



# À LA CARTE

アラカルト



前菜

## SMALL PLATES

### BLUEFIN TUNA TATAKI 28

Seared bluefin tuna loin, drizzled with honey ponzu, topped with ikura and crispy garlic



### HOKKAIDO SCALLOPS CARPACCIO 32

Hand-dived scallops dressed with truffle shoyu, ikura pearls, and freshly shaved truffles



### OTORO ABURI HANDROLL 18 per pc (min. order 2 pcs) **DINNER ONLY**

Torched bluefin tuna belly with fresh uni, ikura, sushi rice, nori, and pickled wasabi

### UNAGI TEMPURA 24

Freshwater eel with sansho pepper, glazed with unagi sauce, and paired with tangy kimchi

### YUZU KOSHO CRAB CRACKERS 18

Crab meat, capsicum, and red onions in yuzu kosho mayo dip, served with crackers

### TATAMI HIMEGO 13

Grilled pressed baby sardines, with creamy QP mayo and a hint of shichimi spice

### FOIE GRAS TERIYAKI 20

Rich, buttery foie gras glazed with teriyaki sauce, finished with a caramelised crust



### WAGYU SOURDOUGH 24

Black pepper Wagyu topped with crème fraîche, guacamole, and chives on sourdough toast



### TORI KAARAGE

Juicy chicken thigh bites seasoned with sansho pepper, served with sweet karashi mayo

**Half Serving (4 pcs) 9**

**Full Serving (8 pcs) 16**



Our recommendation



Vegetarian - May contain eggs or dairy

All prices are in SGD and subject to service charge & prevailing government taxes

野菜

## VEGETABLES

 **JAPANESE SEAWEED SALAD 10**

A refreshing mix of tosaka seaweed, wakame, nori, and onions, dressed in apple-yuzu vinaigrette

  **JAPANESE FRUIT TOMATO 18**

Juicy Japanese tomatoes with tofu mascarpone, yuzu vinaigrette, and a balsamic cream drizzle

  **MISO NASU DENGAKU 12**

Grilled eggplant coated with spicy miso and topped with crispy nori rice

 **SPICY BABY CORN 12** VEG OPTION AVAILABLE

Tender baby corn drizzled with sriracha mayo, sprinkled with furikake, and finished with chicken floss


**GRILLED ASPARAGUS 14** VEG OPTION AVAILABLE

Char-grilled asparagus glazed with yuzu su miso and topped with smoky katsuo boshi

 **KINOKO MUSHROOMS 12**

A medley of enoki, king oyster, shiitake, and shimeji mushrooms sautéed in butter, sake, and finished with sudachi citrus - Pairs perfectly with grilled dishes or rice bowls

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七輪備長炭焼き物

## SHICHIRIN BINCHOTAN GRILL

Grilled over Japanese binchotan charcoal for a smoky aroma and tender texture



### TASTE OF WAGYU TRIO

A curated selection of premium cuts:

Sanchoku Striploin, A4 Miyazaki Ribeye and A5 Kyushu Tenderloin

**Regular (70g per cut) 138**

**Large (150g per cut) 288**

### SANCHOKU WAGYU STRIPLOIN

Richly marbled Australian Wagyu, tender and full of flavour

**Single (150g) 52**

**Large (300g) 98**

### A4 MIYAZAKI RIBEYE

Exceptional Japanese ribeye with a perfect balance of marbling and umami

**Single (100g) 78**

**Large (250g) 188**

### A5 KYUSHU TENDERLOIN

Delicate, melt-in-your-mouth Japanese tenderloin, grilled to perfection

**Single (100g) 88**

**Large (250g) 208**



### NZ COASTAL BABY LAMB TENDERLOIN 38

Fried garlic and apple curry sauce add a delightful twist to this tender, smoky lamb

### SPICY MISO TORI MOMO 28

Juicy chicken thigh glazed with honey miso and topped with spicy layu shironegi



### GINDARA HOBAYAKI 35

Black cod marinated in Saikyo miso, grilled on magnolia leaf for a rich, buttery finish



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ご飯・麺類

## RICE & NOODLES

### CLASSIC RICE BOWL

Niigata rice topped with an onsen egg, truffle shoyu, and your choice of wagyu:

Sanchoku Wagyu Striploin 38

A4 Miyazaki Ribeye 62

A5 Kyushu Tenderloin 68



### PREMIUM RICE BOWL

An indulgent bowl featuring your choice of wagyu, foie gras teriyaki, fresh uni, ikura, Niigata rice, onsen egg, and truffle shoyu:

Sanchoku Wagyu Striploin 68

A4 Miyazaki Ribeye 92

A5 Kyushu Tenderloin 98



### TANOKE BARA CHIRASHI BOWL 42

A vibrant bowl with tuna akami, fresh uni, hotate, ikura, and premium sushi rice



### MUSHROOM SUKIYAKI RICE BOWL 20

Sautéed mushrooms, baby corn, and onions over Niigata rice, finished with an onsen egg

### ADD-ONS FOR YOUR BOWL

Seasonal Shaved Truffles 11

Foie Gras Teriyaki 20

Fresh Uni (Sea Urchin) 22

Ikura 8

Add Plain Rice 3

Add Onsen Egg 3



### UNI & TRUFFLE COLD SOMEN 38 **DINNER ONLY**

Chilled somen noodles topped with fresh uni, seasonal shaved truffle, and ikura

### TRUFFLE COLD SOMEN 18 **DINNER ONLY**

Chilled somen noodles topped with seasonal shaved truffle, and ikura



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お菓子

## DESSERT



### **MATCHA PANNACOTTA 12**

Silky green tea pudding topped with a berry compote and toasted pistachios



### **S'MORES TARTLET 15**

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream



### **S'MORES TARTLET WITH CHOCOLATE SAKE 22**

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream, drizzled with velvety chocolate sake



### **WARABI MOCHI 18**

Chewy mochi dusted with matcha and kinako, served with kuromitsu syrup



### **JAPANESE SORBET / ICE CREAM 8**

Check with us for flavour of the day



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