

ITACHO SUSHI CELEBRATES A WINTER WONDERLAND AND USHERS IN AN AUSPICIOUS START TO WELCOME THE YEAR OF THE OX



[NEW] Begin celebrating the most wonderful and delicious time of the year with festive spreads including Starry Christmas Tree Tower ⁽¹⁶⁰¹⁾, alongside other merry-licious favorites.

Singapore, 10 November 2020 – This magical holiday season may be a little different this year, but that does not equate to dampening the spirits of our hardworking Santa Sushi elves who have been toiling behind the scenes to bring our Winter Dreams of a Winter Wonderland to life.

A tantalizing winter adventure awaits from 23 November 2020 to 27 December 2020 as we cordially invite you to whisk family and friends to Itacho Sushi – no passport required – for an experiential whole #NewNormal Christmas while feeling that you are on a year-end holiday trip in Japan.

Take festive dining up a notch without breaking the bank and satiate your travel wanderlusts while our MasterChef Simon Cheng and his team deliver a sensational festive frenzy with holly jolly dishes beyond your wildest winter dreams.

Perfect for year-end celebrations, soak in the mood of joyous merry-making as we offer plenty of dazzling festive options specially crafted for the holiday season, presenting a visual feast while also not forgetting to ring in auspicious celebrations of the Year of the Ox with traditional prosperity toss ("Lo Hei") exclusively created by MasterChef Simon Cheng.

WINTER WONDERLAND COLLECTION – SAVE UP TO 20% OFF



[NEW] Red Shrimp & Salmon Roe Inaniwa Udon w / Cod Fish Roe Mayo Sauce (Cold)

On the table: Shrimp-ly Symphonic Wonderland ⁽¹⁶⁰³⁾

Getting ready for the most wonderful and delicious time of the year may be nerve-racking, but it's time to indulge to your heart's contents! From contemplating exciting possibilities to showcasing Japanese craftsmanship, savor the holiday magic with winter treats. This includes Starry Christmas Tree Tower ⁽¹⁶⁰¹⁾, Ocean Fantasies of Treasures Sashimi Box ⁽¹⁶⁰²⁾, Shrimp-ly Symphonic Wonderland ⁽¹⁶⁰³⁾, Moon River Wonderland 5 Kinds of Sushi ⁽¹⁶⁰⁴⁾, Tiffany Blue Christmas Sushi Combo ⁽¹⁶⁰⁵⁾, Ocean Wonderland of Treasures Sashimi Box ⁽¹⁶⁰⁶⁾, Christmas Snacks Combo ⁽¹⁶⁰⁷⁾, Christmas Wonderland Salmon Log Cake ⁽¹⁶⁰⁸⁾, Christmas Snow House ⁽¹⁶⁰⁹⁾, Winter Blooming Sashimi ⁽¹⁶¹⁰⁾ and more.



[NEW] On the table: Sushi Set Aki ⁽⁹³⁴⁾



[NEW] On the table: Crispy Roll Set Fuyu ⁽⁹³⁵⁾

Spark a merry, bubbly conversation with the following key highlights that promise to be a palate-pleaser for lovers of authentic Japanese cuisine as our chefs present a treasure trove of hand-crafted festive specialties, the perfect merry drop for merry occasions like Christmas.

If dining out in our well-spaced, distinctive yet contemporary designed restaurants amidst plush seating is not your merry option this year, fret not as we also have a full range of classic holiday favorites up our Santa Sushi Elves' sleeves that will allow you to take away home some of that festive cheer and be the star of upcoming festive celebrations in the comforts of your own home.



[NEW] On the table: Roasted Salmon Sushi Set ⁽⁹³⁶⁾

Leave your Christmas catering needs to us as you select from a bounty of party sets. This includes Sushi Set Haru ⁽⁹³⁰⁾, Sushi Set Natsu ⁽⁹³¹⁾, Sashimi Set Matsu ⁽⁹³²⁾, Sashimi Set Take ⁽⁹³³⁾, Sushi Set Aki ⁽⁹³⁴⁾, Crispy Roll Set Fuyu ⁽⁹³⁵⁾, Roasted Salmon Sushi Set Aburi ⁽⁹³⁶⁾, Otsumami Set Ume ⁽⁹³⁷⁾, Yama Sushi Set ⁽⁹³⁸⁾, Kawa Sushi Set ⁽⁹³⁹⁾, Umi Snack Set ⁽⁹⁴⁰⁾ and Kiku Snack Set ⁽⁹⁴¹⁾.



[NEW] On the table: Osumami Set Ume ⁽⁹³⁷⁾



[NEW] Roasted Salmon w / Salmon Roe and Mentaiko Sauce Roll

On the table: Christmas Wonderland Salmon Log Cake ⁽¹⁶⁰⁸⁾

Forget about conventional log cakes! It is time to wow your Christmas party guests with a showstopping Salmon Log Cake. Inspired by a winter wonderland, this innovative twist is made with thick slabs of fresh, roasted salmon, glazed with creamy mentaiko sauce, and decorated beautifully with copious amounts of salmon roe.



*[NEW] Octopus, Sword Fish Belly, Salmon, Scallop, Tuna, Sweet Shrimp and Yellow Tail Sashimi
On the table: Ocean Wonderland of Treasures Sashimi Box ⁽¹⁶⁰⁶⁾*

Dive into the deepest depth of the ocean, uncover a tantalizing and refreshing mix of 9 treasures – salmon, tuna, swordfish belly, scallop, hamachi (yellowtail), octopus, and sweet shrimp sashimi, all conveniently stored safely in a box! Definitely a great add-on treasure hunt stackable box for your loved ones!



*[NEW] Salmon Roll (3 flavors), Roasted Salmon Tenkasu Roll, Roasted Salmon, Roasted Scallop, and Roasted Codfish Sushi
On the table: Tiffany Blue Christmas Sushi Combo ⁽¹⁶⁰⁵⁾*

An exquisitely Tiffany Blue Christmas is coming your way! Take a trip down memory lane and enjoy the gift of sharing this Christmas with Itacho Sushi's signature favorites comprising Salmon Roll, Roasted Salmon Tenkasu Roll, Roasted Salmon, Scallop, and Codfish Sushi.



BASK IN LUXURIOUS “LO HEI” OFFERINGS



[POPULAR] 889: Abalone Gold Flakes “Lo Hei” Yu Sheng

Toss up as high as possible to a better year ahead as we welcome the Year of the Metal Ox. Containing lucky elements of Metal (which also means money), Earth and Water, usher in wealth, prosperity, health, and happiness as we prepare to revel in bountiful harvests of a new year when we “Lo Hei” – which means “toss-up” in Cantonese. Brimming with freshly imported fish direct from Japan, reach for greater heights through our Abalone Gold Flakes “Lo Hei” Yu Sheng ⁽⁸⁸⁹⁾ or Itacho “Lo Hei” Yu Sheng ⁽⁸⁸⁸⁾. Available from 27 January 2021 to 26 February 2021.



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) 11.00am to 10.30pm Last order: 10.00pm (Friday, Saturday and Eve of PH)
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	
Novena Square 2 #02-88	6261 4616	
Bedok Mall #B2-42	6227 8911	
Tampines Mall #04-32	6789 5388	



All prices are in SGD, subject to 10% service charge & 7% local government taxes. Actual dish presentation may differ from photos shown. 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.