

SUSHI ICHI, 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.

Lunch & Dinner Menu

\$ 280++

16-COURSE OMAKASE MENU

Appetiser

10 Nigiri Sushi

(Featuring 3 different cuts of Maguro, ie Akami, Chutoro and Otoro (Aburi), Awabi (Japanese Abalone), Kani Gohan (Crab Rice served with Ikura and Uni) and 5 seasonal seafood

Cooked Dish

Tamagoyaki

Miso Soup


Maki (Roll Sushi)

Dessert



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.

 +65 6235 5514

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

Opening Hours :

Tuesday to Sunday

Lunch: 12.00pm to 2.30pm

Tuesday to Saturday

Dinner: 6.00pm to 11.00pm

Sunday

Dinner: 6.00pm to 10.00pm