

# TASTING MENU

**\$138++ per person**

Minimum Two  
LAST ORDER 8:30 PM

DINNER ONLY

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## SANTEN MORI

PICKLED MUSTARD LEAF  
MOMOTARO  
TAKO WASABI

## CITRUS TUNA CEVICHE

Tuna Akami | Citrus Leche De Tigre  
Avocado Purée  
Sweet Potato & Orange Purée  
Fried Salmon Skin | Coriander

## SCALLOP TIRADITO

Sliced Scallop | Tamarind Tiger Milk  
Nori Chip | Onion | Tonburi  
Wasabi Tobiko | Hokiso

## TOMOROKOSHI

Grilled White Corn | Shoyu Butter  
Gruyère Cheese | Togarashi

## IBERICO PLUMA (150G)

Grilled Spanish Acorn-fed Pork  
Achiote Sauce | Zucchini

## SUSHI

Cuttlefish | Sweet Shrimp | Aji Verde

## DESSERT

Santarem Chocolate Parfait  
Nori Sea Salt Rice Puff

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

# TASTING MENU

**\$168++ per person**

Minimum Two  
LAST ORDER 8:30 PM

DINNER ONLY

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## SANTEN MORI

PICKLED MUSTARD LEAF  
MOMOTARO  
TAKO WASABI

## SASHIMI

New Zealand King Salmon  
Yellowtail | Scallop

## OTORO TIRADITO

Blow-Torched Otoro | Apple Soy Sauce  
Spring Onion | Satsubushi | Cancha  
Lime Zest

## UNI TOMOROKOSHI

Grilled White Corn | Sea Urchin  
Shoyu Butter | Gruyère Cheese  
Togarashi

## KOHITSUJI YAKI

Grilled Lamb Rack | Red Pepper Garlic Sauce  
Lime | Shishito | Satsumaimo

OR

## JAPANESE WAGYU A4 SIRLOIN (80G)

Grilled Wagyu Sirloin | Black Garlic Karashi  
Zucchini | Satsumaimo  
(Supplement \$20++)

## SUSHI

Flame-Seared Salmon | Aji Amarillo

## DESSERT

Shiso Ice Cream | Chocolate Soil

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## SNACKS

**FOIE GRAS TACO** 26/2pc

Rocoto Yogurt | Hojiso | Flying Fish Roe

**TSUKEMONO (V)** 18

Braised Burdock with Shoyu | Sesame Seed

**SAKURA KAKIAGE** 18

Tempura Onion | Sakura Shrimp | Teriyaki Beetroot

**MOMOTARO (V)** 18

Japanese Tomato | Cheese | Shiso

**SHIRO EBI** 18

Fried Baby White Shrimp | Nikkei Spice

**SATSUMAIMO HUMMUS (V)** 22

Sweet Potato | Crispy Taco | Curry

**FUGU MIRINBOSHI** 18

Grilled Dried Pufferfish | Rocoto Mayo

**AORI IKA KARAAGE** 18

Fried Big Fin Reef Squid | Kaffir Lime

## RAW BAR

### ASSORTED SASHIMI

**3 KINDS CHEF'S SELECTION** 48

**6 KINDS CHEF'S SELECTION** 68

## CEVICHE

**YELLOWTAIL** 28

Yellowtail Ceviche | Leche De Tigre | White Corn Shallot | Yuzu | Coriander | Hazelnut

**CEVICHE DE PULPO** 28

Octopus Ceviche | Leche De Tigre | Shallot White Corn | Wasabi Stem | Onion Sauce

**CITRUS TUNA** 28

Tuna Akima | Citrus Leche De Tigre Avocado Purée | Sweet Potato & Orange Purée Fried Salmon Skin | Coriander

## TIRADITO

**OTORO TIRADITO** 32

Blow-torched Otoro | Apple Soy Sauce Spring Onion | Katsuobushi | Cancha | Lime Zest

**SCALLOP TIRADITO** 28

Sliced Scallop | Tamarind Tiger Milk | Hojiso Nori Chip | Onion | Tonburi | Wasabi Tobiko

## INKA WARM SUSHI

**CUTTLEFISH | SWEET SHRIMP | AJI VERDE** 18

**FLAME SEARED SALMON | AJI AMARILLO** 18

**SCRAPED FATTY TUNA | SPRING ONION** 28

## SUMIYAKI

### SMALL PLATES

**SHISHITO YAKI** 10

Grilled Japanese Sweet Pepper

**TSUKUNE** 22

Grilled Japanese Meatball | Chicken Neck Skin Chicken Cartilage | Cheese

**PERUVIAN ANTICUCHO CHICKEN** 18

Cage-free Chicken | Aji Panca | Jalapeno Capsicum

**TOMOROKOSHI (V)** 18

Grilled White Corn | Shoyu Butter | Gruyère Cheese Togarashi

**IKAYAKI** 25

Grilled Squid | Niboshi Pesto | Nikkei Spices

### MAIN PLATES

**YASAI MORI (V)** 45

**Grilled Zucchini | Asparagus | Eringii Mushroom**

Capsicum Pepper

**IBERICO PLUMA** 48

Grilled Spanish Acorn-fed Pork | Achiote Sauce

**GINDARA (150G)** 48

Grilled Miso Cod | Aji Verde

**HAMACHI KAMA** 45

Grilled Yellowtail Collar | Ponzu | Spring Onion

**KOHITSUJI YAKI** 60

Grilled Lamb Rack | Red Pepper Garlic Sauce | Lime

**JAPANESE WAGYU A4 SIRLOIN (120G)** 95

Grilled Wagyu Sirloin | Black Garlic Karashi Mountain Pepper

## DESSERTS

**SANTAREM CHOCOLATE PARFAIT** 16

Nori Sea Salt Rice Puff

**SHISO ICE CREAM** 16

Chocolate Soil

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.