

Short Omakase Course

\$75 per person

Tuesday - Thursday

*A curated tasting of
signature favorites*

An excellent introduction to One Eighty's omakase experience. Perfect for first-timers, busy weeknights, or a spontaneous treat.

- 4 Yakitori skewers (incl. vegetables)
- Soup
- Wagyu Tataki
- Salad
- Whiting Tempura
- Shime (Rice or Noodle Dish)
- Ice Cream

General Omakase Course

\$110 per person

Tuesday - Thursday

*A well-rounded exploration of
refined tastes*

An immersive culinary showcase, blending the artistry of traditional Japanese cuisine with a modern twist.

- 7 Yakitori skewers (incl. vegetables)
- Soup
- Sashimi
- Salad
- Whiting Tempura
- Wagyu Tataki
- Dessert

Premium Omakase Course

\$150 per person

Tuesday - Saturday

*The pinnacle of
the One Eighty experience*

A chef-driven journey featuring the finest expressions of authentic binchotan-grilled yakitori and elevated Japanese flavors.

- 7 Yakitori skewers (incl. vegetables)
- Soup
- Oyster & Sashimi
- Salad
- Prawn Tempura
- 180 Original Eye Fillet Sandwich
- Wagyu Sukiyaki
- Dessert

This is a sample menu only and is subject to change. The number of dishes may vary depending on portion size and chef's selection. Beverages (alcoholic and non-alcoholic, bottled water, tea and coffee) are not included in the course. Sake and wine pairings are available with General and Premium courses only.