



Omakase (Tokujou Wagyu)

A Japanese set centred around the natural flavours of the snow aged A4 Wagyu beef - a Traditional Japanese method that makes the meat tender.

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.

Wagyu Tataki

Snow-aged A4 Wagyu beef seared in yuzu ponzu and goma dressing.

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.

Seared Beef Cubes

Seared snow-aged Japanese A4 ribeye seasoned with wasabi and garlic.

Mains

Gyu Don

Thinly sliced Japanese Wagyu beef sauteed with sweet onions and served with Japanese rice.

Or

Konjac Gyu Don (Low-Carb)

Substitute the above with keto-friendly konjac rice.

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

Appetizer

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