

CHICHI

RAW & SALAD

- SALMON** /16
Wasabi Soy Sauce, Yuzu Kosho, Pickled Radishes
- HAMACHI** /18
Peanut Butter Dressing, Cucumber, Szechuan Peppercorn
- CHIRACHI SALAD**  /23
Salmon, Hamachi, Tobiko, Wasabi Cream Cheese, Baby Romaine Lettuce, Soy Dressing

MEAT & SEAFOOD

- ANG KAR PRAWN**  /26
Wild Caught Ang Kar Prawn 200g, Shio Kombu, Burnt Butter, Garlic
- IBERICO PORK COLLAR**   /18
Charred Pork Collar 150g, Spiced Aka Miso, Pickled Apple
- BRAISED BEEF SHORT RIBS**  /28
16-hour Braised Boneless Beef Short Ribs, Beef Tendon, Daikon, Kampot Pepper

VEGETABLES

- BRUSSEL SPROUTS** /10
Charred Brussel Sprouts, Shio Kombu, Burnt Butter
- KING OYSTER MUSHROOMS** /8
Grilled King Oyster Mushrooms, Teriyaki Glaze, Togarashi, Chives
- BAKED CAULIFLOWER** /10
Baked Cauliflower, Nori Bechamel, Chives

SMALL BITES

- CHARRED EDAMAME**  /6
Whole Edamame Beans, Shio Kombu, Nori
- PORK JOWL** /16
Spanish Pork Jowl, Yuzu Chili Glaze, Lime
- SPICY CHAWANMUSHI**  /12
Dashi Broth, Sze Chuan Pepper, Burnt Corn Kernel, Edamame, Spring Onions
- WAGYU SKEWER (1 STICK)** /25
Yamaguchi Japanese FullBlood Aged Wagyu Ribeye – 55g, Sea Salt
- CRISPY BUTTERMILK CHICKEN KARAAGE**  /14
Fresh Chicken Thigh, Spiced Buttermilk, Lemon Wedges
- SMOKED CHESTNUT & TRUFFLE GYOZA (3 PCS)**   /13
Wild Mushrooms, Pickled Shallots, Brie, Mushroom Truffle Milk

RICE & NOODLES

- UNI PASTA** /35
Fresh Uni, Cream, Ikura, Orecchiette Pasta, Kampot Pepper
- FRIED BROWN RICE**   /16
Shiitake Mushrooms, Hijiki Seaweed, Japanese Brown Rice, Crispy Beancurd, Garlic Chip
- CRAB XO FRIED RICE**   /20
Blue Swimmer Crabmeat, Japanese Rice, Sugar Peas, In-house XO Sauce, Tobiko

DESSERT

- COFFEE CRÈME CARAMEL** /8
Madagascar Vanilla, Cream, Caramel Syrup
- APPLE PURSE**  /13
Filo Pastry, Fuji apple, Cinnamon, Vanilla Ice Cream

 Vegetarian

 Spicy

 Chef's Recommendation

 Waiting time of at least 15 mins

Spread the Love with #ChiChiDiningSG
@ChiChiDiningSG  