

# MENU メニュー Collingwood

## STARTER 前菜



**MISO SOUP** 2.75  
**RICE** 3  
**EDAMAME** 6  
**TAKO WASABI** 6.5  
 Marinated raw octopus in wasabi sauce.

### MUST TRY

**GOMA AVO** 8  
 Avocado with sesame peanut sauce.  
**TOMATO KIMCHI** 6  
 Sweet and spicy tomato salad.



**TAKO YAKI** 4pc 7  
**YAM FRIES** 7.5  
 Deep fried yam sticks with spicy aioli.  
**AGE DASHI TOFU** 7pc Regular 8 Spicy 9  
 Deep fried tofu in "dashi" broth.

**AGE DASHI MOZZA CHEESE** 7pc 10  
 Deep fried mozzarella cheese in "yuzu dashi".



**MUST TRY**  
**KABOCHA KOROKKE** 3pc 8  
 Deep fried mashed squash and quail egg.  
**CHICKEN KARAAGE** 5pc 9.5  
 Deep fried soy garlic seasoned chicken.

**PORK GYOZA** 5pc (Deep fried) 9.5  
**BIBIM GYOZA** 5pc 12  
 Deep fried gyoza, greens, korean spicy sauce.

**ABURI HAMACHI CARPPACCIO** 15  
 Lightly seared yellow tail, greens, basil dressing.  
**BEEF TATAKI** 16  
 Lightly seared tenderloin, yuzu ponzu & garlic sauce.  
**SIME SABA YAKI** 14  
 Lightly seared cured mackerel, greens, yuzu ponzu dressing.

## TEMPURA 天ぷら

**YAM TEMPURA** 5pc 10  
 Deep fried battered yam.  
**VEGETABLE TEMPURA** 7pc 11  
 Deep fried battered seasonal vegetable.  
**SNAPPER TEMPURA** 6pc 13  
 Deep fried battered snapper, soy glaze & wasabi.  
**PRAWN TEMPURA** 6pc 14  
 Deep fried battered prawn.  
**EBI MAYO** 5pc 15  
 Deep fried spicy battered tiger prawn, spicy mayo.  
**OMG Roll** 8pc 20  
 Spicy mayo & wasabi sauce. Deep fried spicy battered roll, prawn & salmon tempura.

## What we are famous for.

### "GREEN LEAF SIGNATURE" 6 kinds of signature Aburi oshi.

**ABURI PLATTER** ~~82~~ → 69  
 Atlantic salmon oshi 6pc, ebi oshi 6pc, saba oshi 6pc, yukke tuna oshi 6pc, hotate oshi 6pc, tobiko roll 8pc.



### NEW

**LOLO PLATTER** ~~90~~ → 78  
 Sockeye salmon oshi 6pc, spicy tuna oshi 6pc, tofu oshi 6pc, truffle avocado oshi 6pc, kani oshi 6pc, tobiko roll 8pc.



### Fresh & Aburi OSHI 押し

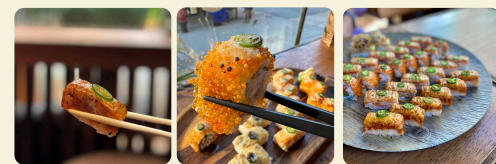
**SALMON OSHI** 13  
 Double layered atlantic salmon, oshi sauce, serrano.  
**SOCKEYE SALMON OSHI** 14  
 Double layered wild salmon, oshi sauce, serrano.  
**YUKKE TUNA OSHI** 13  
 Soy marinated tuna, sweet onion, alfalfa.  
**HOTATE OSHI** 14  
 Scallop, tobiko, oshi sauce.  
**EBI OSHI** 14  
 Tiger prawn, basil pesto sauce, olive, parmesan cheese.  
**SABA OSHI** 13  
 Seasoned mackerel, miso sauce, green onion.  
**ABURI TOBIKO ROLL** 15  
 Salmon, cucumber, crab meat, tobiko, oshi sauce, serrano.

**NEGI TORO OSHI** 14  
 Chopped tuna belly, green onion.  
**MANGO SCALLOP OSHI** 15  
 Sweet mango, scallop on sushi rice, creamy avocado puree and crispy capers.

**EGGPLANT OSHI** 15  
 Soy seasoned eggplant, miso oshi sauce, okra.  
**TOFU OSHI** 13  
 Seasoned tofu, soy paper, sweet onion, alfalfa.

### NEW

**TRUFFLE AVOCADO OSHI** 15  
 Fresh avocado, oshi sauce, truffle, himalayan salt.  
**SPICY TUNA OSHI** 15  
 Gochujang marinated tuna, spicy oshi sauce, serrano.



**YUZU CHASHU OSHI** 16  
 Chashu pork, green onion, yuzu-kosho oshi sauce.  
**UNAGI OSHI** 18  
 BBQ eel, sweet spicy miso, garlic chip, green onion.  
**KANI OSHI** 18  
 Real crab, tiger prawn, ume oshi sauce, crispy caper.



Mild spicy Vegetarian Gluten free option  
 Spicy Spicy-wasabi Peanut

## SASHIMI 刺身



**Uni** M/P  
**Hamachi** 5pc 18 9pc 24  
**Toro** 5pc 17 9pc 23  
**Wild salmon** 5pc 16 9pc 22  
**Salmon** 5pc 14 9pc 20  
**Tuna** 5pc 13 9pc 19  
**Tuna & Salmon** 5pc 14 9pc 20

## NIGIRI にぎり

Raw fish on sushi rice

**Uni** Sea urchin M/P  
**Unagi** BBQ eel 5.5  
**Yellow tail** 5.5  
**Tuna belly** 5.5  
**Sockeye salmon** 4.5  
**Atlantic salmon** 3.75  
**Albacore tuna** 3.5  
**Inari** 2.75  
**Tamago** 3.25  
**Ebi** Prawn 3.5  
**Tobiko** 3.5

## SASHIMI DONBURI

Raw fish on rice greens on seasoned sushi rice.



**Tuna** 20 **Atlantic salmon** 21  
**Hamachi** 25 **Sockeye salmon** 23

## SOUFFLE SPECIAL

Our new soufflé series combines delicate texture with bold flavors — light, creamy, and irresistibly soft. From bold kimchi flavors to rich truffle aroma, each dish is made fresh and served hot.

**TROUFFLE** 29.5

### SOUFFLE RISOTTO

Creamy mushroom risotto enriched with truffle flavors, topped with a delicate soufflé-style omelette— rich, savory, and deeply comforting.



**KANI** 28

### SOUFFLE RISOTTO

Fluffy soufflé omelette over creamy seaweed risotto, topped with shrimp, crispy onions, arugula, and savory nori sauce for layered texture and umami depth.



**KIMCHI** 26.5

### SOUFFLE OMURICE

Cloud-like soufflé omelette served over savory kimchi tomato rice, balancing bright acidity, gentle spice, and deep umami flavors.



Prices and menu items are subject to change without prior notice. Please advise your Server of any food allergies before ordering.

## SALAD

**WAKAME SALAD** 6  
Seaweed with yuzu ponzu dressing.



**GOMA AE** 7  
Spinach with sesame peanut sauce.



**GARDEN SALAD** 12  
Green leaf signature house dressing.

**TOFU SALAD** 15  
Yuzu ponzu & sesame dressing.

**AVOCADO SALAD** 16  
Wasabi mayo & wasabi soy dressing.



**JELLY FISH SALAD** 18  
Yuzu ponzu & sesame dressing.

**TUNA TATAKI SALAD** 19  
Flame seared, yuzu ponzu dressing.



**SALMON TATAKI SALAD** 20  
Flame seared, yuzu ponzu dressing. **Wild salmon +1**

**SEAFOOD SALAD**  
Fresh sashimi, greens, house dressing.  
Regular 21  
Spicy 22



## RAMEN ラーメン



**TOMATO KIMCHI TOFU RAMEN** 17  
Kimchi, bacon, tofu in tomato broth.

**YUZU CHA-SHU RAMEN** 18  
Chashu pork belly in yuzu dashi broth.

**SPICY SEAFOOD RAMEN** 19  
Prawn, scallop, ika, mussel in spicy miso broth.

## MAKI Seaweed outside

**KANI** Real crab 12

**HOUSE** 15

Salmon, tuna, kani, scallop, tobiko, tamago, cucumber.



**SALMON** 7

**Sockeye salmon +0.5**

**TUNA** 6.5

**TAMAGO** 6

**CUCUMBER** 5.5

**INARI** 6.5

## ROLL Seaweed inside

**SALMON & AVO** 8

**Sockeye salmon +0.5**

**TUNA & AVO** 8

**DYNAMITE** 8

**YAM** 7

**Avocado +1**

**AVOCADO** 7.5

## PASTA + UDON うどん

**VEGETABLE UDON** 12  
Seasonal vegetable in "dashi" broth.

**BEEF YAKI UDON** 15  
Stir pan fried beef udon.

**KIMCHI CHEESE UDON** 18  
Kimchi, bacon, cheddar mozza cheese.

**MENTAIKO CREAM LINGUINE** 19  
Shrimp, mushroom, creamy sauce with cod roe.

**ALLE VONGOLE** 19  
"Asari clam", mushroom, dashi broth.

**UNI AGLIO E OLIO** Seasonal 26  
"Sea urchin", mushroom, dashi broth.



## Rice bowl DONBURI 丼

**KINOKO ISHIYAKI** 16  
Mushrooms, nori sauce, sesame oil in hot stone bowl.

**BEEF TERIYAKI DON** 17  
Soy marinated beef, teriyaki sauce in hot stone bowl.

**KIMCHI + BACON DON** 17  
Kimchi & bacon, tamago in hot stone bowl.

**CHA SHU DON** 18  
Melt-in-mouth braised pork belly in hot stone bowl.



**KARA AGE DON** 18  
Deep fried soy garlic chicken, in hot stone bowl.

**UNAGI ISHIYAKI** 23  
BBQ eel, tamago, unagi sauce in hot stone bowl.

**KANI ISHIYAKI** 24  
Real crab, tamago, nori sauce in hot stone bowl.

**UNI ISHIYAKI** Seasonal 26  
Sea urchin, tamago, nori sauce in hot stone bowl.



## KATSU カツ

**KATSU DON** 18  
Crispy pork cutlet simmered with egg and onions over steamed rice.



**TONKATSU** 19.5  
Golden crispy pork cutlet with steamed rice, seasonal salad, and house-made sauces.



- Mild spicy
- Vegetable
- Spicy
- Gluten free option
- Spicy-wasbi
- Peanut

## Ichiban value COMBO セット

**SASHIMI & SUSHI** 32 → 26  
Appetizer sashimi 5pc, nigiri sushi 4pc.



**KARAI SETTO** 34 → 26  
Tomato kimchi, salmon oshi 6pc, spicy tuna oshi 6pc.



**GREEN LEAF-ER** 35 → 28  
Appetizer sashimi 5pc, snapper tempura 3pc, daily oshi 6pc.

**GREEN LEAF-RIEND (For 2)** 83 → 69  
Appetizer sashimi 5pc, garden salad, nigiri 4pc, OMG roll 4pc, daily oshi 6pc, snapper tempura 6pc.



**GREEN LEAF-FAMILY (For 3)** 97 → 79  
Appetizer sashimi 5pc, garden salad, nigiri 4pc, snapper tempura 6pc, inari 2pc, tamago roll 6pc, OMG roll 4pc, daily oshi 6pc.



## Family size TEPPAN 鉄板

**TEPPAN KATSU** 40

A generous teppan-style pork cutlet platter perfect for sharing. Crispy tonkatsu served with sweet corn, melted cheese, yam fries, and garlic chips, finished with rich savory sauce.



**KABAYAKI TEPPAN** 48

Grilled eel glazed with house-made kabayaki sauce, served sizzling on a teppan, right at your table — crispy on the outside, rich and tender inside.



Since 2012

