



CHEF

AKIRA OSHITA

Born with roots in Yamaguchi and Hiroshima, and raised in the vibrant food culture of Toyota, Nagoya, Akira's journey has taken him across the globe—from his early relocation to Peru, to the culinary journeys he's made, working in luxury hotels from the Maldives to Mexico, where he honed his craft and deepened his appreciation for the art of Japanese cooking.

Akira discovered his passion for the culinary arts in his teens, influenced by his grandfather, who showed him how food brings people together. Now Chef Akira returns to Asia, with a philosophy centred on simple, unpretentious dishes that highlight local ingredients and showcase his deep appreciation for traditional techniques, ensuring an exceptional dining experience at Shintaro.



刺身 & 寿司 SASHIMI & SUSHI

Sashimi 4 pcs. / Sushi 1 pc.

HAMACHI 780 / 220

Yellow tail

SHIMAAJI 780 / 290

Striped jack

MADAI 690 / 260

Snapper

SHAKE 690 / 260

Salmon

UNAGI 250

Eel

UNI 2,600 / 1,200

Sea Urchin

OTORO 2,400 / 550

Bluefin tuna fatty belly

CHUTORO 2,200 / 500

Bluefin tuna belly

AKAMI 1,100 / 350

Bluefin tuna back cut

HOTATE 750 / 320

Hokkaido Scallop

IKURA 790 / 310

Salmon roe

AKAEBI 740 / 260

Red shrimp

TAKO 450 / 180

Octopus

TAMAGO 190 / 150

Sweet egg omelet

寿司 SIGNATURE SUSHI

Sushi 1 pc.

TUNA, FOIE GRAS

380

WAGYU A5, CAVIAR

490

HOTATE, TRUFFLE BUTTER

330

OTORO, FOIE GRAS, TRUFFLE

590

盛り合わせ SUSHI SELECTION

AOYAMA SASHIMI

3,900

Otoro, Chutoro, Hamachi, Hotate,
Salmon, Shimaaji, Akaebi, Ikura

MINATO SASHIMI, SUSHI & ROLLS

4,200

Otoro, Akami, Hamachi, Salmon Hotate,
Akaebi, Salmon, Negitoro,
Spicy Tuna Tempura

GINZA SUSHI

2,600

Otoro, Chutoro, Hamachi, Hotate,
Salmon, Madai, Akaebi,
Unagi, Ikura

卷物 ROLLS

SPICY TUNA / SALMON TEMPURA | 6 PCS.

550

Tempura roll filled with spicy tuna or salmon,
cucumber, topped with tartare

NEGITORO | 6 PCS.

660

Fatty bluefin tuna with leeks

RED DRAGON | 8 PCS.

780

Shrimp tempura, cucumber, and avocado
topped with spicy tuna and crispy shallots

WAGYU TRUFFLE | 8 PCS.

980

Asparagus tempura, sweet shiitake, avocado,
topped with A4 wagyu and black truffle sauce.

SALMON AVOCADO | 8 PCS.

590

Salmon, avocado, sesame seeds, spicy mayo,
kaiware sprouts

CALIFORNIA | 8 PCS.

590

Crab meat, kanikama, avocado, cucumber, ebiko

KAISEN FUTO | 5 PCS.

750

Thick roll with tuna, salmon, white fish, shrimp,
Unagi, cucumber

YAWARAKANI | 5 PCS.

620

Thick roll with softshell crab tempura, avocado,
cucumber, takuan



スナック SNACKS

EDAMAME Boiled young soy beans, salt	250	DUCK GYOZA Duck confit dumplings, parmesan-chilli cream	520
SPICY GARLIC EDAMAME Stir fried soy beans, garlic butter, togarashi	250	MISO WINGS Crispy chicken wings in a spicy miso-sesame glaze	380
CHAWANMUSHI Japanese egg custard, shrimp, mushroom, ginkgo nut	250	NASU DENGAKU Grilled eggplant, miso glaze, sesame	250
IRI GINNAN Grilled ginkgo nut	250	ZARU TOFU Silky tofu, soy dip, kaiso seaweed	290
EIHIRE ABURI Grilled stingray fin	450	AGEDASHI TOFU Deep fried tofu, soy dashi, bonito flakes	290
SHIRAUO KARAAGE Crispy silverfish, spicy mayo	350	KAISEN SUMASHIWAN Seafood in clear dashi soup	390
HIYASHI WAKAME Marinated seaweed, ebiko, cucumber, sesame seeds	290	MISO SOUP Miso soup, tofu, wakame seaweed, mushroom	190
		DUCK GYOZA Duck confit dumplings, parmesan-chilli cream	520

サラダ SALADS & RAW

SHINTARO SASHIMI SALAD Mixed sashimi, mixed vegetables salad, wasabi-soy dressing	890	SHIRAUO SALAD Crispy silverfish, mixed vegetables salad, wasabi-soy dressing	680
SHOJIN SALAD Silky tofu, mixed vegetables salad, sesame dressing, ginger-soy sauce	480	MAGURO TARTAR Tuna or salmon tartar, avocado, cucumber, takuan, tobiko, nori crackers, pozu mayo	650
YAWARAKANI SALAD Soft shell crab, mixed vegetables salad, wasabi-soy dressing	780	HAMACHI YUZU CARPACCIO Thinly sliced yellowtail, yuzu-ponzu sauce, orange supreme, edamame, togarashi	780

天ぷら TEMPURA & FRIED

EBI TEMPURA Crispy tiger prawn tempura	560	ROCK SHRIMP Crispy Shrimp, chilli mayo, fried rice noodles	480
TEMPURA MORIAWASE Crispy tiger prawn, fish and vegetable tempura	520	TONKATSU Deep fried pork cutlet, steamed rice, fresh salad	550



焼き GRILLED

SALMON TERIYAKI / SHIOYAKI	680	SABA TERIYAKI / SHIOYAKI	490
Salmon with teriyaki glaze or salt		Grilled mackerel, with teriyaki glaze or salt	
HAMACHI / SALMON KAMA	840	CHICKEN TERIYAKI / SHIOYAKI	550
Yellow tail or salmon neck		Chicken with teriyaki glaze or salt	
UNAGI KABAYAKI	1,300	SPICED LAMB CHOPS	1,500
Freshwater eel in a sweet soy sauce		New Zealand lamb chops, sweet chilli-sesame sauce	
GINDARA KARAMIYAKI / MISOYAKI	1,400	WAGYU A5 STRIPLOIN	23/GR.
Black cod creamy chilli sauce or miso marinated		Served with truffled mushroom puree, jus	

丼 DONBURI & RICE

CHIRASHI DON	1,080	TEMPURA DON	580
Tuna, salmon, hamachi, madai, hotate, tamagoyaki, ebi, kanikama, ikura, over sushi rice, miso soup		Prawns, egg and vegetables tempura over rice, miso soup	
SHAKE CHIRASHI DON	890	YAKI SHAKE DON	890
Salmon sashimi and ikura over sushi rice, miso soup		Salmon teriyaki and ikura over rice, miso soup	
UNAGI DON	1,300	KATSUDON	650
Grilled eel, tare sauce, tamagoyaki served over rice miso soup		Simmered deep-fried pork cutlet with egg over rice, miso soup	
WAGYU FRIED RICE	890	HOTATE GOHAN	850
16 hr slow cooked Wagyu short rib over garlic fried rice, wild mushrooms, and crispy onions		Truffled fried rice, hokkaido scallops	
GARLIC FRIED RICE	270	GOHAN	60
Japanese rice, garlic, butter			

麺 NOODLES

TANTAN RAMEN	680
Rich 72 hr ramen broth, sesame-miso, chasu pork, onsen egg, la-yu chilli oil	
TEMPURA SOBA / UDON	580
Inaniwa noodles, clear soup, shrimp and vegetable tempura	
ZARU SOBA / UDON	450
Cold buckweat noodles or udon noodles, dashi-soy dip	