

# 厨 KURIYA DINING



Omakase (お任せ), which means “*I will leave it to you*”, is a Japanese tradition of entrusting the entire dining experience to the chef. Here at Kuriya Dining, Omakase transcends beyond what is written in the menu.

Witness our chef’s creative genius and top-notch culinary skills in action over the counter as they masterfully prepare each dish - it is like watching a theatrical performance of culinary magic. You will experience a gastronomic, sensorial journey whereby every meal is a pleasant, delicious surprise.

# KURIYA OMAKASE MENU

厨お任せメニュー

## Lunch

*Last order: 1:30pm*

**Yuri 百合** \$88.80

**Suisen 水仙** \$108.80  
*(With Chef's Selection Sashimi)*

**Sakura 桜** \$138

**Ruri 瑠璃** \$230  
*(Limited Serving)*

## Dinner

*Last order: 9pm*

**Miyabi 雅** \$150

**Ruri 瑠璃** \$230  
*(Limited Serving)*

**Hisui 翡翠** \$300  
*(Advanced reservation of at least 2 days is required.)*

Diners in a pair/group must order Omakase of the same value.  
Menu is only available at the Omakase counter.

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Prices are quoted in Singapore Dollar and subject to 10% service charge and prevailing government and service taxes. Should you have any dietary requirements, please approach our friendly staffs

# SAKE PAIRING

日本酒ペアリング



A specially-designed course menu by our Master Chef, Koezuka Yoshihiko, paired with an exquisite range of Sake and Umeshu (plum wine) from different breweries and prefectures for their complementary notes.

Sake pairing is to showcase the versatility of Sake and its unique characteristics.

Join us in this exquisite dining experience with an additional **\$68++** per pairing.

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Image is for illustration purposes only.

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**DINING**