



POLE POSITION

SUZUKA CIRCUIT

THE SASHIMI LINE

3 TYPES OF SEASONAL SASHIMI

Ikura | Shiso-Infused Tomatoes House-Grown

Lime Ponzu | Foraged Garden Flowers

\$58

MAIN COURSE

GRILLED A4 WAGYU & CRISPY MUSHROOM TEMPURA

Seasoned Sushi Rice | Japanese Leek | Onsen Egg

Mushroom Tsuyu | House-Grown Lemon Balm

\$48

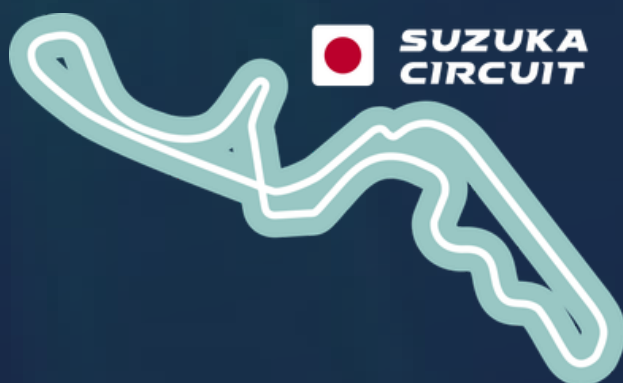
DESSERT

BLACK SESAME GELATO

Azuki Red Beans | Sesame Crumble | Charcoal Tuile

Smoked White Chocolate-Miso Ganache | Lemon Myrtle Gel

\$20



Available from 2nd to 11th October 2026

*All prices are subjected to 10% service charge
& prevailing government taxes.*