



Festive

DINNER SET

\$88++ PER PAX 5-COURSE (ADVANCE ORDER REQUIRED)



SAKE PAIRING (5-TYPES) / \$58

Enjoy your meal, paired with 50ml sake per course

SAKE PAIRING (4-TYPES) / \$48

Enjoy your meal, paired with 50ml sake per course
(excluding dessert)



RED WINE / \$18 GLASS / \$80 BOTTLE

Les Hauts De Fontey Cabernet Sauvignon (France)

WHITE WINE / \$18 GLASS / \$80 BOTTLE

Les Hauts De Fontey Sauvignon Blanc (France)

HAMACHI CARPACCIO

Fresh Yellowtail. Ikura. Shaved Truffles. Shoyu

UNAGI TEMPURA

Freshwater Eel. Sweet Soy. Kimchi

FOIE GRAS DAIKON

Foie Gras Teriyaki. Oden Daikon. Shironegi

CHOICE OF ONE MAIN COURSE

Served with Niigata Rice & Onsen Egg

SANCHOKU WAGYU STRIPLOIN 100G

SANCHOKU WAGYU STRIPLOIN 150G (add \$18)

A4 OHMI WAGYU RIBEYE 100G (add \$38)

A5 KYUSHU WAGYU TENDERLOIN 100G (add \$48)

SPICY MISO TORI MOMO

Chicken Thigh. Honey Miso Glaze. Layu Shironegi

HAMACHI KAMA

Fresh Yellowtail Cheek. Honey Ponzu. Momiji Oroshi

GINDARA HOBAYAKI

Black Cod. White Miso Marinade. Sweet Miso

NZ COASTAL BABY LAMB (add \$5)

Lamb Tenderloin. Fried Garlic. Apple Curry Sauce

CHOICE OF ONE DESSERT

JAPANESE SORBET OF THE DAY

A light and refreshing sorbet to cleanse your palate

WARABI MOCHI

Matcha. Kinako. Kuromitsu Syrup

MATCHA PANNACOTTA

Green Tea Pudding. Berries Compote. Toasted Pistachios

S'MORES TARTLET (add \$5)

Dark Chocolate. Marshmallows. Raspberry Reduction. Vanilla Ice Cream

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

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AKA SET

\$208++ PER SET
SHARING FOR 2 PAX

ENHANCE YOUR DINING EXPERIENCE

Discover the perfect complement to your meal with our thoughtfully paired sake selection, designed to enhance each course.

ADD \$48++ PER PERSON
(60ML X 3 TYPES)

HAMACHI CARPACCIO

Yellowtail. Ikura. Shaved Truffles. Shoyu

JAPANESE FRUIT TOMATO

Yuzu Vinaigrette. Tofu Mascarpone. Cream of Balsamic

SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss

WAGYU SOURDOUGH

Black Pepper. Creme Fraiche. Guacamole. Chives

3-CUT WAGYU PLATTER

Striploin 70g. Ribeye 70g. Tenderloin 70g

TRUFFLE CREAM HOURENSOU

Spinach. Black Truffle White Cream. Aburi Mozzarella

CHOICE OF TWO DESSERTS

JAPANESE SORBET

Check with us for flavour of the day

MATCHA PANNACOTTA

Green Tea Pudding. Berries Compote. Pistachios

S'MORES TARTLET +\$5

Bassam Dark Chocolate. Raspberry Reduction. Ice Cream

TANOKE

Discounts, other vouchers and/or privileges are not applicable. The menu is available for dinner only and is subject to seasonal changes. Prices are subject to service charge & prevailing government taxes.



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MIDORI SET

\$398++ PER SET
SHARING FOR 4 PAX

ENHANCE YOUR DINING EXPERIENCE

Discover the perfect complement to your meal with our thoughtfully paired sake selection, designed to enhance each course.

ADD \$48++ PER PERSON
(60ML X 3 TYPES)

HAMACHI CARPACCIO

Yellowtail. Ikura. Shaved Truffles. Shoyu

JAPANESE FRUIT TOMATO

Yuzu Vinaigrette. Tofu Mascarpone. Cream of Balsamic

INARI & FOIE GRAS GUNKAN

Foie Gras Teriyaki. Ikura. Sushi Rice. Kyuri

SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss

MISO NASU DENGAKU

Eggplant. Spicy Dengaku Miso. Nori Crispy Rice

WAGYU SOURDOUGH

Black Pepper. Creme Fraiche. Guacamole. Chives

3-CUT WAGYU PLATTER

Striploin 70g. Ribeye 70g. Tenderloin 70g

UPGRADE TO LARGE PLATTER (150G EACH CUT) +\$138

NZ BABY LAMB TENDERLOIN

Fried Garlic. Apple Curry Sauce

GINDARA HOBAYAKI

Black Cod. Saikyo Miso Marinade. Magnolia Leaf

TRUFFLE CREAM HOURENSOU

Spinach. Black Truffle White Cream. Aburi Mozzarella

CHOICE OF FOUR DESSERTS

JAPANESE SORBET

Check with us for flavour of the day

MATCHA PANNACOTTA

Green Tea Pudding. Berries Compote. Pistachios

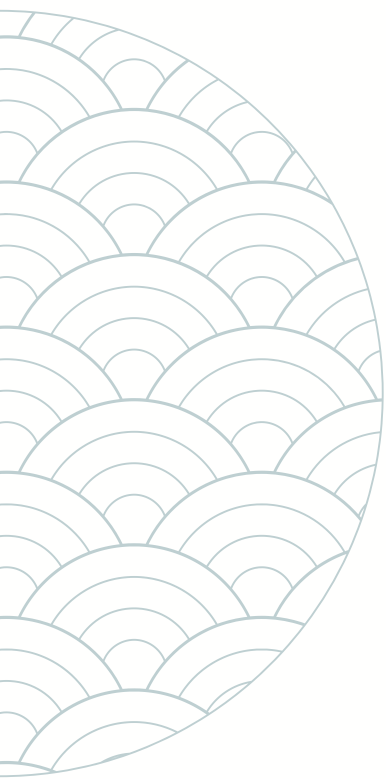
S'MORES TARTLET +\$5

Bassam Dark Chocolate. Raspberry Reduction. Ice Cream



TANOKE

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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

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

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



OUR RECOMMENDATION



VEGETARIAN - May contain eggs and dairy

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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




OUR RECOMMENDATION





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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

 **DAIFUKU MOCHI TRIPLE BERRY**
Blueberry Cheese. Raspberry Jam. Strawberry Jam / 14

 **JAPANESE SORBET**
Check with us for flavour of the day / 8



OUR RECOMMENDATION



VEGETARIAN - May contain eggs and dairy

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