



FLNT



SAKURA MENU 2025

5 COURSE SET DINNER \$148++ PER PERSON
ADD SAKE PAIRING \$58++ PER PERSON

APPERTISER

KANI TOFU

Snow Crab Claw | Gomadofu | Toasted Hazelnuts
Ikura Orange Segments | Pickled Onions | Kinome | Onion Sauce
Minamoto Junmai

SASHIMI

King Salmon | Red Shrimps | Hokkaido Scallop
Junmai Daiginjyo Ginpu 50 Sake

CHOICE OF MAIN COURSE

GRILLED MISO BLACK COD

Moromi Miso | Grilled Asparagus | Garden Cress
Tokya Kurabito Junmai Ginjo

GRILLED JAPANESE A4 WAGYU

Vine Tomatoes | Shishito Peppers | Grilled Zucchini
Gruyère Cheese | Smoked Yakiniku Sauce
Lemon Reishu

UNAGI CHAZUKE

Unagi | Sushi Rice | Goshiki Arare | Coriander Oil | Dashi Soup
Sakura Beauty 45 Junmai Daiginjyo

DESSERT

ROSE PANNA COTTA

Candied Rose Petals | Honey Puffed Rice | Mixed Berries
Koromai Jikomi Caro Junmai



All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.
All menu items are subject to seasonal availability.