



October 23, 2024

Sake Sojourn at Yutori

*a space
to savour*

*Tasting Session with Sake Master
Omakase Dinner with Sake Pairing*

Join us for a remarkable evening at Yutori, our newly-open innovative Japanese restaurant. Discover the art of living with spaciousness, surrounded by the infinite dance of the ocean.

Take a deep breath, then exhale slowly. Linger over each sip, each morsel, each moment of artistry. In this serene sanctuary, you have all the space and time in the world...

Yutori



Tasting Session with Sake Master Natsuki Kikuya

Take a seat at our communal table for a sake tasting journey, guided by Sake Master Natsuki Kikuya from Japan. Sip your way through a curated selection, with each sake revealing its own delicate subtleties and delights.

Omakase Dinner with Sake Pairing

The omakase dinner unfolds tranquil flavours conceptualised by Michelin-acclaimed Chef Hidemasa Yamamoto. Crafted with exceptional ingredients from land and sea, each exquisite dish is enhanced by a matching sake.

Sake tasting session: 6:00 pm to 7:00 pm
Omakase dinner with sake pairing: 7:00 pm onwards

Yutori
USD 295 per person



*All prices are subject to 10 percent Service charge and 16 percent government tax.
For more information and reservations, please contact your Jadugar.*

Yutori