



LUNCH SETS

BARA CHIRASHI DONBURI 25

Chef selection premium cubes of seasonal seafood, served on sushi rice bowl
(ADD UNI +\$20)

KAISEN CHIRASHI DONBURI 25

Chef selection premium slices of seasonal seafood served on sushi rice bowl
(ADD UNI +\$20)

MAGURO & CAVIAR DONBURI 20

Premium cuts of bluefin tuna with avruga caviar. Served on sushi rice bowl.

SALMON & IKURA DONBURI 15

Premium cuts of king salmon with ajitsuke ikura. Served on sushi rice bowl.

MB8/9 WAGYU DONBURI 30

Aus shiro kin wagyu striploin. Served with koshihikari rice, onsen egg & takana.

All lunch sets will include seasonal otoshi & miso soup

All prices are subject to 10% service charge and prevailing government taxes



LUNCH SETS

UNAGI KABAYAKI DONBURI 20

Kpoa grilled river eel with sweet sauce. Served with koshihikari rice.

BEEF HAYASHI DONBURI 20

USDA beef short rib stew with summer vegetables. Served with koshihikari rice.

KUROBUTA KIMCHI DONBURI 15

Sliced berkshire pork collar with ginger soy. Served with koshihikari rice.

OYAKO DONBURI 15

Braised chicken & egg with bonito soy served with koshihikari rice.

SALMON TERIYAKI DONBURI 15

Char grilled king salmon with sweet soy. Served with koshihikari rice.

All lunch sets will include seasonal otoshi & miso soup

All prices are subject to 10% service charge and prevailing government taxes



EXECUTIVE LUNCH (4-COURSE)

APPETIZER

Six kinds of premium seasonal otoshi

MAIN COURSE

Choice of:

- Kuhlbarra barramundi with butter ponzu
- Iberico pork jowl with "bak kwa" glaze
- USDA beef cheek hayashi with potato "bukakke"

CARBS

Choice of:

- Lobster broth somen with smoked quail eggs
- Truffle hiyashi somen with avruga caviar

DESSERT OF THE DAY

\$ 48 + +