

大衆酒場

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

**For Drive-By or
Self Pick-up, please
call 6604 9622 or
whatsapp 8599 9154 *
to place your orders**
*(orders cancelled after confirmation,
or not picked up are chargeable)*

**Islandwide delivery
available at \$10 ****

**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
6604 9622 if you do not get a reply on
whatsapp after 10minutes **

*Islandwide delivery starts from \$10+
and may increase to \$15+ for
locations further than 20km from the
restaurant ***

100 Tras Street, #01-09,
100AM Shopping Mall,
S079027

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

12pm – 11pm daily
(open 11.30am last order 10.30pm)

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

きゅうり白味噌

Kyuuri Shiro Miso (v) \$7
Fresh Japanese Cucumber with
Garlic & White Miso Dressing

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

もやし

Moyashi \$7
Blanched Bean Sprouts with
Minced Pork Sauce

ポテトサラダ

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

ハモンセラノハム

Hamon Serrano Hamu \$8
Spanish Jamon Serrano
Dried Cured Ham Shavings

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

レバー醤油漬け

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

アボカド刺身

Avocado Sashimi (v) \$11
Fresh Avocado Slices served with Seaweed
& Wasabi

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

しょうゆ漬け

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

チャンジャ

Chanjya \$7
Salted Fermented Fish Innards Chinmi

梅干クリームチーズ

Umeboshi Cream Cheese (v) \$7
Sour Plum with Cream Cheese

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

バイ貝煮

Baigai-ni \$9
Seasoned Japanese Whelk in Shell

あん肝ポン酢

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

とろろまぐろ

Tororo Maguro \$15
Raw Sliced Tuna with Sticky Mountain Yam

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

ぶっかけ寿司

Bukkake Sushi \$30
Maki Sushi topped with Ikura Caviar, Crabmeat Mayonnaise & 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)



揚げ物

AGEMONO/ DEEP FRIED

自家製ポテト

クロケット

Jikasei Potato Koroketto (二個) \$11

Deep-fried Homemade Potato Croquette
(contains pork)

ちくわの磯辺揚げ

Chikuwa no Isobe-age \$11

Deep Fried Fish Paste Sticks seasoned with
Aonori Seaweed

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

砂肝揚げ

Sunagimo-age \$11

Deep Fried Chicken Gizzards

ぼんじり揚げ

Bonjiri-age \$11

Deep Fried Chicken Tail

特製さつま揚げ

Satsuma-age \$11

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

胸軟骨揚げ

Munenankutsu-age \$12

Deep Fried Golden Chicken Cartilage

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

鶏皮せんべい

Torikawa Senbei \$12

Deep Fried Chicken Skin Crackers

自家製メンチカツ

Buta Minced Katsu \$12

Signature hand-rolled

Minced Pork Ball accompanied with
Tonkatsu Sauce & Mayonnaise

洋風フライドチキン

Crispy Fried Chicken \$12

The Public Izakaya's Special
Fried Chicken, Lemon Wedge &
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

天ぷら盛り合わせ

Tempura Moriawase \$16

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

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

ミニお好み焼き

Mini Okonomiyaki \$12
Mini Japanese Savoury Pancake

ねぎ
Negi - Welsh Onion OR

いかモダン
Ika Modan - Squid & Noodles

炙りしめ鯖

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

蒸し・煮物 NIMONO

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

焼き物

YAKIMONO/ GRILLED

納豆きつね焼

Natto Kitsune (v) \$6
Beancurd Pouch stuffed with
Fermented Japanese Beans

明太玉子焼き

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

特選黒マヨつくね

"Kuro Mayo" Tsukune (2pcs) \$10
Special Homemade Grilled Chicken Balls
with Squid Ink Mayonnaise

焼エヒレ

Yaki Eihire \$13
Grilled Stingray Fin

イワシ明太子

Iwashi Mentaiko Yaki \$13
Grilled Sardine stuffed with
Spicy Pollock Roe (30mins preparation time)

鯖文化干し

Saba Bunka Boshi \$14
Charcoal Grilled Dried Mackerel

いか一夜干し

Ika Ichiyaboshi \$18
Grilled Dried Squid with
Shichimi Mayonnaise

ほっけ焼き

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

和牛ハンバーグ

Wagyu Hamburg \$20
Wagyu Beef Patty with Homemade Bacon
Cream Sauce. (Please squeeze lemon juice
for great flavor!!!)

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 (6pcs) \$19

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 (10pcs) \$32

Daikon, Egg, Konnyaku & 7 other selection

Add Udon Noodle in Oden Set \$5

御飯物/麺類

RICE/NOODLES

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

ネギトロ丼

Negitoro Don \$20

Minced Quality Raw Tuna with Ikura Caviar on Akita Rice

とろろまぐろ丼

Tororo Maguro Don \$20

Raw Tuna with Sticky Mountain Yam on Rice

鶏茶漬

Tori Chazuke \$18

Grilled Chicken Thigh Chunks with Soupy Rice Porridge, Chicken Broth

鶏と豚そば丼

Tori Soboro Don \$18

Grilled Chicken Thigh Chunks & Minced Pork Sauce with Onsen Soft Egg on Akita Rice

焼き鯖

Yaki Saba \$18

Charcoal Grilled Mackerel Fish with Akita Rice

和牛ハンバーグカレー

Wagyu Hamburg Curry Rice \$18

Beef Hamburg Patty with Beef Curry Sauce & Tomato on Akita Rice

チキンカツカレー

Chicken Katsu Curry \$18

Japanese Curry with Chicken Cutlet on Akita Rice

豚生姜焼

Pork Shougayaki \$18

Pan-fried Pork Belly Slices with Ginger & Shoyu served with Akita Rice

天ぷら蕎麦/うどん

Tempura Soba/Udon \$20

Shrimp & Vegetable Tempura with Buckwheat / Wheat Flour Noodle (hot)

とりそば

Tori Soba \$18

Grilled Chicken Thigh Chunks, Chicken Meatballs, Pickled Bamboo Shoots with Yellow Noodles in Chicken Stock Broth

冷やしたぬきそば

Hiyashi Tanuki Soba \$18

Cold Soba Noodles topped with Egg, Fish Cake, Seaweed, Beancurd Skin, Cucumber & Crab Stick, accompanied with Tsuyu Noodle Sauce

おにぎり

(明太子/梅干) - 二個

Onigiri \$8

Choice of Mentaiko or Umeboshi served with Pickles

蕎麦/うどん

Plain Soba/Udon \$7

Buckwheat /Wheat Flour Noodle (hot)

Plain White Rice \$2.50

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

ベーコンアスバラガス
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



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

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|--|------------|
| 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 |
|---------------------------------------|-------|

| | |
|---|-------|
| Okunoto no Shiragiku Junmai Ginjyo 720ml | \$138 |
|---|-------|

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

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|---|--------------|
| 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 Masamune 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 |

