



Presented by
OCBC VOYAGE

23 October to 3 November 2024

MENU

Appetizer

Bush Clover Fish Paste in Turnip
Dry Scallop Sauce with Graded Yuzu Skin

Clear Soup

Steamed Tile Fish, Deep Fried Taro and Shimeji Mushroom
Chrysanthemum and Yellow Yuzu Skin

Sashimi

Golden Eyes Snapper and Bluefin Tuna

Deep Fried

Beltfish, Chestnuts and Sweet Pepper Tempura

Noodle

Steamed Black Abalone, Sea Urchin and Dried Mullet Roe Cold Soba

Grilled

Charcoal Grilled Pacific Saury with Yuzu Sauce

Meat

Charcoal Grilled A5 Kagoshima Yamasan Wagyu Sirloin with Miso Sauce
Maitake Mushroom, Shredded Leek Onion

Rice

Grilled Eel Rice Ball with Clear Soup
Japanese Pickles

Autumn Fruits

Muskmelon, Pione Grape And Pear

*Menu is subject to change due to availability and seasonality of ingredients.
Kindly note that the restaurant is unable to accommodate to vegan and vegetarian diet/menu.*