

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



一壺天

IKKOTEN

Where Tradition Meets Culinary Craft.

1st Jan - 28th Feb 2026

## TSUKI「月」

\$99++

### 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

- Oshinogi 御凌ぎ -  
Ark Shell Salad

- 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」

\$139++

### 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

- Oshinogi 御凌ぎ -  
Ark Shell Salad

- 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