



Signature Tasting Menu 88

Minimum order of 2 sets required

Salmon Tataki served on Dijon Mustard Miso drizzled with Balsamic Glaze

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

Pork & Seafood Gyoza with Scallion Ponzu

Crispy Halibut with Yuzu Truffle Sauce

Robata Beef Tenderloin, Grilled Asparagus served with Truffle Teriyaki
[Upgrade to A5 Japanese Wagyu Beef+35](#)

Truffle Mushroom Baked Rice

Honey & Mint Umeshu Macerated Strawberries with Mango Passionfruit Sorbet
[Upgrade to Japanese Muskmelon +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 150

Minimum order of 2 sets required

Salmon Tataki served on Dijon Mustard Miso drizzled with Balsamic Glaze

Hamachi Crudo with Yuzu infused Soy, topped with Fresh Herb

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

Caramelized Gindara Cod Fillet with Yuzu Miso

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

DOMO Style Nigiri with Miso Soup

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

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Omakase 300

Toro Tartare with Caviar served on Nori Chip

Lobster Taco with Mango and Wasabi Salsa

Uni on Brioche French Toast with Yuzu Marmalade

Snow Crab Tempura with Citrus Ponzu

Japanese A5 Wagyu Steak with Truffle Salt

DOMO Premium Nigiri with Seafood Collagen Soup.

Mizumono – Chef's Seasonal Selection.

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