



# SAKE LABO

## J A P A S M E N U

Only available during dinner hours Mon-Sat, 5pm-10.30pm  
Japas is not available during lunch hours

# OUR FOOD

## JAPAS

[ ja-pa-z ] noun

*A cross between Japanese izakaya favourites and small Spanish savoury tapas, typically served with drinks or sake at a bar.*

Expect a vibrant mesh of hearty Spanish tapas favourites with Japanese inflections and vice versa; traditional Japanese izakaya nosh interpreted with playful irreverence. Our *japas* menu is created with one thing in mind - to complement our specially curated collection of sakes.

## OUR CHEF

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Chef Derek has worked with world-renowned chefs and set up numerous restaurants overseas throughout his career. After the successful opening of El Patio, a Spanish restaurant in Shanghai, Chef Derek is back to lead Sake Labo.

Chef Derek was awarded **Mentor Chef of the Year** by At-Sunrice Global Chef Academy for three consecutive years (2011, 2012, 2013). In 2021, he was also a finalist at the **World Gourmet Summit Awards** Chef of The Year. With his culinary expertise, Sake Labo clinched the title "**Best Japanese Restaurant, Casual Dining**" for two years in a row (2021, 2022) at Epicurean Star Awards organised by RAS.

When Chef Derek is not behind the stove, he is photographing insects with his Olympus OMDEMI MK3 camera.

N I B B L E S

JAPAS

The perfect snacking accompaniment to sake

**POPCORN**

**BUTTER | NORI | SHICHIMI**

Enjoy the first packet on the table with our compliments

5



**KAWAHAGI**

**LEATHER JACKET FISH | TOBIKO MAYO**

Savoury marinated fish strips, roasted in Jospur for a charred finish

10



**POLLO NANKOTSU**

**SOFT BONE CARTILAGE | SPANISH AIOLI**

Soft bone karaage style served with homemade dip

12



**AMAEBI FRITAS**

**BABY SWEET SHRIMPS | WASABI MAYO**

Amaebi deep fried into a golden brown flourish

12



**CHEF'S RECOMMENDATION**

Prices subject to service charge & prevailing government taxes

SMALL  
JAPAS

**JOSPER-GRILLED EDAMAME**  
TRUFFLE PURÉE | TRUFFLE HONEY | CRISPY CHICKEN SKIN  
Grilled in Spanish Josper oven, tossed with truffle honey

10

 **LABO SALADA**  
MESCLUN LEAVES | MEDLEY TOMATOES | WASABI SOY  
A healthy bowl of goodness served chilled

12

 **O.F.C**  
DRUMLETS | FURIKAKE | SAZON MAYO  
Our Fried Chicken - 6 pieces of panko dusted succulent drumlets

15

 **KINOKO TAMAGO ESTRELLADOS**  
SHIMEJI MUSHROOMS | CHORIZO | PATATAS  
A classic Spanish staple with Japanese inflection served in hot plate

18

  
**CHEF'S RECOMMENDATION**  
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SMALL  
JAPAS

**SHIRO-BUTA**

PORK JOWL | AKA MISO

Tender pork cheek grilled in Jospier with a dash of miso paste

20

**DECONSTRUCTED BURGER SANDO**

WAGYU BEEF | CARAMELISED ONION | TRUFFLE AIOLI SAUCE | EMMENTAL CHEESE

Our favourite Wagyu Sando deconstructed. Served with sliced gherkins

24



CHEF'S RECOMMENDATION

Prices subject to service charge & prevailing government taxes

SEAFOOD

# JAPAS



## MAGURO CORNETTO

TUNA | ASSORTED CAVIAR | CHIVE

Marinated chopped medium-fatty tuna served in 3 seaweed cones

16

## “SPIDER” KARAAGE

SOFT SHELL CRAB | SRIRACHA AIOLI | SCALLIONS

Deep fried Japanese soft shell crab with Spanish aioli

16



## WHITE CLAMS

GARLIC SAKE KASU BUTTER SAUCE

Savoury white clams with sake kasu sauce

16

## TRIO OF UNAGI “SUSHI”

GRILLED UNAGI | ASSORTED CAVIAR | TORCHED MENTAICO SAUCE

Grilled unagi served on a bed of rice crisp. Our version of sushi rice

20



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SEAFOOD

# JAPAS

## TRIO NORI TACO

CHOPPED MADAI | CHOPPED MAGURO | GRILLED OCTOPUS

3 different tacos, 3 distinct flavours

22



## SAKURA EBI CAPELLINI

GRILLED JUMBO PRAWN | SAKURA EBI | NORI

Angel hair tossed in fragrant ebi oil and kelp flakes for an umami finish

22

## KANI KUSHI-QUETTAS

CRAB MEAT | PANKO | WASABI AIOLI

A cross between kushikatsu and croquette. Crispy outside, delicious inside

22



## UNAGI SANDO

AVOCADO GUACAMOLE | KABAYAKI MAYO

2 pieces of grilled unagi sando, packed with semi-dried tomatoes and pickled japanese cucumber

22



## CHEF'S RECOMMENDATION

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SEAFOOD

JAPAS



**JOSPER-GRILLED OCTOPUS**

CRISPY POTATOES & ONION | MARINATED MEDLEY TOMATOES

Grilled in our Spanish Josper oven for a smokey charcoal-roasted flavour

28



**TRUFFLE CEVICHE**

SEASONAL FISH SASHIMI | TRUFFLE CAVIAR | SHIO KOMBU

8 slices of Japanese white fish, drizzled with truffle soy, topped with truffle caviar

38

(Add on truffle for \$10)



**CHEF'S RECOMMENDATION**

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PREMIUM  
JAPAS

Add seasonal truffles or uni for SGD20 or SGD35

**CHILLED TRUFFLE KOMBU UDON**

IKURA | SOUS-VIDE EGG YOLK | CRISPY SAKURA EBI

Inaniwa udon tossed in truffle soy and kombu. Top with uni for a gastronomic finish

22

**WAGYU BEEF TARTARE**

GOMA OIL | SHOYU | NEGI | SHALLOT

Topped with an egg yolk and served with bread

38

 **WILD MUSHROOM PAELLA**

ASSORTED FOREST MUSHROOMS | EDAMAME | SEMI-DRIED TOMATOES | TRUFFLE AIOLI

Wild mushroom paella, a scrumptious vegetarian option

38

(limited portions per day, please allow 30 minutes for preparation)



**KAISEN PAELLA**

ASSORTED SEAFOOD PICATA | EDAMAME | CRUSTACEAN STOCK

Japanese seafood paella with option to toss with uni

48

(limited portions per day, please allow 30 minutes for preparation)



CHEF'S RECOMMENDATION

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PREMIUM  
JAPAS

Add seasonal truffles or uni for SGD20 or SGD35



**THE LABO SANDO**

WAGYU BEEF | FRUIT SAUCE

4 pieces of juicy wagyu katsu sando served with homemade tonkatsu sauce

48



**JOSPER-GRILLED RIBEYE**

YUZU KOSHO SHOYU | CRISPY RATTE POTATOES

Grilled in our Spanish Josper oven for a lovely charcoal-roasted flavour

78



**CHEF'S RECOMMENDATION**

Prices subject to service charge & prevailing government taxes

# OTHERS

## SWEETS

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<b>YUZU SORBET</b>	6	<b>CHURROS</b>	12
		Served with chocolate sauce and berries	
<b>SORBET OF THE DAY</b>	6	<b>CRÉME CATALAN</b>	12
		Served with assorted berries	

## NON-ALCOHOLIC

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<b>ICED / HOT TEA</b>	3	<b>COFFEE</b>	5
Freeflow unsweetened Japanese Barley Tea			
<b>SOFT DRINKS</b>	5	<b>ACQUA PANNA / SAN PELLEGRINO</b>	7



### CHEF'S RECOMMENDATION

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# DRINKS

## SAKE LABO CLASSICS

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### BOILERMAKER 18

Our version with a shot of yuzu sake inspired by a visit to Katana Kitten in NY

### WHISKY HIGHBALL 18

The Japanese salaryman's ever reliable pick-me-up

### RANGPUR GIN & DOUBLE DUTCH TONIC 18

Ladies will love our concoction of lime-infused gin with cucumber and watermelon tonic

## BEER

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### SUNTORY THE PREMIUM MALT'S

½ Pint - 12

1 Pint - 18

## WHISKY

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### NIKKA WHISKY FROM THE BARREL

18/170

SAKE LABO  
MERCH



MINI TOTE BAG

39

27.5cm(h) x 10cm(w) x 18cm(l)  
Strap length: 19.5cm

Made with artisanal Japanese fabric,  
this chic and simple structured mini tote  
fits 2 bottles



BOTTLE CARRIER BAG

49

36cm(h) x 13cm(w) x 15cm(l)  
Strap length: 16.5cm

Made with artisanal Japanese fabric,  
the perfect carryall for all Isshobin  
(1.8L) sakes

SAKE LABO  
MERCH



SAKE LABO MAEKAKE

49

47(w) x 52cm(l)

A traditional Japanese waist apron with Sake Labo print. Limited Edition



GODZILLA T-SHIRT

20

Sizes: S / M / L / XL

Bring home a piece of Godzilla in your pocket. Available in various sizes.

SAKE LABO  
MERCH



SAKE PARAPHERNALIA

Our special collection of sake wares  
perfect for keepsake or gifting.  
Please enquire with our staff.

