

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.