

TANOKE

JAPANESE-INSPIRED PROSPERITY YU SHENG

Celebrate the Year of the Snake with a prosperous new beginning with our Japanese-inspired Prosperity Yu Sheng, featuring Bluefin Tuna Tataki, Baby Abalone, and Ikura. Harmonised with our Chef's special Japanese Yuzu Honey & Goma Sauce, every bite offers a delightful symphony of flavours!

Available for dine-in, delivery, and self-pickup. At least 1-day pre-order required.

\$ **48** ^{+/++}
SMALL
SERVES 2-3 PAX

\$ **88** ^{+/++}
MEDIUM
SERVES 5-6 PAX

\$ **128** ^{+/++}
LARGE
SERVES 8-10 PAX



Elevate your Yu Sheng with 10+ Year Acipenser Schrenckii x Huso Dauricus Caviar, a symbol of prosperity, boasting a creamy texture and nutty flavour for a luxurious touch!

ADD-ON
\$88 ^{+/++} (30G)*



CLICK / SCAN QR CODE TO ORDER
OR WHATSAPP +65 9106 3378

ENJOY

15 %
OFF

When you pre-order
by 19 January 2025

*Discount exclude caviar.
Other T&Cs apply

Available from 6 January to 12 February 2025, excluding 29 to 30 January. On 28 January, Yu Sheng is available for self-pickup and delivery only. Menu items are subject to market availability and may be replaced with a similar item of equal value without prior notice. Image is for illustration purposes only. Discounts, vouchers, and privileges are not applicable to set menus. Prices are subject to service charge and prevailing government taxes.

幸運の赤セット

TANOKE

LUCKY AKA SET

\$218++ per set (sharing menu for 2 persons)

Add-on sake pairing (3 varieties, 60ml each) – \$48++ per person

HOKKAIDO HOTATE CARPACCIO

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

YUZU KOSHO CRAB CRACKERS

Crab crackers with capsicum and red onions, paired with a tangy yuzu kosho mayo

AKA EBI THERMIDOR

Japanese red shrimp topped with creamy mentaiko mayo and melted mozzarella

UNAGI TEMPURA

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

TASTE OF WAGYU TRIO

A premium platter featuring 70g each of striploin, A4 ribeye, and A5 tenderloin

GRILLED ASPARAGUS

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

MATCHA PANNACOTTA

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

MIKAN BRULEE CHEESE TART

Velvety French cream cheese and zesty Japanese mandarin orange

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豊かさの緑セット

TANOKE

ABUNDANCE MIDORI SET

\$428++ per set (sharing menu for 4 persons)

Add-on sake pairing (3 varieties, 60ml each) – \$48++ per person

HOKKAIDO HOTATE CARPACCIO

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

YUZU KOSHO CRAB CRACKERS

Crab crackers with capsicum and red onions, paired with a tangy yuzu kosho mayo

AKA EBI THERMIDOR

Japanese red shrimp topped with creamy mentaiko mayo and melted mozzarella

UNAGI TEMPURA

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

WAGYU SOURDOUGH

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

TORI KARAAGE

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

TASTE OF WAGYU TRIO

A premium platter featuring 70g each of striploin, A4 ribeye, and A5 tenderloin

NZ BABY LAMB TENDERLOIN

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

HAMACHI KAMA

Japanese yellowtail collar with honey ponzu and grated daikon

GRILLED ASPARAGUS

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

MATCHA PANNACOTTA (2 servings)

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

MIKAN BRULEE CHEESE TART (2 servings)

Velvety French cream cheese and zesty Japanese mandarin orange

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