

LUNCH SET MENU (1 - 22 October 2021)

Tuesday to Friday, 11:30AM - 2:00PM (Last Seating 1:15PM)

From \$28++ Per Person

JAPANESE SIDE SALAD & MISO SOUP

CHOICE OF ONE RICE BOWL

AUSTRALIAN STRIPLON RICE BOWL

100-day Grain-fed Striploin. Niigata Rice. Onsen Egg. Truffle Shoyu.
Suggested Sake Pairing: Dewazakura Junmai Ginjo (+\$11)

YAKINIKU IBERICO PORK RICE BOWL

Spanish Iberico Pork Jowl. Niigata Rice. Onsen Egg. Fruity Yakiniku Sauce.
Suggested Sake Pairing: Dewazakura Junmai Ginjo (+\$11)

SPICY MISO CHICKEN RICE BOWL

Fresh Chicken Thigh. Niigata Rice. Onsen Egg. Spicy Miso.
Suggested Sake Pairing: Hakurakusei Junmai Daiginjo (+\$13)

HAMACHI AND TUNA CHIRASHI BOWL

Japanese Yellowtail. Tuna Akami. Ikura. Tamagoyaki. Sushi Rice. Yuzu Soy.
Suggested Sake Pairing: Raifuku Junmai Ginjo Aiyama (+\$10)

AUSTRALIAN WAGYU MB7 RICE BOWL (+\$10)

Wagyu Striploin MB7. Niigata Rice. Onsen Egg. Truffle Shoyu.
Suggested Sake Pairing: Ten-on Kimoto Junmai Omachi (+\$11)

A4 KAGOSHIMA RIBEYE RICE BOWL (+\$24)

A4 Kagoshima Ribeye (70g). Niigata Rice. Onsen Egg. Truffle Shoyu.
Suggested Sake Pairing: Ten-on Kimoto Junmai Omachi (+\$11)

A5 KYUSHU TENDERLOIN RICE BOWL (+\$30)

A5 Kyushu Tenderloin (70g). Niigata Rice. Onsen Egg. Truffle Shoyu.
Suggested Sake Pairing: Katsuyama En Tokubetsu Junmai (+\$10)**ADD-ON TO YOUR BOWL**FRESH UNI, 20
FOIE GRAS TERIYAKI, 18
IKURA SHOYUZUKE, 8
SEASONAL TRUFFLES, 9**SMALL PLATES - TO SHARE**GOBO AGE, 10
TORI KARAAGE, 12
SPICY BABY CORN, 10
CHARGRILLED ASPARAGUS, 12

JAPANESE ICE CREAM OF THE DAY

NESPRESSO COFFEE



TANOKE



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DINNER SET MENU (1-24 October 2021)

Tuesday to Sunday, 6:00PM - 10:30PM (Last Seating 9:15PM)

\$78++ Per Person

Add \$38++ per Person for Sake Pairing
(3-types, 90ml each)

HAMACHI CARPACCIO

Japanese Yellowtail. Ikura. Seasonal Truffles. Truffle Shoyu.

FOIE GRAS YUDOFU

French Duck Liver. Steamed Japanese Beancurd. Niboshi-dashi.

CHOICE OF ONE BINCHOTAN GRILL MAIN

HAMACHI KAMA

Fresh Yellowtail Cheek. Honey Puzu. Momiji Oroshi.

COASTAL LAMB RACK

Koji-aged NZ Baby Lamb. Sweet Onion Marinade. Karashi Mayo.

GIANT TIGER PRAWNS

Two Giant Prawns. Garlic Miso Mayo Crust. Charred Lime.

AUSTRALIAN MB7 STRIPLOIN

Served with Garlic Chips. Kizami Wasabi. Smoked Maldon Sea Salt.

A4 KAGOSHIMA RIBEYE (+\$38)

Served with Garlic Chips. Kizami Wasabi. Smoked Maldon Sea Salt.

A5 KYUSHU TENDERLOIN (+\$48)

Served with Garlic Chips. Kizami Wasabi. Smoked Maldon Sea Salt.

*Mains will be served with Niigata Koshihikari Rice,
Onsen Egg & Truffle Shoyu*

CHOICE OF ONE DESSERT

WARABI MOCHI NESPRESSO

Warabi Mochi. Vanilla Ice Cream. Nespresso Caramel Sauce.

SHISO LYCHEE SORBET

Shiso Leaf. Lychee. Umeshu.

MATCHA PANNA COTTA

Green Tea Pudding. Strawberry Jam. Pistachios.