

# TASTING MENU

**\$138++ per person**

Minimum Two  
LAST ORDER 8:30 PM

**DINNER ONLY**

*5-Course Sake Pairing at \$58++ per person*

**NANBUBIJIN JUNMAI DAIGINJO  
YAMADANISHIKI SHIN PAKU**

**SANTEN MORI**

PICKLED MUSTARD LEAF  
MOMOTARO  
TAKO WASABI

**CITRUS TUNA CEVICHE**

Tuna Akami | Citrus Leche De Tigre  
Avocado Purée  
Sweet Potato & Orange Purée  
Fried Salmon Skin | Coriander

**SCALLOP TIRADITO**

Sliced Scallop | Tamarind Tiger Milk  
Nori Chip | Onion | Tonburi  
Wasabi Tobiko | Hojiso

**YONETSURU JUNMAI  
DAIGINJYO KAME-NO-O**

**TOMOROKOSHI**

Grilled White Corn | Shoyu Butter  
Gruyère Cheese | Togarashi

**OHMINE 3 GRAIN YAMADANISHIKI NAMA**

**IBERICO PLUMA (150G)**

Grilled Spanish Acorn-fed Pork  
Achiote Sauce | Zucchini

**SUSHI**

Cuttlefish | Sweet Shrimp | Aji Verde

**MASUMI JUNMAI GINJO YAMAHAI AKA**

**DESSERT**

Santarem Chocolate Parfait  
Nori Sea Salt Rice Puff

**RUMIKO NO SAKE KIMOTO TOKUBETSU  
JUNMAISHU KIJOSHU OMEKASH**

Kindly inform us about your dietary restrictions and / or food allergies upon ordering. All prices are subject to 10% service charge and prevailing government taxes.

# TASTING MENU

**\$168++ per person**

Minimum Two  
LAST ORDER 8:30 PM

**DINNER ONLY**

*5-Course Sake Pairing at \$58++ per person*

**NANBUBIJIN JUNMAI DAIGINJO  
YAMADANISHIKI SHIN PAKU**

**SANTEN MORI**

PICKLED MUSTARD LEAF  
MOMOTARO  
TAKO WASABI

**SASHIMI**

New Zealand King Salmon  
Yellowtail | Scallop

**OTORO TIRADITO**

Blow-Torched Otoro | Apple Soy Sauce Spring  
Onion | Katsuo-bushi | Cancha Lime Zest

**YONETSURU JUNMAI  
DAIGINJYO KAME-NO-O**

**UNI TOMOROKOSHI**

Grilled White Corn | Sea Urchin Shoyu  
Butter | Gruyère Cheese | Togarashi

**OHMINE 3 GRAIN YAMADANISHIKI NAMA**

**KOHITSUJI YAKI**

Grilled Lamb Rack | Red Pepper Garlic  
Sauce Lime | Shishito | Satsumaimo

**OR**

**JAPANESE WAGYU A4 SIRLOIN (80G)**

Grilled Wagyu Sirloin | Black Garlic Karashi  
Zucchini | Satsumaimo  
(Supplement \$20++)

**SUSHI**

Flame-Seared Salmon | Aji Amarillo

**MASUMI JUNMAI GINJO YAMAHAI AKA**

**DESSERT**

Shiso Ice Cream | Chocolate Soil

**RUMIKO NO SAKE KIMOTO TOKUBETSU  
JUNMAISHU KIJOSHU OMEKASH**

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## SNACKS

### FOIE GRAS TACO 26/2pc

Rocoto Yogurt | Hojiso | Flying Fish Roe

### TSUKEMONO 18

Braised Burdock with Shoyu | Fresh Mountain Yam with Wasabi | Pickled Mustard Leaf

### SAKURA KAKIAGE 18

Tempura Onion | Sakura Shrimp Teriyaki Beetroot

### MOMOTARO (V) 18

Japanese Tomato | Cheese | Shiso

### SHIRO EBI 18

Fried Baby White Shrimp | Nikkei Spice

### SATSUMAIMO HUMMUS (V) 22

Sweet Potato | Crispy Taco | Curry

### FUGU MIRINBOSHI 18

Grilled Dried Pufferfish | Rocoto Mayo

### AORI IKA KARAAGE 18

Fried Big Fin Reef Squid | Kaffir Lime

## RAW BAR

### ASSORTED SASHIMI

### 3 KINDS CHEF'S SELECTION 48

### 6 KINDS CHEF'S SELECTION 68

## CEVICHE

### YELLOWTAIL 28

Yellowtail Ceviche | Leche De Tigre | Yuzu White Corn | Shallot | Coriander | Hazelnut

### CEVICHE DE PULPO 28

Octopus Ceviche | Leche De Tigre | Shallot White Corn | Wasabi Stem | Onion Sauce

### CITRUS TUNA 28

Tuna Akami | Citrus Leche De Tigre Avocado Purée | Sweet Potato & Orange Purée | Fried Salmon Skin | Coriander

## TIRADITO

### OTORO TIRADITO 32

Blow-torched Otoro | Apple Soy Sauce Spring Onion | Katsubushi | Cancha | Lime Zest

### SCALLOP TIRADITO 28

Sliced Scallop | Tamarind Tiger Milk | Hojiso Nori Chip | Onion | Tonburi | Wasabi Tobiko

## INKA WARM SUSHI

### CUTTLEFISH | SWEET SHRIMP | AJI VERDE 18

### FLAME SEARED SALMON | AJI AMARILLO 18

### SCRAPED FATTY TUNA | SPRING ONION | KOMBU 28

## YAKIMONO

### SMALL PLATES

### SHISHITO YAKI (V) 10

Grilled Japanese Sweet Pepper

### TSUKUNE 22

Grilled Japanese Meatball | Chicken Neck Skin Chicken Cartilage | Cheese

### PERUVIAN ANTICUCHO CHICKEN 18

Cage-free Chicken | Aji Panca | Jalapeno Capsicum

### TOMOROKOSHI (V) 18

Grilled White Corn | Shoyu Butter | Gruyère Cheese Togarashi

### IKAYAKI 25

Grilled Squid | Niboshi Pesto | Nikkei Spices | Seaweed

## MAIN PLATES

### YASAI MORI (V) 45

Grilled Zucchini | Asparagus | Eringi Mushroom Capsicum Pepper

### IBERICO PLUMA (150G) 45

Grilled Spanish Acorn-fed Pork | Achiote Sauce

### GINDARA (150G) 48

Grilled Miso Cod | Aji Verde

### HAMACHI KAMA 48

Grilled Yellowtail Collar | Ponzu | Spring Onion

### KOHITSUJI YAKI 60

Grilled Lamb Rack | Red Pepper Garlic Sauce | Lime

### JAPANESE WAGYU A4 SIRLOIN (120G) 95

Grilled Wagyu Sirloin | Black Garlic Karashi Mountain Pepper

## DESSERTS

### SANTAREM CHOCOLATE PARFAIT 16

Nori Sea Salt Rice Puff

### SHISO ICE CREAM 16

Chocolate Soil