

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



一壺天  
IKKOTEN

Where Tradition Meets Culinary Craft.



## TSUKI 「月」

\$99++

### 13 Course Omakase

- Chef's Appetizers 先附 -  
Sakura Shiraou  
Cold Nanohana Chawanmushi
- Otsukuri お造り -  
Katsuo Tataki Sashimi with Ponzu Foam
- Yakimono 焼き物 -  
Signature Chilean Seabass with Nori Butter
- Oshinogi 御凌ぎ -  
Steamed Handmade Goma Tofu
- Shiizakana 強肴 -  
A5 Wagyu Beef  
with Spring Vegetables
- Sushi 寿司 -  
Amaebi / Sweet Shrimp  
Hirame / Flounder  
Chutoro / Tuna Medium Fatty Belly  
Katsuo / Bonito  
Ootoro / Tuna Fatty Belly
- Osuimono お吸い物 -  
Yuzu Clear Dashi Broth
- Dessert デザート -  
Japanese Ice Cream

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

## HANA 「花」

\$139++

### 15 Course Omakase

- Chef's Appetizers 先附 -  
Sakura Shiraou  
Cold Nanohana Chawanmushi
- Otsukuri お造り -  
Katsuo Tataki Sashimi with Ponzu Foam  
Tai Sashimi with Midori Su
- Yakimono 焼き物 -  
Signature Chilean Seabass with Nori Butter
- Oshinogi 御凌ぎ -  
Steamed Handmade Goma Tofu  
topped with Bafun Uni
- Shiizakana 強肴 -  
A5 Wagyu Beef and Pan-seared Foie Gras  
with Spring Vegetables
- Sushi 寿司 -  
Specialty Handroll of the day  
Amaebi / Sweet Shrimp  
Hirame / Flounder  
Chutoro / Tuna Medium Fatty Belly  
Katsuo / Bonito  
Signature Negitoro Uni Monaka
- Osuimono お吸い物 -  
Yuzu Clear Dashi Broth
- Dessert デザート -  
Japanese Ice Cream

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

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