



#### STARTERS

<b>CRISPY BABY CRAB SALAD</b> ☆	<b>16</b>
<i>Fresh greens, pomelo pulp, pomegranate, mango dressing</i>	
<b>MEKAJIKI CEVICHE</b> ☆	<b>18</b>
<i>Tomato, avocado, red chilli, rice cracker</i>	
<b>TAI CARPACCIO</b> ☆	<b>22</b>
<i>Sea-Bream, cured sea kelp, salmon roe, truffle oil</i>	
<b>WARM WATERMELON (V)</b>	<b>16</b>
<i>Ricotta, orange supremes, citrus dressing</i>	
<b>CRISPY AUBERGINE (V)</b> ☆	<b>18</b>
<i>Sweet miso glaze, sesame seeds</i>	
<b>FUGU MIRIN</b>	<b>18</b>
<i>Sun Dried puffer fish, sriracha mayo</i>	
<b>HONCHO'S WAGYU BRIOCHE</b>	<b>28</b>
<i>Australian wagyu, button mushrooms, oscietra caviar</i>	

#### BAR GRUBS

<b>NOT-SO-SPICY EDAMAME (V)</b>	<b>8</b>
<i>Japanese soybeans, garlic chips</i>	
<b>SPROUTS &amp; ROOTS (V)</b>	<b>14</b>
<i>Cranberry &amp; balsamic, lotus root chips</i>	
<b>RICE POP TOFU (V)</b>	<b>14</b>
<i>Yuzu marmite, crispy rice crackers</i>	
<b>FRIED CHICKEN GYOZA (6PCS)</b>	<b>14</b>
<i>Special dipping sauce</i>	
<b>TRUFFLE FRIES</b>	<b>16</b>
<i>Parmigiano, truffle mayonnaise</i>	
<b>CHICKEN KARAAGE</b>	<b>16</b>
<i>Sansho pepper, kewpie</i>	
<b>CRISPY WHITE BAIT</b>	<b>16</b>
<i>Ao nori ko, lime aioli</i>	
<b>BATTERED SQUID</b>	<b>18</b>
<i>Jalapeno salsa, togarashi</i>	
<b>GRILLED TEBASAKI WINGS</b>	<b>18</b>
<i>4 Chicken mid wing, lemon</i>	
<b>WAGYU SLIDERS</b>	<b>28</b>
<i>Burdock chips, oba tempura, orange cheddar, hayashi sauce</i>	

#### MAINS

<b>LINGUINE VONGOLE</b>	<b>26</b>
<i>White clams, kombu butter, chilli oil</i>	
<b>UNI CAPELLINI</b> ☆	<b>36</b>
<i>Smoked uni butter, scallions, Japanese river shrimps</i>	
<b>TRUFFLE &amp; SHROOMS RISOTTO (V)</b>	<b>24</b>
<i>King mushroom, truffle salsa, enoki tempura, parmigiano</i>	
<b>IBERICO PORK JOWL DONBURI</b> ☆	<b>28</b>
<i>Spicy miso glaze, onsen egg, deep fried broccolini</i>	
<b>UNAGI DONBURI</b> ☆	<b>38</b>
<i>Grilled Japanese eel, wok fried kabayaki rice, oba tempura</i>	
<b>WAGYU &amp; FOIE GRAS DONBURI</b>	<b>58</b>
<i>Australian wagyu, onsen egg, deep fried broccolini</i>	
<b>SCOTTISH SALMON</b>	<b>28</b>
<i>Green goddess, guava salsa, roasted cashews</i>	
<b>BUTTERSCOTCH 1/2 CHICKEN</b> ☆	<b>28</b>
<i>Gooseberry &amp; hazelnut salsa, miso butterscotch sauce</i>	
<b>SPICED LAMB TENDERLOIN</b> ☆	<b>34</b>
<i>Japanese curry, celeriac remoulade, natural jus</i>	
<b>SUMO BRAISED SHORT RIBS</b> ☆	<b>36</b>
<i>True potato puree, gremolata, lotus root chips</i>	

#### SUSHI BAR

<b>FOIE GRAS &amp; SCALLOP SUSHI (2pcs)</b> ☆	<b>26</b>
<i>Seared goose liver, Hokkaido scallops</i>	
<b>AUST' WAGYU SUSHI (2pcs)</b> ☆	<b>25</b>
<i>Torched Australian wagyu, sweet soy</i>	
<b>SALMON MENTAICO SUSHI (2pcs)</b>	<b>20</b>
<i>Seared salmon, cod fish roe</i>	
<b>UNI CAVIAR GUNKAN SHUSHI (2pcs)</b>	<b>36</b>
<i>Fresh sea urchin, oscietra caviar</i>	
<b>IKURA &amp; CAVIAR GUNKAN SUSHI (2pcs)</b>	<b>20</b>
<i>Soy infused ikura, oscietra caviar</i>	
<b>TRUFFLE &amp; EGG GUNKAN SUSHI (2pcs)</b> ☆	<b>15</b>
<i>Japanese style egg mayo, tobiko</i>	
<b>SEAFOOD TEMPURA ROLL (6pcs)</b>	<b>20</b>
<i>Diced seafood, avocado, cucumber</i>	
<b>HONCHO'S SOFT SHELL CRAB ROLL (8pcs)</b> ☆	<b>26</b>
<i>Fried garlic, salmon, potato crisps, mango sauce</i>	
<b>HOLY COW (8pcs)</b> ☆	<b>28</b>
<i>Australian wagyu, cheese, tobiko, potato crisp, sriracha mayo</i>	
<b>DARK GOOSE (8pcs)</b>	<b>28</b>
<i>Ebi fry, foie gras, Japanese eel</i>	
<b>GREEN GODDESS (8pcs) (V)</b> ☆	<b>16</b>
<i>Carrot, cucumber, pickled radish, avocado, fresh greens</i>	
<b>FIG &amp; AVOCADO</b>	<b>16</b>
<i>Spicy avocado, fresh figs, cranberry reduction</i>	

\*All prices are subjected to 10% Service Charge and Prevailing GST

☆ Favourites (V) Vegetarian