



FLNT



# SAKURA MENU 2025

AVAILABLE 10TH MARCH - 10TH APRIL

**5 COURSE SET DINNER \$148++ PER PERSON**  
**ADD SAKE PAIRING \$58++ PER PERSON**

## APPERTISER

### KANI TOFU

Snow Crab Claw | Gomadofu | Toasted Hazelnuts  
Ikura Orange Segments | Pickled Onions | Kinome | Onion Sauce  
*Yamatan-Masamune, Minamoto Junmai*

## SASHIMI

King Salmon | Red Shrimps | Hokkaido Scallop  
*Taisetsu No Kura, Junmai Daiginjyo Ginpu 50 Sake*

## CHOICE OF MAIN COURSE

### GRILLED MISO BLACK COD

Moromi Miso | Grilled Asparagus | Garden Cress  
*Kiku Masamune, Lemon Reishu*

### GRILLED JAPANESE A4 WAGYU

Vine Tomatoes | Shishito Peppers | Grilled Zucchini  
Gruyère Cheese | Smoked Yakiniku Sauce  
*Ozeki, Sakura Beauty 45 Junmai Daiginjyo*

## UNAGI CHAZUKE

Unagi | Sushi Rice | Goshiki Arare | Coriander Oil | Dashi Soup  
*Sawanoi, Tokya Kurabito Junmai Ginjo*

## DESSERT

### ROSE PANNA COTTA

Candied Rose Petals | Honey Puffed Rice | Mixed Berries  
*Rihaku, Koromai Jikomi Caro Junmai*



All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.  
All menu items are subject to seasonal availability.