

New Harvest

Top Japanese dining hotspot unveiled:
Shin Minori at UE Square

Mention Japanese a la carte buffets and what comes to mind? All-you-can-eat affairs with the same old dishes, at too-familiar places?

Enter Shin Minori, the new a la carte Japanese buffet restaurant in town that serves over 140 modern and classic Japanese eats to cater to new and traditional tastes.

Situated on the third level of UE Square in the Clemenceau Avenue/River Valley enclave, Shin Minori (meaning New Harvest) Japanese Restaurant is a quiet spot for great value, quality Japanese eats prepared by Chef Melvin Ow Yeong and his team. Chef Ow Yeong has several years of experience under his belt, and has cooked at top names including the famed Nogawa Japanese Restaurant, among several others.





The daily ala carte buffet is a main draw with residents, working executives and tourists. Priced at an affordable S\$29 (lunch) and S\$33 (dinner), it serves up seven varieties of fresh sashimi, 18 varieties of nigiri sushi, 17 varieties of hand rolls, and 19 types of sushi rolls including new flavours like Norwegian shake chizu maki (salmon with cream cheese) and ebi tempura chizu maki (tempura prawn with cream cheese). There are also five types of teppanyaki dishes and Japanese pizza, 25 variations of sumiyaki dishes, and over 50 other delectable eats including kani miso shiru (cream of crab bean paste soup), tori wasabi mayo (fried chicken with wasabi mayonnaise), nasu dengaku



(eggplant with yuzu miso), agedashi tofu (here given a delicious twist with chicken broth instead of the usual dashi stock), and mentai (cod roe) spaghetti.

That's not all. As part of the Harvest Lunch promotion, each a la carte adult lunch buffet entitles you to a serving of baked prawns with cod roe, while two a la carte lunch buffets entitle you to a complimentary Alaska snow crab nabe (hotpot). The young ones aren't left out too. Kids below 11 years can tuck into the same menu at only S\$19 (lunch) and S\$21 (dinner) while children below five years eat for free.

Corporate diners in need of a speedy lunch have the option of 10 different executive set lunches (from S\$18), each with savoury sides of chawanmushi, chicken salad and miso soup, plus rice and dessert. The gyuniku shogayaki to nasu dengaku set (S\$20), pan-fried beef served with yuzu miso eggplant is a great option if you're craving meat and robust flavours while the ramen sarada to shake sashimi set (S\$20), chilled ramen salad with salmon sashimi is a lighter option popular with the ladies.

If winding down after hours with just sushi, sake and shochu appeals, swing by, take a seat by the sushi bar and order up your favourite styles from the wide selections available.

#03-15/16 UE Square, 81 Clemenceau Avenue. Tel: 65/6733-2272 ♦

