



TIKTOK IG OMAKASE

12 Course Dégustation \$228








5 Cocktails Pairing \$128 | 10 Cocktails Pairing \$198

a special dinner crafted with seasonal produce selected by the chef



# SEASONAL SPECIAL

<b>Fresh Catch Of The Day</b> Please Check With Our Friendly Staff.	32	<b>Mori Mori Fried Chicken</b> (6 pcs) 	25
<b>Fried Oyster</b> (5pcs) Deep Fried Crispy Bretagne Oyster in Breadcrumbs	25	Boneless Fried Chicken Thighs with Honey Glazed, Yuzu, Sesame. (Please Choose Your Spicy Level 0 - 3)	
<b>Mini Don</b> 	28	<b>Ninja Sliders</b> (2pcs) 	28
Apple wood smoke mix roe and raw fish with sumeshi		Famous House Made Juicy Lamb Patty (NZ), Kizami Nori, Mayo in Butter Grilled Brioche Bun.	

# SMALL PLATES

<b>Cold Cuts Platter</b> Prosciutto di Parma, Apple Honey Ham, Sardinia Bottarga, Saucisson, Breads and Fruits.	28	<b>M.I Tartare</b>   	32
<b>Cheese Platter</b> 	28	<b>Avocado Salad</b>  	25
<b>Raclette</b> (Bar Counter Only) 	32	Signature Spicy Tuna Tartare, Brioche Toasts Out Of This World!	
4 Types of Cheese in Seasonal Selections, Breads and Fruits.		Refreshing Nagano Cabbage, Avocado, Cucumber, Black & White Sesame Dressing.	
DIY Grilled Hot Melting Cheese On Counter Serve with Multi-Grains Toast			

# SIDE

<b>Olives &amp; Chips, Are You Nuts?</b> 	25	<b>Bread &amp; Butter</b> 	15
Giant Olives, Japanese Pepper Chips, Roasted Almonds.		Oven Hot Toast Multigrains Wholemeal, Brioche and Butter.	

# SUSHI

**Caviar Sushi** (1pcs)     
Caviar on Gunkan

25

**Uni Sushi** (1pcs)     
Umami Sea Urchin and Cucumber on Gunkan

25

**9 Kinds Sushi**    
Chef Selection 9 pcs Sushi of the Day  
Hand Pressed Require 45 Mins Waiting Time

128

**Ikura Sushi** (1pcs)     
Salmon Roe on Gunkan


20

# SASHIMI


(All )

**5 Kinds of Sashimi** (2pax / 3pax / 4 pax)  
Premium Selection by the Chef **88 / 128 / 168**


**Salmon Belly** (3pcs / 5pcs / 8pcs)  
This Omega 3 Always Sold out!! **22 / 32 / 42**

**Uni** (25gm)   
Umami Sea Urchin with Nori  
Seaweed Sheet **48**

**Ama Ebi** (3pcs / 5pcs / 8pcs)  
Japanese Sweet Red Prawn **18 / 28 / 38**

**Caviar** (25gm)   
The Ultimate Caviar Indulgence  
with Nori Seaweed Sheet **48**

**Salmon** (3pcs / 5pcs / 8pcs)  
Salmon that's everyone talking about! **18 / 28 / 38**

**Ikura** (30gm)   
Salmon Roe with Nori Seaweed  
Sheet **28**

**Maguro** (3pcs / 5pcs / 8pcs)  
Red Meat Bluefin Tuna **18 / 28 / 38**

**Hotate** (1pc / 2pcs / 3pcs)  
Hokkaido Scallop sliced into 3 **18 / 28 / 38**

# TACOS

(1 pcs Housemade Crispy Taco)

## Tacos San

Spicy Maguro Tartare, Cucumber, Cabbage and Onion Sprouts.

## Tacos Chirashi

Mixed Raw Fish with Shoyu, Wasabi, Yuzu, Cabbage, Flying Fish Roe.

## Tacos Rendang

Wagyu Beef in Mix Spices Caramelised Curry, Cabbage, Jalapeno, Onion Sprouts.

## Tacos Beans

Chickpeas, Tomatoes, Ginger Flower, Kaffir, Cucumber, Jalapeno, Cabbage.

## Tacos Umami

Aburi Hokkaido Scallop, Cucumber, Cabbage, Codfish Roe, Ikura, Sea Urchin

## 12 Tacos Ebi

Kimchi Slaw, Crispy Tiger Prawn, Cabbage, Mayo and Seaweed, Fly Me To The Moon.

## 13 Tacos Lobster

Lobster, Hokkaido Snow Crabs, Burned Onion, Tomato, Cucumber, Cabbage.

## 13 Tacos Wagyu

Grilled Wagyu, Cabbage, Miso, Mayo, Burned Onion, Cucumber, Jalapeno

## 12 Tacos Foie Gras

Pan Seared Foie Gras, Balsamic, Sesame, Cabbage.

## 32 Tacos Tofu

Inari Tofu, Cucumber, Cabbage, Jalapeno, Burned Onion, Roasted Sesame

13

16

13

14

12

# MAKI

(4pcs Highly Delicious Hand Made)

## Uni Scallop Prawn Maki

Flambéed Hokkaido Scallop, King Prawn Codfish Roe, Flying Fish Roe, Sea Urchin

38

## Foie Gras Maki

Pan Seared Foie Gras, Cucumber, Grilled Wagyu Beef, Balsamic

28

## M.I. Maki

Maison Ikkoku Signature Spicy Maki, Maguro, Onion Sprouts, Cucumber

25

## Lobster Kyatapura

Caviar, Lobster, Crabmeat, Salmon Roe, Lots of Avocado, No Rice

35

## Aburi Salmon Ikura Maki

Flambéed Salmon, Avocado, Japanese Mayo, Salmon Roe, Cucumber, Teriyaki

28

## Avocado Maki

King Prawn, Cucumber, Lots of Avocado, Japanese Mayo and Teriyaki

25

## Soy Roll

Inari Tofu, Avocado, Cucumber, Roasted Sesame

25

## Rendang Maki

Wagyu Beef in Mix Spices Caramelised Curry, Onion Sprouts

28






Maison Ikkoku

## SEA

**Signature Mac & Cheese**  38  
Macaroni Cooked in Lobster Bisque and Cheese  
with Aburi Scallop and Cod Fish Roe

**Hokkaido Scallop**   35  
Seared Hokkaido Scallop with  
Japanese Corn Reduction, Negi & Bonito.



## LAND

**Hokkaido Black Pork**    45  
Kurobuta Pork Belly Sous Vide, Roasted  
with Balsamic and Spices.



**Rack of Lamb**    38  
Honey Grilled NZ Rack with Japanese Peppercorns.


**Emperor Wagyu**   170gm / 230gm / 450gm  
208 / 248 / 500  
Japan Kumamoto Emperor A5 Wagyu.  
Choice of Sauce: Miso Sesame or Spicy Sambal.

## DESSERT

**Pan Seared Banana Cake**   22  
House Made Banana Cake, Seasonal  
Gelato, Caramel, Cinnamon, Kaffir

**Whisky Black Forest**   28  
Crêpes Suzette Flambé Whisky, Wild Amarena Cherry,  
Lemon Zest, Almonds Nibs, Fresh Cream

**Kyoto Matcha Tart**   22  
Freshly baked from the oven, (30 mins waiting time)  
Be patient, Good things come to those who wait.

**Rhum Chocolat Noir**   28  
Crêpes Suzette Flambé Dark Rum, Dark Chocolate,  
Sautéed Banana, Almonds Nibs  
(Optional Top Fresh Cream)

**Cheese Platter**  28  
4 Types of Cheese in Seasonal Selections,  
Breads and Fruits.

## WHITE

<b>HW01 Toi Toi Sauvignon Blanc, Marlborough . New Zealand</b> (100% Sauvignon Blanc) Passion Fruits, Grapefruit, Guava, Grass, Lime, Lemon	128
<b>W502 Graf Johann IV, Rheingau Riesling . Germany</b> (100% Riesling) Medium Dry Body with Peach, Apples, Apricot, Orange, Citrus, Mineral	148
<b>W503 Caves Saint-Pierre, Côtes-du-Rhône Valley AOC . France</b> (Grenache Blanc, Viognier) Dry Spices. Lavender, White Flowers & Tropical Fruit Notes	148
<b>W505 Christophe Patrice Chablis, AOC Burgundy . France</b> (100% Chardonnay) Mineral, Honey, Lemon, Green Apple, Apricots, Oaks	178

## ROSÉ

<b>RS603 Masia Salat Organic Rosé Cava NV. Spain</b>  (Trepat, Garnacha and Monastrell) Woody Dry with Raspberry, Apple, Pear, Apricot, Fig, Rhubarb	168
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## RED

<b>R702 Valvirginio, Chianti Riserva DOCG, Tuscany 2013 . Italy</b> (Sangiovese, Merlot) Soft Cherry Balsamic on Nose, Full Fruity with a Pleasant Elegant Aftertaste	158
<b>R704 Bennati I Gadi, Valpolicella Classico DOC, Veneto 2017 . Italy</b> (Valpolicella Blend) Ripe Cherry, Plum And Dark Fruit Notes With Oak, Chocolate And Vanilla Finish	168
<b>HR01 Château La Pointe Bouquey, AOC Saint-Émilion . France</b> (Saint-Émilion Blend) Oak, Earthy, Leather, Cassis, Cigar, Dark Fruits, Spices, Full Body	188
<b>PR802 Réserve De La Comtesse, AOC Pauillac Bordeaux 2014, France</b> (Pauillac Blend) Fresh Vibrant Bouquet with Lovely Cedar Black Fruit That Sings of Pauillac-ness	428

## CHAMPAGNE

<b>C102 Blanc De Blancs Champagne Canard-Duchêne . France</b>	248
<b>C103 Blanc De Noirs Champagne Canard-Duchêne . France</b>	268
<b>C108 Dom Perignon Champagne . France</b>	688

## SAKE



<b>S101 Hokushika Kimoto Tokubetsu Junmai Kita-Akita +1 (ABV 15%) . Akita</b>	148
<b>S102 Kitagawa Tomio Gin No Tsukasa junmai Daiginjyo +4 (ABV 14%) . Kyoto</b>	158
<b>S103 Masumi Junmai Ginjo Kuro +0 (ABV 15%) . Nagano</b>	168

# QUICKIE

## Beer

Please Check with Our Friendly Staff for Seasonal Beer Selection

23 / 5 for 60

**Whisky Highball**   25  
Blended Whisky From Niigata Japan  
Soda, Lemon Zest

## DECANTER SAKE

### Taru Wood Sake

Sake Aged in Taru Wood Barrel, Kyoto Japan  
Dry, Woody, Refreshing.

62

## WINE BY GLASS

### White Wine

Sauvignon Blanc, Marlborough, New Zealand  
Grapefruit, Passion Fruits, Guava, Elderflower.

28/128

### Plum Wine

Plum Wine on the Rock, Chiba, Japan,  
One of the Best Umeshu We LOVE.

28/148

### Red Wine

Saint-Émilion, France.  
Blackcurrant, Earthy, Mix Berries, Oak, Vanilla

35/188

### Prosecco

DOC Prosecco, Veneto, Italy  
Apple, Citrus, Honey, Apricot, Peach, Stone.

28/128

## WATER

### Vittel

Still Natural Mineral Water, France.

15

### Perrier

Sparkling Natural Mineral Water, France.

15



Sweet



Sour



Refreshing



Dry



Bitter



Fruity



Savoury























Spicy

Subject to 12% service charge . No GST

## COCKTAILS

<b>Yuzu Champagne</b>   Fresh Yuzu in Bubbly Champagne Cocktail, Yamaguchi, Japan.	22	<b>Kyoho Grapes Champagne</b>   25 Kyoho Grapes in Bubbly Champagne Cocktail, Shizuoka, Japan
<b>La Vie En Rose</b>  Taru Aged Sake, French Rose, 24k Edible Gold Glitters	22	<b>Dark Chocolate</b>  25 Vodka, Mozart Chocolate Liqueur Valrhona Chocolate Shaving
<b>Unicorn</b>     Passionfruit, Yuzu, Blue Curacao, Red Wine, London Dry Gin, Russian Vodka, Fly me to Mars!	38	<b>Ding Ding Nougat</b>   25 Pandan, Blue Peas Flower, Vodka, Coconut Foam, French White Chocolate Liqueur, Rosemary Flame
<b>Bespoke Cocktail</b> Please Speak To Our Friendly Crew For Drink Customization.		<b>M.I Sangria</b>    22 Passion Fruits, Kaffir., Cherry, Orange, Red Wine.

## REFRESHING & SOURS


<b>Yuzu Mojito</b>   Fresh Mints, Fresh Yuzu, Light Rum, Always a Good Time!	22	<b>Bergamot Collin</b>   35 In House Distilled Bergamot Gin, Fresh Lemon Soda, Say ahhhhhhhhhhh.....
<b>Ginger Mojito</b>    Fresh Ginger, Fresh Mints, Gold Rum, Orange Cognac, Green Lemon And We Hear you Say Ooh La La...	28	<b>Dark &amp; Stormy</b>    28 Fresh Ginger, Green Lemon, Muscovado, Dark Rum You can't stop at one!
<b>Campari Mojito</b>    28 Orange, Passionfruit, Fresh Mints, Green Lemon, Gold Rum, Campariiiii!!!!	28	<b>Kyoho Grapes Cooler</b>    32 Kyoho Grapes, Lemon, Gin Ahhh..... So Refreshing!!!
<b>Flame of Rosemary</b>   28 London Dry Gin, Lemon, Burned Rosemary	28	<b>Lavender Triple Sour</b>   35 In House Distilled Lavender Gin, Lemon, Grapefruits, Kaffir Lime





# POTENT

4 Shots (120ml) of Spirits in This Drinks (Add \$10 for Premium Brand)

**Dry Martini**  38  
Gin or Vodka, Olive or Lemon Twist, Dry Vermouth,  
Stir and Strain, You Are Ready For The 2nd Round.

**Vesper**  (Original / Pink / Rose / Violet) 38  
Gin , Vodka, Lillet Blanc, Lemon Twist, Shaken not Stir  
Cheers Mr Bond...

**Dirty Martini**   38  
Gin or Vodka, Olive Brine, Giant Olives,  
Stir and Strain, You Are Ready For The 3rd Round.

**Singapore Iced Tea**    38  
Gin, Vodka, Rum, Orange Liqueur, Black Tea, Lemon  
**Warning: for Strong Trinkersss Only!**

# CLASSIC

**New York Sour**   30  
Angostura Bitters, Whisky, Lemon,  
All Time Classic That Makes You Sing Along.

**Negroni**   28  
London Dry Gin, Red Vermouth, Campari,  
Classic That Never Goes Wrong!

**Smoky Old Fashioned**  32  
Angostura Bitters, Bourbon, Cherry Wood Smoke  
New World Classic That Makes You Dance Along.

**White Negroni**   28  
London Dry Gin, White Vermouth, Suze Gentian  
Citrus Zest.

**Cherry Manhattan**  28  
Rye Whisky, Vermouth, Bitters, Amarena Cherry


**Tartufo Negroni**   32  
In House Distilled Winter White Truffle Spirit  
With Negroni, Punto! Punto!



**Truffle Old Fashioned**   32  
Winter White Truffle Spirits, Whisky, Bitters,  
Giant Olives.

**Spicy Negroni**   32  
Negroni With Jalapeno Spicy Spirit in a Glass  
**Warning: For Hot Drinker Only**

# SHOTS

**Shooter of the Day**  25  
Please Check with Our Friendly Staff for  
Daily Special

**Limoncello**   25  
Maison Ikkoku Handcrafted from Fresh  
Lemon Skin, 90 Days Aged.

**C.D.S**   26  
Anejo Tequila, Lemon Espuma.  
**Warning: High Pressure!**

**Pandan Shot**  25  
Maison Ikkoku Pandan Spirit,  
Blue Peas Flower, Young Coconut Meringue.

 Sweet  Sour  Refreshing  Dry  Bitter  Fruity  Savoury  Spicy

Subject to 12% service charge . No GST

# SINGAPORE SLING SPECIALIST

- Original SLING**   25  
Original Recipe Made Using Cherry Heering, Benedictine D.O.M,  
Angostura Bitters,London Dry Gin, Cointreau, Fresh Grenadine  
with Fresh Pineapple and Lemon Foam.
- Coco SLING**    25  
Inspired By Coconut Trees around Singapore in 19th Century Village Days  
Served with Toasted Young Coconut Foam
- 1819 SLING**  23  
Inspired By British Governor Stamford Raffles Founded Singapore in 1819  
This SLING is Spirit-Forward and Old fashioned
- Majulah SLING**   23  
Inspired By Singapore Independence Year 1965  
This SLING is Bitter and Dry
- SLING-a-pu-ra**    25  
Inspired By The Nature Wildlife and Nature Reserves of Singapore  
This Refreshing SLING with Tropical Fruits and Herbs

# HOUSE MADE GIN

All Distilled, Composed and Handcrafted in House By Ethan Leslie Leong.

Straight or with Mixer / Cocktail / Bottle

**Milk & Honey Gin** 65 / 68 / 988

Inspired from The Holy Bible, Distilled from Honey Comb, Milk, Juniper Berries, Botanicals.

Straight or with Mixer / Cocktail / Bottle

**Lavenders Gin** 32 / 35 / 480

Inspired from Provence Lavenders Flower Field, Distilled from Lavender, Juniper Berries, Botanicals.

Straight or with Mixer / Cocktail / Bottle

**Bergamot Gin** 32 / 35 / 480

Distilled from Bergamot Citrus, Juniper Berries, Botanicals.

Straight or with Mixer / Cocktail / Bottle

**Jon Loken Gin** 35 / 38 / 680

Hand Picked Herbs from Jon Loken Home in Norway Distilled From Norwegian Botanicals, Juniper Berries.

Straight or with Mixer / Cocktail / Bottle

**Mint Gin** 32 / 35 / 480

Distilled from Several Different Type of Mints, Juniper Berries, Botanicals.

Straight or with Mixer / Cocktail / Bottle

**Holy Gin** 32 / 35 / 480

Distilled from Holy Basil, Juniper Berries, Botanicals.

## BESPOKE GIN

A tailor made gin specially composed, distilled, crafted according to your personal taste or your special one as gift  
45 days waiting time including 1 tasting sessions, price starts from \$5000  
By appointment only.

## GIN DISTILLERY

1. Ever think of starting your own gin distillery and don't know how to create your gin recipe?
2. Wanna increase sales revenue by adjusting your existing gin recipe to meet the modern taste bud?
3. Looking to launch the new variations of your existing gin brands?

Now is the perfect time to speak to our Gin Composer Ethan Leslie Leong  
Recipe is for scaling up usage in Gin Distillery only,  
90 days waiting time including 3 tasting sessions,  
Price start from \$800,000  
All jobs remain private and confidential  
By appointment only.



Sweet



Sour



Refreshing



Dry



Bitter



Fruity



Savoury



Spicy

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