



DRINKS

SPARKLING SAKE

KAGURA ROKA

Lightly sparkling, fruity and gently sweet
Bottle (360ml) 108

YUKIKA

Fine bubbles, delicate fruit, refreshing acidity
Bottle (720ml) 150

HITOTOKI WHITE

Soft bubbles, citrus and yogurt-like tartness
Bottle (220ml) 42 | Bottle (720ml) 130

SAKE CARAFE

KID JUNMAI

Banana, pear and gentle umami
Carafe (180ml) 32 | (300ml) 52

ZAKU MEGUMI NO TOMO JUNMAI GINJO

White peach, melon and green apple
Carafe (180ml) 38 | (300ml) 60

HAKURAKUSEI JUNMAI DAIGINJO

White peach, pear and lily
Carafe (180ml) 42 | (300ml) 68

SAKE BOTTLE

Please scan the QR code on your table to explore our latest sake bottle selection.

SHOCHU

ICHIKO MINTOU KUROBIN

Soft barley sweetness with a clean finish
Glass (60ml) 18 | Bottle (720ml) 120

GODO TAN-TAKA-TAN

Herbal red shiso with delicate sweetness
Glass (60ml) 13 | Bottle (720ml) 98

TEKKAN KURA

Roasted sweet potato, subtle smoke, dry umami
Glass (60ml) 16 | Bottle (720ml) 108

BEER & LIQUEUR

ASAHI

Half Pint 13 | Full Pint 24

UMESHU

Glass (60ml) 16

YUZUSHU

Glass (60ml) 14

CHOCOLATE SAKE

Glass (60ml) 14

DRINKS

WINE

ALPACA CABERNET SAUVIGNON (CHI)

Glass 18 | Bottle 80

ALPACA CHARDONNAY (CHI)

Glass 18 | Bottle 80

KENZO ESTATE YUI ROSÉ 2020 (USA)

Malbec, Merlot and Cabernet Franc blend
Bottle 298

KENZO ESTATE RINDO 2021 (USA)

Cabernet-led Bordeaux blend
Bottle 398

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explore our latest wine bottle selection.*

COCKTAIL

SUNSET OVER KYOTO

A Negroni twist, with yuzu and citrus zest
24

OSAKA OLD FASHIONED

A refined take on the classic with Japanese Whisky
23

YUME NO UME

Cherry liqueur, umeshu and rum
24

WHISKY & GIN

30ML / 45ML

SANTORY KAKUBIN

13 / 18

SANTORY TOKI

14 / 20

NIKKA COFFEY GRAIN

16 / 23

NIKKA FROM THE BARREL

19 / 27

KUJIRA RYUKYU 15YO

68 / 88

SHINOBU DRAGON 15YO

68 / 88

NIKKA TAKETSURU 17YO

78 / 98

ROKU GIN

14 / 20

KOMASA SAKURAJIMA

16 / 22

KOMASA HOJICHA

16 / 22

KOMASA ICHIGO

16 / 22

KIKKA

28 / 42

NON-ALCOHOL

EACH

YUZU SODA

9

CHILLED ORANGE JUICE

6

CHILLED APPLE JUICE

6

COKE / COKE ZERO / SPRITE

5

GINGER ALE / TONIC

5

STILL / SPARKLING WATER

8

LONG BLACK (HOT / ICED)

5 / 6

ESPRESSO (SINGLE / DOUBLE)

5 / 8

GREEN TEA (HOT / ICED)

4 / 5

SMALL PLATES



HAMACHI CRUDO

Japanese Yellowtail. Ikura. Hanasaki Crab Oil. Crispy Leek. Ginger Honey Ponzu
28

SPICY SALMON TARTARE

Fresh Atlantic Salmon. Sriracha Mayo. Wasabi Tobiko. Tortilla Chips
26



F1 WAGYU SUSHI

Fresh Uni. Ikura. Yuzu Koshi. Orange Teriyaki Glaze
24 per pc | Min. 2 pcs per order · Dinner only

GRILLED HYOGO OYSTER

Kanzuri Garlic Mayo Aburi. Wasabi Tobiko
9 per pc | Min. 2 pcs per order



WAGYU SOURDOUGH

Black Pepper Wagyu. Crème Fraîche. Guacamole. Chives
8 per pc | Min. 2 pcs per order

CRISPY TORI KARAAGE

Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo
Half (4 pcs) 9 | Full (8 pcs) 16



SALTED EGG SOFT SHELL CRAB

Salted Egg Dust. Sriracha Mayo
Half 15 | Full 28

TATAMI HIMEGO

Grilled Pressed Baby Sardines. QP Mayo. Shichimi Spice
13



Our Recommendation

All prices are in SGD and subject to service charge and prevailing government taxes

VEGETABLES

GOMOKU HIJIKI & TOFU SALAD (V)

Hijiki Seaweed. Tofu. Simmered Vegetables. Goma Dressing
12



JAPANESE FRUIT TOMATO (V)

Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle
24



MISO NASU DENGAKU (V)

Grilled Eggplant. Spicy Miso. Crispy Nori Rice
May require additional preparation time
13



SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss
Vegetarian option available
14

GRILLED OKURA

Japanese Ladyfingers. Sakura Ebi. Crispy Shallot Oil
Vegetarian option available
18

KINOKO MUSHROOMS (V)

Enoki. King Oyster. Shiitake. Shimeji. Butter. Sake. Sudachi Citrus
13



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(V) Vegetarian - May contain egg or dairy

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BINCHOTAN-GRILLED WAGYU

All Wagyu cuts are served medium rare (chef's recommendation)
If you prefer a different doneness, kindly let us know



TASTE OF JAPANESE WAGYU TRIO

F1 Wagyu Striploin

A4 Miyazaki Ribeye

A5 Kyushu Tenderloin

Regular (70g per cut) 158

Large (150g per cut) 328

F1 WAGYU STRIPLOIN

Well-marbled wagyu striploin with rich beef flavour and a smooth finish

Single (150g) 78

Large (300g) 148

A4 MIYAZAKI RIBEYE

Exceptional Japanese ribeye with a perfect balance of marbling and umami

Single (100g) 88

Large (250g) 198

A5 KYUSHU TENDERLOIN

Delicate, melt-in-your-mouth Japanese tenderloin, grilled to perfection

Single (100g) 98

Large (250g) 228

F1 WAGYU KATSU

Crispy, breaded cutlet, served with tonkatsu sauce and QP mayo

Single (150g) 82

Large (300g) 158



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SHICHIRIN BINCHOTAN GRILL

GRILLED KOJI CHICKEN THIGH

Black Truffle Balsamic. Shaved Black Truffles. Mizuna
34



NZ COASTAL BABY LAMB KATSU

Pickled Shallots. Black Garlic Mayo
38



GINDARA HOBAYAKI

Black Cod. Saikyo Miso. Grilled on Magnolia Leaf
38

BARRAMUNDI SAIKYO YAKI

Sweet Miso Marinade. Grilled Shishito Peppers
32

COLD SOMEN



PREMIUM COLD SOMEN

Hokkaido Scallops. Fresh Uni. Ikura. Shaved Truffles
52 · Dinner only



TRUFFLE COLD SOMEN

Ikura. Shaved Truffles
24 · Dinner only



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RICE BOWLS



PREMIUM WAGYU RICE BOWL

Foie Gras Teriyaki. Fresh Uni. Ikura. Niigata Rice. Onsen Egg. Truffle Shoyu

Choice of Wagyu

F1 Wagyu Striploin 78

A4 Miyazaki Ribeye 98

A5 Kyushu Tenderloin 108

CLASSIC WAGYU RICE BOWL

Niigata Rice. Onsen Egg. Truffle Shoyu

Choice of Wagyu

F1 Wagyu Striploin 48

A4 Miyazaki Ribeye 72

A5 Kyushu Tenderloin 82



F1 WAGYU & FOIE GRAS SUSHI BOWL

Tamagoyaki. Shaved Truffles. Premium Sushi Rice
58



TANOKE BARA CHIRASHI BOWL

Tuna Akami. Fresh Uni. Hotate. Ikura. Premium Sushi Rice
48

MUSHROOM SUKIYAKI RICE BOWL (V)

Sautéed Mushrooms. Baby Corn. Onions. Niigata Rice. Onsen Egg
24

ADD-ONS

Plain Rice 3

Onsen Egg 3

Ikura (Salmon Roe) 8

Seasonal Shaved Truffles 12

Foie Gras Teriyaki 20

Fresh Uni (Sea Urchin) 24



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DESSERT



MATCHA PANNA COTTA

Green Tea Pudding. Berry Compote. Toasted Pistachios

12

WHISKY FLAMBÉ BROWNIE

Warm Chocolate Brownie. Vanilla Ice Cream. Whisky Flambé

24



S'MORES TARTLET

Dark Chocolate. Marshmallows. Raspberry Reduction. Vanilla Ice Cream

16

SATA ANDAGI

Okinawan Donuts. Vanilla Ice Cream. Salted Caramel

18

ESPRESSO AFFOGATO

Vanilla Ice Cream. Espresso

12

JAPANESE SORBET

Check with us for flavour of the day

10



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