



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++ for 2 Guests | \$498++ for 4 Guests

Add a 4-type sake pairing for an additional
\$58++ per guest

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

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

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

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