

Freedom of Choice

Shin Minori unveils a breathtaking new menu featuring over a hundred Japanese favorites, with some surprises

By Claire Miranda

Abundance has been redefined with the launch of Shin Minori's dazzling new menu. For those new to the concept of an ala carte buffet, imagine being able to order as much as you desire from a selection of over a hundred items. And then, consider that you can feast unconstrained from this seemingly endless parade of dishes from just \$29++.

It's a heavenly proposition for any lover of Japanese food, one that has been enthusiastically devised by Shin Minori owner Angeline Wong. Chef Melvin Ow Yeong has introduced exciting new dishes, including some fusion-y delights to be unveiled in August. The new menu – magnificent in its scope and depth – brings Shin Minori's buffet selections to a whopping 140 different kinds of sushi, sashimi, teppanyaki, and

tempura: anything that a foodie might come to expect in a modern Japanese restaurant. Yet despite the extensiveness of the menu, the wondrous thing is that each item is prepared only upon order.

Start with the crab bisque (Cream of Crab Bean Paste Soup), a rich broth with a foamy top, served in a cup, cappuccino style. If you wish for something more traditional, a must try is the Agedashi Tofu, which the chef has recreated into a truly satisfying entrée, using homemade chicken broth that has been slow-cooked for six hours as a base for the tofu sprinkled with bonito flakes.

For mouth-watering texture, munch on the veggie crisps with house-created miso dip; or the Nasu Dengaku, grilled eggplant with a citrusy Yuzu Miso glaze and

touched up with the nutty flavour of sesame seeds. Seafood fans should sample the Hotate Bekon Pizza, a miniature yet filling twist on a fast-food favourite that is topped with scallops and bacon (there is also a version topped with tonkatsu).

Pace yourself and take your time, to enable you to sample every new item: Norwegian Shake Chizu Maki (Salmon with Cream Cheese), Ebi Tempura Chizu Maki (Deep Fried Tempura Prawn with Cream Cheese), Tori Sarada (Chicken Salad), Tori Wasabi Mayo (Chicken with Wasabi Mayonnaise), Buta Kimchi Ramen (Pan-Fried Pork & Kimchi Noodles), and Mentai Supagetti (Cod Roe Spaghetti).

The Shin Minori treasure trove continues to surprise, with a generous offering of sashimi, including Mejajiki sashimi

(Swordfish); Shake (Salmon), Maguro (Tuna), Hamachi (Yellow Tail), Tai (Snapper), Tako (Octopus) and Ika (Cuttlefish). Diners can now savor the freshest platter of 7 different kinds of sashimi Moriwaye at no extra cost.

Located in the Clemenceau and Club Street neighborhood, Shin Minori provides a refreshingly peaceful lunch option. Plan on making it a leisurely meal – the only way to do justice to such a bountiful harvest. ☺



SHIN MINORI

81 Clemenceau Avenue, #03-15/16
UE Square (Shopping Mall)
Singapore 239917

Tel: 67332272 (Reservations Recommended)
www.shinminori.com.sg

Daily Opening Hours:
Lunch 11.30am to 2.30pm Last order 2.15pm
Dinner 6pm to 10.30pm Last order 9.45pm



Drink and Fill Up

Taira Izakaya reveals a drinking establishment with a difference – a Japanese menu that will delight purists and traditionalists alike

By Justine Moss

Relatively new to the scene is Taira Izakaya which opened last December in an enclave which could be dubbed as 'little Japan' – a wide selection of Japanese restaurants and drinking spots parallel to Orchard Road near Cuppage Plaza and sandwiched between the Istana and Centrepoint.

An 'Izakaya' in Japanese translates as a drinking establishment that serves substantial food which is what sets it apart from the run-of-the-mill bars providing bar snacks or a limited menu. Taira Izakaya, which can seat 60 and also has four private rooms, has an impressive menu of both food and beverages. Variety is key here – the team of seven chefs are trying to provide as many different types of Japanese food as they can and they have skilfully devised a menu which will appeal to purists as well as those keen on more contemporary flavours.

Seafood such as tuna, salmon, horse mackerel, barracuda and yellow jack as well as other produce like Japanese tomatoes (Momotaro) are flown in fresh four times a week. According to Chef Fabio Lee,

whatever is in season, for example fish liver and fish sperm, will also be flown in from direct suppliers.

The extensive menu is easy to read and broken down into different segments, such as Yakimono (grilled whole items), Tempura, Itamenono (more Chinese style stir fried dishes), Nimono (stewed dishes), Tsukemono (pickled items), sushi and sashimi and desserts which include ice-cream imported from Japan and so on.

A must try is Yaki Somen, one of the restaurant's signature dishes. It looks simple enough – fine white wheat noodles which have been stir fried – but the flavour is all in the stock in which it has been cooked. Others I would thoroughly recommend include the sliced Momotaro tomatoes which you dip into pink mountain salt – these tomatoes literally melt in your mouth and their sweetness contrasts superbly with the sharpness of the salt. Not only are they absolutely delicious but they are a perfect way to start your meal off before you move onto more appetizers or the hot items. The sushi and sashimi selection is extensive and

you can order tuna belly, yellowfin, swordfish, salmon, tuna, horse mackerel, ark shells, sardine etc.

The fire-torched ebi (prawn) motoyaki, and cod fish which comes with roe, mayonnaise and melted cheese are also worth tasting as is the grilled barracuda which features radish infused Shoyu soy sauce, and the Okinawa style Ox Tongue.

If you're after something stronger than the ubiquitous green tea, check out the drinks list which currently offers different brands of limited edition Sake (12-15) and Shochu (10), and a delicious selection of Japanese beers including the refreshing Ginga Kogen brew. ☺

TAIRA IZAKAYA

11 Cavenagh Road
#01-13/16
Holiday Inn Park View
Singapore 229616
Ph: 6836 5298
Email: taira@m-asia.net

Opening Hours – Monday to Sunday
– 12. pm to 3. pm for lunch, 6. pm
to 11. pm for dinner.

Get Blown Away

Men Tei Restaurant offers freshness that will blow you away

By Sharmila Yogalingam

Men-Tei is a Japanese restaurant that serves authentic Japanese ramen noodles, cooked to perfection under the expertise of a Japan-trained chef who keeps a strict eye on the quality and freshness of his ramen noodles.

It serves six noodles to choose from – *Tonkutsu Ramen*, *Spicy Tonkutsu Ramen*, *Miso Ramen*, *Spicy Miso Ramen*, *Shio Ramen* and *Shoyu Ramen*. The *Tonkutsu Ramen* is Men-Tei's signature dish and consists of ramen noodles served in a thick white broth made from pork bones and spices, while the *Miso Ramen* is noodles served in a thick pork bone soup with an added blend of miso pastes and a secret recipe from Sapporo.

The *Shio Ramen* dish is made from a blend of sea salt seasoned in different types of seafood, and is