



ALL PRICES ARE SUBJECTED TO GST AND SERVICE CHARGE

FOR RESERVATIONS, PRIVATE EVENTS & CATERING SERVICES:

reservations.binchotan@gmail.com

www.lebinchotan.com

 Le Binchotan |  lebinchotan

LE BINCHOTAN

SAVOUR MODERN CUISINE WITH A
FUSION OF EAST-MEETS-WEST.
BROUGHT TO YOU IN FRENCH-JAPANESE STYLE.

ALL DISHES ARE CREATED WITH SHARING IN MIND.
FRESHLY FLOWN FROM JAPAN, ALL ITEMS ARE SUBJECTED
TO AVAILABILITY TO ENSURE THE FINEST QUALITY.

INDULGE IN A UNIQUE DINING EXPERIENCE WITH US.

ENTICE YOUR SENSES.

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OMAKASE

Let Our Chef Decide

Omakase is a Japanese phrase which means
“I’ll leave it up to you”.

It is a fine tradition that gives the Chef creative freedom and
the customer a memorable dining experience by allowing the Chef to surprise in
the selection of dishes.

Our Omakase is a Chef’s Choice Course, specially curated from
our menu items and daily specials.

Please let our staff know if you have any dietary restrictions.

Lunch

- 3-Course: \$35++ Per Person
- 4-Course: \$45++ Per Person
- 5-Course: \$65++ Per Person

Dinner (After 6pm)

- 5-Course: \$130++ Per Person
- 7-Course: \$170++ Per Person
- 9-Course: \$210++ Per Person

(+ \$60 With Wine Pairing, 4 Glasses)

S - House Signature | V - Vegetarian Option Available | VV - Vegan
All Prices Are Subjected To GST And Service Charge

DESSERTS

Coconut Pudding Cremeux, Matcha, Raspberry Bits	15
Chocolate Crème ^S Sparkling Wine, Orange Compote, Yogurt Snow	15
Cheese Platter Smoked Cheddar, Gorgonzola, Gruyere, Apricot, Quince, Walnut	17

Please Check With Our Friendly Staff For
** The Specials Of The Day **

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SIDES

Broccolini "Flash-Grilled" ^{VV} 11

Raspberry, Garlic

Nagaimo Fries ^{VV} 11

Fleur De Sel, Chives

Cauliflower ^V 11

Chives, Beurre Noisette

SMALL PLATES

Hokkaido Uni ^S 31

Fresh Uni, Japanese Sweet Corn, Koikuchi Shoyu

Foie Gras ^S 25

Shaven Foie Gras, Daikon, Daishi Gelée, Shitake

Madai ^S 29

Smoked Sea Bream, Eggplant, Radish, Sherry Vinaigrette

Sakura Ebi 21

Baked Omelette, Spinach, Mascarpone, Parmesan

Clams 21

Sake, Fresh Herbs, Fungi, Chargrilled Bread

Beetroots ^V 17

Mesclun Salad, Orange-Sherry Vinaigrette, Hazelnut, Goat Cheese

Tenkasu ^V 19

Deep-Fried Mushrooms, Pickled Daikon,
Homemade Truffle Mayonnaise

CHARCOAL (SINGLE STICK)

AVAILABLE AFTER 6PM

<i>Toriyama A4 Wagyu</i> ^S Ume, Porto Reduction	29
<i>Chicken Tsukune</i> ^S Soft Bones, Onions, Tare Sauce, Ginger, Garlic, Egg Yolk	15
<i>Chicken Wings</i> Togarashi, Lemon Wedge	13
<i>Australian Lamb</i> Sakiyo-Miso, Carrot, Mustard Seeds	19
<i>Foie Gras</i> Fennel, Orange Marmalade	17
<i>Gizzard</i> Pommery Mustard, Tare	11
<i>Pork Collar</i> Yuzu Pepper, Shallot	15
<i>Ika</i> Uni, Squid Ink Butter	19
<i>Hotate</i> Green Appleslaw, Tobiko	19
<i>Japanese Corn</i> ^V Butter, Togarashi, Parmasan	11
<i>Shishito</i> ^V Furikake, Sea Salt	11
<i>Bamboo Shoot</i> ^{VV} Herb Oil, Tapenade, Garlic	13

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LARGE PLATES

<i>Cappellini</i> Sakura Ebi, Shio Kombu, Chives	27
<i>Risotto "Japanese-Style"</i> ^{VV} Mushrooms, Garlic Chips, Truffle	29
<i>Angus Short Rib</i> ^S Leek, Nagaimo, Kurosu Jus	39
<i>Mangalica Pork Jowl</i> ^S Katsu Curry, Green Apple, Bell Pepper "Charcoal"	39
<i>Boston Lobster "Live"</i> Fennel, Butter, Orange	57

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