



FLNT

NATIONAL DAY | SINGAPORE, SERVED AGAIN PREMIUM 5-COURSE TASTING MENU

\$148++ PER PAX | MIN. 2 PAX
SAKE PAIRING \$28++

SANTEN MORI

TUNA TATAKI

Anchovy Pesto | Oscietra Caviar | Shiso Yuzu

CORN RIB

Parmesan | Aji Amarillo Cream

KANI SANDO

King Crab | Hanpen | Spicy Mayo

Wakabotan Junmai Ginjo Hinohikari 50

ZENSAI | SINGAPORE, SERVED AGAIN

SALMON CEVICHE

Asam Pedas Leche De Tigre | Tomatoes | Cucumber | Bunga Kantan | Coriander

Wakabotan Junmai Ginjo Yamada Nishiki 50

AGEMONO

ANAGO & TIGER PRAWN TEMPURA

Japanese Sea Eel | Tiger Prawn | Shishito | Rocoto Yoghurt

Ohmine 3 Grain Yamada Nishiki Nama

MAIN COURSE

(Choose One Per Pax)

IBERICO PLUMA

Grilled Spanish Pork | Achiote Glaze | Broccolini | Palermo Pepper

GINDARA

Grilled Miso Cod | Aji Verde | Maitake Tempura

KOHITSUJI YAKI

Grilled Lamb Rack | Lime | Zucchini | Gruyère Cheese | Palermo Pepper
(Supplement \$10)

A4 WAGYU RIBEYE

Black Garlic Reduction | Confit Vine Tomato | Palermo Pepper
(Supplement \$15)

Masumi Junmai Ginjo Yamahai Aka

DESSERT

(Choose One Per Pax)

Hokkaido Cheesecake

Mixed Berries | Azuki Tres Leches

Tres Leches

Sisho Ice Cream | Sesame Sponge

Banana Semifreddo

Coconut | Kinako Crumble

Rumiko No Sake Kimoto Tokubetsu Junmaishu Kijoshu Omekash



RAW BAR ASSORTED SASHIMI

CHEF'S SELECTION OF 3 KINDS - 30
CHEF'S SELECTION OF 6 KINDS - 60

SALMON - 16
TUNA - 16
YELLOWTAIL - 16
KAJIKI - 16
HOTATE - 18

CEVICHE

SALMON CEVICHE - 28

Salmon | White Corn | Salmon Skin | Ikura | Mentai-Coriander
Mayonnaise | Leche de Tigre | Tortilla

YELLOWTAIL CEVICHE - 28

Shallots | White Corn | Tomatoes | Yuzu | Wasabi Coriander
Hazelnut | Leche de Tigre | Tortilla

KAJIKI CEVICHE - 28

Swordfish | Shallots | White Corn | Mikan Orange | Ikura
Mentai-Coriander Mayonnaise | Leche de Tigre | Tortilla

TIRADITO

SEA BREAM - 22

Torched Seabream | Aji Amarillo | Pickled Daikon | Truffle Oil
Citrus Onion Sauce

TUNA - 26

Shio Kombu | Ikura | Daikon | Black Sesame Oil | Citrus Onion
Sauce | Anchovy Pesto

SCALLOP - 28

Ikura | Wasabi Tobiko | Seaweed Shallots | Onions
Shiso Sauce

CRISPY SUSHI ROLL (4pcs)

BALSAMIC UNAGI - 16

Cucumber | Avocado | Mountain Pepper Balsamic | Teriyaki
Sauce

SALMON MAYO - 16

Cucumber | Avocado | Shallot | Aji Verde

SAKURA SHRIMP - 16

Cucumber | Avocado | Dill | Sakura Ebi

SATSUMAIMO AND GRILLED CORN - 16

Cucumber | Avocado | Furikake | Arare Rice

TACO SUSHI (2pcs)

MISO HAMACHI - 16

Coriander | Pickled Chili | Hazelnuts | Miso Sauce

SPICY TUNA - 16

Coriander | Crispy Shallots | Arare Rice | Spicy Sauce

SPICY SALMON - 16

Shallots | Pickled Chili | Crispy Salmon Skin | Corriander Mentai

UNAGI FOIE GRAS - 18

Pickled Chili | Corinader | Aji Amarillo | Teriyaki Sauce

HOTATE IKURA - 18

Crispy Shallots | Ikura | Kombu Shio | Coriander Mentai

WAGYU BEEF - 18

Pickled Chili | Coriander | Yakiniku Sauce

OTSUMAMI

SATSUMAIMO POTATO - 14

Satsuma Sweet | Nikkei Spice | Caramel Sauce

AMAEBI KAARAGE - 16

Fried Baby Sweet Shrimp | Nikkei Spice

MOMOTARO (V) - 16

JAPANESE FRUIT TOMOTOES

Shiso | Corn Nuts | Parmigiano Reggiano Cheese | Anchovy Pesto

SAKURA KAKIAGE - 18

Onions | Carrots | Butternut | Beetroot | Sakura Shrimps Balsamic
Teriyaki

CHICHARRÓN DE POLLO - 18

PERUVIAN MARINATED FRIED CHICKEN

Japanese Green Pepper Red Capsicums | Coriander Mayonnaise

AORI IKA TEMPURA - 18

BIGFIN REEF SQUID

Nikkei Spice | Japanese Peppers | Kaffir Lime | Coriander Mayonnaise

TOMOROKOSHI (V) - 18

Grilled White Corn | Gruyère Cheese | Shoyu Butter

SATSUMAIMO HUMMUS (V) - 22

Sweet Potato | Crispy Taco | Curry Powder

QUINOA SALAD - 24

Mizuna | Garden Cress | Crackers | Yuzu Goma Dressing

IKAYAKI - 26

Grilled Squid | Nikkei Spice | Anchovy Pesto

FOIE GRAS TACO (2pcs) - 28

Hojiso | Flying Fish Roe | Rocoto Yoghurt

PERUVIAN ANTICUCHO CHICKEN - 28

Cage-Free Chicken | Aji Panca | Jalapeño | Capsicums | Onions

MAIN PLATES

YASAI MORI (V) - 30

GRILLED PLATTER

Zucchini | Asparagus | Eryngii | Mushrooms | Sweet Peppers

JAPANESE HAMBURG - 35

House-Made Wagyu-Pork Patty | Onsen Egg Yolk | Sweet Potato Fries
Coleslaw

IBERICO PLUMA - 40

Grilled Spanish Pork | Grilled Sweet Peppers | Achiote Sauce

GINDARA - 45

Grilled Miso Cod | Aji Verde | Eryngii Mushroom Tempura

KOHITSUJI YAKI - 60

Grilled Lamb Rack | Lime | Grilled Zucchini | Gruyère Cheese | Red
Peppers | Garlic Sauce

RIBEYE STEAK - 65

Grilled Grass Fed Black Angus Ribeye Steak | Sweet Peppers | Black
Garlic Sauce

DESSERT

TRES LECHES - 18

Sesame Sponge Cake

Shiso Ice Cream | Triple Milk

BANANA SEMIFREDDO - 18

Coconut | Kinako Crumble

CHOCOLATE TORTA - 18

Rich Chocolate Cake

Aji Amarillo | White Chocolate Cream | Passion Fruit
Sauce | Sesame Brittle