

À LA CARTE

前菜 SMALL PLATES

SALMON TATAKI 28

Seared salmon with ginger-wasabi ponzu, topped with ikura, red onion, and coriander cress

HOKKAIDO SCALLOPS CARPACCIO 32

Hand-dived scallops dressed with truffle shoyu, ikura pearls, and freshly shaved truffles

OTORO ABURI HANDROLL 18 per pc (min. 2 pcs per order) DINNER ONLY Torched bluefin tuna belly with premium sushi rice, fresh uni, ikura, nori, and pickled wasabi

ENGAWA MENTAIKO ABURI KOBACHI 18

Seared flounder fin with mentaiko mayo, ikura, and sushi rice in a mini bowl Add Fresh Uni +\$24

SALTED EGG SOFT SHELL CRAB 28

Tempura soft shell crab with salted egg dust and sriracha mayo

TATAMI HIMEGO 13

Grilled pressed baby sardines, with QP mayo and a hint of shichimi spice

FOIE GRAS TERIYAKI 20

Rich, buttery foie gras glazed with teriyaki sauce, finished with a caramelised crust

WAGYU SOURDOUGH

Black pepper Wagyu with crème fraîche, guacamole, and chives on sourdough toast Half Serving (2 pcs) 14
Full Serving (4 pcs) 24

TORI KARAAGE

Juicy chicken thigh seasoned with sansho pepper, served with sweet karashi mayo

Half Serving (4 pcs) 9 Full Serving (8 pcs) 16



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

野菜 VEGETABLES

GOMOKU HIJIKI & TOFU SALAD 12
Hijiki seaweed, silken tofu, and simmered vegetables with goma dressing

JAPANESE FRUIT TOMATO 20 Juicy Japanese tomatoes with tofu mascarpone, yuzu vinaigrette, and a balsamic cream drizzle

MISO NASU DENGAKU 13
Grilled eggplant glazed with spicy miso and topped with crispy nori rice
This dish may require additional preparation time

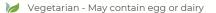
SPICY BABY CORN 13 VEG OPTION AVAILABLE

Tender baby corn drizzled with sriracha mayo, sprinkled with furikake, and chicken floss

GRILLED ASPARAGUS 14 VEG OPTION AVAILABLE
Char-grilled asparagus glazed with yuzu su miso and topped with smoky katsuo boshi

KINOKO MUSHROOMS 12
A medley of enoki, king oyster, shiitake, and shimeji mushrooms sautéed in butter and sake, finished with sudachi citrus





七輪備長炭焼き物

SHICHIRIN BINCHOTAN GRILL

Grilled over Japanese binchotan charcoal for a smoky aroma and tender texture

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



TASTE OF WAGYU TRIO

A curated selection of premium cuts: Sanchoku Striploin, A4 Miyazaki Ribeye and A5 Kyushu Tenderloin

Regular (70g per cut) 138 Large (150g per cut) 288

SANCHOKU WAGYU STRIPLOIN

Richly marbled Australian Wagyu, tender and full of flavour

Single (150g) 58 Large (300g) 108

A4 MIYAZAKI RIBEYE

Exceptional Japanese ribeye with a perfect balance of marbling and umami

Single (100g) 78 Large (250g) 188

A5 KYUSHU TENDERLOIN

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

Single (100g) 88 Large (250g) 208

WAGYU KATSU

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

Single (150g) 62 Large (300g) 118



七輪備長炭焼き物

SHICHIRIN BINCHOTAN GRILL

Grilled over Japanese binchotan charcoal for a smoky aroma and tender texture

NZ COASTAL BABY LAMB TENDERLOIN 40

Fried garlic and apple curry sauce add a delightful twist to this tender, smoky lamb

SPICY MISO TORI MOMO 30

Juicy chicken thigh glazed with honey miso and topped with spicy layu shironegi

TAI YUZU SHIOYAKI 28

Salt-grilled sea bream fillet with mixed mushroom white stew

GINDARA HOBAYAKI 36

Black cod marinated in Saikyo miso, grilled on magnolia leaf for a rich, buttery finish



で飯. 麺類 RICE & NOODLES

CLASSIC WAGYU RICE BOWL

Niigata rice with your choice of wagyu, topped with an onsen egg and truffle shoyu

CHOICE OF WAGYU

Sanchoku Wagyu Striploin 38 A4 Miyazaki Ribeye 68 A5 Kyushu Tenderloin 72

TANOKE SIGNATURE WAGYU RICE BOWL

An indulgent bowl featuring your choice of wagyu, foie gras teriyaki, fresh uni, ikura, Niigata rice, onsen egg, and truffle shoyu

CHOICE OF WAGYU

Sanchoku Wagyu Striploin 68 A4 Miyazaki Ribeye 98 A5 Kyushu Tenderloin 102

TANOKE BARA CHIRASHI BOWL 42

A vibrant bowl with tuna akami, fresh uni, hotate, ikura, and premium sushi rice

MUSHROOM SUKIYAKI RICE BOWL 24

Sautéed mushrooms, baby corn, and onions over Niigata rice, finished with an onsen egg

PREMIUM COLD SOMEN 48 DINNER ONLY

Chilled somen with Hokkaido scallops, uni, ikura, and shaved truffles

CLASSIC COLD SOMEN 20 DINNER ONLY

Chilled somen with ikura, and shaved truffles

ADD-ONS

Seasonal Shaved Truffles 12 Foie Gras Teriyaki 20 Fresh Uni (Sea Urchin) 24 Ikura (Salmon Roe) 8 Add Plain Rice 3 Add Onsen Egg 3



Vegetarian - May contain egg or dairy

お菓子

DESSERT

MATCHA PANNACOTTA 12

Silky green tea pudding topped with a berry compote and toasted pistachios

S'MORES TARTLET 15

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream

S'MORES TARTLET (WITH CHOC SAKE) 21

Bassam dark chocolate, toasted marshmallows, raspberry reduction, and vanilla ice cream, finished with a velvety pour of chocolate sake

SATA ANDAGI 18

Okinawan donuts with vanilla bean ice cream and salted caramel *This dish may require additional preparation time*

ESPRESSO AFFOGATO 12

A scoop of vanilla ice cream poured over with hot espresso

ESPRESSO AFFOGATO (WITH CHOC SAKE) 18

A scoop of vanilla ice cream poured over with hot espresso and finished with a smooth pour of chocolate sake — a bold, bittersweet finale to your meal

JAPANESE SORBET / ICE CREAM 8

Check with us for flavour of the day