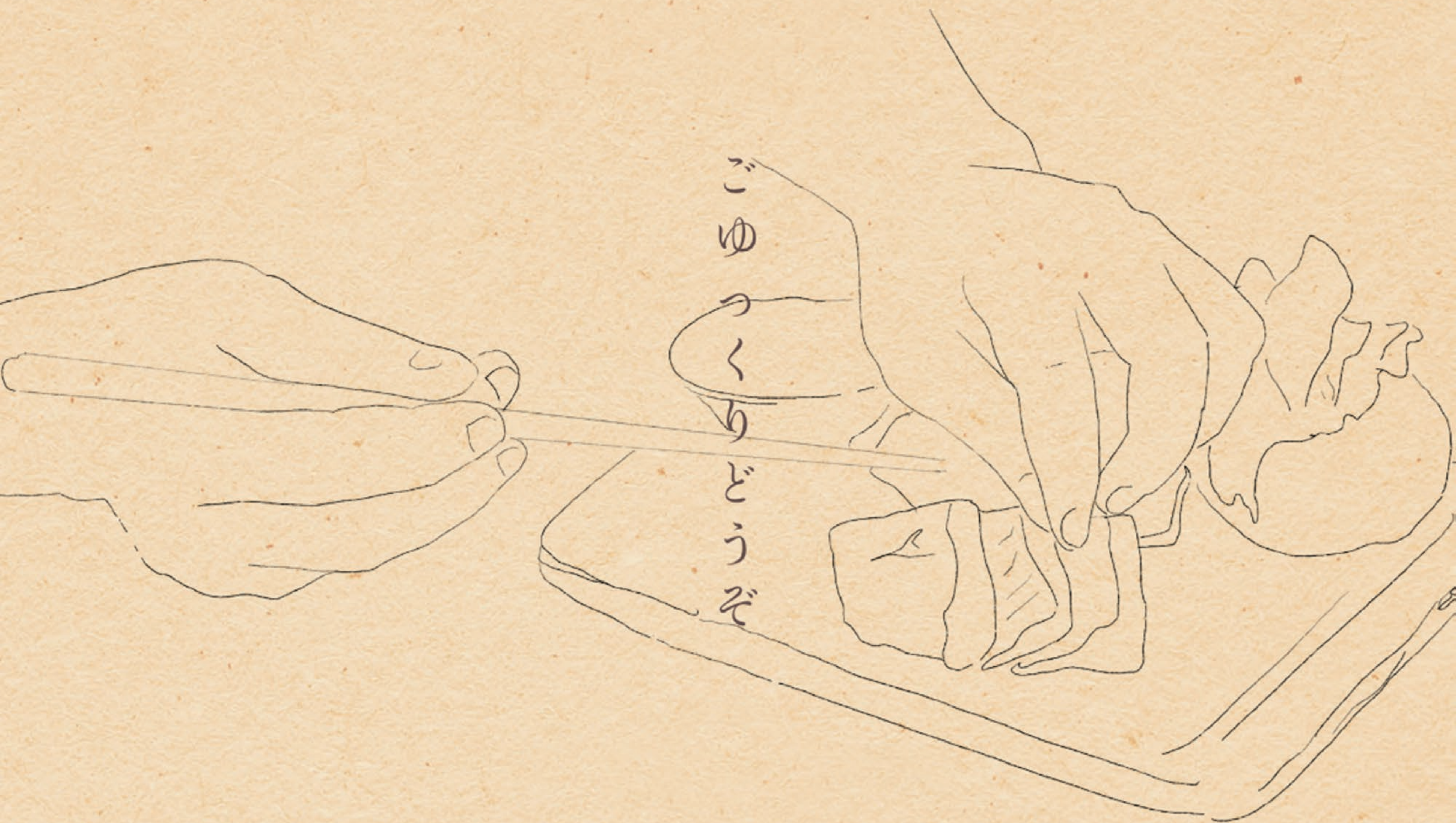




FAT COW



四季おまかせ

SHIKI OMAKASE

四季おまかせ

SHIKI OMAKASE

\$88 PER PERSON

Appetiser

Seasonal Vegetables and Fish Soup with Sake

Suzuki

Sea Bass with White Soy Sauce and Yuzu Zest

Saba Bo-Sushi

Mackerel marinated with Vinegar, topped with Pickled Ginger and Shiso Leaf

Crispy Iwashi

Pan-Fried Tempura Pattern on Skin-Side drizzled with Sansho Vinegar Sauce

Kanpachi

Yellowtail served with Yuzu Koshō

Hotate

Marinated Hokkaido Scallop in Dark Soy Sauce

Shiro Ebi

White Shrimp served with Toyama Fish Sauce and Nama Nori

Available for lunch at 12pm and 1.30pm.

Menu items are subject to change according to seasonality and availability.

Prior reservations are required.

Prices are subject to 10% service charge and prevailing taxes. The service charge will apply to the full price of your order, before any discounts or promotions.

四季おまかせ

SHIKI OMAKASE

Anago

Sea Eel simmered in Anago Sauce

Ika Karasumi-Ae

Squid served with Ikura and Yuzu

Akami or Chutoro

Lean or Medium Fatty Tuna served with Bamboo Charcoal Sushi Rice

Wagyu Handroll with Uni

Kagoshima Akune Gold A5 Wagyu with Hokkaido Sea Urchin

Dessert

Daily Selection of Ice Cream

Japanese-Style Shaved Ice +\$12

Yakiniku-Style Akune Gold A5 Wagyu Chirashi Donburi +\$30

Available for lunch at 12pm and 1.30pm.

Menu items are subject to change according to seasonality and availability.

Prior reservations are required.

Prices are subject to 10% service charge and prevailing taxes. The service charge will apply to the full price of your order, before any discounts or promotions.

四季おまかせ

SHIKI OMAKASE

\$98 PER PERSON

Appetiser

Seasonal Vegetables and Fish Soup with Sake

Suzuki

Sea Bass with White Soy Sauce and Yuzu Zest

Saba Bo-Sushi

Mackerel marinated with Vinegar, topped with Pickled Ginger and Shiso Leaf

Crispy Iwashi

Pan-Fried Tempura Pattern on Skin-Side drizzled with Sansho Vinegar Sauce

Kanpachi

Yellowtail served with Yuzu Koshō

Hotate

Marinated Hokkaido Scallop in Dark Soy Sauce

Shiro Ebi

White Shrimp served with Toyama Fish Sauce and Nama Nori

Available for dinner at 6pm and 8pm.

Menu items are subject to change according to seasonality and availability.

Prior reservations are required.

Prices are subject to 10% service charge and prevailing taxes. The service charge will apply to the full price of your order, before any discounts or promotions.

四季おまかせ

SHIKI OMAKASE

Anago

Sea Eel simmered in Anago Sauce

Ika Karasumi-Ae

Squid served with Ikura and Yuzu

Otoro

Fatty Tuna served with Bamboo Charcoal Sushi Rice

Wagyu Handroll with Uni

Kagoshima Akune Gold A5 Wagyu with Hokkaido Sea Urchin

Dessert

Daily Selection of Ice Cream

Japanese-Style Shaved Ice +\$12

Yakiniku-Style Akune Gold A5 Wagyu Chirashi Donburi +\$30

Available for dinner at 6pm and 8pm.

Menu items are subject to change according to seasonality and availability.

Prior reservations are required.

Prices are subject to 10% service charge and prevailing taxes. The service charge will apply to the full price of your order, before any discounts or promotions.

四季おまかせ

SHIKI OMAKASE

\$118 PER PERSON

Appetiser

Seasonal Vegetables and Fish Soup with Sake

Suzuki

Sea Bass with White Soy Sauce and Yuzu Zest

Saba Bo-Sushi

Mackerel marinated with Vinegar, topped with Pickled Ginger and Shiso Leaf

Tachiuo

Beltfish served with Garlic Sauce and Leek

Kanpachi

Yellowtail served with Yuzu Koshō

Hotate

Marinated Hokkaido Scallop in Dark Soy Sauce

Shiro Ebi

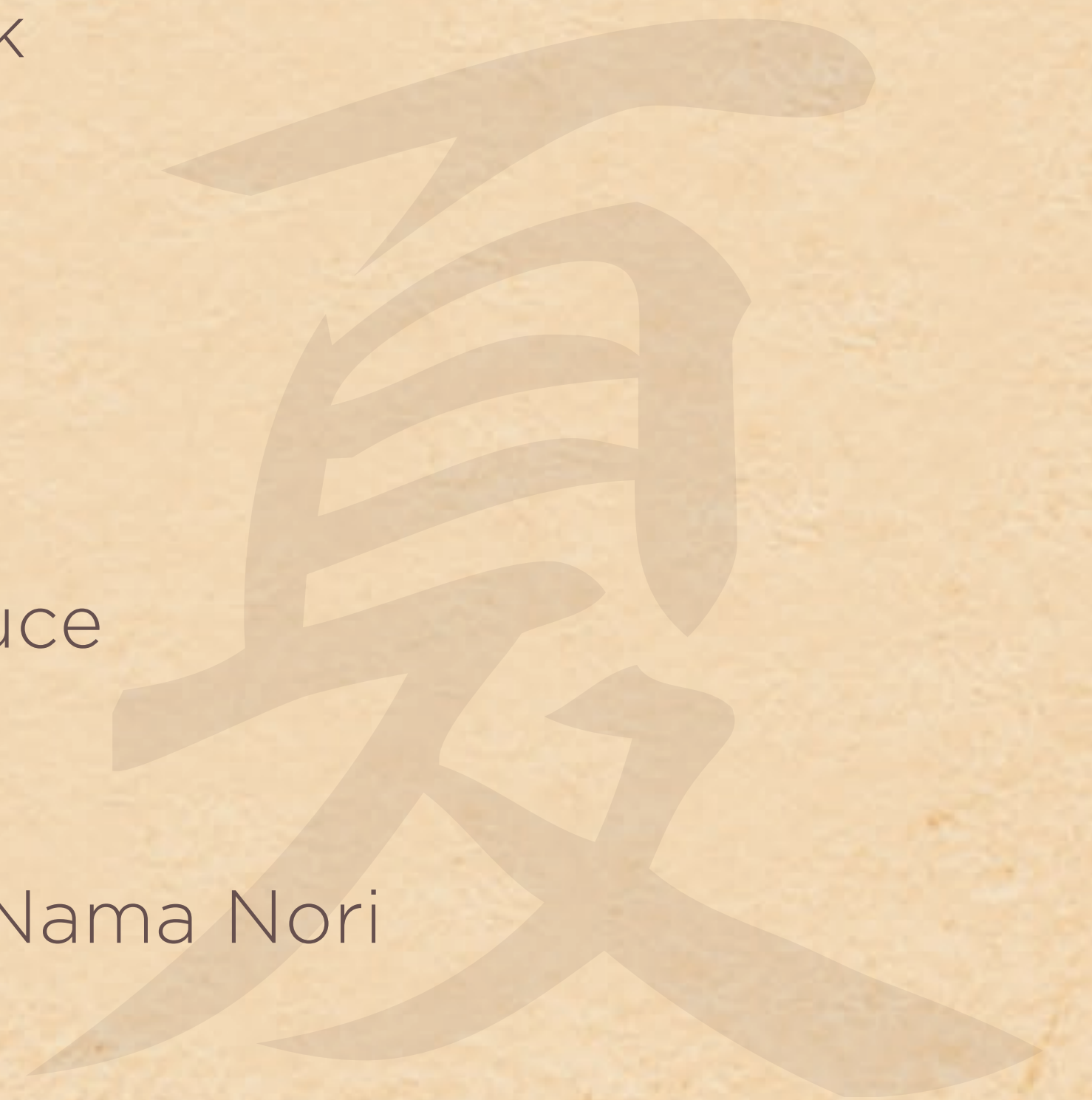
White Shrimp served with Toyama Fish Sauce and Nama Nori

Available for lunch at 12pm and 1.30pm, and dinner at 6pm and 8pm.

Menu items are subject to change according to seasonality and availability.

Prior reservations are required.

Prices are subject to 10% service charge and prevailing taxes. The service charge will apply to the full price of your order, before any discounts or promotions.



四季おまかせ

SHIKI OMAKASE

Anago

Sea Eel simmered in Anago Sauce

Otoro

Fatty Tuna served with Bamboo Charcoal Sushi Rice

Crispy Iwashi Handroll

Pan-Fried Tempura Pattern on Skin-Side drizzled with Sansho Vinegar Sauce

Mini Chirashi Sushi

Kagoshima Akune Gold A5 Wagyu
served with Chopped Tuna, Hokkaido Sea Urchin, Ikura and Caviar

Dessert

Daily Selection of Ice Cream

Japanese-Style Shaved Ice +\$12

Yakiniku-Style Akune Gold A5 Wagyu Chirashi Donburi +\$30

Available for lunch at 12pm and 1.30pm, and dinner at 6pm and 8pm.

Menu items are subject to change according to seasonality and availability.

Prior reservations are required.

Prices are subject to 10% service charge and prevailing taxes. The service charge will apply to the full price of your order, before any discounts or promotions.