



Aside from udon, ramen and soba, Japan's take on Italian pasta is the best East-meets-West creation. Shiso, salmon roe and kimchi are common ingredients in **Benten Café's** wafu pasta but meat-loving guests should go for the signature Hamburger Steak while dessert fans indulge in the Anbiry Baburu Giant Ice-Cream, a massive sundae with alternating layers of ice cream, crushed cookies and assorted fruit.

Jurong Point #03-20/20A. Tel: 6791 0882



After 15 years in Bangkok, **Ebisboshi Shotengai** has come to Singapore. The eatery offers a unique blend of sashimi, robatayaki and izayaki. A modest entrance of dark wood belies its elegant Japanese interiors where guests can watch chefs whip up their Sashimi Platter à la minute at the food preparation counter.

Great World City #01-21/22.

Tel: 6235 6190

**Live the good life with your**

**Standard Chartered Card:** 10% off à la carte menu. Offer valid till 31 December 2012 at **Benten Café** . **Bishamon Sapporo Ramen** . **Daikokuya** . **Ebisboshi Shotengai** . **Tsubohachi**  
www.komarsgroup.com



At **MOF の My Izakaya**, Japanese are whipped up without added MSG, chemicals, preservatives, artificial colourings or flavourings. Try signature dishes like the hot stone rice and sukiyaki. Dessert lovers will also be pleased with offerings such as in soft serve ice cream, *kakigori* (soft and mitsu mame (Japanese jelly fruits and soft serve ice cream))

**MOF の My Izakaya and Japanese Sweets and Coffee.**



**Live the good life with your**

**Standard Chartered Card:** 10% off bill with min. spend of \$30. 15% off subtotal bill with min. spend of \$20. 15% off subtotal bill with min. spend of \$20 for MOF Cardholders at **MOF の My Izakaya** . **Japanese Sweets & Coffee**. Offer valid till 30 April 2012.  
www.ministryoffood.com.sg

Brought to you by:

