

Buffet Menu





WELCOME TO IRODORI



Irodori Restaurant has the widest selection of a-la-carte buffet menu, with all our dishes prepared by experienced chefs using only the freshest seafood and ingredients in our restaurant.

We specialize in preparing luxurious lunch and dinners will it be on a buffet or à la carte.

With a wide range of sake and shochu, it is the perfect place for the Japanese food connoisseurs.

We have private rooms as well for your business meetings or private events. Throw parties, invite your clients or come for a romantic meal. Whatever you do, remember to make a reservation!







We accept Paynow, PayLah, Nets, Credit Card & Cash







ADULT \$41 70 **

CHILD \$24⁸⁰**

(Below 10 years old)

*Pay by Paynow, Paylah & Nets

15% off

total lunch bill (11.30am - 2.30pm)

Business Hour: Lunch 11.30am - 2.30pm Dinner 6.00pm - 10.30pm

Reservation Preferred

TEL: +65 6737 2002

Terms & Conditions for Buffet Promotion

Menu items subject to availability. No buffet take away is allowed.

Unconsumed food and food wastage will be charged as per à la carte prices.

Payment must be made with a Maybank Credit or Debit Card. Other Terms and Conditions apply. Visit maybank.sg/dine for full details.







- 1. Shake | Salmon
- 2. Maguro | Tuna
- 3. Hamachi | Yellow Tail
- 4. Mekajiki | Sword Fish
- 5. Tako | Octopus
- 6. Sashimi Moriawase | Mix Sashimi











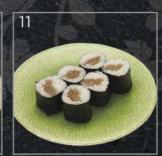
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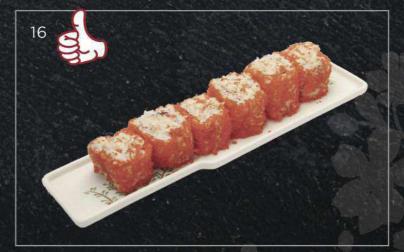




- 7. Shake Maki | Salmon Mayo Roll
- 8. California Maki | Crab Stick With Avocado
- 9. Futo Maki | Jumbo Roll
- 10. Kani Stick Maki | Crab Stick
- 11. Kanpyo Maki | Gourd
- 12. Kappa Maki | Cucumber Roll
- 13. Oshinko Maki | Yellow Pickles
- 14. Tekka Maki | Tuna Roll
- 15. Ebi Maki | Prawn Tempura Roll
- 16. Irodori Maki | Irodori Special Roll











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- 17. Shake Sushi | Salmon
- 18. Maguro Sushi | Tuna
- 19. Hamachi Sushi | Yellow Tail
- 20 Mekajiki Sushi | Sword Fish
- 21. Tako Sushi | Octopus
- 22. Saba Sushi | Mackerel
- 23 Kanistick Sushi | Crab Stick
- 24. Tamago Sushi | Egg
- 25. Ebiko Sushi | Prawn Roll
- 26. Inari Sushi | Sweeten Bean Curd













- 27. California | Crab Stick With Avocado
- 28. Spider | Soft Shell Crab
- 29. Ebi | Tempura Prawn
- 30. Tekka | Tuna
- 31. Shake | Salmon
- 32. Kappa | Cucumber
- 33. Tamago | Egg
- 34. Ebiko | Prawn Roe

















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- 35. Cocktail Bacon Maki | Cocktail Roll
- 36. Kanistick Bacon Maki | Crab Stick Roll
- 37. Saba Shioyaki | Mackerel
- 38. Shishamo | Capelin
- 39. Tebasaki | Mid-Joint Wing
- 40. Yakitori | Skewered Chicken
- 41. Shitake Teriyaki | Mushroom with Sause







- 42. Chawan mushi | Custard Egg
- 43. Dobin Mushi | Tea Pot Soup
- 44. Miso Soup | Soya Bean Soup



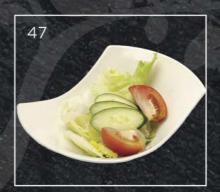




- 45. Edamame | Green Bean
- 46. Hiyayako | Cold Tofu
- 47. Yasai Salada | Vegetable Salad
- 48. Hiyashi Tomato | Cold Tomato
- 49. Tofu Salada | Tofu Salad







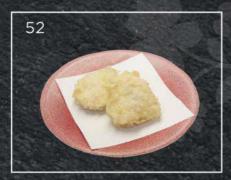




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- 50. Mixed Tempura | Prawn with Vegetables
- 51. Ebi Tempura | Prawn
- 52. Fish Tempura | Whitening Fish
- 53. Kabocha Tempura | Pumpkin
- 54. Nasu Tempura | Egg Plant
- 55. Okura Tempura | Lady Finger
- 56. Satzuma Imo | Sweet Potato



















- 57. Ninjin Tempura | Carrot
- 58. Renkon Tempura | Lotus Roots
- 59. Shitake Tempura | Mushroom
- 60. Tamanegi Tempura | Big Onion
- 61. Kaki Age | Vegetable Fritter
- 62. Age Dashi Tofu | Deep Fried Tofu
- 63. Chicken Katsu | Chicken Cutlet
- 64. Tonkatsu | Pork Cutlet
- 65. Ebi Furai | Bread Crumb Prawn
- 66. Sakana Furai | Bread Crumb Fish



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Age Mono
(Deep Fried)

- 67. Shisamo Karaage | Deep Fried Capelin
- 68. Tebasaki Karaage | Deep Fried Mid-Joint Wing
- 69. Torikaraage | Deep Fried Marinated Chicken
- 70. Age Gyoza | Dumplings
- 71. Korokke | Croquette
- 72. Tako Yaki | Octopus Ball
- 73. Haru Maki | Spring Roll























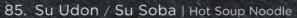


- 74. Shake Shio / Teriyaki | Salmon
- 75. Pork Shogayaki | Pork with Ginger Sauce
- 76. Beef Shogayaki | Beef with Ginger Sauce
- 77. Buta Kimchee | Kimchee with Pork
- 78. Yasai Itame | Fried Vegetable
- 79. Buta Enoki Maki | Pork Roll with Golden Mushroom
- 80. Beef Enoki Maki | Beef Roll with Golden Mushroom
- 81. Shake Steak | Salmon Steak
- 82. Chicken Teriyaki | Chicken with Sweet Sauce
- 83. Yaki Udon/Soba | Fried Noodles
- 84. Enoki Shitake Butter Yaki | Fried Mushroom with Butter Sauce



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- 86. Zaru Udon / Zaru Soba | Cold Noodle
- 87. Ramen | Noodle Soup
- 88. Ebi Ten Udon / Soba | Hot Noodle
- 89. Curry Rice
- 90. Katsu Don | Rice Topped with Pork Cutlet
- 91. Oyako Don | Rice Topped with Chicken













