

*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 -

Autumn Persimmon with Tofu Sauce
Cold Chawanmushi with Edamame Puree

- Otsukuri お造り -

Smoked Hamachi Sashimi

- Yakimono 焼き物 -

Signature Chilean Seabass with Nori Butter

- Oshinogi 御凌ぎ -

Spinach Ohitashi with Kani and Tobiko

- Shiizakana 強肴 -

Binchotan A5 Wagyu

- Sushi 寿司 -

Hotate / Scallop

Yari Ika / Spear Squid

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 \$39++ for 90min freeflow sake,
red or white wine, beer

HANA「花」

\$139++

15 Course Omakase

- Chef's Appetizers 先附 -

Autumn Persimmon with Tofu Sauce
Cold Chawanmushi with Edamame Puree

- Otsukuri お造り -

Smoked Hamachi Sashimi

Hirame Sashimi with Purple Shiso Foam

- Yakimono 焼き物 -

Signature Chilean Seabass with Nori Butter

- Oshinogi 御凌ぎ -

Spinach Ohitashi with Kani, Uni and Ikura

- Shiizakana 強肴 -

Binchotan A5 Wagyu

with Pan Seared Foie Gras

- Sushi 寿司 -

Specialty Handroll of the day

Hotate / Scallop

Yari Ika / Spear Squid

Hamachi / Yellowtail

Chutoro / Tuna Medium Fatty Belly

Signature Negitoro Uni Monaka

- Osuimono お吸い物 -

Yuzu Clear Dashi Broth

- Dessert デザート -

Sorbet

Add \$39++ for 90min freeflow sake,
red or white wine, beer

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