

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

SUSHI ICHI

Lunch Omakase Menu

Appetizer

Assorted 9-piece Nigiri Sushi including:
Otoro Aburi, Kani Gohan with Uni & Ikura

Miso Soup

Roll Sushi



MICHELIN Guide's Point of View

The silky smooth and tactile counter was fashioned from a 300-year-old cypress and the wooden ornaments on the wall were handmade by a famous carpenter in Nara. Traditional Edomae sushi is made with seasonal seafood and vegetables from Japan. Only the best rice, marinated with red or white vinegar, makes it to the counter. Even the sauces are shipped from their flagship store in Japan to maintain consistency. The omakase menu is recommended.

Address

320 Orchard Road, Level 01-04 Singapore Marriott Tang Plaza Hotel, Singapore 238865

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