



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.



MAZE GOHAN LUNCH SET

All courses are served with two seasonal otoshi and one dessert.

CHAWANMUSHI

(Select 1)

IKURA CHAWANMUSHI

Silken Egg Custard | Salmon Roe

KANI CHAWANMUSHI - 10

Silken Egg Custard | Sweet Crab Essence

SCALLOP CHAWANMUSHI - 10

Silken Egg Custard | Hokkaido Scallop | Delicate Dashi Aroma

CRISPY TOFU KARAAGE (V) - 5

Potato-Starch Fried Tofu | Roasted Seaweed
Ginger Soy Sauce

RICE COURSE · MAZE-GOHAN

(Select 1)

Sakura Ebi

Shirasu, Yuzu

Edamame (V)

Salmon Flakes - 3

Unagi, Sansho - 10

MAINS

(Select 1)

SALMON TATAKI - 28

Pan-seared Salmon | Coriander Salsa | Aji Amarillo Mayonnaise

SHIMA HOKKE - 28

Simply Grilled Atka Mackerel

TORI NIKKEI AGE - 28

Crispy Nikkei-style Fried Chicken | Nikkei Spice

NIKKEI VEGETABLE TEMPURA (V) - 28

Maitake Mushroom | King Oyster Mushroom | Pumpkin
Asparagus

TORI KUSHI ANTICUCHO - 30

Grilled Chicken Skewer | Nikkei Anticucho Sauce

SASHIMI MORIAWASE - 40

Salmon | Tuna | Yellowtail | Sea Bram (Tai) | Scallop (Hotate)
Salmon Roe

PLUMA IBERICO - 45

Char-grilled Pluma Pork | Shiso Plum Sauce

MISO COD · AJI VERDE - 45

Pan-seared Miso Cod | Shishito Pepper | Fresh Aji Verde

RIBEYE - 65

Grilled Ribeye | Fermented Black Garlic Sauce

(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.

PREMIUM LUNCH SET

\$88 Per Pax | Min. 2 Pax

APPETISERS

SASHIMI SELECTION

Salmon | Yellowtail | Hotate

CHAWANMUSHI - 10

Silken Egg Custard | Ikura
King Crab | Nameko Mushrooms

MAINS

(Select 1)

SALMON CRUST

King Salmon | Nikkei Spice Bread Crust
Asparagus | Ajī Panca Sauce

IBERICO SECRETO

Iberico Secreto | Achiote | Palermo Pepper
King Oyster Mushroom

A4 WAGYU

A4 Wagyu | Black Garlic Sauce | Broccolini
(Supplement \$15)

DESSERTS

(Select 1)

HOKKAIDO MILK MILLE CAKE

Red Bean | Strawberry

BANANA PARFAIT

Coconut Cream | Kinako Crumble



À LA CARTE

RAW BAR

SALMON - 16

TUNA - 16

YELLOWTAIL - 16

SCALLOP (HOTATE) - 20

ASSORTED SASHIMI

CHEF'S SELECTION OF 3 KINDS - 30

CHEF'S SELECTION OF 5 KINDS - 60



Assorted Sashimi

DONBURI

TEMPURA DON | 30

Mixed Vegetable Tempura | Tiger Prawn

YAKINIKU DON | 35

Wagyu Yakiniku | Japanese Ginger Garlic Sauce

HAMBURG DON | 38

Handmade Wagyu Hamburg Steak | Egg Yolk
Onion Sauce

CHIRASHI DON | 38

Assorted Fish And Seafood | Yuzu Wasabi Sauce



Chirashi Don

RAMEN

SEAFOOD RAMEN | 38

Tiger Prawn | Scallop | Lobster Broth | Ramen Egg

YAKINIKU RAMEN | 38

Wagyu Yakiniku | Chicken Paitan Broth | Ramen Egg



Seafood Ramen



Tuna Tiradito



Ama Ebi Kakiage



Foie Gras Taco

COLD DISHES

MOMOTARO TOMATO - 18

Japanese Momotaro Tomato | Anchovy Sauce
Shiso Shoyu

TUNA TIRADITO - 26

Sliced Tuna | Ikura | Black Garlic Oil

WAGYU TATAKI - 28

Minced Wagyu | Marinated Egg Yolk
Black Tobiko | Spicy Sauce

YELLOWTAIL CEVICHE - 28

Diced Yellowtail | Cherry Tomato | Shallot
White Corn | Yuzu Wasabi Sauce

HOT DISHES

AMA EBI KARAAGE - 16

Deep-Fried Sweet Prawn | Shishito Pepper
Nikkei Spice

CARAMELISED SWEET POTATO - 16

Fried Satsuma Sweet Potato | Caramel Sauce

SWEET POTATO HUMMUS - 18

Sweet Potato Hummus | Crispy Tortilla
Nikkei Spice

NIKKEI TORI AGE - 18

Deep-Fried Marinated Chicken | Shishito Pepper
Nikkei Spice

FOIE GRAS TACO - 28

Miso-Marinated Foie Gras | Crispy Taco Shell
Black Tobiko

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Salmon Crust

MAINS

SALMON CRUST - 33

King Salmon | Nikkei Spice Bread Crust | Asparagus
Aji Panca Sauce

PLUMA IBÉRICO - 40

Pluma Ibérico Pork | Grilled Pepper | Aji Panca Sauce

MISO COD - 45

Miso-Marinated Cod | Tempura King Oyster Mushroom
Aji Verde

RIBEYE - 65

Grass Fed Wagyu Ribeye (MB8) | Grilled Sweet Pepper
Fried Garlic | Black Garlic Sauce

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Miso Cod



Pluma Ibérico

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DESSERTS

BANANA PARFAIT - 18

Coconut Cream | Kinako Crumble

CHOCOLATE BROWNIE - 18

Dark Chocolate Brownie | Hazelnut Miso Ice Cream

HOKKAIDO MILK MILLE CAKE - 18

Red Bean | Strawberry

TRES LECHES - 18

Sesame Sponge Cake | Shiso Ice Cream | Triple Milk



Tres Leches



Banana Parfait



Chocolate Brownie



Hokkaido Milk Mille Cake

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