



Y O S H I

CHEF YOSHIYUKI

Honoured as an Excellent Chef of Diplomatic Missions by the Japanese Foreign Service, Chef Yoshiyuki spent seven years as the personal chef to the ambassadors based in San Francisco and Singapore. His formative years of development as a Kaiseki chef includes 14 years spent at the respected Kyoryori Hosoi in Saitama prefecture, where he joined as a trainee and eventually rose to lead the kitchen team.

OUR FOOD

Chef Yoshiyuki set upon creating a dining experience to showcase the finest ingredients of each season.

Food served at YOSHI is not just a dish but a celebration of each season. Using only the freshest seasonal ingredients available in Tsukiji market, Chef Yoshiyuki is a master of preparing the ingredients to accentuate their natural flavours in a “Kyo-Ryori” style.

At YOSHI, you can choose to enjoy either Yoshi san’s Omakase or a themed menu based on a key ingredient. Whichever your choice, it will be a meal featuring Chef Yoshiyuki’s steadfast commitment to seasonal and quality ingredients, natural flavours, and Japanese omotenashi, ensuring an authentic Kyoto dining experience in the heart of Singapore!

MAGURO MENU

Tuna, or maguro, is the most popular fish in Japan. At Tsukiji Market, the best cuts of maguro is usually kept aside for trusted regular customers. Our tuna comes from Tsukiji's reknown Tuna King, Yukitaka Yamaguchi.

Available during lunch and dinner

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Sakizuke 「先付」
Seasonal Starter with Uni

Hassun 「八寸」
3 Types of Seasonal Appetizer

Suimono 「吸物」
Japanese Soup

Tsukuri 「造り」
Sashimi and Toro Moriwase

Kobachi 「小鉢」
Uni Chawanmushi

Shiizakana 「強肴」
Grilled Fish

Shokuji 「食事」
Maguro Don

Mizugashi 「水菓子」
Japanese Sweets and Matcha

—

158
4 glasses sake pairing: +48



SPRING

Ume, Plum Blossom

WAGYU BEEF MENU

Japanese Wagyu, one of the most prized beef in the world, is characterized by its dense marbling. The marbling is what gives Wagyu its much raved about melt-in-your-mouth texture.

Available during lunch and dinner

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Seasonal Starter with Uni

Hassun 「八寸」

3 Types of Seasonal Appetizer

Suimono 「吸物」

Japanese Soup

Tsukuri 「造り」

Beef and Sashimi Moriawase

Kobachi 「小鉢」

Uni Chawanmushi

Shiizakana 「強肴」

Beef Main Dish

Shokuji 「食事」

Wagyu Beef don with Onsen Egg

Mizugashi 「水菓子」

Japanese Sweets and Matcha

—

178

4 glasses sake pairing: +48



SUMMER

Baby Corn

UNI MENU

Ocean gold! The creamy goodness that is Uni comes in a beautiful spread of colors from yellow gold to orange. They are so valuable as there are only 5 pieces in each sea urchin.

Available during lunch and dinner

—

Sakizuke「先付」

Seasonal Starter with Uni

Hassun「八寸」

3 Types of Seasonal Appetizer

Suimono「吸物」

Japanese Soup

Tsukuri「造り」

Sashimi and Uni Moriawase

Kobachi「小鉢」

Uni Chawanmushi

Shiizakana「強肴」

Grilled Fish

Shokuji「食事」

Uni Chirashi Don

Mizugashi「水菓子」

Japanese Sweets and Matcha

—

188

4 glasses sake pairing: +48



AUTUMN

Katsuo, Skipjack tuna

YOSHI'S OMAKASE

Omakase; a method of dining heere the dishes are left to the chef's creativity and the diner sits back and simply enjoys. Here, immerse yourself in a seasonal extravaganza of the freshest ingredients carefully curated from Tsukiji market.

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From 9 courses
328



WINTER
Kani, Crab

LUNCH

*My favourite exercise is a cross between a lunge and a crunch.
It's called lunch! - Anonymous*

Each don is served with appetizer, chawanmushi, sashimi
and dessert

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SUSHI & SASHIMI PLATTER 108

Appetizer, Chawanmushi, Sushi & Sashimi Moriawase,
Choice of Grilled Wagyu Beef OR Grilled Fish, Dessert

BARA CHIRASHI DON 68

Seasonal Raw Fish on Rice

WAGYU BEEF DON 58

Thin-sliced A5 Wagyu Beef & Onsen Egg on Rice

WAGYU BEEF & FOIE GRAS DON 78

A5 Wagyu Cubes, Foie Gras & Onsen Egg on Rice

SAKURA EBI DON 58

Umami-filled Cherry Shrimp on Rice

TEN DON 58

Tempura Moriawase on Rice

ZUKE DON 58

Shoyu-Marinated Tuna Sashimi on Rice

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A little something extra

Add Uni: +12

Add Ikura: +6

SAKE PAIRING

“Nihonshu wa ryori wo erabanai”, a Japanese adage which translates as “ sake does not get into fights with food”. Enjoy this quintessential Japanese alcohol paired with your Kaiseki meal.

Available for pairing with any kaiseki menu

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Mizubasho Pure

Sparkling Sake

The first ever authentic Japanese sparkling sake by long standing Nagai Shuzo Sake Brewery. This sake is uncloudy and has a unique sake rice flavour followed by a crisp aftertaste.

Kamokinshu

Junmai Ginjo

A sharp yet smooth texture at the start, ending with a clean and long finish. A great sake that enhances the sweetness of seafood and complements our suimono which is cooked with sake.

Amarasa Rapis

Junmaishu

Instead of using “Yamada-nishiki”, the most used brewer’s rice, this is made from Akita’s “Miyama-nishiki, well known for light hints of sweetness. The result is a sake that carries delicious umami and sweetness from the rice.

Isojiman Emerald

Junmai Daiginjo

A limited edition from the brewery, this sake is made with a soft water from the South Alps of Japan. It is rich, crisp and fruity with a floral nose.

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4 glasses sake pairing: +48

**Should any of the listed sake be unavailable, the restaurant will replace it with a sake of similar taste and value.*

EVENTS | ENQUIRIES | RESERVATIONS

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