



榎

冬季限定のお任せ

SEASONAL WINTER OMAKASE

SHIWASU | \$350++ PER PERSON

Amuse-bouche

Foie Gras Pâté with Arima Sansho, served in Monaka Shell

先付け四種

Four Seasonal Appetisers

Mizu-dako and Caviar
with Yuzu Sanbaizu

*Giant Octopus and Caviar
with Yuzu Vinegar Sauce*

Hokkaido Kegani
and Ikura with Kimizu

*Hokkaido Horsehair Crab
and Ikura with Egg Yolk
Vinegar Sauce*

Ni-hamaguri

*Simmered Hamaguri
Clams*

Fukuoka Oyster and Bafun
Uni with Ponzu Sauce

*Fukuoka Oyster and
Bafun Sea Urchin with
Citrus Soy Sauce*

本日のお造り

Chef's Selection of Premium Sashimi

Premium Sashimi of the Day
Served with Himalayan Pink Salt and Sudachi

天麩羅

Tempura

King Crab and Maitake Mushroom with House-made Tomato Chilli Sauce

焼き物

Grilled Speciality

Matsukasa-style Grilled Amadai Fish with Roasted Paprika Sauce

メイン

Main Course

A4 Miyazaki Wagyu Toban-yaki OR Lumina Rack of Lamb Toban-yaki

Served with Freshly Shaved Alba White Truffle

お食事

Rice Course

Premium Fish Nigiri Sushi · 3 pieces

お椀

Soup Course

Cold Yuzu Tsubaki Udon with Crispy Sakura-ebi

甘味

Dessert

Hokkaido Cheesecake served with Seasonal Japanese Fruits

Price quoted is in Singapore dollars and subject to service charge and prevailing government taxes. Menu is subject to availability and may change without notice.