

SHINJI (TANGLIN ROAD), 2018 ❀

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Dinner Menu

\$ 250++

SPECIAL OMAKASE

APPETISER

Seasonal Vegetable and Fish

SASHIMI

Seasonal White Fish | Bonito | White Shrimp with Sea Urchin

SEASONAL PLATTER

Octopus | Seasonal Vegetable | Herring Roe

COOKED DISH

Grilled Japanese Barracuda

SUSHI

9 Seasonal Selection of Nigiri Sushi

SOUP

DESSERT

Musk Melon | Ice Cream with Cracker



MICHELIN Guide's Point of View

The second restaurant under the aegis of celebrated Japanese chef Shinji Kanesaka is here on the lobby level of the St. Regis hotel. The entrance is typically discreet and leads into an intimate space with seating at the hinoki cypress counter for 18. Three set menus are offered - for a memorable experience the omakase is the best choice. The ingredients are as fresh as can be, with fish flown in from Tokyo's Tsukiji market.

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reservations@shinjibykanesaka.com

The St. Regis Hotel, Lobby Level,
29 Tanglin Road, Singapore 247911

Opening Hours :

Monday to Saturday
Lunch: 12.00pm to 3.00pm
Dinner: 6.00pm to 10.30pm