



T O R I O
JAPANESE RESTAURANT



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Why Torio トリオ?

トリオ /teori:eu/ is the Japanese word for trio. This entity, though single, cannot flourish without the commitment, contribution and camaraderie of its founding partners. They aspire for the aroma from their friendship to forever be infused into this restaurant.

Our Vision

We aspire to be the leading Japanese restaurant serving quality food and more.

Our Mission

To serve affordable, authentic and delicious Japanese cuisine with quality service.

Our Culture & Values

Friendly Environment We offer a conducive and friendly environment for our Guests to dine in.

Quality Ingredients

We take pride to ensure all food is prepared with the freshest of ingredients.

Teamwork

We believe in working as a team to offer quality food and service.

Excellence

We aim to exceed our Guest's expectations with the best of our abilities.

Passion

We remain passionate in all that we do.



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CHEF'S OMAKASE

S\$288 onwards

An exclusive selection of Chef's specially curated dishes and seasonal items, or even have it customized to your special request(s).

(For special request(s), some ingredients may require pre-ordering.)

S\$238

3 Kinds of Seasonal Appetizer
5 Kinds of Seasonal Sashimi
2 Kinds of Hot Seafood
3 Pieces of Premium Sushi
Signature Don (Beef or Fish)
Soup
Dessert

S\$188

2 Kinds of Seasonal Appetizer
3 Kinds of Seasonal Sashimi
2 Kinds of Hot Seafood
3 Pieces of Premium Sushi
Seafood Don
Soup
Dessert

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*Please let us know in advance if you have any food allergies.

OMAKASE

Kiwami 極み S\$138

3 Kinds of Appetizer
Cold Entrée
Sashimi
Hot Entrée
Seafood
Sushi
Sushi Rice Bowl
Soup
Dessert

Makoto 真 S\$98

3 Kinds of Appetizer
Cold Entrée
Sashimi
Hot Entrée
Seafood
Sushi
Sushi Rice Bowl
Soup
Dessert



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LUNCH MENU

LUNCH COURSE

Ladies' Course

S\$78

Avocado Salad (Wafu)
Sashimi (5 pieces)
Uni Chawanmushi
Sushi (3 pieces)
Uo Somen (Hot)
Ice Cream

Torio Course

S\$88

Sakura Ebi Salad (Goma)
Sashimi (5 pieces)
Uni Chawanmushi
Yaki Zakana (Seasonal Fish)
Sushi (3 pieces)
Toro Ikura Rice
Soup
Ice Cream

Truffle Course

S\$98

Sakura Ebi Pasta
Shiromi Truffle
Truffle Kani Chawanmushi
Wagyu Don Onsen Egg
Dobin Mushi
Ice Cream

Sushi Course

S\$108

3 kinds of Appetizer
Uni Chawanmushi
Sushi (8 pieces)
Negi Toro Maki (3 pieces)
Uo Somen (Hot)
Japanese Fruit



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LUNCH SET

Tori Teriyaki – S\$28

Chicken

Gyuniku Teriyaki – S\$38

Beef

Kama Shioyaki – S\$38

Fish Collar

Toro Kubi Shioyaki – S\$38

Tuna

Unagi Kabayaki – S\$48

Eel

**All sets are served with Salad,
Salmon Sashimi (3 Pieces),
Japanese Pickles, Rice, Soup & Ice Cream.*

LUNCH DONBURI SET

Aburi Salmon Ikura – S\$38

Torched Salmon & Salmon Roe

Bara Chirashi – S\$48

Diced Sashimi Rice Bowl

Chirashi – S\$58

Sashimi Rice Bowl

Toro Uni Ikura – S\$68

Tuna, Sea Urchin & Salmon Roe

Wagyu – S\$68

Beef



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LUNCH TEMPURA SET

Tempura Set – S\$28

Tempura (4 Prawns & 2 Vegetables)

Tempura & Tori Karaage – S\$30

Tempura (2 Prawns, 2 Vegetables) & Fried Chicken (3 pieces)

Tempura & Saba – S\$32

Tempura (2 Prawns, 2 Vegetables) & Mackerel

Tempura & Unagi – S\$38

Tempura (2 Prawns, 2 Vegetables) & Eel

Tempura & Gyuniku – S\$38

Tempura (2 Prawns, 2 Vegetables) & Beef

**Tempura sets are served with Salad, Sashimi (3 Pieces), Chawanmushi, Japanese Pickles, Rice, Soup & Ice Cream.*



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ALA CARTE MENU

SASHIMI

Assorted Sashimi (15 Pieces) **S\$68**

Tuna, Salmon, White Fish,
Scallop & Herring Roe

Special Sashimi (24 Pieces) **S\$128**

Tuna, Salmon, Uni, Herring Roe,
Scallop, Prawn &
2 kinds of White Fish

SUSHI

Assorted Sushi (5 Pieces) **S\$48**

Tuna, Salmon, White Fish,
Scallop & Uni

Special Sushi (8 Pieces) **S\$88**

Tuna, Aburi Salmon, Aburi Scallop,
Aburi Botan Prawn, Uni, Ikura & 2 kinds
of White Fish

MAKI

Kappa Maki – S\$8 Cucumber

Tamago Maki – S\$8 Egg

Natto Maki – S\$8 Fermented Bean

Sake Maki – S\$10 Salmon

Tekka Maki – S\$12 Tuna

California Maki – S\$16 Cucumber, Crab & Avocado

Anago Tempura Maki – S\$20 Sea Eel

Spicy Tuna Maki - S\$20 Spicy Tuna

Soft Shell Crab Maki – S\$20 Soft Shell Crab

Ebi Tempura Maki – S\$20 Shrimp Tempura



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COLD ENTRÉE

SIDE DISHES

Morokyu Miso – S\$8

Cucumber with Miso Paste

Tsukemono – S\$8

Japanese Pickles

Hiyashi Wakame – S\$10

Cold Seaweed

Chuka Kurage – S\$10

Seasoned Jellyfish

Chuka Idako – S\$12

Seasoned Baby Octopus

SALAD

Wafu Salad – S\$12

Green Salad

Tofu Salad – S\$16

Salad with Bean Curd

Sashimi Salad – S\$20

Salad with Raw Fishes

PASTA

Sakura Ebi Pasta – S\$28

Sakura Shrimp Pasta

Uni Pasta – S\$48

Sea Urchin Pasta



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HOT ENTRÉE

Edamame – S\$8

Japanese Green Beans

Age Dashi Tofu – S\$8

Bean Curd

Kawa Ebi Karaage – S\$10

Deep-Fried River Shrimps

Tatami Iwashi – S\$12

Dried Sardines

Shishamo – S\$12

Smelt Fish

Kawahagi – S\$12

Thread-sail Filefish (Strips)

Eihire – S\$12

Stingray Fin (Strips)

Tori Karaage – S\$18

Fried Chicken (Bites)

Fugu Mirin Boshi – S\$18

Grilled Puffer Fish (Strips)

Uni Chawanmushi – S\$18

Steamed Egg Custard with Uni

Satsumaimo Tempura – S\$18

Sweet Potato

Tempura Moriwase – S\$22

Mixed Tempura

Asari Batayaki – S\$28

Pan-Fried Clams

Ebi Tempura – S\$28

Fried Shrimps

Gyuniku Teriyaki – S\$38

Teriyaki Beef



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HOT ENTRÉE

GRILLED FISHES

Saba Shioyaki – S\$18

Mackerel

Kanpachi Kama Shioyaki – S\$38

Yellowtail Fish Collar

Surime Ika Yaki – S\$38

Squid

Unagi Kabayaki – S\$48

Eel

Nodoguro Ichiya Boshi – S\$78

Blackthroat Seaperch



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RICE

Sake Ochazuke – S\$18

Salmon Tea Rice

Mentaiko Ochazuke – S\$18

Pallock Roe Tea Rice

Tori Karage Don – S\$20

Fried Chicken Bowl

Unagi Don – S\$25

Eel Bowl

Kani Miso Don – S\$25

Crab Paste Bowl

Bara Chirashi Don - S\$45

Diced Sashimi Rice Bowl

Toro Ikura Uni Don – S\$65

Tuna, Salmon Roe & Sea Urchin Bowl

Wagyu Gyuniku Don – S\$65

Wagyu Beef Bowl

NOODLES

Zaru Soba – S\$18

Chilled Buckwheat Noodles

Cha Soba – S\$18

Green Tea Soba Noodles

Kake Udon – S\$18

Udon Noodles in Broth

Inaniwa Udon – S\$20

Hand Stretched Thin Udon in Broth

SOUP

Miso Jiru – S\$8

Bean Paste Soup

Negima Jiru - S\$18

Bluefin Tuna Soup

Asari Miso - S\$18

Clam Miso Soup

Dobin Mushi S\$28

Teapot Soup



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