



À LA CARTE MENU



[darkhorse. singapore](#)



[darkhorsesingapore](#)



darkhorse.singapore@gmail.com

Prices are subject to a 10% service charge. No GST applies.



MENU

APPETIZERS

Our appetizers are made to be shared, savored, and talked over – from light and refreshing flavors to comforting savory plates, each one crafted with care.

MAGURO TATAKI \$15.9

lightly seared tuna

HIYA YAKO \$9.9

chilled tofu

AGEDASHI TOFU \$11.9

golden -fried tofu in a light soy-dashi broth

FUGU MIRIN BOSHI \$12.9

grilled dried puffer fish

EIHIRE \$10.9

grilled dried stingray fin

TATAMI IWASHI \$13.9

dried baby sardines sheet

KARATSUKI HOTATE \$18.9

scallops in shell

TAKOWASA \$7.9

raw octopus and wasabi

BABY SHRIMPS \$10

fried baby shrimps



dried puffer fish

dried stingray fin

dried baby sardines

baby shrimps

SASHIMI

Fresh, clean flavors straight from the ocean – our sashimi is sliced to bring out its natural taste and delicate texture.

TUNA SASHIMI \$14.9

sliced raw tuna

SALMON SASHIMI \$14.9

sliced raw salmon

MEKAJIKI \$13.9

sliced raw swordfish

KING FISH \$12.9

sliced raw king fish

HOTATE \$12.9

sliced raw scallops

AMAEBI \$13.9

raw sweet shrimps

tuna



swordfish



scallops



salmon



king fish



sweet shrimps

10% Service Charge, No GST.



Must-try Dish



Vegetarian



MENU

SHARING PLATTERS

A beautifully curated Japanese sharing platter featuring the freshest sashimi, succulent yakitori skewers grilled to perfection, briny fresh oysters, and an assortment of savory snacks.

Each item is crafted to bring a harmony of flavors and textures, perfect for enjoying with friends or family over drinks.

MIXED GRILL

wagyu, pork, tori, mushroom x 2pcs each

\$29.9

MIXED KARAAGE

wingettes, tori, pork, Crab claws x 4pcs each

\$28.9

UMAMI SNACKS

dried sardines, pufferfish, stingray fin, shrimps

\$29.9

PREMIUM PLATTER

wings, crab claw, wagyu, pork, tori x 4pcs each

\$49

SASHIMI 3 KINDS

salmon, tuna & kingfish x 3pcs each

\$25.9

SASHIMI 5 KINDS

salmon, tuna, kingfish, scallops, prawn x 3pcs each

\$42.9

SUPER SASHIMI 3 KINDS

salmon, tuna, kingfish x 5pcs each

\$39.9

SUPER SASHIMI 5 KINDS

salmon, tuna, kingfish, scallops & prawn x 5pcs each

\$59.9

OYSTER 6PCS

fresh oysters on shaved ice

\$05.90 each

\$33.9



premium platter



sashimi 5 kinds



oysters

OKONOMIYAKI

A beloved Japanese savory pancake with cabbage, egg, and flour, topped with okonomi sauce, Japanese mayo, bonito flakes, and aonori.

Enjoy it your way with a choice of fish, prawn, seafood, or mushrooms & vegetables.

IKA

cuttlefish

\$15.9

EBI

prawns

\$15.9

SAKE

salmon

\$15.9

KAISEN

mixed seafood

\$17.9

SHIITAKE

mushroom

\$13.9

YASAI

mixed vegetables



\$14.9



Yasai

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MENU

GRILLED SKEWERS

Our take on Japanese-style barbeque – a variety of skewers grilled over open flame, from tender meats to fresh seafood and vegetables. Smoky, juicy, and made for sharing.

WAGYU CUBES

Juicy seared wagyu bites

\$7.9

PORK BELLY

Charred, tender pork belly

\$4.9

TORI

Smoky grilled chicken skewer

\$2.9

SHIITAKE

Grilled earthy mushrooms



\$2.9

MEKAJIKI

Grilled Swordfish

\$5.9

KURAMA EBI

Sweet, succulent prawn - 2 sticks

\$11.9

HAMACHI KAMA SHIOYAKI

Grilled yellowtail collar, salted

\$17.9

SALMON MENTAIYAKI

Salmon with creamy mentaiko

\$15.9

UNAGI KABAYAKI

Sweet soy-glazed eel

\$14.9

TORITSUKUNE

Grilled chicken meatballs

\$10.9



salmon mentaiyaki



yellowtail collar

KARAAGE / TEMPURA

From the golden crunch of karaage – juicy Japanese-style fried chicken – to the light, airy crisp of tempura, featuring seafood and vegetables fried to perfection, these classic favorites bring comfort, flavor, and a touch of indulgence to every bite.

TEMPURA MORIAWASE

Assorted crispy tempura

\$19.9

KURAMA EBI TEMPURA

Lightly fried prawns

\$29.9

KAKIAGE

Mixed vegetables fritters



\$10.9

TORI KARAAGE

Crispy, seasoned fried chicken

\$12.9

PIRI TORI KARAAGE

Spicy fried chicken

\$14.9

TONKATSU

Crispy breaded pork cutlet

\$12.9



kurama ebi tempura



tori karaage

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MENU



TAN TAN RAMEN \$18.9

Our Chef's Signature Tan Tan Ramen – Indulge in a decadently creamy sesame and peanut sauce, dotted with crunchy peanut bits, layered with rich umami and a teasing spice.

Choose your favorite protein—**prawn, beef, pork, or chicken**—and your ideal spice level for a bowl so irresistible, you'll want to devour every last drop.

Add egg: \$2



prawn tan tan ramen

pork sapporo ramen



SAPPORO RAMEN

Traditional Sapporo-style ramen with a long-boiled, full-bodied broth, springy noodles, and hearty toppings – comforting and deeply satisfying.

Add egg: \$2

PRAWN/BEEF \$18.9

CHICKEN/PORK \$16.9

SOBA / SOMEN NOODLES

GRILLED DUCK SOMEN \$17.9

Rich duck, truffle, silky somen

KAMO SOBA \$14.9

Hearty soba with tender duck - HOT/COLD

TEMPURA SOBA \$15.9

Hearty Soba with Crispy tempura - HOT/COLD



kamo soba

WAGYU STEAK

Our Wagyu steak is tender, juicy, and richly marbled, grilled to perfection and served your way – with aromatic fried rice, crisp salad, or simply finished with bold black pepper for maximum flavor.

WAGYU STEAK WITH YOLK \$33.9

Juicy Wagyu, creamy yolk and salad

BLACK PEPPER WAGYU BITES \$22.9

Tender Wagyu, bold pepper sauce

WAGYU STEAK & FRIED RICE \$26.9

Smoky Wagyu, savory rice

wagyu steak w/ yolk



wagyu fried rice



10% Service Charge, No GST.

Must-try Dish



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MENU

DONBURI

Our donburi bowls bring comfort in every bite – a hearty base of steamed rice topped with flavorful proteins, fresh vegetables, and savory sauces. Each bowl is crafted with care to deliver warmth, satisfaction, and a taste of home in every mouthful.

TONKATSU DON \$15.9

Juicy pork cutlet, rich sauce

KARAAGE CHICKEN \$14.9

Crispy fried chicken, savory delight

GYUDON \$17.9

Tender simmered beef on rice, egg

BUTA DON \$15.9

Sweet-savory pork, steamed rice, egg

FISH KARAAGE DON \$14.9

Crispy fried fish, tangy zest

TEMPURA DON \$17.9

Lightly battered prawn tempura bowl

VEGETABLES TEMPURA \$13.9

Seasonal veggies, crisp and golden

UNAGI DON \$17.9

Grilled eel, sweet soy glaze

BARA CHIRASHI \$18.9

Colorful diced sashimi over seasoned rice

SALMON / TUNA DON \$17.9

Fresh salmon or tuna slices

KAISEN DON \$18.9

Assorted seafood, rice harmony

SALMON & TUNA DON \$18.9

Salmon and tuna, artful bowl

SALMON MENTAIYAKI \$18.9

Baked salmon with spicy mayo



tonkatsu



gyudon



vegetable tempura



Kaisen don



pork shogun



SHOGUN SAMURAI DONBURI

Savour a hearty Japanese rice bowl topped with your choice of succulent meats: tender pork, juicy chicken, crispy fish, fresh prawns, or rich beef. Each bowl is complemented with a savory sauce and garnished with spring onions, offering a satisfying and flavorful meal.

CHICKEN \$15.9

PORK/FISH/PRAWN \$16.9

BEEF \$18.9

10% Service Charge, No GST.



Must-try Dish



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MENU

OKINAWA CURRY BLISS

Rich, hearty Okinawa-style curry, full of comforting spices and tender ingredients, served over steamed rice for a soul-satisfying, blissful meal.

CHICKEN KARAAGE	\$15.9
FISH/PRAWN	\$16.9
PORK/BEEF	\$17.9



Pork Okinawa

CURRY DON

Warm, savory Japanese curry served over steamed rice, topped with your choice of protein – a comforting bowl full of flavor in every bite.

MIXED VEGETABLES	\$13.9	
KARAAGE CHICKEN	\$14.9	
PORK/FISH/PRAWN	\$16.9	
BEFF	\$17.9	



fish curry

TERIYAKI DON

A hearty bowl of steamed rice topped with crispy chicken karaage, tender salmon, and a glossy teriyaki glaze – comforting, flavorful, and made to enjoy every bite.

SALMON TERIYAKI	\$18.9
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Glazed salmon with sweet soy

CHICKEN TERIYAKI	\$15.9
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Tender chicken, rich teriyaki glaze



salmon



chicken karaage

TEPPAN GRILL

Our Japanese-style fried rice – wok-tossed and packed with flavor. Choose from aromatic garlic, succulent prawn, or our chef's special fried rice, each made to be savory, satisfying, and comforting.

NINNIKU RICE	\$8.9	
Aromatic, flavorful rice		

EBI FRIED RICE	\$10.9	
Juicy prawns, savory rice		

SPECIAL FRIED RICE	\$16.9	
Chef's flavorful creation		



garlic fried rice

10% Service Charge, No GST.



Must-try Dish



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MENU

DESSERT

ICE CREAM

\$4.5 / SCOOP

\$8 / 2 SCOOPS

MATCHA/SESAME/YUZU/VANILLA/CHOCOLATE

CAKE

\$7.9 / SLICE

CHOCOLATE FUDGE / BLUEBERRY CHEESE CAKE

ADD: ICE CREAM - \$2.5

TIRAMISU

\$6.9



matcha i/c



choco fudge



tiramisu



NON-ALCOHOLIC DRINKS

SOFT DRINKS

Can

Coke/Coke light/Sprite	\$3.5
Ginger ale/Soda/Tonic	\$3.5
Red Bull	\$4.5

COFFEE /TEA

Hot

Iced

Americano	\$3.9	\$4.9
Roasted Green Tea	\$3.9	\$4.9
Lemon Tea	\$4.9	

JUICE

Glass

Apple	\$4.9
Cranberry	\$4.9

WATER

500ml

Voss Still Water	\$5.9
Voss Sparkling Water	\$5.9

BEER - 0% ALC

Warsteiner 0.0% alc 330ml

Bottle

\$7.9

SPARKLING WINE - 0% ALC

Wolf Blass Zero Sparkling Cuvée

\$58

Non-Alcoholic Sparkling
• Crisp citrus, green apple, elegant bubbles

MOCKTAILS

\$13

Customize your own - just ask our team!



10% Service Charge, No GST.



Must-try Dish



Vegetarian