

T A N O K E

14 February 2026

Lunch (Enjoy 8% off the Valentine's Set)
12pm to 2pm (last seating 12:30pm)

Dinner
5:30pm to 7:30pm (First seating)
8:00pm to 10:00pm (Second seating)

13 & 15 February 2026

Lunch (Enjoy 8% off the Valentine's Set)
12pm to 2pm (last seating 12:30pm)

Dinner
6:00pm to 8:00pm (First seating)
8:00pm to 10:00pm (Second seating)

VALENTINE'S SET

10-COURSE · DESIGNED TO SHARE

\$298++ PER COUPLE

Includes a bottle of de Ai Sparkling Sake (250ml) to share.
Crisp apple and grape notes with a light, refreshing finish.

*To maintain the intended dining experience,
no substitutions are available for this menu.*

HOKKAIDO SCALLOPS CARPACCIO
Truffle Shoyu. Ikura. Shaved Truffles

INARI & FOIE GRAS GUNKAN
Foie Gras Teriyaki. Sushi Rice. Tofu Pocket

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

TORI KARAAGE
Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo

TASTE OF JAPANESE WAGYU TRIO
A curated selection of premium cuts:
A4 Kagoshima Striploin
A4 Miyazaki Ribeye
A5 Kyushu Tenderloin

GRILLED ASPARAGUS
Yuzu Su Miso. Smoky Katsuoboshi

Add-on Niigata rice with onsen egg, furikake & truffle shoyu +6

MATCHA PANNACOTTA
Green Tea Pudding. Berry Compote. Toasted Pistachios

JAPANESE SORBET
Refreshing Yuzu

In the event of ingredient unavailability, dishes may be replaced with a similar item of equal value. Prices are subject to service charge and prevailing government taxes.