



ランチセット LUNCH SET

\$38++ 2-COURSE | \$48++ 3-COURSE



\$28++ ALL-VEG 2-COURSE | \$38++ ALL-VEG 3-COURSE



LUNCH SAKE FLIGHT / \$15

Experience a curated trio of distinct sakes (40ml each) to complement your meal

LUNCH SAKE GLASS / \$12

Enjoy a 90ml glass of our selected sake

前菜を一つ選んでください

CHOICE OF ONE STARTER

HAMACHI CARPACCIO & GARDEN SALAD

Japanese Yellowtail. Ikura. Shaved Truffle. Shoyu.
Yuzu Apple Vinaigrette. Sesame. Nori



VEGETARIAN STARTER & GARDEN SALAD

Vegetarian starter of the day. Yuzu Apple Vinaigrette. Sesame. Nori

メインコースを一つ選んでください

CHOICE OF ONE MAIN COURSE

Served with a bowl of rice & onsen egg (exclude Bara Chirashi)

WAGYU 100G

SANCHOKU WAGYU STRIPLOIN
A4 OHMI RIBEYE (add \$38)
A5 KYUSHU TENDERLOIN (add \$48)

GYUKATSU 100G

SANCHOKU WAGYU STRIPLOIN (add \$10)
A4 OHMI RIBEYE (add \$48)
A5 KYUSHU TENDERLOIN (add \$58)

SPICY MISO TORI MOMO

Chicken Thigh. Honey Miso Glaze. Layu Shironegi

GINDARA HOBAYAKI

Black Cod. White Miso Marinade. Sweet Miso



MUSHROOM SUKIYAKI RICE BOWL

Mixed Mushroom. Sauteed Onions. Baby Corn. Onsen Egg

NZ COASTAL BABY LAMB TENDERLOIN (add \$5)

Fried Garlic. Apple Curry Sauce

TANOKE BARA CHIRASHI RICE BOWL (add \$8)

Tuna Akami. Hamachi. Fresh Uni. Hotate. Ikura. Premium Sushi Rice

デザート一つ選んでください



CHOICE OF ONE DESSERT

Includes Coffee or Green Tea

JAPANESE SORBET OF THE DAY

A light and refreshing sorbet to cleanse your palate

MATCHA PANNACOTTA (add \$3)

Green Tea Pudding. Berries Compote. Toasted Pistachios

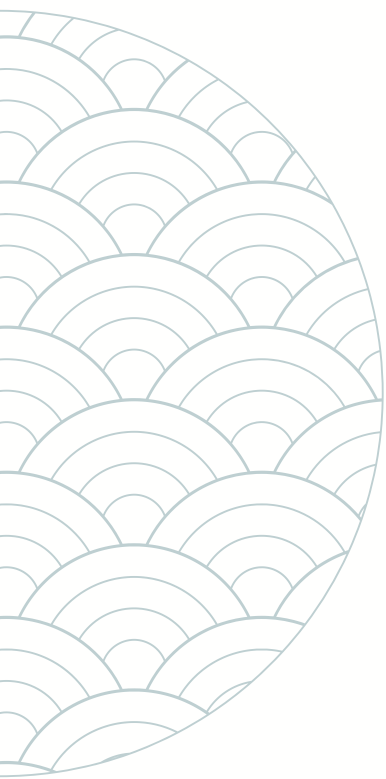
S'MORES TARTLET (add \$5)

Dark Chocolate. Marshmallows. Raspberry Reduction. Vanilla Ice Cream



VEGETARIAN - May contain eggs and dairy

Discounts, vouchers, and/or privileges are not applicable for set menus.
Prices are subject to service charge & prevailing government taxes



A LA CARTE

前菜
SMALL PLATES



HAMACHI CARPACCIO

Japanese Yellowtail. Ikura. Shaved Truffle. Shoyu / 30

KANI MISO KOURAYAKI

Crab Miso Mayo. Swimming Crab. Hotate. Tobiko / 22



WAGYU SOURDOUGH

Black Pepper. Crème Fraîche. Guacamole. Chives / 22



OTORO ABURI HANDROLL **DINNER ONLY**

Tuna Belly. Uni. Ikura. Premium Sushi Rice. Nori. Pickled Wasabi
Minimum order 2 pcs / 18 per pc

INARI & FOIE GRAS GUNKAN **DINNER ONLY**

Foie Gras Teriyaki. Ikura. Premium Sushi Rice. Kyuri
Minimum order 2 pcs / 16 per pc



TORI KARAAGE

Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo
Half Serving / 9
Full Serving / 16

TATAMI HIMEGO

Grilled Pressed Baby Sardines. QP Mayo. Shichimi / 15

VEGETABLES



JAPANESE FRUIT TOMATO

Yuzu Vinaigrette. Tofu Mascarpone. Cream of Balsamic / 18



MISO NASU DENGAKU

Eggplant. Spicy Dengaku Miso. Nori Crispy Rice / 12



SPICY BABY CORN **VEGETARIAN OPTION AVAILABLE**

Sriracha Mayo. Furikake. Chicken Floss / 12



JAPANESE GARDEN SALAD

Yuzu & Apple Vinaigrette. Nori / 8



OUR RECOMMENDATION



VEGETARIAN - May contain eggs and dairy

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七輪備長炭焼き物
SHICHIRIN
BINCHOTAN GRILL

SIDE DISHES

 **KINOKO MUSHROOMS**

Enoki. King Oyster. Shiitake. Shimeiji
Butter. Sake. Sudachi / 12

 **TRUFFLE CREAM HOURENSOU**

Spinach. Black Truffle White Cream
Aburi Mozzarella / 16

SANCHOKU WAGYU STRIPLOIN

SINGLE 150G / 52

LARGE 300G / 98

A4 OHMI RIBEYE

SINGLE 100G / 78

LARGE 250G / 188

A5 KYUSHU TENDERLOIN

SINGLE 100G / 88

LARGE 250G / 208



3-CUT WAGYU PLATTER

A5 Kyushu Tenderloin. A4 Ohmi Ribeye. Sanchoku Striploin

REGULAR 70G EA / 138

LARGE 150G EA / 288



NZ COASTAL BABY LAMB TENDERLOIN

Fried Garlic. Apple Curry Sauce / 36

MISO TORI MOMO

Chicken Thigh. Honey Miso Glaze. Layu Shironegi / 28



GINDARA HOBAYAKI

Black Cod. Saikyo Miso Marinade. Magnolia Leaf / 34

GRILLED OCTOPUS LEG

Japanese Tako. Yuzu-su Miso. Red Onion Salad / 28



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ご飯・麺類

RICE & NOODLES

ADD-ON

FOIE GRAS TERIYAKI / 20
FRESH UNI (SEA URCHIN) / 22
SHAVED TRUFFLE / 11
IKURA / 8
ADD PLAIN RICE / 3
ADD ONSEN EGG / 3



PREMIUM RICE BOWL

Choice of Wagyu. Foie Gras Teriyaki. Fresh Uni. Ikura
Niigata Rice. Onsen Egg. Truffle Shoyu

SANCHOKU WAGYU STRIPLOIN / 68

A4 OHMI RIBEYE / 92

A5 KYUSHU TENDERLOIN / 98

CLASSIC RICE BOWL

Choice of Wagyu. Niigata Rice. Onsen Egg. Truffle Shoyu

SANCHOKU WAGYU STRIPLOIN / 38

A4 OHMI RIBEYE / 62

A5 KYUSHU TENDERLOIN / 68

TANOKE BARA CHIRASHI BOWL

Tuna Akami. Uni. Hamachi. Hotate. Ikura. Premium Sushi Rice / 42



UNI & TRUFFLE COLD SOMEN **DINNER ONLY**

Fresh Uni. Seasonal Shaved Truffle. Ikura. Somen / 38

TRUFFLE COLD SOMEN **DINNER ONLY**

Seasonal Shaved Truffle. Ikura. Somen / 18



MUSHROOM SUKIYAKI RICE BOWL

Mixed Mushroom. Sauteed Onions. Baby Corn.
Niigata Rice. Onsen Egg / 18



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お菓子
DESSERT



MATCHA PANNACOTTA

Green Tea Pudding. Berries Compote.
Toasted Pistachios / 12



S'MORES TARTLET

Bassam Dark Chocolate. Marshmallows.
Raspberry Reduction. Vanilla Ice Cream / 15

Enhance your Tartlet with a 40ml pour of velvety chocolate sake,
adding a luxurious finish to every bite / 5



DAIFUKU MOCHI TRIPLE BERRY

Blueberry Cheese. Raspberry Jam. Strawberry Jam / 14



JAPANESE SORBET

Check with us for flavour of the day / 8



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