

Master Chef Kawaguchi creates a special tempura omakase experience based on seasonal flavours.

- Omakase Menu -

Uguisu

\$280

Appetiser

Tempura

4 Seafood
3 Vegetables
1 Sea Urchin
Signature Tempura

Choice of Main

Tendon or Tencha

Dessert

Tsuru

\$380

Appetiser

Tempura

4 Seafood
2 Vegetables
1 Sea Urchin
Signature Tempura
1 Miyazaki A5 Wagyu
Signature Tempura

Choice of Main

Tendon or Tencha

Dessert

Tempura A La Carte

Seasonal price

Minimum order 5 items per person

Seafood from \$15 • Vegetables from \$12 • *Premium Ingredients from \$55

- Kisu (Whiting) • Kinmedai (Golden Eye Snapper) • *Nodoguro (Blackthroat Seaperch) • *Awabi (Abalone)
- Hotate (Scallop) • *Uni (Sea Urchin) • Kuruma Ebi (Tiger Prawn) • *Miyazaki A5 Wagyu
- Renkon (Lotus Root) • Maitake (Mushroom) • Chizu (Cheese) • Satsuma Imo (Sweet Potato)
- Asupara (Asparagus) • Pecoros (Baby Onion)

Seasonal Ingredients - Please check with our Chef

All prices in Singapore Dollars and subject to 10% service charge and prevailing government taxes.





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- Omakase Dinner Menu -

Tsuzumi

\$188

Appetiser

Tempura

4 Seafood
3 Vegetables

Choice of Main

Tendon or Tencha

Dessert

Uguisu

\$280

Appetiser

Tempura

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3 Vegetables
1 Sea Urchin
Signature Tempura

Choice of Main

Tendon or Tencha

Dessert

Tsuru

\$380

Appetiser

Tempura

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2 Vegetables
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Signature Tempura

1 Miyazaki A5 Wagyu
Signature Tempura

Choice of Main

Tendon or Tencha

Dessert

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- Omakase Lunch Menu -

Koto

\$120

Appetiser

Tempura

3 Seafood
3 Vegetables

Tendon

Dessert

Tsuzumi

\$188

Appetiser

Tempura

4 Seafood
3 Vegetables

Choice of Main

Tendon or Tencha

Dessert

Uguisu

\$280

Appetiser

Tempura

4 Seafood
3 Vegetables
1 Sea Urchin
Signature Tempura

Choice of Main

Tendon or Tencha

Dessert

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