

DONBURI



Chirashi don
Mixed fish on sushi rice bowl

\$60



Uni ikura don
Sea urchin and salmon roe on sushi rice bowl

\$58



Wagyu don
Japanese beef and foie gras rice bowl

\$50

Tendon
Mix tempura on rice bowl

\$18

Katsu don
Pork cutlet rice bowl

\$18



Trio Maguro don
Three different cut tuna on sushi rice bowl

\$48

Prices are subjected to service charge and prevailing taxes.

DINNER OMAKASE

松

MATSU

Seasonal Appetiser
Steamed Egg Custard
3 Chef Selection Sashimi
5 Chef Seasonal Sushi
1 Seasonal Hand Roll
Soup & Dessert

\$128/person

月

TSUKI

2 kinds of Seasonal Appetiser
Seasonal Carpaccio
3 Chef Selection Sashimi
Seasonal Cooked Dish
3 Chef Seasonal Sushi
Chef's Rice Bowl or Noodle of the day
Soup & Dessert

\$188/person

勝

SHO

2 kinds of Seasonal Appetiser
Seasonal Cold Dish
Seasonal Carpaccio
3 Chef Selection Premium Sashimi
Seasonal Steamed Dish
Seasonal Cooked Dish
6 Chef Premium Sushi
Soup & Dessert

\$288/person

BESPOKE MENU

From \$350 onwards

Reservation 1 week in advance required

Do let us know if you have any dietary restrictions upon ordering
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COOKED DISH



Gindara saikyo \$12
Black cod marinated with saikyo miso



Surume ika \$12
Grilled whole squid



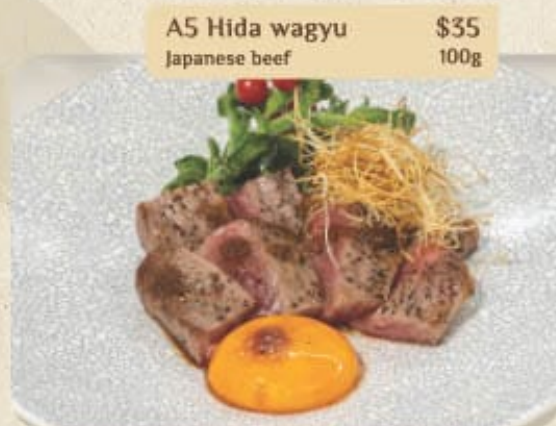
Awabi kimo mushi \$28
Steam abalone with liver sauce



Foie gras \$12
Goose liver



Unagi kabayaki \$10
Fresh water eel



A5 Hida wagyu \$35
Japanese beef 100g

Kama shioyaki \$20-50
Grill fish collar
*pls kindly check with our staff available

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LUNCH OMAKASE

竹
TAKE

Seasonal Appetiser
3 Chef Selection Sashimi
5 Chef Seasonal Sushi
1 Seasonal Hand Roll
Soup & Dessert

\$88/person

Add on Uni Sushi + \$20

光
HIKARI

Seasonal Appetiser
Steamed Egg Custard
3 Chef Selection Sashimi
Seasonal Cooked Dish
6 Chef Seasonal Sushi
Soup & Dessert

\$158/person

福
FUKU

3 Seasonal Appetiser
5 Chef Selection Sashimi
Seasonal Steamed Dish
Seasonal Cooked Dish
6 Chef Seasonal Sushi
Soup & Dessert

\$258/person

SASHIMI

Sashimi moriwase
*will arrange by chef

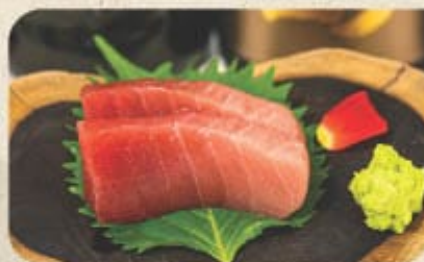
3kind \$60
5kind \$100

刺身
さしみ



Otoro
Fatty bluefin tuna belly

\$20



Chutoro
Medium fatty tuna

\$16



Akami
Tuna lean meat

\$12



Shimaaji
Striped jack

\$10




Hotate
Hokkaido scallop

\$16


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SMALL PLATE




Amaebi karaage \$8
Deep fried sweet shrimp




Edamame
Cooked green soy bean

\$3




Gobo karaage
Deep fried burdock

\$3




Tatami lwashi
Baby sardines net

\$8




Kawa ebi
Deep fried river shrimp

\$5



Fugu mirin
Dried puffer fish

\$12



Nankotsu
Deep fried chicken cartilage

\$8



Goma teba \$10
Sesame chicken wing

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SUSHI

寿司



Chutoro \$9
Medium fatty tuna



Otoro \$11
Fatty bluefin tuna belly



Akami \$7
Tuna lean meat



Shimaaji \$6
Striped jack



Hotate \$9
Hokkaido scallop



Ikura \$6
Salmon roe



Anago \$10
Conger eel



Uni \$20
Hokkaido sea urchin

