TANOKE

Festive

TASTING MENU

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THE JOY OF SHARING | 1 DEC TO 3 JAN 2027
$258++ for 2 guests | $498++ for 4 guests

Add-ons
Sake Pairing · $58 per guest (5 pours × 50ml)
Japanese Whisky Tasting Flight · $28 (3 pours × 15ml)
Japanese Gin Tasting Flight · $25 (3 pours × 15ml)

SALMON & BEETROOT CARPACCIO
Fresh Salmon. Beetroot. Ikura. Honey Ponzu. Coriander Cress

JAPANESE FRUIT TOMATO
Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle

FOIE GRAS & SCALLOPS SUSHI
Teriyaki Foie Gras. Aburi Scallops. Chives. Orange Teriyaki Glaze
Additional piece available at $16 each

GRILLED HYOGO OYSTER
Garlic Butter Mozzarella Crust
Additional piece available at $9 each

WAGYU SOURDOUGH
Black Pepper Wagyu. Crème Fraîche. Guacamole. Chives
Additional wagyu sourdough available at $8 each

SPICY BABY CORN
Sriracha Mayo. Furikake. Chicken Floss

TASTE OF JAPANESE WAGYU TRIO
A curated selection of premium cuts:
F1 WAGYU STRIPLOIN
A4 MIYAZAKI RIBEYE
A5 KYUSHU TENDERLOIN

TRUFFLE COLD SOMEN
Ikura. Shaved Truffles

WARM CHOCOLATE BROWNIE
Vanilla Ice Cream. Salted Caramel Drizzle

AÇAÍ SORBET
Served with Yuzu Jelly

Dishes are subject to availability and may be substituted with a similar item.
Prices are subject to service charge and prevailing government taxes.