



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 Toyosu 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 Yoshi san’s Omakase featuring seasonal ingredients. Your meal will feature 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!

YOSHI'S OMAKASE

It is with a heavy heart we share that Yoshi-san will be heading back to Japan come January 2022. Though he remains a shareholder in Iki Concepts, this farewell saddens us and his passion for his craft and natural charisma will surely be missed.

We are filled with hope for Yoshi-san as he embarks on this new journey.

For every dusk, there is a new dawn. Our Japanese dining concept will carry on with a new Chef behind the counter and we will be back with more details soon. For now, join us in bidding Yoshi-san a fond farewell as he rolls out his final omakase menus from November 1st.

Lunch

\$158++ 7 courses
\$228++ 9 courses

Dinner

\$288++ 8 courses
\$328++ 9 courses
\$428++ premium omakase



WINTER

Kani, Crab

Prices are subject to 10% service charge and prevailing GST.

EVENTS | ENQUIRIES | RESERVATIONS

+65 8188 0900
info@yoshirestaurant.com

-

FB: Yoshi Restaurant SG
IG: YoshiRestaurant.SG
#YoshiRestaurantSG



Y O S H I