



I W A U

### TAPAS & TACOS

- Edamame (Salted or Spicy) 13
- Crispy Rice, Creamy Spicy Tuna, Scallion 26
- Wagyu Beef Tacos, Onion Ponzu, Garlic Chips 32
- Truffle Potato Croquette, Aji Amarillo Mayo 22
- Tuna Hot Miso Tacos, Cilantro, Crispy Garlic 22

### NIGIRI & SASHIMI

	Nigiri	Sashimi
Maguro - Yellowfin Tuna	21	24
Unagi - BBQ Eel	19	22
Hamachi - Yellowtail	18	24
Local Reef Fish - Catch of The Day	14	16
Shake - Atlantic Salmon	19	26
Ama Ebi - Sweet Prawn	19	22
Toro - Blue Fin Tuna Belly	54	77
Half Board   Full Board - Supplement of 30		
Hokkaido Scallop	20	30

### SASHIMI SELECTION

Your choice or Chef's choice (Toro not included)

- Selection of 3 types 48
- Selection of 5 types 68

### NIGIRI SELECTION

Your choice or Chef's choice (Toro not included)

- Selection of 3 types 38
- Selection of 5 types 58

### NEW STYLE SASHIMI

- Yellowtail Jalapeño, Yuzu Soy, Truffle Oil, Garlic Puree, Cilantro 28
- New Style Sashimi Salmon, Yellowfin Tuna 27

### SIGNATURE NIGIRI

- New Style Tuna and Salmon Nigiri 26

Japanese Wagyu Beef, Foie Gras, Truffle Teriyaki 36

### MAKI ROLLS

- Avocado 18
- Cucumber 17
- Yellowfin Tuna 21
- Salmon 21

### TRADITIONAL ROLLS

- California 35
- Dynamite-Tempura Prawn 24
- Spider-Soft Shell Crab 27

### SIGNATURE ROLLS

- Crispy Maguro Tanuki 29
- Seared Salmon, Truffle Salsa 23

### COLD DISHES

- Tataki Salmon, Hokkaido Scallop, Black Tobiko, Tomato Onion Salsa 38
- Maguro Tartare, Yuzu Avocado, Tobiko, Micro Greens 26
- Baby Spinach, Dry Miso, Crispy Leeks, Yuzu Truffle 26
- Chuka-Wakame, Sesame Dressing 25

### TEMPURA

- Rock Shrimp Truffle Creamy 38
- Ebi Prawn 32
- Soft Shell Crab 32
- Mixed Vegetables 22

### SOUP

- Mushroom Miso Soup, Wakame, Scallion, Tofu 18
- King Crab and Egg Drop Soup 26

### HOT DISHES

- Miso Marinated Atlantic Black Cod, Hajikami Ginger, Crispy Lotus 58
- Rack of Lamb, Grilled Sweet Potato, Green Beans, Wasabi, Pepper Sauce 48
- Prawn and Foie Gras, Grilled Asparagus, Brioche, Vanilla Pepper, Cream 47
- Sesame Crushed Yellowfin Tuna, Shimeji Ponzu Butter 44
- Unagi Donburi Teriyaki, Japanese Pickles 42
- Australian Wagyu Beef Marble Score 8 Plus, Truffle Teriyaki 88
- Half Board | Full Board - Supplement of 35

### JAPANESE PREMIUM WAGYU

Your Choice of Cooking Method: Tataki, New Style, Robotayaki

- Japanese Saga Striploin A-5 120
- Japanese Kagoshima Tenderloin A-5 120

### SIDE DISHES

- Garlic and Egg Fried Rice 14
- Japanese Steamed Rice 12
- Seasonal Vegetables, Steamed or Grilled 18

### PLANT BASED COLD

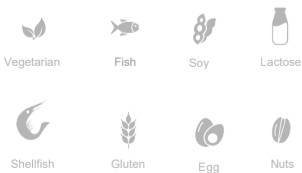
- Avocado Carpaccio, Olive Oil Caviar, Miso Shiitake Salsa, Pink Peppercorn 22
- Vegetable and Takuan Spicy Miso Tacos, Crispy Garlic Chips, Cilantro 22

### PLANT BASED HOT

- Nasu Miso (Eggplant Miso) 31
- Warm Mushroom & Asparagus Hoba Yaki 26

### DESSERTS

- CRISPY CREAMY HOUSE MADE CHOCOLATE FINGERS 26
- Fresh Berries, Vanilla Ice Cream
- WASABI CHEESE CAKE 22
- Wasabi Cucumber Soup
- GREEN TEA CREME BRULÉE 24
- Caramelised Fruits, Fresh Berries, Vanilla Ice Cream
- TROPICAL FRUIT SALAD 20
- Fresh Berries, Coconut Sorbet
- JAPANESE MOCHI ICE CREAM 22
- Selection of 3 Flavours
- SORBET 8
- Green Tea | Coconut | Mango
- ICE CREAM 8
- Vanilla | Black Sesame | Red Bean



Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance. Prices are in US Dollars and subject to 10% Service Charge and 12% Goods and Service Tax.