



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

*Prices are subjected to 10% Service Charge and prevailing GST.

*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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DINNER COURSE

Unagi S\$68

3 Kinds of Appertizer
Sashimi
Chawanmushi
Unagi
Rice
Soup
Dessert

Tonkatsu S\$68

3 Kinds of Appertizer
Sashimi
Chawanmushi
Tonkatsu (Pork)
Rice
Soup
Dessert

Gyuniku S\$68

3 Kinds of Appertizer
Sashimi
Chawanmushi
Gyuniku (Beef)
Rice
Soup
Dessert

Tori S\$68

3 Kinds of Appertizer
Sashimi
Chawanmushi
Tori (Chicken)
Rice
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

Shiok Maki – S\$22 Our Signature Maki



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SASHIMI

Japanese Oyster 生蚝 – POA

Hotate 扇贝 – S\$20
Scallop

Tamago Yaki 玉子烧 – S\$10

Shima Aji 黄带拟参 – S\$24
Striped Jack

Salmon 三文鱼 – S\$12

Same Karei 鲨鲈 – S\$24
Shark Skin Flounder

Mekajiki 剑旗鱼 – S\$15
Swordfish

Toro Saba 鲭鱼 – S\$25
Fatty Mackerel

Salmon Belly 三文鱼腹部 – S\$18

Kinmedai 金目鲷 – S\$24
Golden Eye Snapper

Tai 真鲷 – S\$18
Sea bream

Ikura 鲑鱼子 – S\$30
Salmon Roe (40g)

Akami 金枪鱼赤身 – S\$18
Tuna

Akagai 赤贝 – S\$32
Ark shell (3 Slices)

Tako 章鱼 – S\$18
Octopus

Botan Ebi 牡丹虾 – S\$36
Pacific Prawn

Kanpachi 黄尾鱼 – S\$18
Yellowtail

Chu-Toro 金枪鱼中腹 – S\$40
Medium Fatty Tuna

Albacore Tuna 长鳍金枪鱼 – S\$18

Mirugai 象拔蚌 – S\$40
Geoduck

Ika 鱿鱼 – S\$20
Squid

Oh-Toro 金枪鱼大腹 – S\$50
Fatty Tuna Belly



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•Items are subjected to availability.

SUSHI (2pcs)

*Aburi (Seared) Sushi: \$2 additional charge per piece

Salmon 三文鱼 – S\$6

Tamago Yaki 玉子烧 – S\$8

Aburi Salmon Mentaiko 炙三文鱼明太子 – S\$10

Mekajiki 剑旗鱼 – S\$10
Swordfish

Tobikko 飞鱼子 – S\$10
Flying Fish Roe

Tako 章鱼 – S\$10
Octopus

Ika 鱿鱼 – S\$10
Squid

Salmon Belly 三文鱼腹部 – S\$12

Anago 星鳎 – S\$12
Salt Water Eel (Cooked)

Unagi 河鳎 – S\$12
Eel (Cooked)

Tai 真鲷 – S\$12
Sea Bream

Kanpachi 黄尾鱼 – S\$12
Yellowtail

Akami 赤身 – S\$12
Tuna

Shima Aji 黄带拟参 – S\$16
Striped Jack

Hotate 扇贝 – S\$16
Scallop

Same Karei 鲨鳎 – S\$16
Shark Skin Flounder

Toro Saba 鲭鱼 – S\$16
Fatty Mackerel

Aji 竹荚鱼 – S\$16
Horse mackerel

Ikura 鲑鱼子 – S\$16
Salmon Roe

Akagai 赤贝 – S\$16
Ark shell (1pc)

Kinmedai 金目鲷 – S\$16
Golden Eye Snapper

Aburi Engawa 炙鱼鳍 – S\$16
Seared Flounder Fin

Chu-Toro 金枪鱼中腹 – S\$28
Medium Fatty Tuna

Botan Ebi 牡丹虾 – S\$30
Pacific Prawn

Mirugai 象拔蚌 – S\$30
Geoduck

Torio Sushi 厨师特色寿司 – S\$30
Three Layers Sushi (1pc)

Toro Toro Uni 三层寿司 – S\$30
Chef Special Sushi (1pc)

Oh-Toro 金枪鱼大腹 – S\$32
Fatty Tuna Belly

Uni 海胆 – S\$32
Sea Urchin

Nodoguro 黑喉鱼 – S\$48
Blackthroat Seaperch (Seasonal)



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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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