



Festive

LUNCH SET

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



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



LUNCH SAKE FLIGHT / \$16

Experience a curated trio of distinct sakes (40ml each)

LUNCH SAKE GLASS / \$12

Enjoy a 90ml glass of our selected sake



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)

CHOICE OF ONE STARTER

TUNA TATAKI SALAD

Bluefin Tuna. Garden Greens. Cherry Tomato. Apple Yuzu Vinaigrette



GOMA TOFU & GARDEN SALAD

Cold Tofu with Sesame Sauce. Yuzu Apple Vinaigrette. Sesame. Nori

CHOICE OF ONE MAIN COURSE

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

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

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



CHOICE OF ONE DESSERT

Includes Coffee or Green Tea (add \$1 for an iced option)

JAPANESE SORBET OF THE DAY

A light and refreshing sorbet to cleanse your palate

WARABI MOCHI

Matcha. Kinako. Kuromitsu Syrup

MATCHA PANNACOTTA (add \$4)

Green Tea Pudding. Berries Compote. Toasted Pistachios

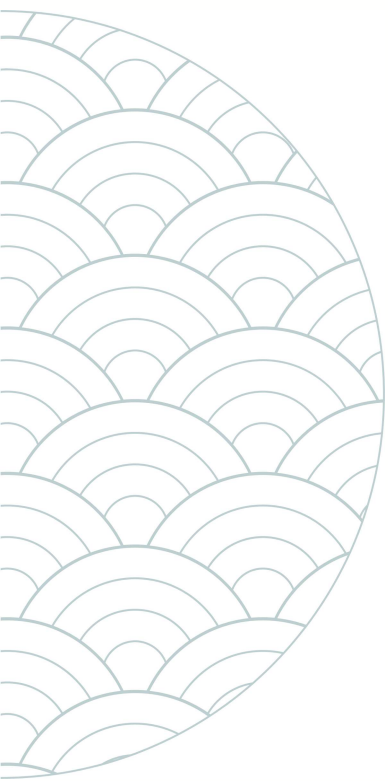
S'MORES TARTLET (add \$5)

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

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

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




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**

 **VEGETARIAN** - May contain eggs and dairy

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

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

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