



## Omakase 150

Minimum order of 2 sets required

Salmon Tataki served on Dijon Mustard Miso drizzled with Balsamic Glaze

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Hamachi Crudo with Yuzu infused Soy, topped with Fresh Herb

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Tuna Sashimi Taco with Avocado, Greek Feta topped  
with Roasted Tomato Salsa

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Caramelized Gindara Cod Fillet with Yuzu Miso

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Robata Grilled Wagyu Beef Steak, Grilled Asparagus served on Himalayan Salt Stone  
[Upgrade to A5 Japanese Wagyu Beef+30](#)

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DOMO Style Nigiri with Miso Soup

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Mango Gazpacho with Shiso Yuzu Pomelo  
[Upgrade to Japanese Musk Melon +20](#)

Please advise us of any special dietary requirements including potential reaction to allergens.  
Kindly note that menu offerings are subject to change based on the availability of ingredient at the time of order.  
All prices are subjected to 10% service charges & prevailing government charges.





## Omakase 300

Toro Tartare with Caviar served on Nori Chip

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Lobster Taco with Mango and Wasabi Salsa

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Uni on Brioche French Toast with Yuzu Marmalade

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Snow Crab Tempura with Citrus Ponzu

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Japanese A5 Wagyu Steak with Truffle Salt

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DOMO Premium Nigiri with Seafood Collagen Soup.

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Mizumono – Chef's Seasonal Selection.

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