



大阪トラーフグの会



TORAFUGU . . . Also known as the king of FUGU

TORAFUGU is the most expensive fugu in Japan, with good meat and skin, all with exceptional flavor.

Muscle (meat), skin, testes, and fins can be imported from Singapore, and all but the testes are available as a course this time.

FUGU is a high-protein, low-fat food that is not only a luxury food, but also a top-class athlete food, health food, and beauty food.

## Singapore Special Omakase Course

S \$ 600- (+8%GST)

Welcome Performance

Hiresake

*hot sake with grilled fugu fins.*

Cold dish

Samekawa & Totoumi yubiki

*Two kinds of skins. Clothing to absorb dampness after bathing.*

Sashimi

Butugiri~Green onion herb oil~

*Fugu sashimi (Thick slice)*

Tessa Pons&sesame sauce

*Fugu sashimi (Traditional style)*

Yakifugu Salt Based

Mikawa

*Grilled fugu*

Totoumi

*Grilled fugu*

Harami

*Grilled fugu*

Mikawa(scoring)

*Grilled fugu*

Noodles

Totoumi crouton Singapore style

*Osaka Torafugu no Kai Special Hokkenmy*

Deep-fried food

Fugu skins spring roll

*Served with homemade caviar*

Karaage"Black Uguisu"

*deep-fried fugu*

Soup

Osuimono

*Clear broth soup,with ingredients and garnish floating in and on it.*

Yakifugu Soy Sauce Based

Joumi

*Grilled fugu*

Mikawa

*Grilled fugu*

White Uguisu

*Grilled fugu*

Pot

Tecchiri Pons

*Boiled fugu dish*

Meal

Zosui

*Rice gruel containing,fish,etc.,and seasoned with salt*

Dessert

Today's dessert

*Depend on the day*

Sake Menu

(Japanese rice wine)

•Hiresake(hot sake)

S \$ 22-(+8%GST) · 兼口尚彦研究所(cold sake)

• 亀齢 kirei (cold sake)

S \$ 18-(+8%GST) DAIGINJO YAMADANISHIKI

• 梵 Born(cold sake)

S \$ 60-(+8%GST)

S \$ 60-(+8%GST)

喜見  
人形町

