At Sapōto, the art of yakitori meets the precision of omakase. We honour tradition through expertly grilled skewers while embracing contemporary innovation, crafting a dining experience where authenticity and creativity blend seamlessly.

DINNER

Support

SAPOTO

Sashimi (2 kinds)

Chutoro Carpaccio

Tsukune with Egg Yolk

Bonjiri

Tail

Chef's Choice Grilled Innard

Uni Truffle Brioche

Chef's Choice

Grilled Chicken

(3 kinds)

Chef's Choice

Grilled Vegetables

(2 kinds)

Chef's Recommendation

Tontoro

Pork Jowl

Tebasaki

Mid Wing

Sapoto Ramen

Dessert

\$148

*All prices are subject to service charge and prevailing government taxes

DINNER

友信

YUJO

Sashimi (2 kinds)

Chutoro Carpaccio

Tsukune with Egg Yolk

Bonjiri Tail

Chef's Choice Grilled Innard

Uni Truffle Brioche

Wagyu Kushi

Grilled King Crab

Chef's Choice Grilled Chicken

(3 kinds)

Chef's Choice Grilled Vegetables (2 kinds)

Chef's Recommendation

Tontoro Pork Jowl

Tebasaki Mid Wing

Sapoto Ramen

Dessert

\$198

*All prices are subject to service charge and prevailing government taxes