



À LA CARTE

SMALL PLATES

SALMON TATAKI

Ginger-Wasabi Ponzu. Ikura. Red Onion. Coriander Cress
28 · Chef's recommendation

HOKKAIDO SCALLOPS CARPACCIO

Truffle Shoyu. Ikura Pearls. Shaved Truffles
32

OTORO ABURI HANDROLL

Bluefin Tuna Belly. Fresh Uni. Ikura. Premium Sushi Rice. Nori. Pickled Wasabi
18 per pc · Min. 2 pcs per order · Dinner only

ENGAWA MENTAIKO ABURI KOBACHI

Flounder Fin. Mentaiko Mayo. Ikura. Sushi Rice
With Uni 38 · Without Uni 18

SALTED EGG SOFT SHELL CRAB

Salted Egg Dust. Sriracha Mayo
28

TATAMI HIMEGO

Grilled Pressed Baby Sardines. QP Mayo. Shichimi Spice
13

WAGYU SOURDOUGH

Black Pepper Wagyu. Crème Fraîche. Guacamole. Chives
Full (4 pcs) 24 · Half (2 pcs) 14 · Chef's recommendation

CRISPY TORI KARAAGE

Chicken Thigh. Sansho Pepper. Sweet Karashi Mayo
Full (8 pcs) 16 · Half (4 pcs) 9

VEGETABLES

GOMOKU HIJIKI & TOFU SALAD (V)

Hijiki Seaweed. Tofu. Simmered Vegetables. Goma Dressing
12

JAPANESE FRUIT TOMATO (V)

Tofu Mascarpone. Yuzu Vinaigrette. Balsamic Cream Drizzle
24 · Chef's recommendation

MISO NASU DENGAKU (V)

Grilled Eggplant. Spicy Miso. Crispy Nori Rice
May require additional preparation time
13

SPICY BABY CORN

Sriracha Mayo. Furikake. Chicken Floss
Vegetarian option available
14

GRILLED ASPARAGUS

Yuzu Su Miso. Katsuobushi
Vegetarian option available
15

KINOKO MUSHROOMS (V)

Enoki. King Oyster. Shiitake. Shimeji. Butter. Sake. Sudachi Citrus
13

(V) Vegetarian - May contain egg or dairy

All prices are in SGD and subject to service charge and prevailing government taxes

BINCHOTAN-GRILLED WAGYU

All Wagyu cuts are served medium rare (chef's recommendation)
If you prefer a different doneness, kindly let us know

TASTE OF JAPANESE WAGYU TRIO

A4 Kagoshima Striploin. A4 Miyazaki Ribeye. A5 Kyushu Tenderloin
Regular (70g per cut) 158
Large (150g per cut) 328

A4 KAGOSHIMA STRIPLOIN

Fine marbling, rich umami, and a clean, buttery finish
Single (100g) 78
Large (250g) 178

A4 MIYAZAKI RIBEYE

Exceptional Japanese ribeye with a perfect balance of marbling and umami
Single (100g) 82
Large (250g) 188

A5 KYUSHU TENDERLOIN

Delicate, melt-in-your-mouth Japanese tenderloin, grilled to perfection
Single (100g) 92
Large (250g) 218

SANCHOKU WAGYU STRIPLOIN

Richly marbled Australian Wagyu, tender and full of flavour
Single (150g) 62
Large (300g) 112

SANCHOKU WAGYU KATSU

Crispy, breaded cutlet, served with tonkatsu sauce and QP mayo
Single (150g) 68
Large (300g) 128

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SHICHIRIN BINCHOTAN GRILL

SPICY MISO TORI MOMO

Chicken Thigh. Honey Miso. Spicy Layu Shironegi
32

NZ COASTAL BABY LAMB TENDERLOIN

Fried Garlic. Apple Curry Sauce
45

GINDARA HOBAYAKI

Black Cod. Saikyo Miso. Grilled on Magnolia Leaf
38 · Chef's recommendation

ATLANTIC SALMON BUTTERYAKI

Mushrooms. Sake & Butter Sauce. Lemon
28

COLD SOMEN

PREMIUM COLD SOMEN

Hokkaido Scallops. Fresh Uni. Ikura. Shaved Truffles
52 · Dinner only

CLASSIC COLD SOMEN

Ikura. Shaved Truffles
24 · Dinner only

RICE BOWLS

CLASSIC WAGYU RICE BOWL

Niigata Rice. Onsen Egg. Truffle Shoyu

Choice of Wagyu

Sanchoku Wagyu Striploin 42

A4 Kagoshima Striploin 62

A4 Miyazaki Ribeye 68

A5 Kyushu Tenderloin 78

PREMIUM WAGYU RICE BOWL

Foie Gras Teriyaki. Fresh Uni. Ikura. Niigata Rice. Onsen Egg. Truffle Shoyu

Choice of Wagyu

Sanchoku Wagyu Striploin 72

A4 Kagoshima Striploin 92

A4 Miyazaki Ribeye 98

A5 Kyushu Tenderloin 108

TANOKE BARA CHIRASHI BOWL

Tuna Akami. Fresh Uni. Hotate. Ikura. Premium Sushi Rice
48

MUSHROOM SUKIYAKI RICE BOWL (V)

Sautéed Mushrooms. Baby Corn. Onions. Niigata Rice. Onsen Egg
24

ADD-ONS

Seasonal Shaved Truffles 12

Foie Gras Teriyaki 20

Fresh Uni (Sea Urchin) 24

Ikura (Salmon Roe) 8

Plain Rice 3

Onsen Egg 3

(V) Vegetarian - May contain egg or dairy

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DESSERT

MATCHA PANNACOTTA

Green Tea Pudding. Berry Compote. Toasted Pistachios

12

S'MORES TARTLET

Dark Chocolate. Marshmallows. Raspberry Reduction. Vanilla Ice Cream

With Choc Sake 22 · Without Choc Sake 15 · [Chef's recommendation](#)

SATA ANDAGI

Okinawan Donuts. Vanilla Ice Cream. Salted Caramel

May require additional preparation time

18

ESPRESSO AFFOGATO

Vanilla Ice Cream. Espresso

With Choc Sake 19 · Without Choc Sake 12

JAPANESE SORBET

Check with us for flavour of the day

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