

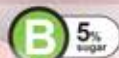
IN FULL BLOOM

INDULGE IN OUR SAKURA DELIGHT

CRANBERRY BLOSSOM GIN

\$ 12.90

Cranberry juice and calpis, infused with the subtle notes of Sui Gin and adorned with delicate edible sakura flower petals.



HARU BLOSSOM

\$ 6.90

Shiquasa juice with calpis and tangy cranberry juice, enhanced with the essence of cherry blossoms.



SAKURA MOCHI

\$ 7.90

Sakura mochi filled with red bean.



SAKURA EBI RAMEN

\$ 18.90

A taste of spring with a rich sakura ebi pink soup base topped with toroniku cha shu (tender roast pork cheek), sakura ebi, Okinawa ramen egg, kikurage (black fungus), nori (Japanese seaweed) and dried sakura denbu (cod fish flakes).



SAKURA EBI MENTAIKO RAMEN

\$ 17.90

Dry mentaiko sakura ebi ramen topped with chashu, sakura ebi, shredded nori (Japanese seaweed), sweet corn and dried sakura denbu (cod fish flakes).



SAKURA EBI GYOZA

\$ 10.90

Crispy gyoza paired with sakura mayo sauce and topped with sakura ebi and dried sakura denbu (cod fish flakes).



TERMS AND CONDITIONS:

Valid for limited time period only.

Prices are subject to service charge and prevailing GST.

Photos are for illustration only.

The management reserves the right to amend the terms and conditions without prior notice.

Prices across outlet may vary.

