

Since its inception in 2013,

Hashida Sushi Singapore has established a firm foothold in the local F&B industry with its awardwinning traditional Edomae sushi served omakase style.

Its culinary team is led by second-generation celebrity chef Kenjiro 'Hatch' Hashida, whose innovative spirit and exacting standards continually push his chefs and diners alike to create and experience new adventures of the palate. Though his practices are deeply rooted in ancient Japanese culture, Chef Hatch is far from obligated by the constraints of history and time.

Instead, he utilises his rich knowledge of the past to discover novel approaches, hence pushing traditional boundaries to new heights.

CHEF'S OMAKASE

300 - 500