



ランチセット LUNCH SET

\$48++ 3-COURSE SET

\$38++ 2-COURSE SET

LUNCH HOUR SIPS

Available only with lunch sets

SAKE FLIGHT \$18

A flight of three distinct sakes (40ml each)

SAKE BY GLASS \$13

Enjoy a 100ml glass of our selected sake

RED WINE BY GLASS \$15

Les Hauts De Fontey Cab Sauv (France)

WHITE WINE BY GLASS \$15

Les Hauts De Fontey Sauv Blanc (France)

DRAUGHT BEER \$10 Half \$18 Full

Asahi Super Dry

NON-ALCOHOL

YUZU FIZZ \$8

A refreshing blend of yuzu jam and elderflower green sparkling tea

SOFT DRINK \$5

Coke / Coke Light / Coke Zero
Sprite / Lime Soda / Ginger Ale

CHILLED JUICE \$6

Orange / Apple

CHOICE OF STARTER

BLUEFIN TUNA TATAKI SALAD

Seared tuna loin with garden greens and yuzu-apple vinaigrette



WAKAME & TOFU SALAD

Silken tofu, seaweed, and greens with goma dressing

RECOMMENDED SIDE ORDER (OPTIONAL)

TORI KARAAGE

Crispy chicken thigh bites with sansho pepper, served with sweet karashi mayo

Add-on \$5 (2 pcs) / \$9 (4 pcs) / \$16 (8 pcs)

CHOICE OF MAIN COURSE

Choose one from either Wagyu or Non-Wagyu selection

Served with rice, onsen egg and truffle shoyu (except Chirashi bowl)

WAGYU SELECTION

SANCHOKU WAGYU STRIPLOIN (100G)

Tender, richly marbled, Wagyu beef grilled over binchotan

SANCHOKU WAGYU STRIPLOIN (150G) +\$18

Tender, richly marbled, Wagyu beef grilled over binchotan

A4 MIYAZAKI WAGYU RIBEYE (100G) +\$38

Exceptional Wagyu with a perfect balance of marbling and umami

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

Delicate, melt-in-your-mouth Wagyu, grilled to perfection

TASTE OF WAGYU TRIO (210G) +\$88

A trio of Wagyu cuts – 70g each of striploin, A4 ribeye, and A5 tenderloin

NON-WAGYU SELECTION

GINDARA HOBAYAKI

Black cod marinated in Saikyo miso, grilled on magnolia leaf

SPICY MISO TORI MOMO

Chicken thigh glazed with honey miso and spicy layu shironegi

NZ COASTAL BABY LAMB TENDERLOIN +\$8

Smokey lamb, uplifted with fried garlic and apple curry

TANOKE BARA CHIRASHI RICE BOWL +\$10

A vibrant mix of tuna, uni, scallop, and ikura on sushi rice



MUSHROOM SUKIYAKI RICE BOWL

Sauteed mushrooms, onsen egg, baby corn, and onions over Niigata rice



CHOICE OF DESSERT

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

JAPANESE SORBET / ICE CREAM OF THE DAY

WARABI MOCHI

Chewy mochi dusted with matcha and kinako, with kuromitsu syrup

MATCHA PANNACOTTA +\$4

Silky green tea pudding topped with berry compote and toasted pistachios

S'MORES TARTLET +\$5

Bassam dark chocolate, toasted marshmallows, raspberry reduction, topped with vanilla ice cream



Vegetarian - May contain eggs or dairy

Discounts are not applicable for supplementary items, or course upgrades.
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 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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