

**20% off all
food items listed
& no service
charge!**



THE PUBLIC IZAKAYA

16 Enggor Street,
#01-14, Altez, S079717

**Welcome to
our takeaway
/self-pickup
menu service**

12pm – 11pm, mon - sat
(open 11.30am last order 10.30pm)

**For Drive-By or
Self Pick-up,
please call
6333 9622 or whatsapp
8599 9204 * to place
your orders,
our staff will send you a
confirmation sms, type
“confirm” and resend
back to us for our
kitchen to prepare the
order.**

*(orders cancelled after confirmation,
or not picked up are chargeable)*

**Please note to consume all
food ordered within
2 hours of picking up.**

All prices are subjected to 7% gst

*Please call the main restaurant line at
6333 9622 if you do not get a reply on
whatsapp after 10minutes **

箸はじめ/サラダ

STARTERS/SALAD

枝豆

Edamame (v) \$7
Special Pan Fried Fresh Green Soya Bean seasoned with Sea Salt

桃太郎トマト

Momotaro (v) \$7
Fresh Momotaro Tomato with Shiso Salt

キャベツ

Cabbage Miso (v) \$7
Fresh Japanese Cabbage with Spicy Red Miso Dressing

冷や奴

Hiyayakko \$7
Cold Tofu in Dashi Broth with Bonito Flakes and Spring Onions

揚げだし豆腐

Agedashi Tofu \$7
Deep Fried Tofu in Dashi Broth with Bonito Flakes

ポテトサラダ

Potato Salad (v) \$7
Home-made Japanese Potato Salad with Cucumber, Carrot & Egg

鶏皮おろしポン酢

Torikawa Oroshi Ponzu \$9
Poached Chicken Skin with Grated Daikon & Citrus Soy Sauce served on Tamanegi Sweet Onion Slices

レバー醤油漬

Reba Shoyuzuke \$9
Chilled Poached Chicken Liver marinated in Shoyu & Sesame Oil served with on Tamanegi Sweet Onion Slices

じゃがといかの塩辛

Jaga Shiokara \$9
Steamed Potato topped with Ika Shiokara Fermented Squid

特製サラダ

The Public Izakaya Salad (v) \$10/\$16
The Public Izakaya's fresh Mixed Salad in our Tamanegi Sweet Onion Dressing

珍味/漬け物

CHINMI/TSUKEMONO

キムチ

Kimuchi (v) \$7
Spicy Pickled Kimchi Vegetables

漁師風いかの塩辛

Ika Shiokara \$7
Fermented Squid Chinmi

タコわさび

Tako Wasabi \$7
Octopus Chinmi with Wasabi

富山のホタルイカ

しょうゆ漬

Toyama Hotaruika Shoyuzuke \$7
Shoyu Marinated Firefly Squid Chinmi from Toyama Bay

チャンジャ

Chanjya \$7
Salted Fermented Fish Innards Chinmi

漬け物盛り合わせ

Tsukemono Moriawase (v) \$8
Assortment of Japanese Pickles

- 'Chinmi' are fermented seafood very strong in flavor and salty, recommend to have with alcohol or other strong tasting food only

逸品 COLD PLATES

あん肝ポン酢

Ankimo Ponzu \$12
Monkfish Liver wrapped in Spinach, accompanied with Grated Daikon & Ponzu Dressing

まぐろゆっけ

Maguro Yukke \$15
Raw Sliced Tuna with Raw Egg & Tamanegi Sweet Onions in a Sweet Spicy Yukke Sauce

まぐろとアボ

クリームチーズ

Maguro Avocado Cream Cheese \$16
Marinated Sliced Raw Tuna with Avocado, Cream Cheese & Wasabi Mayonnaise, served with Crackers

カツオたたき

Katsuo Tataki \$26
Seared Bonito Sashimi served with condiments of Wasabi, Salt & Tamanegi Sweet Onion

のっけ寿司

Nokke Sushi \$36
Maki Sushi topped with Ikura Caviar, Uni Sea Urchin & Minced Tuna

刺身盛り合わせ 3/5種

Sashimi Moriawase \$30/ \$45
Assorted Chef's Selection of Fresh Sashimi Cuts (3 types/ 5 types)



蒸し・煮物

NIMONO

ぶり大根

Buri Daikon \$13
Braised Cubes of Yellowtail Tuna with, Burdock Root & Daikon Radish

もつ煮

Motsu-ni \$13
Traditional Beef Offal slow-cooked in a Miso Stew

牛すじ

Gyu Suji \$13
Braised Beef Brisket/Tendon with Burdock Root & Shirataki

豚角煮

Buta Kakuni \$15
Slow-simmered Iberico Pork Belly in our secret Deep Soy marinate served with Soft Boiled Egg

炙り

ABURI/ BAKED

ジャガ明太子

Jaga Mentaiko \$11
Baked Julienne Potato with Spicy Pollock Roe

カニたまグラタン

Kani Tama Gratin \$11
Snow Crab & Fish Meat baked with Bacon, White Sauce & Cheese in Crab Shell

炙りしめ鯖

Aburi Shimesaba \$15
Torched Vinegared Mackerel with Sweet Onion, Wasabi & Lemon Wedge

揚げ物

AGEMONO/ DEEP FRIED

自家製餃子クロケット

Gyoza Croquette \$11

Home-made Deep Fried Croquette with Pork Gyoza Stuffing accompanied with Ponzu Dip

特製さつま揚げ

Satsuma-age \$11

Deep Fried Handmade Seafood Fish Cakes served with Grated Ginger, Wasabi & Konbu Tsuyu Dip

River or Sea?

川海老揚げ

Kawa Ebi-age (River) \$11

Deep Fried Crispy Mini River Shrimps

能登甘エビ唐揚げ

Noto Amaebi Kara-age (Sea) \$11

Deep Fried Crispy Noto Peninsula Sweet Shrimps

胸軟骨揚げ

Munenankutsu-age \$12

Deep Fried Golden Chicken Cartilage

自家製メンチカツ

Buta Minced Katsu \$12

Signature hand-rolled Minced Pork Ball accompanied with Tonkatsu Sauce & Mayonnaise

若鶏の唐揚げ (四個)

Tori Kara-age (4 large pcs!) \$13

Extra-large Deep Fried Soy Marinated Fried Chicken Chunks accompanied with Mayonnaise & Ponzu Dip

石川のぶり竜田揚げ

Ishikawa no Buri Tatsu-age \$14

Deep Fried Ishikawa Buri Yellowtail Fish Chunks marinated in Soy, Sake & Mirin

海老マヨ

Ebi Prawn Mayonaise \$14

Deep Fried Prawns tossed with Mayonnaise

海老のチリソース

Ebi Prawn Chilli Sauce \$14

Deep Fried Prawns tossed with Special Tomato Chilli Sauce

石川のイカ天ぷら

Ika Tempura \$15

Deep Sea Water Salt Brined Squid from Ishikawa, deep-fried in Tempura Batter and served with a Tsuyu Dipping Sauce

天ぷら盛り合わせ

Tempura Moriawase \$16

Assorted Chef's Selection of Vegetable & Prawn Tempura accompanied with Tempura Sauce



焼き物

YAKIMONO/ GRILLED

明太玉子焼き

Mentai Tamagoyaki (2pcs) \$6
Japanese Egg Omelette Roll with Spicy Pollock Roe

焼エイヒレ

Yaki Eihire \$13
Grilled Stingray Fin

鯖文化干し

Saba Bunka Boshi \$14
Charcoal Grilled Dried Mackerel

もも肉焼き

(辛口下スパイシー!)
Momoniku-yaki (Spicy!!) \$15
Roasted Grilled Chicken Leg with Original Spicy Sauce

いか一夜干し

Ika Ichiyaboshi \$18
Grilled Dried Squid with Shichimi Mayonnaise

焼き牛タン

Yaki Wagyu Gyu-tan \$18
Charcoal Grilled Wagyu Beef Tongue with condiments of Sliced Garlic, Wasabi & Spring Onion

ほっけ焼き

Shima Hokke Yaki \$20
Charcoal Grilled Dried Atka Mackerel – Top Quality Shima Hokke!

和牛ロース

Wagyu Rosu \$32
Charcoal Grilled Wagyu, sliced & served with Tomato, Garlic, Spring Onion & Charcoal Salt

おでん

ODEN

おでん

盛り合わせ6種

(大根、玉子、こんにゃく、といろいろ)

Omakase Oden Set \$19

(6pcs)

Daikon, Egg, Konnyaku & 3 other selection

おでん

盛り合わせ10種

(大根、玉子、こんにゃく、といろいろ)

Omakase Oden Set \$32

(10pcs)

Daikon, Egg, Konnyaku & 7 other selection

Add Udon Noodle in Oden Set \$5



THE PUBLIC IZAKAYA

串焼き

KUSHIYAKI SKEWERS

串焼き 7種

Omakase Skewer Set (7pcs) \$28
Assorted Charcoal Grilled Skewers

串焼き 10種

Omakase Skewer Set (10pcs) \$38
Assorted Charcoal Grilled Skewers

- Please let us know if innards such as liver, heart, gizzard, etc is fine or to omit them in your omakase skewer set

—豚—

PORK

豚トントロ
Buta Tontoro (Pork Collar) \$5

ベーコンアスパラガス
Bacon Aspara \$5
(Bacon wrapped Asparagus)

ベーコンエリンギ
Bacon Eringi \$5
(Bacon wrapped Eringi Mushroom)

ベーコンほたて
Bacon Hotate \$9
(Bacon wrapped Scallop)

—和牛—

WAGYU BEEF

霜降りカルビ
Wagyu Beef Skewer \$10

—鶏—

CHICKEN

もも肉
Momoniku (Thigh) \$4

胸軟骨
Munenankutsu (Cartilage) \$4

砂肝
Sunagimo (Gizzard) \$4

手羽先
Tebasaki (Wing) \$4

ぼんじり
Bonjiri (Chicken Tail) \$4

はつ
Hatsu (Chicken Heart) \$4

皮
Kawa (Skin) \$4.5

レバー
Reba (Liver) \$4.5

ねぎま
Negima (Thigh with Leek) \$4.5

つくね
Tsukune (Meat Ball) \$5

—いろいろ—

OTHERS

ししとう
Shishito Pepper \$4

しいたけ
Shiitake (Mushroom) \$3

御飯物

RICE

特製チャーシュー丼

Char Shu Don \$20
BBQ Iberico Pork Jowl with Soft Boiled Egg & Pickled Cucumber on Akita Rice

和牛煮込み

温泉玉子丼

Wagyu Nikomi Don \$20
Stewed Wagyu Beef with Soft Onsen Egg, Spring Onion & Leek on Akita Rice

ネギトロ丼

Negitoro Don \$20
Minced Quality Raw Tuna with Ikura Caviar on Akita Rice

焼き鯖

Yaki Saba \$18
Charcoal Grilled Mackerel Fish with Akita Rice

チキンカツカレー

Chicken Katsu Curry \$18
Japanese Curry with Chicken Cutlet on Akita Rice

おにぎり

(明太子/梅干) - 二個

Onigiri \$8
Choice of Mentaiko or Umeboshi served with Pickles

Plain White Rice \$2.50

ラーメン/麺類

RAMEN/ NOODLES

味噌ラーメン

(かんずりピリ辛)

Miso Ramen (mildly spicy) \$18
Ramen in a Miso Broth with Char Siew, Fresh Vegetables & Ajitama, flavored with Kanzuri Hot Paste from Niigata, made from Red Chillies, Yuzu Rind & Rice Koji

ラーメンとんこつ

Tonkotsu Ramen (pork broth) \$18
Ramen in a Pork Broth with Char Siew, Pickled Bamboo Shoots, Negi Spring Onions, Nori Seaweed & Ajitama Egg

つけ麺

Tsukemen (cold dipping noodles) \$18
Our original recipe of Chilled Noodles topped with Pickled Bamboo Shoots, Pork Belly & Char Shu, served with a Thick Dipping Broth made with Saba & Katsuobushi



お酒

SAKE BY BOTTLES

TOKUBETSU JUNMAI 特別純米

30% OFF
ALL SAKE BOTTLES LISTED!

SPARKLING/ NIGORI 発泡/にごり酒

Takara Mio 300ml	\$22
Ninki-Ichi Sparkling Junmai Ginjyo 300ml	\$28
Hanagaki Junmai Nigori, 300/720ml	\$38/ \$78
Bijoufu Yuzu Shuwa 500ml	\$68
Dassai Hoppo Nigori 360ml	\$78
Seikyo Junmai Sparkling 720ml	\$108

OTHER SAKE

Sawanotsuru Hon Nama Sake 300ml	\$30
Kunimare Senshu 300/720ml	\$35/ \$78
Sasaiwai Koshihikari Junmaishu 300/720ml	\$38/ \$88
Honshu-Ichi Muroka Junmai Shu, 720ml	\$98
Koshino Kanbai White Label 720ml	\$108
Seikyo Honjozo Chokarakuchi 720/1800ml	\$108/ \$188

Kita no Nishiki Kita Tokubetsu Junmai 300/720ml	\$40/ \$88
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Bijoufu Tokubetsu Junmai 720ml	\$88
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Maruta Tokubetsu Junmai 720ml	\$98
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Houraisen Ichinen Fudou Yumesansui Tokubetsu Junmai 720ml	\$108
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JUNMAI GINJYO 純米吟醸

Ginrei Gassan Senchu Jyukusei Junmai Ginjyo 300/720ml	\$41/ \$98
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Tamano Hikari Iwai Junmai Ginjyo 720ml/1800ml	\$98/ \$198
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Kitaya Kansansui Junmai Ginjyo, 720ml	\$108
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Kameji Kojitsu Junmai Ginjyo 720ml	\$118
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Okunoto no Shiragiku Junmai Ginjyo 720ml	\$138
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DAIGINJYO 大吟醸

Kimoto Daiginjyo 300/720ml	\$42/ \$88
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Shirayuki Konishi Daiginjyo Hiyashibori 720ml	\$88
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Kitaya Daiginjyo Ginnohitomi 720ml	\$98
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Saku no Hana Daiginjyo 720ml	\$138
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Kokuryu Daiginjyo 720ml	\$218
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JUNMAI DAIGINJYO 純米大吟醸

Kitagawa Tomioh Gin no Tsukasa Junmai Daiginjyo 720ml	\$88
Kitaya Kansansui Junmai Daiginjyo 720ml	\$118
Tatenogawa Junmai Daiginjyo Honryu Karakuchi 720/1800ml	\$118/ \$248
Dassai 45 Junmai Daiginjyo 720/1800ml	\$118/ \$248
Horin Junmai Daiginjyo 720ml	\$128
Benten Junmai Daiginjyo Dewasansan Genshu, 720ml	\$138
Kamoshibito Kuheiji Junmai Daiginjyo 720ml	\$148
Benten Junmai Daiginjyo Kamenoo Genshu, 720ml	\$158
“Gasanyu-Gokugetsu” Junmai Daiginjyo 720ml	\$158
Dassai 23 Junmai Daiginjyo 720ml	\$248

UMESHU/ YUZUSHU 梅酒/ 柚子酒

Kiku Masumune 3yrs Aged Umeshu 720ml	\$78
Sawanotsuru Koshu Umeshu 720ml	\$108
Umenoyado Yuzu Shu 720ml	\$108
Shio Yuzu Shu 720ml	\$108

HOPPY ホッピー (non-alcoholic beer)

(“Hoppy” is an almost non-alcoholic beer flavored beverage from old japan used as a mixer with shochu to simulate beer, which was once more expensive than liquor in japan)

Original Hoppy/ Black Hoppy 白ホッピー/黒ホッピー	\$8
Original Hoppy/ Black Hoppy with a Shochu Shot Chaser 白/ 黒ホッピーシアター + なかみ焼酎	\$12
Subsequent Shochu Shot Chaser 焼酎 2 杯目以	\$5

