



SET DINNER

Enjoy one starter, one main, and one dessert.
\$65 per person (min. 2 pax), excluding tax and service charge.

STARTER

Somen & Tomatoes V N

Tomato kombu consommé, ponzu-pickled tomatoes, sudachi, pine nuts

Drowning Beef B

Raw tenderloin, burnt tsuyu, charcoal oil, crispy leeks, garlic chips

MAIN

Grilled Sweet Cheeks P

30-hours sous vide pork jowl, fermented tare sauce, cabbage

Finding Miso S D

Char-grilled flounder, cauliflower cream, miso tsuyu, renkon chips

Kani Meshi Nabe S B D

Snow crab, ikura, burnt rice, uni crème
To be shared by two

DESSERT

Sweet Potato Mont Blanc V D N

Trio of Japanese sweet potato, pistachio sponge, chestnuts

Miso Tiramisu D B A

Shiro miso powder, cocoa, coffee liqueur, mascarpone, coffee crumble

P PORK S SEAFOOD D DAIRY B BEEF A ALCOHOL V VEGETARIAN N NUTS GF GLUTEN-FREE

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.