

» Irodori Japanese Restaurant

#03-01

Riverview Hotel,
382 Havelock Road,
tel: 6737-2002.

Lunch and Dinner
(daily) \$33

THE MENU Its impressive 108-item menu features appetisers, sashimi, various types of sushi, teppanyaki, tempura, soups, noodles and rice. This smorgasbord does not include the many daily specials and complimentary *amuse bouche* items it doles out. For instance, we were served the ebi mental mayo (king prawns grilled with cod roe and mayonnaise); salmon *aburi* (sushi dressed with a grilled sliver of salmon and prawn roe) as well as green tea tofu.

MUST TRY The sashimi moriawase platter comes with generous portions of fresh salmon belly, yellowtail, swordfish and octopus. The grilled fish is excellent, but do check whether the kitchen has salmon or yellowtail cheek, which boasts the most tender flesh. And the teapot soup, broth served in teacups, is a great entree.

WE ALSO LIKE

The buffet is great value-for-money. The two-year-old Irodori is a bustling, family-friendly restaurant with three private rooms that sit eight, 10 and 12 each – the largest one also overlooks a very scenic part of the Singapore River along Robertson Quay.



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