

FOOD & BEVERAGE

Oishii desu: Where to go for all types of delicious Japanese cuisines



Jasmine Alimin

5/4/2022 • 1:8 PM GMT+08 • 7 min read



Photo: Akanoya Robotayaki

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Robotayaki

Akanoya Robotayaki

#01-01 Orchard Rendezvous Hotel Tel: 6732 1866

For an immersive and authentic robotayaki experience where the sights, sounds and smells of seared dishes permeate your every pore, look no further than Akanoya Robotayaki at Orchard Rendezvous Hotel. Launched in 2008, the Japanese grill restaurant by Akashi Group is now headed by a second-generation team of young and dynamic food connoisseurs — chief operations manager

Javier Goh, head chef Brandon Teo and general manager William Liou — offering a more modern dining experience for discerning gourmands.

Along with the change of hands comes a complete overhaul of the restaurant's interiors, which now include additional booths, private rooms and bar, and the main robatayaki dining counter dressed to look like a mini marketplace of thrice weekly air-flown ingredients such as kinki (deep sea rock fish), hotate kara (live scallops), hamaguri (clams) or shin jagaimo (young potatoes).

The new look is also complemented by a refresh menu that adds more elegantly plated dishes using popular cooking techniques such as ageing meats for more complex taste profiles, and pickling or fermenting to give flavours more dimension.

Of course, the highlight of your experience at Akanoya is undoubtedly the buzzing open kitchen where the chefs grill the premium ingredients over bincho charcoal and serve them on a large paddle board.

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Some highlights include Omigyu Zabuton featuring grilled A5 chuck beef served with young potatoes cooked in beef fat; Kamo duck that has been aged for two weeks and served with a dense, luscious black garlic puree aged for two months in a thermocirculator; and Maguro No Hohoniku, a bluefin tuna cheek aged for four days which boasts a flavourful, fatty and deep tuna flavour.

To sample the best picks from the ala carte menu, chef Teo has also rolled out a seven-course omakase menu (\$228++). Soon, the restaurant will also offer a supper club menu for late-night diners to graze on till the wee hours of the morning. For tipplers, the bar, managed by Liou, offers a selection of rare sake plus reinventions of some classic cocktails with a Japanese twist.