



# A LEGENDARY FEAST FOR DAD

父へ贈る特別な宴

10-Course Father's Day Sharing Set,  
featuring Japanese Wagyu Trio, binchotan-grilled  
specialties and optional curated sake pairings.

20 & 21 June 2026 • Lunch & Dinner

\$258++ (recommended for 2-3 pax)

\$498++ (recommended for 4-5 pax)

COMPLIMENTARY FOR DAD

## LEGENDARY HIGHBALL

Kakubin whisky with yuzu honey,  
charred citrus and crisp soda

\$21



## HAMACHI CRUDO

Yellowtail. Ikura. Hanasaki. Crab Oil. Ginger Ponzu. Leek

## GRILLED HYOGO OYSTERS

Kanzuri Garlic Mayo Aburi. Wasabi tobiko. Coriander Cress  
Additional oysters available at \$8 per piece

## JAPANESE FRUIT TOMATO

Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle

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## ABURI WAGYU SUSHI

A5 Wagyu. Fresh Uni. Ikura. Yuzu Koshi. Orange Teriyaki  
Additional sushi available at \$18 per piece

## FOIE GRAS TOAST

Sweet Soy-glazed Foie Gras. Yuzu Onion Marmalade. Brioche  
Additional toasts available at \$15 per piece

## SALTED EGG SOFT SHELL CRAB

Salted Egg Dust. Sriracha Mayo

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## JAPANESE WAGYU TRIO

A4 Kagoshima Striploin

A4 Miyazaki Ribeye

A5 Kyushu Tenderloin

Served with Niigata Rice, Onsen Egg, Furikake & Truffle Shoyu

## SPICY TORI MOMO

Chicken Thigh. Honey Miso. Spicy Layu Shironegi

## GRILLED ASPARAGUS

Yuzu Su Miso. Katsuobushi

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## CHOCOLATE BROWNIE FLAMBÉ

Vanilla Bean Ice cream. Whisky Flambé

Discounts, vouchers and/or privileges are not applicable for this menu  
Prices are in SGD and subject to service charge & prevailing government taxes