



FOOD MENU





Guest on HB/FB can choose 1 appetizer, 1 main course & 1 dessert

APPETIZER

SALMON SALAD Salmon and avocado salad with salmon caviar and wakame Supplement HB/FB \$8	25
SASHIMI SALAD Daily chef's sashimi selection, vegetables served with wasabi shoyu dressing	21
TUNA TATAKI Seared tuna, sesame seaweed, edamame, lotus root chips	19
BEEF TATAKI Quick seared beef tataki seasoned with yuzu sauce	21
CHICKEN KARAAGE Crunchy chicken thigh deep-fried served with mango salsa and BBQ mayonnaise	20
TERIYAKI TOFU (V, S, A) Japanese tofu with spicy teriyaki glaze & edamame	17
SCALLOP BATAYAKI Scallops lightly grilled, mango, rice skewers with soy butter Supplement HB/FB \$10	27
PRAWN TEMPURA Prawn Tempura & fried sushi roll with reef fish, unagi eel, crab and tobiko Supplement HB/FB \$8	26
FOIE GRAS NIGIRI Foie Gras nigiri sushi, with teriyaki and yuzu miso sauce Supplement HB/FB \$10	29
VEGETARIAN FRIED MAKI (V) Vegetarian crispy tempura pumpkin maki	17
SASHIMI TRIO Sashimi trio with wasabi, and classic pickles	20





MAIN COURSE

CHEF'S SASHIMI PLATTER	35
Chef's sashimi platter, according to market with condiments	
KATA MAKI SELECTION	48
KATA sushi maki selection, according to market Supplement HB/FB \$15	
GRILLED MACKEREL	34
Grilled Japanese mackerel with vegetables	
BLACK COD	54
Grilled cod fish, marinated with miso, asparagus and mushroom Supplement HB/FB \$20	
SEABASS	35
Pan-seared seabass with garlic sauce, leeks and stir-fried greens	
SALMON TERIYAKI (A)	38
Salmon teriyaki, glazed in sweet soy, fresh radish, crispy Bok choy and buckwheat soba	
PRAWN & FRIED RICE	45
Tiger prawn with yuzu butter & crab fried rice Supplement HB/FB \$15	
LOBSTER	90
Local lobster with garlic butter & ponzu, mushroom yaki with greens Supplement HB/FB \$50	
PORK BELLY (P, S, A)	39
Pan fried pork belly with kimchi & sweet teriyaki sauce	
WAGYU TENDERLOIN (N)	80
Wagyu beef tenderloin MS7, miso foie gras and sesame goma sauce Supplement HB/FB \$40	

V - VEGETARIAN A - ALCOHOL N - NUTS P - PORK S - SPICY

All prices are in United States Dollars & exclusive of 10% service charge and prevailing government taxes.





VEGETARIAN APPETIZER

TOFU (N) Vegetables & wakame salad with goma sauce	21
DEEP FRIED EGGPLANT With dengaku red miso, fried leek and edamame	18
CRUNCHY KAKIAGE VEGETABLES Served with mango salsa and tempura sauce	18
JAPANESE TOFU (S, A) With spicy teriyaki glaze & edamame	17
AGEDASHI FRIED TOFU With grated daikon radish & spring onion	17
CRISPY TEMPURA PUMPKIN MAKI	17
MAKI ROLL With avocado, cucumber, mango and asparagus	23
STIR-FRIED YAKI UDON NOODLES Flavored with tonkatsu sauce, wakame and vegetables	26
SEASONAL VEGETABLES SKEWERS TERIYAKI (A) Glazed in sweet soy, crispy bok choy and buckwheat soba	25
ASPARAGUS AND GARLIC FRIED RICE	28
HARD TOFU WITH YUZU Mushrooms yaki and greens vegetables	28
PAN FRIED TERIYAKI VEGETABLES (S, A) With kimchi	24

VEGETARIAN MAIN COURSE



N - NUTS **A** - ALCOHOL **S** - SPICY

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DESSERTS

SAIKORO DELIGHT (N)	14
Saikoro style peanut butter with white chocolate and salted caramel ice-cream	
SESAME PARFAIT (N)	13
Black sesame parfait with coconut and red bean ice-cream	
LAVA CAKE	14
Green tea lava cake served with vanilla ice-cream	
ICE CREAM TEMPURA	14
Green apple cinnamon ice-cream Tempura with yuzu mango coulis	
YUZU CHEESECAKE	15
Yuzu cheesecake, sable Breton, orange confit, coconut cream & vanilla Chantilly	
CHOCOLATE PUDDING	13
Chocolate pudding served with Shiratama dango, orange sauce, kumquat candied & brown sugar syrup	

