

*1st dinner seating: 6pm-7:30pm

*2nd dinner seating: 8pm-9:30pm



一壺天

IKKOTEN

Where Tradition Meets Culinary Craft.

AUTUMN DINNER OMAKASE

TSUKI 月

\$99++

13-COURSE OMAKASE

先付 Chef's Appetizers

Cold Matsutake Chawanmushi

Add Ikura +8

Japanese Persimmon with Tofu Dressing

お造り Otsukuri

Buri Carpaccio with Mikan

Add Itoyori Dai Sashimi Course +18

焼物 Yakimono

Signature Chilean Seabass
with Nori Butter

炊合せ Takiawase

Kabocha Ebi Shinjo
with Edamame Puree

Add Premium Uni +15

強肴 Shiizakana

A5 Wagyu Beef Sumiyaki
with Autumn Seasonal Vegetables
with Shishito Sauce

Add Foie Gras +15

寿司 Sushi

Mongo Ika / Cuttlefish

Aka Ebi / Red Sweet Prawn

Chutoro / Blue Fin Tuna Medium Fatty Belly

Buri / Yellow Tail

Ootoro / Blue Fin Tuna Fatty Belly

お吸い物 Osuimono

Yuzu Clear Dashi Broth

甘味 Dessert

Autumn Chestnut Mont Blanc

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

HANA 花

\$139++

15-COURSE OMAKASE

先付 Chef's Appetizers

Cold Matsutake Chawanmushi

Add Ikura +8

Japanese Persimmon with Tofu Dressing

お造り Otsukuri

Buri Carpaccio with Mikan

Itoyori Dai with Yuzu Foam

Add Premium Uni +15

焼物 Yakimono

Signature Chilean Seabass
with Nori Butter

炊合せ Takiawase

Kabocha Ebi Shinjo
with Edamame Puree & Uni

強肴 Shiizakana

A5 Wagyu Beef Sumiyaki & Foie Gras
with Autumn Seasonal Vegetables
& Shishito Sauce

寿司 Sushi

Specialty Handroll of the Day

Mongo Ika / Cuttlefish

Aka Ebi / Red Sweet Prawn

Chutoro / Blue Fin Tuna Medium Fatty Belly

Buri / Yellow Tail

Signature Negitoro Monaka Uni Sushi

お吸い物 Osuimono

Yuzu Clear Dashi Broth

甘味 Dessert

Autumn Chestnut Mont Blanc

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



We thoughtfully provide alternatives for our guests
who do not take beef or prefer non-raw options.
Please inform our team of any dietary preferences or allergies.

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