

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

SUSHI KIMURA

Lunch Omakase Menu

Tender Cooked Abalone

アワビ酒蒸し

Chawan Mushi with Hokkaido Snow Crab

北海道ズワイガニ茶碗蒸し

Sushi

Flounder with Konbu Flavour

平目昆布締め

Marinated Blue Fin Tuna

ずけ

Medium Fatty Tuna

中とろ

Uni

雲丹

Grilled Scallop with Premium Seaweed

帆立磯辺焼き

Blue Fin Tuna and Japanese Cucumber Roll

てっきゅう中巻き

Japanese Organic Onion Soup

有機玉葱のすり流し

Grilled Egg

玉子焼き



MICHELIN Guide's Point of View

The owner-chef certainly pays attention to details: a hinoki counter crafted from one 150-year-old tree; organic sushi rice from one specific farm in Yamagata Prefecture cooked in Hokkaido spring water; and 100% of ingredients shipped from Japan. He excels in ageing raw fish in various ways, but the abalone cooked in sake for 8 hours deserves a mention. The rice bowl with uni, ikura, chopped toro and onsen tamago is rich, creamy and well-balanced.

Address

390 Orchard Rd, Level 01-07 Palais Renaissance, Singapore 238871

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time 2. Payment must be completed to secure your seats 3. For changes in reservation, please email info@gastromonth.com 4. No change in reservation can be made less than 72 hours prior to dining 5. No exchanges or refunds on GastroMonth tickets will be made under any circumstances 6. Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice 7. All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing 8. Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly