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

SHINRAI

Appetiser

Chutoro Carpaccio

Tsukune with Egg Yolk

Bonjiri Tail

Chef's Choice Grilled Innard

Truffle Chawanmushi

Chef's Choice Grilled Chicken (3 kinds)

Chef's Choice **Grilled Vegetables** (2 kinds)

Tontoro

Pork Jowl

Tebasaki Mid Wing

Sapoto Ramen

Dessert

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

\$98

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

\$148

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

DINNER

久 情

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