

specialty drinks



miso brown sugar matcha new

house-made miso cream, miso-infused matcha and japanese brown sugar

iced \$9



matcha parfait new

matcha latte topped with house-made matcha whip, matcha powder and japanese brown sugar

iced | spoonable \$9



kinako matcha new

house-made kinako paste, kinako foam, matcha and japanese brown sugar

iced \$9



coconut matcha

matcha foam
coconut water

iced \$9



crème brûlée matcha

burnt sugar
sea salt cream
matcha latte

iced \$9



strawberry matcha

matcha foam
strawberry milk
strawberry puree

iced \$9



yuzu matcha

matcha foam
fresh milk
yuzu citron

iced \$9



taro matcha

taro foam
matcha latte

iced \$9



sea salt hojicha

sea salt cream
roasted hojicha latte

iced \$9



taro latte

taro foam
fresh milk

iced \$8



matcha lychee lager

matcha
lychee lager

iced \$15



natural cola

made with skosh's house-made botanical natural cola syrup, soda water

cold \$7

all matcha drinks are made with ceremonial-grade matcha from nishio, aichi prefecture.

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pure matcha

		<u>hot</u>	<u>cold</u>
mizu matcha	mizu nishio, aichi smooth, balanced and gently umami	7	8
ayame matcha premium · new	ayame shizuoka & kagoshima · first harvest delicate and floral with mellow umami	10	11
kirameiki matcha premium · new	kirameiki uji, kyoto · first harvest rich, full-bodied and deeply umami	12	13

matcha latte

	<u>hot</u>	<u>cold</u>
mizu matcha latte	8	9
ayame matcha latte premium · new	11	12
kirameiki matcha latte premium · new	13	14

other drinks

	<u>hot</u>	<u>cold</u>
genmaicha matcha latte	8	9
hojicha latte	8	9
sparkling yuzu yuzu citron, soda water, sea salt	-	7

dessert

mochi	kinako mochi with brown sugar syrup house-made mochi with kinako and japanese brown sugar syrup.	6
cheesecake	mochi matcha basque cheesecake creamy matcha basque cheesecake wrapped in house-made mochi.	12

matcha powder

mizu matcha mizu nishio, aichi smooth, balanced and gently umami 30g — \$21 100g — \$48	premium · new ayame matcha ayame shizuoka & kagoshima · first harvest delicate and floral with mellow umami 30g — \$34 100g — \$94	premium · new kirameiki matcha kirameiki uji, kyoto · first harvest rich, full-bodied and deeply umami 30g — \$42 100g — \$108
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prices are subject to prevailing gst.

SKOSH

hand roll
bar

hand rolls

spicy salmon sashimi		5.5
maguro		5.5
aka ebi		4.5
avocado (v)		4.5
samsui scallion chicken		4.5
karubi wagyu		5.5
unagi		5.5
snow crab		5.5
hokkaido scallop	(★ premium)	6.5
torched octopus	(★ premium)	6.5
negitoro	(★ premium)	6.5
engawa	(★ premium)	6.5
hokkaido N34	(★ ★ premium)	10.8

sides

miso soup	3
shimeji mushrooms, tofu, kombu, carrot and onion in white miso broth	
sesame lotus salad	5
lotus root, seasonal root vegetables and beans tossed in black sesame dressing	

our rice & nori

haenuki rice yamagata prefecture

glossy, plump japanese rice with a gentle sweetness and pleasantly firm bite, lightly seasoned with premium red sushi vinegar from gifu prefecture for a rich, aromatic depth that beautifully complements each hand roll.

nico nico yaki nori

firm-textured roasted seaweed from setouchi, selected for its clean ocean savouriness and delicate, crisp snap.

order as a set

set orders	what's included?	price per set
3 hand roll set	• choose any 3 from hand rolls • premium selections for +2 each	12.8
5 hand roll set	• choose any 5 from hand rolls • premium selections for +2 each ★	18.8
skosh tasting menu (5 hand rolls)	a premium selection of skosh's favourites : • snow crab • torched octopus • hokkaido N34 • aka ebi • negitoro prices are subject to prevailing gst.	32.8



spicy salmon sashimi

spicy marinated salmon
salted egg fish skin
ikura

maguro

tuna tossed in honey mustard
crispy shallots
bonito flakes
spring onion

aka ebi

argentinian red shrimp
spiced tomato mayo
tobiko

unagi

unagi
shredded tamago
yuzu miso
shiso flowers

snow crab

snow crab
japanese cucumber
salted egg tempura bits
ponzu pearls

samsui scallion chicken

slow-cooked chicken breast
scallion sauce
chilli sauce
garlic chips

karubi wagyu

torched karubi wagyu
sautéed onion
yakimiku sauce
truffle pearls
garlic chips
spring onion

avocado (v)

avocado
tamago
spicy tomato mayo
yuzu pearls
julienned red chilli
roasted sesame

torched octopus (★premium)

torched octopus leg
kimchi slaw
chilli flakes
almonds
spring onion

hokkaido scallop (★premium)

hokkaido scallop
wasabi mayo
ikura
crispy rice puffs

engawa (★premium)

torched engawa
shredded tamago
wasabi mayo
furikake
spring onion

negitoro (★premium)

minced raw tuna
scallion sauce
soy-cured egg yolk
furikake

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hokkaido N34
(★★ premium)

hokkaido N34 wagyu striploin
yakimiku sauce

must
try!