



DINNER

-WEEKDAY OMAKASE-

Seasonal Appetiser

Otsukuri

Seasonal Fishes from Japan

Signature Monaka

Foie Gras

Seasonal Fish

(Upgrade to Wagyu Beef +\$30)

Donabe Rice

Serve with condiments

Seasonal Fruit

\$188

Our omakase menu is crafted with seasonal ingredients that are freshly flown in from Japan to ensure an exceptional dining experience. Please be advised that, in keeping with the changing nature of seasonal produce, the dishes served on the day of your reservation may vary.



-TASTING MENU-

Seasonal Cold Appetiser

Seasonal Hot Appetiser

Otsukuri

Seasonal Fishes from Japan

Signature Monaka

Foie Gras

Seasonal Main Course

Donabe Rice

Serve with condiments

Seasonal Fruit

Home-made Financier

\$278

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-OMAKASE MENU-

Seasonal Cold Appetiser

Seasonal Hot Appetiser

Otsukuri

Seasonal Fishes from Japan

Signature Monaka

Foie Gras

Pre-Main Course

Seasonal Main Course

Donabe Rice

Serve with condiments

Seasonal Fruit

Home-made Financier

\$348

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