
Dinner Set 1 (6-course menu)

for 2 to 30 guests | \$68.50 per person

Sushi duo

Yellowfin tuna nigiri, fermented mustard leaf shoyu koji
Kaisen maki (seafood sushi roll)

Twice cooked crispy duck pancake, spices infused hoisin sauce

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Hiramasa kingfish yuanyaki with miso marinated mushroom, pickled turnip

OR

Whole fish of the day in hot and sour sauce *(extra \$10 per person)*

Wok-tossed pork fillet with chilli plum jam and green pea

Pan-fried mapo tofu with beef, broad bean and shiitake mushroom

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Purple sticky rice pudding with coconut ice-cream

Dinner Set 2 (8-course menu)

for 2 to 30 guests | \$88 per person

Sushi trio

Yellowfin tuna nigiri, fermented mustard leaf shoyu koji
Kaisen maki (seafood sushi roll)
Seared Hokkaido scallop, corn wakame butter

Wagyu beef tataki (MB8+), sichuan green pepper infused leek, burnt soy

Steamed chawanmushi with scampi, spanner crab, black fungus and asparagus

Twice cooked crispy duck pancake, spices infused hoisin sauce

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Hiramasa kingfish yuanyaki with miso marinated mushroom, pickled turnip

OR

Whole fish of the day in hot and sour sauce *(extra \$10 per person)*

Wok-tossed pork fillet with chilli plum jam and green pea

Pan-fried mapo tofu with beef, broad bean and shiitake mushroom

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Purple sticky rice pudding with coconut ice-cream



*** All menu items are subject to change according to seasonality and availability.

No split bills ♦ BYO wine \$18 per bottle ♦ 1.4% surcharge will apply to all card payment.