 | Inari Salmon Skin Salad | \$3.2 |
| BI 002 | Inari Softshell Crab | \$4.8 |
| BI 003 | Inari Ikura | \$6.8 |
| 🍃 BI 004 | Inari Plain | \$2.0 |
| BI 005 | Inari Idako | \$3.8 |
| BI 006 | Inari Salmon | \$4.0 |
| BI 007 | Inari Wakame Ebiko | \$3.2 |
| BI 008 | Inari Tuna Salad | \$3.2 |



BI 005

Inari sushi is made of sushi rice wrapped inside the seasoned deep-fried tofu pockets called "Inari Age"

稲荷マサゴ

- | | | |
|--------|---------------------|--------------|
| BI 009 | Inari Masago | \$3.2 |
|--------|---------------------|--------------|



photos are for illustration purpose only

GUNKAN (2pcs per serving)

軍艦すし

Rice & nori seaweed accompanied by salmon, sea urchin or flying fish roe. The roe are the delicious & surprisingly colorful eggs.



BN 024
Spicy Hotate Sushi
\$5.5

- | | | |
|-------------------|---------------------------------|-------|
| BN 025 | Masago | \$2.7 |
| BN 026 | Tobiko | \$3.8 |
| BN 027 | Black & Red Tobiko | \$4.0 |
| BN 028 | Ikura (20g) | \$6.8 |
| BN 029 | Kani Salad Sushi | \$2.2 |
| BN 030 | Salmon Salad Sushi | \$3.2 |
| NEW BN 032 | Salmon Furai Salad Sushi | \$3.2 |



BN 025



BN 026



BN 027



BN 028



BN 029



BN 030

BN 031
Tuna Salad Sushi
\$2.2



NEW
BN 033
Idako Gunkan Sushi
\$3.8



MAKIMONO

(6pcs per serving)

巻物



NEW	 BM 001	Wakame Maki <i>(seaweed)</i>	\$2.2
	BM 002	San Shoku Maki <i>(crabstick, salmon, cucumber)</i>	\$3.2
	 BM 003	Avocado Maki	\$3.2
	BM 004	Cheese Maki	\$3.2
	 BM 005	Unagi Maki <i>(eel)</i>	\$4.0
	BM 006	Kani Maki <i>(crabstick)</i>	\$2.2
	 BM 007	Oshinko Maki <i>(pickled radish)</i>	\$2.2
	BM 008	Salmon Maki	\$4.0
	 BM 009	Kappa Maki <i>(cucumber)</i>	\$2.2
	BM 010	Tekka Maki <i>(seasonal- Airlfown yellow fin tuna)</i>	\$4.0
	BM 011	Tamago Maki <i>(egg)</i>	\$2.2

おいしい寿司 OISHI SUSHI



  **BO 001**

Battera Smoked Salmon
バタースモークサーモン
\$6.0

  BO 002	Layer Sushi	\$5.8
BO 003	Sandwich Sushi	\$4.8
BO 004	Battera Salmon	\$5.8
 BO 005	Unagi Sandwich	\$6.8



 **BO 002**



BO 003

MAKI sushi



4pcs serving

BM 012	Beef Maki	\$4.0
BM 013	Nama Kani Maki	\$4.0
BM 014	Salmon Skin Maki	\$2.2
BM 015	Baby Octopus Maki	\$3.2
BM 016	Futo Maki	\$2.2
BM 017	Tori Katsu Maki	\$3.2
BM 018	Tuna Salad Maki	\$3.2
BM 019	Lamb Maki	\$4.8

BM 012



BM 014



BM 013



BM 015



BM 016



BM 017



BM 018



BM 021	Philadelphia Maki	\$4.0
BM 022	Sushi Tempura	\$2.7
BM 023	Norwegian Maki	\$3.2
BM 024	Rainbow Maki	\$3.2
🍣 BM 025	Tongarashi Maki	\$3.2
BM 026	Una Hama Maki	\$4.8
🍣 BM 027	Ura Maki	\$4.8
🍣 BM 028	Hamachi Salad Maki	\$3.2



BM 020
Alaska Maki
\$4.8

maki ⊗ 4pcs serving

卷物

<p>BM 021</p>	<p>BM 022</p>	
<p>BM 023</p>	<p>BM 024</p>	<p>BM 025</p>
<p>BM 026</p>	<p>BM 027</p>	<p>BM 028</p>

BM 029
Hoso Maki
\$5.8



- BM 030 Pizza Roll \$4.8
- BM 031 Cucumber Roll \$4.8
- BM 032 Mini Konagi Avocado Maki \$4.8
- BM 033 Una Wakame Maki \$4.0
- BM 036 Mini Konagi Salmon Maki \$4.8

BM 030



BM 031



BM 032



BM 033



BM 034

Cucumber Salmon Roll
\$4.8



BM 035

Ebi Salad Roll
\$4.5



寿司口一儿

マキ

BM 037 **Paradise Roll** \$5.8
 BM 038 **Ebi Furai Maki** \$4.8
 BM 039 **Manhattan Maki** \$3.2

BM 042 **Ichiban Roll** \$4.8
 BM 043 **Ebi Tempura Maki** \$4.8
 BM 044 **Una Tongarashi Maki** \$4.0



BM 037



BM 040

Rock & Roll
\$4.8



BM 042



BM 038



BM 041

Una Ikura Maki
\$6.8



BM 043



BM 039



BM 044



BM 045
Shirao Roll
\$4.8



BM 046



BM 047



BM 048



BM 049



BM 050



BM 052
Maguro Cucumber Roll
(seasonal - air flown yellow fin tuna)
\$4.8



BM 051

寿司口一儿

- ☛ BM 046 **Kawari Roll** \$4.8
- ☛ BM 047 **Konagi Smoked Salmon** \$4.8
- ☛ BM 048 **Narita Mayo** \$4.0
- ☛ BM 049 **Island Roll** \$4.8
- ☛ BM 050 **Kyushu Roll** \$4.8
- ☛ BM 051 **Mandarin Roll** \$4.8



BM 053
Tempura Ebiko Maki
\$5.8



BM 058



BM 059



BM 060



BM 061



BM 062



BM 063



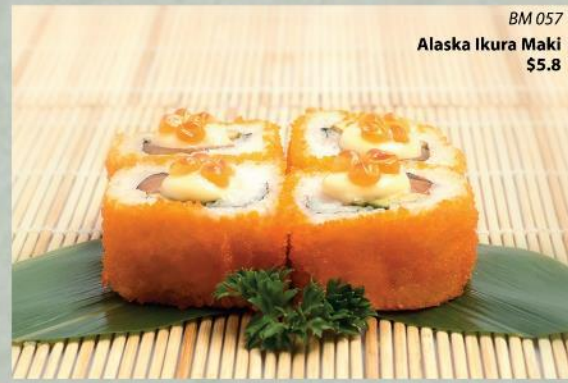
BM 054



BM 055



BM 056



BM 057
Alaska Ikura Maki
\$5.8

BM 054	Hokkaido Maki	\$3.2
BM 055	Softshell Crab Ebiko Maki	\$4.0
BM 056	Salmon Skin Ebiko Maki	\$3.2
BM 058	Toshi Maki (w/unagi)	\$4.0
BM 059	Tuna Salad Ebiko Maki	\$3.2
BM 060	Unagi Maki Special	\$4.8
BM 061	Mini California Special	\$3.2
BM 062	Fuji Roll	\$4.0
BM 063	Sakura Roll	\$5.8

1

88 4pcs serving



BM 064
百太子マンダリンロール
Mentaiko Mandarin Roll
\$5.0

	ミニサーモンメイヨ		ミニサーモンメイヨ	
BM 065	Mini Salmon Mayo	\$6.8	BM065a Mini Salmon Mayo (w/tobiko)	\$5.8
	ハナの煙サケ		ハナの煙サケ	
BM 066	Hana Smoked Salmon	\$6.8	BM066a Hana Smoked Salmon (w/tobiko)	\$5.8



888 6pcs Serving



BM 067



BM 071

BM 067	Kamikaze Roll	\$3.8
BM 068	Hakata Roll	\$4.8
BM 069	Mini California Maki	\$4.0
BM 070	Sansai Maki	\$4.0
BM 071	Twins Roll	\$6.8



BM 068



BM 069



BM 070



BM 072
サンニマイマキ
San Nimai Maki
\$5.8



NEW

BM 073

ニューヨークロール

New York Roll

\$6.8

特別ロール



BM 074

スパイダーロール

Spider Roll

\$4.8



BM 075

チキンロール

Chakin Roll

\$6.8

SPECIAL SUSHI

特別な寿司



🕒 **NEW** ハウスキーマキ
BS 001 Houseki Maki
\$4.8

- NEW** 🕒 **BS 002 Oishi Roll (4pcs)** **\$ 4.0**
 大石ロール
- 🍷 🕒 **BS 003 Caterpillar Roll (8pcs)** **\$13.0**
 キャタピラーロール
- 🍷 🕒 **BS 004 Godzilla Roll (8pcs)** **\$13.0**
 ゴジラロール
- 🕒 **BS 005 Tropical Roll (8pcs)** **\$10.0**
 トロピカルロール
- 🕒 **BS 006 Phoenix Roll (8pcs)** **\$10.5**
 フェニックスロール

🍷 8pcs Serving



NEW
BS 002



BS 005



BS 006



NEW
 BS 014
 Kani Roll w/ Creamy Salmon
 (4pcs)
 カニロールクリームサーモン
 \$ 4.8



BS 007

特別な寿司

春巻き寿司

Spring Roll Sushi

BS 007 **Salmon** \$4.8

BS 008 **Smoked Salmon** \$4.8

BS 009 **Prawn** \$4.8

BS 010 **Lamb** \$4.8

BS 011 **Unagi** \$4.5

BS 012 **Chicken** \$4.0

BS 013 **Beef (tenderloin)** \$4.8



NEW
 BS 015
 マグロワカメ寿司
Maguro Wakame Sushi
 (seasonal - air flown yellow fin tuna)
 \$ 6.8



BS 016

NEW
 BS 016
Hotate Spicy Salad (4pcs)
 熱いスパイシーサラダ
 \$ 6.8

寿司セット



NEW 🕒
BS 017 サーモンモリアワース
Salmon Moriawase
\$12.8

NEW 🕒 **BS 018** **Nokke Sushi** (6pcs) **\$ 9.0**

NEW 🕒 **BS 019** **Aburi Moriawase** (5pcs)
 アブリモリアワセ **\$ 6.8**

BS 020 **Sushi Set** (14pcs)
 寿司セット **\$15.0**

BS 021 **Hana Set** (12pcs)
 花セット **\$ 8.0**



NEW
BS 019



BS 020



NEW
BS 018



BS 021

TEMAKI

手巻

手巻, "hand roll" is a large cone-shaped piece of nori on the outside and the ingredients spilling out the wide end. A typical temaki is about ten centimeters (4 in) long, and is eaten with fingers because it is too awkward to pick it up with chopsticks. For optimal taste and texture, temaki must be eaten quickly after being made because the nori cone soon absorbs moisture from the filling and loses its crispness, making it somewhat difficult to bite through.



TM 001
Salmon Avocado Ebiko Temaki
サーモンアボカドえびこ手巻



TM 004



TM 003



TM 002



TM 011



TM 010



TM 009



TM 008



TM 007



TM 006



TM 005



TM 018



TM 017



TM 016



TM 015



TM 014



TM 013



TM 012



TM 019

NEW

TM 020

TM 001	Salmon Avocado Ebiko Temaki	\$4.8
TM 002	Salmon Crispy Temaki	\$3.8
TM 003	Kani Salad Temaki	\$3.8
TM 004	Tuna Salad Temaki	\$3.8
TM 005	Salmon Unagi Ikura Temaki	\$5.8
TM 006	Unagi Hamachi Avocado Temaki (w/ carrot skin)	\$4.8
TM 007	Philadelphia Temaki (w/ cucumber skin)	\$4.8
TM 008	Tuna Spicy Temaki (air flown yellow fin tuna)	\$5.8
TM 009	Ebi Ten Temaki	\$3.8

TM 010	Tuna Avocado Temaki (air flown yellow fin tuna)	\$3.8
TM 011	Salmon Seaweed Ebiko Temaki	\$3.8
TM 012	California Temaki	\$3.8
TM 013	Unagi Temaki	\$4.0
TM 014	Salmon Skin Salad Temaki	\$3.8
TM 015	Vegetarian Temaki	\$3.8
TM 016	Softshell Crab Temaki	\$3.8
TM 017	California Special Temaki	\$3.8
TM 018	Hamachi Salad Temaki	\$3.8
NEW TM 019	Tori Katsu Temaki	\$3.8
NEW TM 020	Salmon Furai Temaki	\$3.8



BAP 01
Salmon Tataki (100g)
\$9.5

BAP 02 **Hamachi Ponzu** (100g) **\$23.8**
(yellow tail)

BAP 03 **Maguro Ponzu** (100g) **\$ 9.8**
(seasonal - air flown yellow fin tuna)

BAP 04 **Beef Tataki** (80g) **\$11.8**
(Australian tenderloin)



NEW
 BAP 05
Salmon Yuke (60g)
\$6.8

BAP 06
Maguro Yuke (60g)
(seasonal - air flown yellow fin tuna)
\$6.8





BAP 07
Sake with Miso Yuzu Salad (80g)
\$9.5



BAP 08
Sake Miso Zuke (60g)
\$7.0



BAP 09
Ebi Avocado Salad
\$6.8



BAP 10
NEW 🕒 **Mandarin Ebi Avocado Salad**
\$5.8



NEW
BAP 11



NEW
BAP 12



NEW
BAP 13

NEW

BAP 14

タコカルパッチョ
Tako Ponzu (30g)
\$5.8



- NEW BAP 11 **Salmon Avocado Carpaccio** \$9.0
サーモンアボカドのカルパッチョ
- NEW BAP 12 **Scallop Carpaccio (40g)** \$6.8
ホタテのカルパッチョ
- NEW BAP 13 **Salmon Carpaccio (40g)** \$5.8
サーモンカルパッチョ



NEW

寿司ケーキ
Sushi Cake

BAP 15 \$48.0 (800g)

BAP 16 \$32.0 (550g - small)

* Note: Please make one (1) day advance booking



BAP 23



BAP 24

- BAP 20 **Maguro Tataki** (seasonal - 120g) **\$11.0**
(air flown yellow fin tuna)
マグロタタキ
- BAP 21 **Maguro Uzukuri** (seasonal - 130g) **\$11.8**
(air flown yellow fin tuna)
マグロウズクリ
- BAP 22 **Hamachi Uzukuri** (100g) **\$13.8**
ハマチウズクリ
- BAP 23 **Salmon Uzukuri** (100g) **\$11.8**
サーモンウズクリ
- BAP 24 **Aburi Salmon Salad** **\$ 9.5**
アブリーサーモンサラダ

- NEW** BAP 17 **Salmon Tartare** (60g) **\$6.8**
サーモンタルタル
- BAP 18 **Maguro Tartare** (60g) **\$6.8**
(Seasonal - air flown yellow fin tuna)
マグロタルタル
- BAP 19 **Hamachi Tartare** (60g) **\$13.8**
ハマチタルタル

Tartare is a diced raw fish with seasonings. This dish is commonly served as appetizer.



NEW
BAP 17

CREATE *your own* Sashimi COMBO *Minimum of 3 combinations



SA 001
Salmon (70g)
\$6.0



SA 004
Tako (70g)
\$5.8



SA 007
Ika (35g)
\$4.0



SA 002
Maguro (70g)
(seasonal - air flown yellow fin tuna)
\$5.8



SA 005
Hokkaido Hotate (70g)
\$10.0



SA 008
Saba (70g)
\$6.8



SA 010
Ama-Ebi (40g)
\$5.8



SA 003
Hamachi (50g)
\$11.0



SA 006
Hokkigai (2pcs)
\$4.0



SA 009
Ikura (plain - 20g)
\$6.8



SA 011
Hon Maguro
(60g)



SA 012
Uni (20g)



SA 013
Fresh Oyster
(per pc)

SEASONAL PRICE



SASHIMI

An excellent source of protein, Omega3, fatty acids & other nutrients including phosphorous, magnesium & vitamins B6 and B12.

SA 014
鮭刺身
Salmon Sashimi
 (200g)
\$16.8

NEW
 SA 015
 ボタンエビ
Ikura Sashimi
 (40g)
\$12.8



Atlantic Salmon

grows exceptionally well in Norway's Atlantic waters, but it is also produced in Chile, UK, North America, The Faroe Island, Ireland and Australia. Atlantic salmon can be served a variety of ways - poached, smoked and sushi.

- | | | |
|--------|---|---------------|
| SA 016 | Hamachi Sashimi (yellow tail - 160g)
はちまち刺身 | \$34.8 |
| SA 017 | Saba (mackerel - 160g)
サバ | \$12.8 |
| SA 018 | Hokkaido Hotate Sashimi (scallop - 120g)
北海道帆立刺身 | \$20.0 |
| SA 019 | Tako Sashimi (octopus - 120g)
タコ刺身 | \$12.0 |
| SA 020 | Maguro Sashimi (seasonal - 60g)
マグロ刺身 - air flown yellow fin tuna | \$14.0 |
| SA 021 | Hokkigai Sashimi (surf clam - 120g)
ホクギカイ刺身 | \$17.0 |
| SA 022 | Ika Sashimi (squid - 70-80g)
イカ刺身 | \$10.0 |
| SA 023 | Ama-ebi (sweet prawn - 80g)
アマエビ | \$ 9.8 |



Sea Urchin

Sea Urchin, also known as "Uni" is a delicacy made from the gonads of the sea urchin. It is low in calories which is beneficial for the body to maintain weight & keep the body healthy.

ユ
ニ
ニ



NEW

BN 034 ユニニギリ

Uni Nigiri (sea urchin - 20g)

NEW 子供のネモ

SA 024 Uni Sashimi (sea urchin - 20g)

SEASONAL PRICE

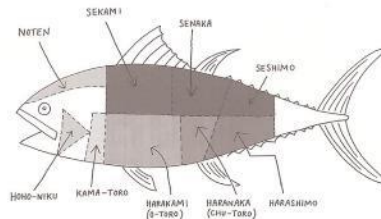
Remark:

Available in Gadong, Regent Square (K2) & Miri Branch only



Tsukiji Market

ブルーフィンマグロ



HON MAGURO (seasonal)

Bluefin Tuna are the largest tuna and is a highly sought-after delicacy for sushi & sashimi. About 80% of the global bluefin catch is consumed in Japan. Perhaps the most common health benefit that is attributed to tuna fish is its significant impact on heart health reducing the cholesterol in the arteries and blood vessels.



アカマイ
SA 025 Akami



チュートリアル
SA 026 Chutoro



オットー
SA 027 Otoro

SEASONAL PRICE

NEW
ブルーフィンマグロ 刺身
Blue Fin Tuna "SASHIMI"

SA 025 Akami (60g)
SA 026 Chutoro (60g)
SA 027 Otoro (60g)

NEW
ブルーフィンマグロニギリ
Blue Fin Tuna "NIGIRI"

BN 035 Otoro (30g)
BN 036 Chutoro (30g)
BN 037 Akami (30g)



Remark:
Available in Gadong, Regent
Square (K2) & Miri Branch only

ATATAKAI NOMIMONO

(hot drinks)

温かい飲み物

緑
茶

Green tea, is a type of tea that is made from *camellia sinensis* leaves that have not undergone the same withering & oxidation process. It is loaded with antioxidants and nutrients that have powerful effects on the body including improved brain function, fat loss & lower risk of cancer.

GREEN TEA

DHT 01	Genmai (Sachet)	\$1.0
	玄米緑茶	
DHT 02	Sencha	\$1.0
	煎茶	

COFFEE

DHD 01	Espresso	\$2.7
DHD 02	Freshly Brewed Coffee	\$2.8
DHD 03	Café Mocha	\$4.0
DHD 04	Café Latte	\$4.0

HOT DRINKS

DHD 05	Hot Milo	\$2.5
DHD 06	Teh Tarik	\$2.5
DHD 07	Hot Chocolate	\$4.0
DHD 08	Hot Lemon (fresh)	\$3.0
DHD 09	Hot Lime (fresh)	\$3.0
DHD 10	Hot Lemon Tea	\$2.7

Genmai
(Brown Rice)
玄米緑茶



Sencha
煎茶



Green Tea



JAPANESE SLINGS

DJS 01	Kamikaze	\$4.0
DJS 02	Japanese Lime Juice	\$4.0
DJS 03	Simple Red	\$4.0
DJS 04	Simple Blue	\$4.0
DJS 05	Japanese Slipper	\$4.0
DJS 06	Kiwi Milkado	\$4.0
DJS 07	Watermelon Cooler	\$4.0
NEW DJS 08	Sunrise	\$4.5
NEW DJS 09	Color Fusion	\$4.5
NEW DJS 10	Baby Blue Apple	\$4.5
NEW DJS 11	Summer Passion	\$4.5
NEW DJS 12	Lychee Lemonade	\$4.5
NEW DJS 13	Passion Honey Ginger	\$4.5
NEW DJS 14	Mint Honey Ginger	\$4.5

QUENCHERS IN CAN

DQC 01	Coke	\$2.0
DQC 02	Coke Light	\$2.0
DQC 03	Coke Float	\$3.0
DQC 04	Pepsi	\$2.0
DQC 05	Pepsi Twist	\$2.0
DQC 06	7-up	\$2.0
DQC 07	100 Plus	\$2.0
DQC 08	Mango Juice	\$2.5
DQC 09	Soya Bean	\$2.0
DQC 10	Mineral Water (Sehat -600ml)	\$1.0

NEW

DFL 02

Affogato Special - Matcha



FLAVOURED LATTE

DFL 01	Matcha Latte	\$4.5
NEW DFL 02	Affogato Special	\$4.8
DFL 03	Yam	\$4.0
DFL 04	Vanilla	\$4.0
DFL 05	Chocolate	\$4.0

FLAVOURED ICED TEA

DFT 01	Plum Tea	\$2.7
DFT 02	Peach Tea	\$2.7
DFT 03	Peach Lemon Tea	\$2.7
DFT 04	Lemon Tea	\$2.7
DFT 05	Mint Lemon Tea	\$2.7
DFT 06	Passion Lemon Tea	\$2.7

SMOOTHIES

DSM 01	Peach & Mango Smoothie	\$4.5
DSM 02	Strawberry & Banana Smoothie	\$4.5
DSM 03	Pineapple & Banana Smoothie	\$4.5
DSM 04	Mango Smoothie	\$4.0



MOCKTAILS

DM 001	Strawberry Coconut Colada	\$4.5
DM 002	Rocky Road	\$4.5
DM 003	Peach Melba	\$4.0
DM 004	Milo Godzilla	\$4.0
DM 005	Coconut & Mango Twist	\$4.5



ICED DRINKS

DID 01	Iced Mochaccino	\$4.0
DID 02	Iced Chocolate	\$4.0
DID 03	Iced Capuccino	\$4.0
DID 04	Iced Latte	\$3.8
DID 05	Iced Coffee	\$2.7
DID 06	Iced Milo	\$2.7
DID 07	Iced Tea Tarik	\$2.7
DID 08	Teh Tarik Special	\$3.5
DID 09	Lime Juice (fresh)	\$3.0
DID 10	Lemon Juice (fresh)	\$3.0

AISUDORINKU (iced drinks)



冷たい飲み物

NEW

DMS 11
Yam Milkshake

MILK SHAKES

DMS 01	Green Tea Milkshake	\$4.5
DMS 02	Avocado Milkshake	\$4.5
DMS 03	Twin's Milkshake	\$4.5
DMS 04	Honeydew Milkshake	\$4.0
DMS 05	Chocolate Milkshake	\$4.0
DMS 06	Blue Vanilla Milkshake	\$4.0
DMS 07	Strawberry Milkshake	\$4.0
DMS 08	Banana Milkshake	\$4.0
DMS 09	Milo Milkshake	\$4.0
DMS 10	Vanilla Milkshake	\$4.0
DMS 11	Yam Milkshake	\$4.0

MILK TEA

DMT 01	Yam Milk Tea	\$2.5
DMT 02	Mint Milk Tea	\$2.5
DMT 03	Honeydew Milk Tea	\$2.5
DMT 04	Strawberry Milk Tea	\$2.5
DMT 05	Blueberry Milk Tea	\$2.5
DMT 06	Mango Milk Tea	\$2.5

FRESHLY SQUEEZED JUICES

(without ice additional \$1.00)

DFS 01	Orange Juice	\$4.0
DFS 02	Apple Juice	\$4.0
DFS 03	Carrot Juice	\$4.0
DFS 04	Watermelon Juice	\$4.0



Dezato デザート (dessert)



NEW
DDE 02



DDE 03



NEW DDE 01

Caramel Pudding



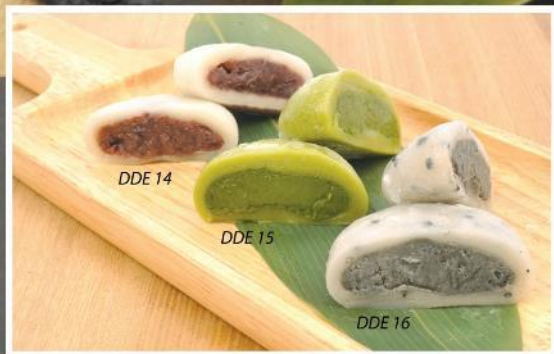
NEW
DDE 05



DDE 06

- NEW DDE 01 Caramel Pudding \$4.0
- NEW DDE 02 Matcha Pudding \$4.0
- DDE 03 Mango Pudding \$3.8
- DDE 04 Yam Pudding \$3.8
- NEW DDE 05 Egg Custard \$2.7
- DDE 06 Fresh Fruits \$6.5
(Water Melon & Honeydew)

NEW こんにゃくフルーツゼリー
DDE 07 Konnyaku Fruit Jelly
\$1.8 /pc



DDE 14

DDE 15

DDE 16



DDE 22

TEMPURA ICE CREAM

DDE 08	Matcha	\$4.0
DDE 09	Vanilla	\$3.0
DDE 10	Chocolate	\$3.0
DDE 11	Yam	\$3.0
DDE 12	Strawberry	\$3.0
🕒 DDE 13	Crispy Rice Matcha	\$5.0



DDE 08

Mochi (2 pcs)

DDE 14	Red Bean	\$4.0
DDE 15	Matcha	\$4.0
DDE 16	Black Sesame	\$4.0



NEW
DDE 13

ICE CREAM (1 scoop)

(choice of topping red bean / fruit cocktail)

DDE 17	Matcha	\$2.8
DDE 18	Vanilla	\$1.8
DDE 19	Chocolate	\$1.8
DDE 20	Strawberry	\$1.8
NEW DDE 21	Yam	\$1.8



NEW
DDE 27
Matcha Pint
(473ml)
\$5.8

ANMITSU

DDE 22	Matcha	\$6.5
DDE 23	Vanilla (w/mango syrup)	\$6.0
DDE 24	Chocolate	\$6.0
DDE 25	Yam	\$6.0
DDE 26	Strawberry	\$6.0

BRANCHES

1 Kiulap 1

Grd Flr, Unit 5, Block A, Q-Lap Complex,
Kg Kiulap, BE 1518, B.S.B.
Brunei Darussalam

tel: **+673 223 4012**

h/p: **+673 885 9966**

Business Hours:

Open Daily - 11:00am - 10:00pm

2 Gadong

Unit 4 & 5, 1st Floor, Block C,
Abdul Razak Complex, Gadong,
BE 3978 B.S.B, Brunei Darussalam

tel: **+673 244 3012**

h/p: **+673 874 0012**

Business Hours:

Open Daily - 11:00am - 2:30pm
- 6:00pm - 10:30pm
Friday - 6:00 pm - 10:30pm

3 Kuala Belait

Unit 1 & 2, Blk B, Grd Flr, Bgn. Pg.Hj.Mohd
Jadid, Lot 7561, Jln Jaya Negara,
Kuala Belait, KA 1931, Brunei Darussalam

tel: **+673 333 3993**

h/p: **+673 872 2993**

Business Hours:

Open Daily - 11:00am - 10:00pm

4 Serusop

No.5, Grd Flr, Block A, Bgn Desa Delima,
Jln Muara, Kg Pancha Delima, BB 2313,
Brunei Darussalam

tel: **+673 233 5512**

h/p: **+673 873 6880**

Business Hours:

Open Daily - 11:00am - 10:00pm

5 K2' Regent Square

Unit 1 & 2, Grd Flr, Block A, Regent Sq,
Kg Kiulap, BE 1518, B.S.B.
Brunei Darussalam

tel: **+673 223 4011**

h/p: **+673 875 9866**

Business Hours:

Open Daily - 11:00am - 10:30pm

6 Bunut

A2, Grd Flr, Block A, Bgn Lim Seng Kok,
Spq 628, Kg Bunut, Jln Tutong, BF 1120,
B.S.B. Brunei Darussalam

tel: **+673 265 4312**

h/p: **+673 717 4312**

Business Hours:

Open Daily - 11:00am - 2:30pm
- 5:30pm - 10:00pm

7 Times Square

No.G1, Spg 13-29, Grd Flr,
Time Square Shopping Center,
Jln Barakas, Kg Jaya Setia Mukim
Berakas,
B.S.B. Brunei Darussalam

tel: **+673 234 2912**

h/p: **+673 718 9912**

Business Hours:

Open Daily - 11:00am - 10:00pm

8 Seria

No.80, Jln Bunga Melor,
Seria, KB 1190, Brunei Darussalam

tel: **+673 322 1222**

h/p: **+673 893 0628**

Business Hours:

Open Daily - 11:00am - 10:00pm

9 Bandar Branch

Unit 41, Ground Floor,
Jalan Sultan, BS8811
B.S.B. Brunei Darussalam

tel: **+673 223 1881**

h/p: **+673 719 9927**

Business Hours:

Open Daily - 11:00am - 10:00pm

10 Miri, Malaysia

1st Floor, Block B, Taman Selera,
Jalan Temenggong, Datok Oyong Lawai,
98000 Miri, Sarawak, Malaysia

h/p: **+6017 8978898**

Business Hours:

Open Daily - 11:00am - 10:00pm

11 Rimba

Tasik Rimba, Lot EG10,
Rimba Mukim, Gadong,
Daerah Brunei-Muara,
BE 3119, Brunei Darussalam

tel: **+673 246 2828**

h/p: **+673 718 8628**

Business Hours:

Open Daily - 11:00am - 10:30pm

12 Bintang Plaza, Miri

Lot G, 48A, Ground Floor,
Bintang Mega Mall,
Miri, Sarawak, Malaysia

tel: **+6085 430 610**

h/p: **+6011 1609 5757**




Business Hours:

Open Daily - 11:00am - 10:00pm

*NOTE : Brunei Branches are closed every Friday
from 12:00pm - 2:00pm for the prayers*



2017_V7

 Excapade Japanese Cuisine -  excapade -  excapadebrunei@gmail.com

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