



Singapore's First Nikkei Restaurant

Kindling Japanese Spirit with Peruvian Soul

Nikkei cuisine is a bold and elegant fusion of Japanese precision and Peruvian passion.

At FLNT, we honour this heritage while giving it a fresh, contemporary twist with Chef Lamley's guidance.

With a deep respect for tradition and an instinct for innovation, Chef Lamley brings Nikkei to life in a way that feels both authentic and original.

This is Nikkei — reimagined for Singapore, crafted with intention, and led by curiosity.



PREMIUM 5-COURSE TASTING MENU

\$148 Per Person (Add Sake Pairing \$28) | Minimum 2 Pax | Last Order at 8.30PM

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

SALMON CEVICHE

Leche de Tigre | Aji Amarillo | Corn Nut
Coriander Oil | Shallots

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)

WAGYU

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

Shiso Ice Cream | Sesame Sponge

BANANA SEMIFREDDO

Coconut | Kinako Crumble

*Rumiko No Sake Kimoto Tokubetsu
Junmaishu Kijoshu Omekash*

À LA CARTE

RAW BAR

SALMON - 16

TUNA - 16

YELLOWTAIL - 16

KAJIKI - 16

HOTATE - 18

ASSORTED SASHIMI

CHEF'S SELECTION OF 3 KINDS - 30

CHEF'S SELECTION OF 6 KINDS - 60



Assorted Sashimi

CEVICHE

SALMON CEVICHE - 28

Shallots | 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 | Ikura | Mentai-
Coriander Mayonnaise | Leche de Tigre | Tortilla



Kajiki

TIRADITO

TUNA TIRADITO - 26

Baby Radish | Ikura | Onion Sauce | Black Garlic Oil
Anchovy Pesto

SEA BREAM TIRADITO - 26

Aka Tosaka | Aji Amarillo | Anchovy Pesto | Truffle Oil
Shio Kombu

HOKKAIDO SCALLOP TIRADITO - 28

Aka Tosaka | Ikura | Tobiko | Onion Sauce | Rocoto Sauce



Tuna



Spicy Tuna

TACO SUSHI (2 PCS)

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

UNAGI FOIE GRAS - 18

Pickled Chili | Coriander | Yakiniku Sauce

CRISPY SUSHI ROLL (4 PCS)

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



Hotate Ikura



Unagi Foie Gras

(V) - Vegetarian

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



Foie Gras Taco



Peruvian Antichucho Chicken



Chicharron de Pollo

OTSUMAMI

SATSUMAIMO POTATO - 14

Satsuma Sweet | Nikkei Spice | Caramel Sauce

AMAEBI KAARAGE - 16

Fried Baby Sweet Shrimp | Nikkei Spice

MOMOTARO (V) - 16

JAPANESE FRUIT TOMATOES

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

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Kohitsuji Yaki

MAINS

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

(V) - Vegetarian

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Japanese Hamburg



Iberico Pluma

(V) - Vegetarian

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DESSERTS

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

Tres Leches



Banana Semifreddo



Chocolate Torta

