



## TASTING MENU

**\$120++ PER PERSON**

Minimum Two  
Last order 8.30pm  
Additional Sake Pairing \$58++

### SANTEN MORI

Sakura Cabbage Salad | Satsumaimo Taco | Unagi Roll  
*WAKABOTAN JUNMAI GINJO HINOHIKARI 50*

### SEABREAM TIRADITO

Aburi Seabream | Aji Amarillo | Pickled Daikon  
Citrus Onion Sauce  
*WAKABOTAN JUNMAI GINJO YAMADA-NISHIKI 50*

### TOMOROKOSHI

Grilled White Corn | Shoyu Butter | Gruyère Cheese  
Togarashi  
*OHMINE 3 GRAIN YAMADA NISHIKI NAMA*

### IBERICO PORK PLUMA (160g)

Grilled Spanish Pork | Grilled Sweet Peppers  
Achiote Sauce

or

### PERUVIAN ANTICUCHO CHICKEN

Cage-Free Chicken | Ají Panca | Jalapeño  
Capsicums | Onions | Tortilla

or

### RIBEYE STEAK (200G)

Grilled Grass Fed Black Angus Ribeye Steak  
Sweet Peppers | Black Garlic Sauce  
**(Supplement \$20++)**

*MASUMI JUNMAI GINJO YAMAHAI AKA*

### TRES LECHES

Sesame Sponge Cake Shiso Ice Cream | Triple Milk  
*RUMIKO NO SAKE KIMOTO TOKUBETSU JUNMAISHU KIJOSHU OMEKASH*

or

### BANANA SEMI-FREDO

Kinako Crumble | Coconut Cream

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



## **TASTING MENU** **\$140++ PER PERSON**

**Minimum Two**  
**Last order 8.30pm**  
*Additional Sake Pairing \$58++*

### **SANTEN MORI**

Sakura Cabbage Salad | Satsumaimo Taco | Unagi Roll  
*WAKABOTAN JUNMAI GINJO HINOHIKARI 50*

### **YELLOWTAIL CEVICHE**

Leche De Tigre | Corn | Shallots | Coriander Hazelnut  
Cherry Tomatoes | Tortilla | Yuzu Wasabi  
*WAKABOTAN JUNMAI GINJO YAMADA-NISHIKI 50*

### **TOMOROKOSHI**

Grilled White Corn | Shoyu Butter | Gruyère Cheese | Togarashi  
*OHMINE 3 GRAIN YAMADA NISHIKI NAMA*

### **GINDARA (160G)**

Grilled Miso Cod | Ají Verde | Eryngii Mushroom Tempura

*or*

### **KOHITSUJI**

Grilled Lamb Rack | Lime | Grilled Zucchini | Gruyère Cheese  
Red Peppers | Garlic Sauce

*or*

### **RIBEYE STEAK (200G)**

Grilled Grass Fed Black Angus Ribeye Steak  
Sweet Peppers | Black Garlic Sauce  
**(Supplement \$10++)**

*MASUMI JUNMAI GINJO YAMAHAI AKA*

### **TRES LECHES**

*Sesame Sponge Cake*  
Shiso Ice Cream | Triple Milk

*RUMIKO NO SAKE KIMOTO TOKUBETSU JUNMAISHU KIJOSHU OMEKASH*

*or*

### **BANANA SEMI-FREDO**

Kinako Crumble | Coconut Cream

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



**RAW BAR ASSORTED SASHIMI**  
**CHEF'S SELECTION OF 3 KINDS - 30**  
**CHEF'S SELECTION OF 6 KINDS - 60**

## CEVICHE

**CEVICHE DE YELLOWTAIL - 25**

*Leche De Tigre | Corn | Shallots | Coriander  
Hazelnut | Cherry Tomatoes | Yuzu Wasabi*

**CEVICHE DE PULPO - 25**

*Octopus | Leche De Tigre | Wasabi Stem Corn  
Shallots | Cherry Tomatoes | Onion Sauce*

## TIRADITO

**SCALLOP - 22**

*Ikura | Wasabi Tobiko | Seaweed Shallots  
Onion | Shiso Sauce*

**SEABREAM - 22**

*Torched Seabream | Ají Amarillo | Pickled Daikon  
Citrus Onion Sauce*

**TUNA - 25**

*Avocado & Sweet Potato | Shio Kombu  
Sweet Citrus Sauce*

## CRISPY SUSHI ROLL

**BALSAMIC UNAGI - 14**

*Cucumber | Avocado | Mountain Pepper Balsamic  
Teriyaki Sauce*

**SALMON MAYO - 14**

*Cucumber | Avocado | Shallots | Ají Verde*

**SAKURA SHRIMP - 14**

*Cucumber | Avocado | Dill | Sakura Ebi*

**SATSUMAIMO AND GRILLED CORN - 14**

*Cucumber | Avocado | Furikake*

## SNACKS

**SHIRO EBI - 12**

*Fried White Baby Shrimps | Nikkei Spice*

**SAKURA CABBAGE SALAD - 12**

*Cabbage | Cucumber | Carrots | Sakura Shrimp  
Sesame Seeds | Sesame Onion Dressing*

**SAKURA KAKIAGE - 15**

*Onions | Carrots | Butternut | Beetroot  
Sakura Shrimps | Balsamic Teriyaki*

**AORI IKA KARAAGE - 15**

*Fried Bigfin Reef Squid | Kaffir Lime*

**MOMOTARO (V) - 16**

*Japanese Fruit Tomatoes | Shiso | Corn Nut  
Parmigiano Reggiano Cheese | Anchovy Pesto*

**SATSUMAIMO HUMMUS (V) - 16**

*Sweet Potato | Crispy Taco | Curry Spice*

**FOIE GRAS TACO (2pcs) - 22**

*Hojiso | Flying Fish Roe | Rocoto Yoghurt*

## YAKIMONO

**SWEET PEPPERS (V) - 16**

*Grilled Assorted Sweet Peppers | Sesame | Shio Kombu*

**TOMOROKOSHI (V) - 16**

*Grilled White Corn | Gruyère Cheese | Shoyu Butter*

**TSUKUNE - 16**

*Grilled Japanese Meatball | Chicken Cartilage | Onsen  
Egg Yolk | Rocoto Mayonnaise*

**PERUVIAN ANTICUCHO CHICKEN - 22**

*Cage-Free Chicken | Ají Panca | Jalapeño Capsicums  
Onions*

**IKAYAKI - 22**

*Grilled Squid | Nikkei Spice | Anchovy Pesto*

**YAKINIKU SLIDERS 3 BUNS - 26**

*Sliced Short Ribs | Lettuce | Pickled Cucumber  
Rocoto Mayonnaise*

## MAIN PLATES

**YASAI MORI (V) - 22**

*Grilled Zucchini | Asparagus | Eryngii | Mushrooms  
Sweet Peppers*

**JAPANESE HAMBURG 200g - 30**

*House-Made Wagyu-Pork Patty | Onsen Egg Yolk  
Potato Fries | Coleslaw*

**IBERICO PLUMA (160G) - 38**

*Grilled Spanish Pork | Grilled Sweet Peppers  
Achiote Sauce*

**GINDARA (160G) - 42**

*Grilled Miso Cod | Ají Verde | Eryngii | Mushroom  
Tempura*

**KOHITSUJI YAKI - 58**

*Grilled Lamb Rack | Lime | Grilled Zucchini  
Gruyère Cheese | Red Peppers | Garlic Sauce*

**RIBEYE STEAK (200g) - 60**

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

## DESSERT

**TRES LECHES - 16**

*Sesame Sponge Cake  
Shiso Ice Cream | Triple Milk*

**BANANA SEMIFREDDO - 16**

*Coconut | Kinako Crumble*

**CHOCOLATE TORTA - 16**

*Rich Chocolate Cake  
Ají Amarillo | White Chocolate Cream Passion Fruit  
Sauce Sesame Brittle*