

\*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 -  
Cold Hokkaido Sweet Corn Chawanmushi  
Summer Fruit Fig with Fig Jelly
- Otsukuri お造り -  
Tako Sashimi with Crispy Shoyu
- Yakimono 焼き物 -  
Signature Chilean Seabass with Nori Butter
- Takiawase 炊き合せ -  
Summer Winter Melon with Snow Crab Sauce
- Shiizakana 強肴 -  
A5 Wagyu Beef  
with Yamaguchi Matcha Soba
- Sushi 寿司 -  
Hokkigai / Surf Clam  
Engawa / Flounder Fin Muscle  
Chutoro / Bluefin Tuna Medium Fatty Belly  
Shima Aji / Horse Strip Mackerel  
Ootoro / Bluefin Tuna Fatty Belly
- Osuimono お吸い物 -  
Yuzu Clear Dashi Broth
- Dessert デザート -  
Seasonal Ice Cream

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

## HANA 「花」

\$139++

### 15 Course Omakase

- Chef's Appetizers 先附 -  
Cold Hokkaido Sweet Corn Chawanmushi  
Summer Fruit Fig with Fig Jelly
- Otsukuri お造り -  
Tako Sashimi with Crispy Shoyu  
Kinmedai with Dashi Jelly
- Yakimono 焼き物 -  
Signature Chilean Seabass with Nori Butter
- Takiawase 炊き合せ -  
Summer Winter Melon  
with Hokkaido Scallops & Snow Crab Sauce
- Shiizakana 強肴 -  
A5 Wagyu Beef  
with Yamaguchi Matcha Soba  
topped with Bafun Uni
- Sushi 寿司 -  
Specialty Handroll of the day  
Hokkigai / Surf Clam  
Engawa / Flounder Fin Muscle  
Chutoro / Bluefin Tuna Medium Fatty Belly  
Shima Aji / Horse Strip Mackerel  
Signature Negitoro Uni Monaka Sushi
- Osuimono お吸い物 -  
Yuzu Clear Dashi Broth
- Dessert デザート -  
Seasonal Ice Cream

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

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