



## SET LUNCH

All sets served with garden greens,  
Japanese rice, and miso soup

Shogayaki	P	24
Braised Shirobuta pork belly slices, sweet ginger sauce, sliced onions, pickled daikon		
Nikujaga Short Ribs	S B	38
Twice-cooked short rib, nikutare, shio kombu, katsuobushi, pickled shimeji		
Oyakodon		22
Tender chicken thigh simmered in umami-rich sauce, onsen egg		
Salmon	S	24
Norwegian salmon, fermented chilli miso glaze, salt cured apricots		
Kamo Katsu		28
Breaded shio koji-marinated duck, kamotare and marinated eggs		
Kakiage	V	20
Pickled vegetable tempura, umeboshi		

P PORK   S SEAFOOD   D DAIRY   B BEEF   A ALCOHOL   V VEGETARIAN   N NUTS

Give us a heads-up if you have any allergies or dietary restrictions.  
Prices displayed are in SGD and are subject to tax and service charge.