

*1st dinner seating: 6pm-7:30pm
*2nd dinner seating: 8pm-9:30pm



一壺天

IKKOTEN

Where Tradition Meets Culinary Craft.

1st - 31st Dec 2025

TSUKI「月」

\$129++

13 Course Omakase

- Chef's Appetizers 先附 -

Winter Monk Fish Liver with Ebi Senbei
Cold Lobster Bisque Chawanmushi
with Snow Crab

- Otsukuri お造り -

Smoked Hamachi Sashimi

- Yakimono 焼き物 -

Signature Chilean Seabass with Nori Butter

- Kani 蟹 -

Pregnant Female Snow Crab
with Japanese Lime

- Shiizakana 強肴 -

A5 Wagyu Beef Stew
with Assorted Vegetables

- Sushi 寿司 -

Kohada / Gizzard Shad
Ebi / Prawn

Chutoro / Tuna Medium Fatty Belly

Hamachi / Yellowtail

Ootoro / Tuna Fatty Belly

- Osuimono お吸い物 -

Yuzu Clear Dashi Broth

- Dessert デザート -

Sorbet

Add \$45++ for 90min freeflow sake,
red or white wine, beer

HANA「花」

\$169++

15 Course Omakase

- Chef's Appetizers 先附 -

Winter Monk Fish Liver with Ebi Senbei
Cold Lobster Bisque Chawanmushi
with Snow Crab

- Otsukuri お造り -

Smoked Hamachi Sashimi
Tai Sashimi with Housemade Truffle Foam

- Yakimono 焼き物 -

Signature Chilean Seabass with Nori Butter

- Kani 蟹 -

Pregnant Female Snow Crab
with Japanese Lime

- Tempura 天麩羅 -

Lobster Tempura
with Housemade Tomato Compote

- Sushi 寿司 -

Specialty Handroll of the day

Kohada / Gizzard Shad

Ebi / Prawn

Chutoro / Tuna Medium Fatty Belly

Hamachi / Yellowtail

Signature Negitoro Uni Monaka

- Osuimono お吸い物 -

Yuzu Clear Dashi Broth

- Dessert デザート -

Sorbet

Add \$45++ for 90min freeflow sake,
red or white wine, beer

PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES