



## FLNT LUNCH SET MENU

Served with

Miso Soup | Dessert of the Day

APPETISER (Select 1)  
GYOZA

or

MUSHROOM CHAWANMUSHI (V)

Supplement - Ikura - \$5++ | Hokkaido Scallop - \$8++ | Snow Crab - \$10++

### YASAI DON (V) - 28

STEAMED JAPANESE RICE

Cabbage | Grilled Capsicums | Onions | White Corn  
Carrots | King Oyster Mushrooms | Crispy Seaweed  
Sesame Seeds | Aji Amarillo

### TEMPURA DON - 30

STEAMED JAPANESE RICE

Tiger Prawns | Cherry Blossom Shrimps | Oba  
Balsamic Teriyaki Sauce

### YAKINIKU DON - 35

STEAMED JAPANESE RICE

Sliced Short Ribs | Pickled Tomatoes  
Aji Amarillo

### NIKKEI CHIRASHI DON - 38

STEAMED SUSHI RICE

Chef's Selection of Fresh Sashimi | Aji Amarillo  
Ikura | Corn Nut

### WAGYU HAMBURG DON 160g - 38

STEAMED JAPANESE RICE

House-Made Wagyu Patty | Leeks | Pasteurized Egg  
Yolk | Crispy Seaweed | Onion Sauce

### NIKKEI CHUKKA RAMEN (V) - 32

HAND-PULLED FRESH RAMEN NOODLES

Roasted Seaweed | White Corn | Tomatoes | Mizuna  
Leaves | Yuzu Sesame Sauce

### ANTICUCHO RAMEN - 35

HAND-PULLED FRESH RAMEN NOODLES

Anticucho Chicken Skewers | Jalapeño | Aji Panca  
Ajitsuke Tamago | Leeks | Spring Onions | Chicken  
Collagen Broth | Black Garlic Oil

### SEAFOOD RAMEN - 38

HAND-PULLED FRESH RAMEN NOODLES

Grilled Tiger Prawns and Scallops | Leeks | Spring  
Onions | Ajitsuke Tamago | Lobster Broth Chili Oil

### YAKINIKU RAMEN - 38

HAND-PULLED FRESH RAMEN NOODLES

Sliced Wagyu Beef | Leeks | Spring Onions  
Ajitsuke Tamago | Chicken Collagen Broth | Chili Oil

### SASHIMI SET (7pcs) - 48

Selection of Sashimi of the Day

Free-Flow Japanese Tea - 10

Free-Flow Sake - 30 (1 hour)

Add Sake Glass - 10

Add Glass of Wine/Prosecco/Beer - 15

## DESSERTS

### TRES LECHES - 18

Sesame Sponge Cake

Shiso Ice Cream | Triple Milk

### BANANA SEMIFREDDO - 18

Coconut | Kinako Crumble

### CHOCOLATE TORTA - 18

Rich Chocolate Cake

Aji Amarillo | White Chocolate Cream  
Passion Fruit Sauce | Sesame Brittle

### HOKAIDO MILK CREPE - 18

Hokkaido Milk | Vanilla Crepe | Summer  
Berries | Sakura Cream Anglaise | Rose Flakes

## ALA CARTE

### RAW BAR

SALMON - 16

TUNA - 16

YELLOWTAIL - 16

HOTATE - 18

KAJIKI - 16

### ASSORTED SASHIMI

CHEF'S SELECTION OF 3 KINDS - 30

CHEF'S SELECTION OF 6 KINDS - 60

### CEVICHE

SALMON CEVICHE - 28

Shallots | White Corn | Salmon Skin | Ikura | Mentai-Coriander Mayonnaise | Leche de Tigre | Tortilla

YELLOWTAIL CEVICHE - 28

Shallots | White Corn | Tomatoes | Yuzu | Wasabi Coriander | Hazelnut | Leche de Tigre | Tortilla

KAJIKI CEVICHE - 28

Swordfish | Shallots | White Corn | Mikan | Ikura | Mentai -Coriander Mayonnaise | Leche de Tigre | Tortilla

### TIRADITO

TUNA - 26

Baby Radish | Ikura | Onion Sauce | Black Garlic Oil Anchovy Pesto

SEA BREAM - 26

Aka Tosaka | Aji Amarillo | Anchovy Pesto | Truffle Oil | Shio Kombu

HOKKAIDO SCALLOP - 28

Aka Tosaka | Ikura | Tobiko | Onion Sauce | Rocoto Sauce

### OTSUMAMI

CARAMEL SATSUMA SWEET POTATO (V) - 14

Satsuma Sweet Potato | Caramel Sauce | Nikkei Spice

MOMOTARO (V) - 16

Japanese Fruit Tomato | Shiso | Corn Nut | Parmigiano Reggiano Cheese | Anchovy Pesto

AMAEBI KAKIAGE - 16

Fried Japanese Sweet Prawn | Nikkei Spice

TOMOROKOSHI (V) - 18

Grilled White Corn | Gruyère Cheese | Mullet Roe Smoked Vinegar | House-Smoked Shoyu Butter

TAKO KARAAGE - 18

Fried Japanese Octopus | Nikkei Spice

SATSUMAIMO HUMMUS (V) - 22

Sweet Potato | Crispy Taco | Curry Spice

IKAYAKI - 25

Grilled Japanese Spear Squid | Nikkei Spice | Anchovy Pesto

FOIE GRAS TACO - 26

Miso Marinated Foie Gras | Hojiso | Flying Fish Roe Rocoto Yoghurt

GYU TARTARE - 28

Minced Angus Beef | Shallots | Shiso Leaf | Quail Egg Yolk | Crispy Tortilla | Spicy Sauce

### MAINS

KING SALMON (180G) - 35

Nikkei Spiced Bread Crust | Grilled Asparagus and Sweet Peppers | Cheese Sauce

GINDARA (160G) - 45

Grilled Miso Cod | Aji Verde | Eryngii Mushroom Tempura

YASAI MORI (V) - 30

Grilled Zucchini | Asparagus | Eryngii Mushrooms | Roasted Seaweed | Sweet Peppers

PLUMA (160G) - 40

Grilled Spanish Pork | Grilled Sweet Peppers | Achioté Sauce

RIBEYE STEAK (200g) - 65

Grilled Grass Fed Black Angus Ribeye Steak Sweet Peppers | Black Garlic Sauce

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.