TANOKE

Signature

TASTING MENU

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TASTING MENU | 10-COURSE SHARING

$258++ for 2 guests | $498++ for 4 guests

Add-ons
Sake Pairing · $58 per guest (5 pours × 50ml)
Japanese Whisky Tasting Flight · $28 (3 pours × 15ml)
Japanese Gin Tasting Flight · $25 (3 pours × 15ml)

HAMACHI CRUDO
Ikura. Hanasaki Crab Oil. Crispy Leek. Ginger Honey Ponzu

F1 WAGYU SUSHI
Fresh Uni. Ikura. Yushu Koshi. Orange Teriyaki Glaze
Additional piece available at $24 each

JAPANESE FRUIT TOMATO
Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle

SPICY BABY CORN
Sriracha Mayo. Furikake. Chicken Floss

WAGYU SOURDOUGH
Black Pepper Wagyu. Crème Fraîche. Guacamole. Chives
Additional piece available at $8 each

SALTED EGG SOFT SHELL CRAB
Salted Egg Dust. Sriracha Mayo
Upgrade to a full portion for an additional $12

TASTE OF JAPANESE WAGYU TRIO
A curated selection of premium cuts:
F1 WAGYU STRIPLOIN
A4 MIYAZAKI RIBEYE
A5 KYUSHU TENDERLOIN

TRUFFLE COLD SOMEN
Ikura. Shaved Truffles

MATCHA PANNACOTTA
Green Tea Pudding. Berry Compote. Toasted Pistachios

S'MORES TARTLET
Dark Chocolate. Marshmallows. Raspberry Reduction.
Vanilla Ice Cream

Dishes are subject to availability and may be substituted with a similar item.
Prices are subject to service charge and prevailing government taxes.