

WARM-UP TO WINTER ENCHANTMENTS OF JAPAN AT ITACHO SUSHI



[NEW] Heartwarming dishes for the soul include 8230 Mushroom & Spicy Pork Mini Rice, alongside other exquisite winter favorites.

Singapore, 13 October 2020 – Miss the usual year-end travel trips to Japan? Covid-19 may have revolutionized the way we live, work and play, but as we gradually move towards the #NewNormal, some things do not change – and that includes exploring the authentic tastes of Japan, right here in Singapore, only at Itacho Sushi.

Every season, Itacho Sushi pays homage to true-blue Japanese culture by constantly refreshing our menus, just like how it's done in Japan, by the four distinct seasons – Spring, Summer, Autumn and Winter is not an exception! Savor what the best of Japan's cold months' offerings have that will certainly enchant one's taste buds.

Prepare your palate for more notable epicurean moments as we uncover some of the new and popular winter chef recommendations, some of which are heart-warming exclusive winter dishes that will warm you from the inside out.

NEW WINTER ITEMS



[NEW] Deep fried to a golden temperature of 160 degrees, our chefs elevate the flavor profile of this Japanese rock fish with homemade black vinegar sauce. On the table: 8228 Deep Fried Rock Fish (Akao) with Dried Ginger and Black Vinegar

As acclaimed by the online lifestyle travel guide in Asia, [City Nomads](#), Itacho Sushi is one of the iconic and well-loved Japanese restaurants in Singapore that do not skimp on quality while ensuring that our prices are equally wallet-friendly and budget-welcoming for local families, couples, and friends seeking for a comfortable retreat.



[NEW] Snow crabs, which are highly sought after as a winter delicacy in Japan, is highly recommended by Itacho Sushi this winter season, to indulge in as one reconnects and discover the true tastes of Japan. On the table: 8227 Snow Crab and Crab Paste in Crab Shell

Embrace winter treats of Japan and take your pick of expertly crafted new winter chef recommendation items helmed by Masterchef Simon Cheng, including Fried Shrimp Tempura with Mango and Avocado Salad Roll ⁽⁸¹²⁵⁾, Seafood Salad with Yuzu Mustard Sauce ⁽⁸¹²⁶⁾, Snow Crab and Crab Paste in Crab Shell ⁽⁸²²⁷⁾, Deep Fried Rock Fish (Akao) with Dried Ginger and Black Vinegar ⁽⁸²²⁸⁾, Crispy Chicken Cutlet with Mentaiko Sauce Curry Lobster Salad ⁽⁸²²⁹⁾ and Mushroom and Spicy Pork Mini Rice ⁽⁸²³⁰⁾. From fishing for succulent, prime snow crab to incorporating gourmet flavors of the tropics, treat yourself to winter fare of pristine quality as we dive deep into the depths of the Sea of Japan.

POPULAR WINTER ITEMS



[POPULAR] Feast your eyes on hearty and juicy beef tenderloin chopped in cubes, paired with truffle that adds an earthy touch to this dish, and ends on notes of umami satisfaction as one pokes through the custard-like yolk of a perfectly prepared Onsen Tamago (hot spring egg) that oozes through on warm sushi rice.

Warmer days are coming. Look no further to restore the balance after an indulge with all-time favorites including Truffle Mushroom Beef Tenderloin Rice ⁽⁶⁹¹⁾, Roasted Kagoshima Wagyu Beef with Garlic Sushi ⁽⁶⁷²⁾, Grilled Flatfish with Mentaiko ⁽⁸¹¹⁰⁾, Roasted Salmon with Tenkasu Roll ⁽³³³⁾, Baked Scallop and Spicy Salmon Mayo and Egg with Rice ⁽³⁷¹⁾, Top Salmon Fin with Black Pepper ⁽³⁰⁸⁾, Grilled Scallop Butter Mini Rice with Tenkasu ⁽³¹⁷⁾, Clear Soup with Yellow Tail Head ⁽⁸¹³¹⁾ and Clam with Butter and Black Pepper ⁽³¹⁰⁾.

While we continue navigating amidst these unprecedented times, your health and well-being are our utmost priority. These are some of the additional steps that we have been practicing since 2009 to protect and serve you because we care.

- ✓ Deep cleaning and sanitization of all areas (front, kitchen, back of house, etc.) hourly
- ✓ Mobile app ordering (no physical menus)
- ✓ More space between diners with floors marked for safe distancing
- ✓ Reducing large gatherings of Itacho staff
- ✓ Regular temperature checks of Itacho staff
- ✓ Hand sanitizer readily available to Itacho diners and staff
- ✓ Face masks always required for Itacho diners and staff, except when dining



For reservations, please call your outlet of choice. A minimum spend would be required for reservations. To avoid disappointment, you may also visit your preferred outlet before peak hours so as not to incur a minimum spend requirement when making a reservation over the phone.

*Minimum spend of \$50 per pax would be required at the ION Orchard outlet

**Minimum spend of \$25 per pax would be required for other outlets

Outlet	Phone	Operating Hours
Jewel Changi Airport #B2-210	6214 9986	10.30am to 10.00pm Last order: 9.30pm (Sunday to Thursday)
		10.30am to 10.30pm Last order: 10.00pm (Friday, Saturday and Eve of PH)
ION Orchard #B3-20	6509 8911	11.00am to 10.00pm Last order: 9.30pm (Sunday to Thursday)
Plaza Singapura #02-35	6337 8922	
The Star Vista #B1-12	6694 0880	
Bugis Junction #B1-05	6337 8911	
City Square Mall #04-12	6509 0833	11.00am to 10.30pm Last order: 10.00pm (Friday, Saturday and Eve of PH)
Novena Square 2 #02-88	6261 4616	
Bedok Mall #B2-42	6227 8911	
Tampines Mall #04-32	6789 5388	

All prices are subject to service charge and prevailing government taxes. All items for dine-in only. Photos are for reference only.

Other terms and conditions apply. Itacho Sushi reserves the right to amend the terms and conditions without prior notice.



Hi Res Images can be downloaded from [here](#) or scan the QR code below:



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Itacho Sushi is a subsidiary brand of Taste of Japan Group founded in Hong Kong back in 2004. The group visualizes the importance to provide excellent quality of food in a comfortable dining environment, sincere service attitude at an affordable price point.

Our food ingredients are mainly sourced from Tokyo, Hokkaido, and Kyushu in Japan. We then delegate procurement personnel in Japan to purchase the ingredients and have it directly shipped to all our restaurants.

Itacho Sushi currently has more than 40 over outlets in Hong Kong, Japan and Singapore. With Itacho Sushi Singapore having marked its 10th anniversary in July 2019, we aim to excel and hold on to our motto for many more years to come.

Visit www.itachosushi.com.sg for more information.