



Omakase (Otoro)

A traditional Japanese seafood set made with premium Japanese ingredients and certified sustainable tuna.

Salad

Momotaro with Sesame Dressing

Organic Japanese tomato deskinning and drizzled with golden sesame sauce on top.

Salad of the Day

A special created by Chef KT based on the best seasonal ingredients.

Shungiku Salad

Chrysanthemum leaves lightly boiled and drizzled with a homemade Japanese soyu-based dressing.

Grilled Bluefin Tuna Collar

Collar of sustainable bluefin tuna grilled to perfection and served with a slice of lemon, daikon oroshi and soyu.

Cold Tofu

Japanese chilled tofu made with silken tofu which has a creamier and velvety texture compared to regular tofu.

Grilled Octopus

Charred octopus tentacles with thyme, garlic and olive oil.

Tuna/Salmon Tataki

A renowned Japanese dish that combines delicate, gently-seared belly of sustainable tuna with homemade ponzu (citrus-soy sauce).

Mains

Mixed Flambé Seafood Don

Japanese rice bowl with flambéed pieces of otoro (sustainable bluefin tuna belly), churoto, salmon, scallop, mekajiki (swordfish), egg, and seaweed.

Or

Konjac Mixed Seared Seafood Don (Low-Carb)

Keto-friendly rice served with pieces of flambéed Otoro (belly of sustainable bluefin tuna).

Mochi

Japanese rice cakes made with short-grain Japonica glutinous rice shaped into rounds with red bean paste.

Or

Flourless Burnt Cheesecake (Low-Carb)

A gluten-free spin on the classic creamy dessert made with cream cheese, sugar, and eggs.

Or

Fresh Fruits

A mix of seasonal fruits cut into bite-sized pieces.

Dessert

*Menu changes may be subjected to chef's discretion and availability.