



FOR IMMEDIATE RELEASE

TANOKE Celebrates the Joy of Sharing with a Festive Japanese Tasting Menu



Ten dishes to share by Chef Rio Neo, featuring the Taste of Wagyu Trio and Truffle Cold Somen

SINGAPORE, 26 October 2026 — TANOKE invites guests to gather around the table this festive season with its Festive Tasting Menu, available daily for dinner from **1 December 2026 to 3 January 2027**.

Created by Head Chef Rio Neo and centred on “The Joy of Sharing”, the menu brings together 10 modern Japanese dishes for Christmas catch ups, year-end celebrations and gatherings to welcome the New Year.

Priced at **\$258++ for two guests or \$498++ for four guests**, the experience celebrates good food and company within TANOKE’s conserved heritage shophouse on Purvis Street.

Fresh flavours meet festive indulgence with Salmon & Beetroot Carpaccio, accompanied by ikura and honey ponzu, and Japanese Fruit Tomato with tofu mascarpone, yuzu vinaigrette and balsamic cream.

Sharing highlights include Foie Gras & Scallops Sushi with orange teriyaki glaze, Grilled Hyogo Oyster with a garlic butter and mozzarella crust, and Wagyu Sourdough with black pepper Wagyu, crème fraîche and guacamole. Spicy Baby Corn adds a playful combination of sriracha mayo, furikake and chicken floss.

At the heart of the menu is the Taste of Japanese Wagyu Trio, featuring F1 Wagyu Striploin, A4 Miyazaki Ribeye and A5 Kyushu Tenderloin. Truffle Cold Somen, served with ikura and shaved truffles, completes the savoury selection. For a sweet finish, guests can enjoy Warm Chocolate Brownie with vanilla ice cream and caramel drizzle, alongside Açai Sorbet served with yuzu jelly.

Guests may complement their meal with a **curated sake pairing at \$58++ per guest**, featuring five 50ml pours. A **Japanese Whisky Tasting Flight at \$28++** and **Japanese Gin Tasting Flight at \$25++**, each featuring three 15ml pours, invite guests to discover distinct aromas and flavours alongside their meal.

The Festive Tasting Menu replaces TANOKE's Signature Tasting Menu during this period. À la carte dining remains available.

Festive Tasting Menu Details

Availability:	1 December 2026 to 3 January 2027, daily for dinner
Price:	\$258++ for two guests or \$498++ for four guests
Location:	TANOKE, 7 Purvis Street, Level 2, Singapore 188586
Access:	Level 2 via stairs
Menu and reservations:	https://www.tanoke.sg/tasting-menu-singapore
Enquiries:	+65 9106 3378 tanoke@sevengrains.sg

All prices are subject to 10% service charge and prevailing GST.

About TANOKE

TANOKE is a modern Japanese restaurant on Purvis Street, Singapore, bringing together the Joy of Food & Sake through contemporary Japanese dishes, binchotan grilled specialities and curated sake experiences. Set within a conserved heritage shophouse, TANOKE offers a welcoming setting for everyday dining, celebrations and private gatherings.

Media Contact

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To access images for this event, please click [here](#).

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