



LUNCH SET

ランチセット

\$38++ 2-COURSE SET

\$48++ 3-COURSE SET

\$28++ ALL-VEG 2-COURSE SET

\$38++ ALL-VEG 3-COURSE SET

SAKE TRIO FLIGHT / \$16

A curated trio of distinct sakes (40ml each)

RED WINE GLASS / \$15

Les Hauts De Fontey Cabernet Sauvignon

SAKE GLASS / \$12

Enjoy a 90ml glass of our selected sake

WHITE WINE GLASS / \$15

Les Hauts De Fontey Sauvignon Blanc

STARTER

CHOOSE ONE

BLUEFIN TUNA TATAKI SALAD

Searched tuna loin with garden greens and yuzu apple vinaigrette



WAKAME & TOFU SALAD

Silken tofu, seaweed, and greens with goma dressing

MAIN

CHOOSE ONE

Served with Niigata rice, onsen egg & furikake (exclude Chirashi bowl)

SANCHOKU WAGYU STRIPLOIN 100G

Richly marbled Australian Wagyu, tender and full of flavour

SANCHOKU WAGYU STRIPLOIN 150G +\$18

Richly marbled Australian Wagyu, tender and full of flavour

A4 MIYAZAKI WAGYU RIBEYE 100G +\$38

Exceptional Japanese ribeye with a perfect balance of marbling and umami

A5 KYUSHU WAGYU TENDERLOIN 100G +\$48

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

SPICY MISO TORI MOMO

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

GINDARA HOBAYAKI

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



MUSHROOM SUKIYAKI RICE BOWL

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

NZ COASTAL BABY LAMB TENDERLOIN +\$5

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

TANOKE BARA CHIRASHI RICE BOWL +\$8

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

DESSERT

CHOOSE ONE

Includes one serving of coffee or green tea (add \$1 for iced option)



JAPANESE SORBET / ICE CREAM OF THE DAY

Check with us for flavour of the day



WARABI MOCHI

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



MATCHA PANNACOTTA +\$4

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



S'MORES TARTLET +\$5

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



Vegetarian - May contain eggs or dairy

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



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



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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 STRIPLON

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

Ikura 8

Foie Gras Teriyaki 20

Add Plain Rice 3

Fresh Uni (Sea Urchin) 22

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

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