

LUNCH SET



4 to 31 March 2026

3-COURSE SET \$48++ · 2-COURSE SET \$38++
ADD SAKE FLIGHT \$20++

CHOICE OF STARTER

SMOKED DUCK SALAD

Garden Greens. Fresh Pomegranate. Shiso Vinaigrette

GOMOKU HIJIKI & TOFU SALAD (V)

Hijiki Seaweed. Tofu. Simmered Vegetables. Goma Dressing

CHOICE OF MAIN COURSE

Served with rice, onsen egg and truffle shoyu (except Chirashi bowl)
All Wagyu cuts are served medium rare (chef's recommendation)

AUSTRALIAN SANCHOKU WAGYU STRIPLOIN

100g of richly marbled Wagyu, tender and full of flavour
Upgrade to 150g +\$20

SPICY MISO TORI MOMO

Chicken Thigh. Honey Miso. Layu Shironegi

GINDARA ORANGE TERIYAKI

Black Cod. Saikyo Miso. Orange Teriyaki. Asparagus

MUSHROOM SUKIYAKI RICE BOWL (V)

Sauteed Mushrooms. Onsen Egg. Baby Corn. Onions

PREMIUM SELECTION

BLACK GARLIC LAMB KATSU +\$8

Breaded Lamb Tenderloin. Black Garlic Jus. Rakkyo

TANOKE BARA CHIRASHI BOWL +\$10

Tuna. Fresh Uni. Scallop. Ikura. Premium Sushi Rice

JAPANESE WAGYU SELECTION

A4 KAGOSHIMA STRIPLOIN

Fine marbling, rich umami, and a clean, buttery finish
Small (100g) +\$38 · Regular (150g) +\$58

A4 MIYAZAKI RIBEYE

Wagyu with a perfect balance of marbling and umami
Small (100g) +\$42 · Regular (150g) +\$62

A5 KYUSHU TENDERLOIN

Delicate, melt-in-your-mouth, grilled to perfection
Small (100g) +\$52 · Regular (150g) +\$78

CHOICE OF DESSERT

JAPANESE SORBET OF THE DAY

ESPRESSO AFFOGATO

Vanilla Ice Cream. Hot Espresso

MATCHA PANNACOTTA +\$4

Green Tea Pudding. Berry Compote. Pistachios

SATA ANDAGI +\$5

Okinawan Donuts. Vanilla Ice Cream. Salted Caramel

RECOMMENDED SHARING PLATES

CRISPY TORI KARAAGE

Chicken Thigh. Sansho Pepper. Karashi Mayo
\$5 (2 pcs) · \$9 (4 pcs) · \$16 (8 pcs)

WAGYU SOURDOUGH

Black Pepper. Crème Fraîche. Guacamole. Chives
\$14 (2 pcs) · \$24 (4 pcs)

SALTED EGG SOFT SHELL CRAB

Salted Egg Dust. Sriracha Mayo
\$15 (Half Serving) · \$28 (Full Serving)

JAPANESE FRUIT TOMATO

Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream
\$24

SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss
\$14

LUNCHTIME HAPPY HOUR

LUNCH SAKE FLIGHT

A curated tasting of three sakes (40ml each),
selected by our sake sommelier.
\$20

SAKE BY GLASS

Enjoy a 100ml glass of our selected cold sake
\$13

WINE BY GLASS

Cabernet Sauvignon or Sauvignon Blanc
\$15

DRAUGHT BEER

Asahi Super Dry
\$10 (Half Pint) · \$18 (Full Pint)

YUZU FIZZ (NON-ALCOHOL)

Yuzu Jam. Elderflower Green Sparkling Tea
\$8

Discounts are not applicable for supplementary / upgrade / add-on items.
Prices are subject to service charge and prevailing government taxes.