



FOR IMMEDIATE RELEASE
SINGAPORE

***NEW* Hitoyoshi Izakaya Outlet Opens In Jewel Changi Airport Delighting All With Premium Grade Sashimi And Meat.**



Hitoyoshi Izakaya launches their new outlet with high-quality sashimi and meat which will be perfect for diners' taste buds to go along with the sake, highball and other various liquors available at Hitoyoshi Izakaya.



Hitoyoshi Izakaya is a new restaurant branch under the Hitoyoshi Group which already has 3 different branches namely, Ramen Hitoyoshi, Hitoyoshi Sushi, Hitoyoshi Yoshi Yakiniku, with their own specialties displaying variations and diversity under the Hitoyoshi Group. Hitoyoshi Izakaya specialises in kebabs, sashimi, sake, and other specialties that would guarantee diners a unique experience into authentic Japanese cuisine in Singapore.

Dinner Menu:



Chanjya with Cream Cheese (\$8)

Spicy Cod Innards served cool with Cream Cheese and Seaweed. The innards are slippery, strongly flavoured and delicious – just the thing for a drink.

Sakana no Hoshi Mori (\$33)

Mixed Platter of Eihire, Tatami Iwashi, Kawahagi and Fugumirin.

- Grilled Stingray Fin
- Grilled Sardine Sheet
- Grilled Pufferfish





Premium Sashimi Moriawase (\$268)

For the sashimi lovers out there, this platter is the Chef's selection of 9 different kinds of Premium Sashimi freshly flown in from Japan. The colours of the meat are vibrant and with clear translucency.

Sui Gin, Yuzu Citron (\$8)

Lunch Menu:

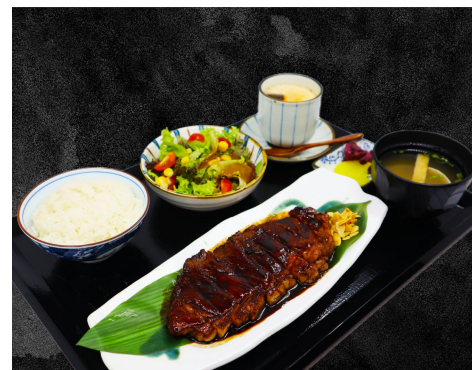


Hitoyoshi Premium Bento Set (\$56)

Diners are able to try smaller portions of soba, tempura, maki, sashimi, and sushi. Completed with tofu and soup, this wide variety of dishes within just one set meal gives diners a selection of Hitoyoshi Izakaya's specialties.

Teppan Gyu Teriyaki Set (\$36)

Consisting of Beef Cut, Chawanmushi, Salad, Rice, and Miso Soup, the large portion of beef available and salad provide necessary carbohydrates for the diners for a healthy meal.





Yaki Corn Ribs (\$9)

Grilled corn with Yuzu Miso with the natural sweetness of the corn was enhanced by its time spent on the grill for sure. And when eaten with the combination of yuzu and miso would definitely stimulate your taste buds.

Jim Beam Highball, Pear (\$8.90)

About Hitoyoshi Group

Founded in 2017, Hitoyoshi Group began with a humble Japanese Ramen restaurant in Singapore. With this success, both founders, Ray and Tan, opened up an extensive range of Japanese cuisine restaurants over the years. Both partners have worked in various top-notch Japanese restaurants and one of them has made a pilgrimage to live in Japan for years. Hitoyoshi Group is the brand owner of Ramen Hitoyoshi, Hitoyoshi Yoshi Sushi, Hitoyoshi Yoshi Yakiniku & Mart, and Bones 'n Slaw. The group mission is to fulfil its commitment as the leading Japanese cuisines of the highest quality, bringing joy to every customer.

Hitoyoshi Izakaya

Facebook: <https://www.facebook.com/HitoyoshiIzakaya>

Instagram: <https://www.instagram.com/hitoyoshiizakaya/>

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