



## DINNER MENU

by Chef Daisuke Suzuki

Chef Suzuki brings to the fore the exacting craftsmanship honed from working in Michelin-established restaurants. These include one-star Sushi Wadatsumi, Hong Kong, one-star Ginza Iwa, Tokyo and three-star Gion Sasaki, Kyoto.

楽味

### Rakumi

\$380++

HASSUN  
SASHIMI  
DISH OF THE DAY 1  
DISH OF THE DAY 2  
SUSHI  
HANDROLL / ROLL  
SOUP  
DESSERT

おまかせ  
**Omakase**

from \$580++

A truly superlative Omakase experience for the most special of occasions, featuring only the finest ingredients

\*This menu is only available with a 3 working days advance order.

### Add-ons

STEAMED ABALONE WITH ABALONE LIVER SAUCE	\$85
GRILLED NODOGURO RICE BOWL	\$45
GRILLED SCALLOP WITH SEAWEED	\$35

### Sake Sommelier Selection

3 KINDS SAKE	\$45
5 KINDS SAKE	\$75

Items on the omakase menu are subjected to seasonal availability.  
Kindly inform our servers should you have any dietary restrictions.

All prices indicated are subjected to prevailing service charge and GST.