



 makase
おまかせコース

Sakura 桜

Appetizer
前菜

5 Pieces of Nigiri Sushi + 1 Roll
寿司5貫+巻物1本

Assorted Sashimi
刺身盛合せ

Soup
お椀

Chef's Special
本日のおすすめ

Dessert
デザート

Catch of the day
本日の魚料理(焼き または 煮込み)

128

Fuji 富士

Appetizer
前菜

Catch of the day
本日の魚料理(焼き または 煮込み)

Assorted Sashimi
刺身盛合せ

7 Pieces of Nigiri Sushi + 1 Roll
寿司7貫+巻物1本

Chef's Special
本日のおすすめ

Soup
お椀

Seasonal Dish
季節の逸品

Dessert
デザート

158



Chef's Special

シェフスペシャル

Reservation Only

要予約

250 ~

Chef's Profile

As a third-generation chef, Keisuke Kaneko's passion for sushi comes naturally. He began an apprenticeship at Kosasa Zushi, Ginza, at the age of 18. After his training, he returned to Monzushi and apprenticed under his father to perfect his craft. In 2008, he made the decision to venture abroad to broaden his culinary knowledge. Over the years, he had worked in Qatar, New York, India and Korea.

With the desire to perfect his culinary skills, he apprenticed himself under Chef Naramoto at Sushi Naramoto in Shanghai for 4 years. Both his grandfather and father have dedicated their entire lives to mastering their craft in sushi. Today, he has relocated to Singapore and will channel their spirits in the first Monzushi outlet outside of Japan, offering customers here a truly memorable and authentic Japanese sushi dining experience.