



# À LA CARTE

JAPANESE TAPAS DISHES





# ZENSAI

SOMETHING LIGHT TO START...



NEGITORO TORORI

\$ 15.00

葱トロ

FINELY CHOPPED FRESH TUNA SERVED WITH WONTON CRISP, SLOW-POACHED EGG AND LEEK



WAGYU BEEF TATAKI

\$ 19.00

和牛タタキ

SEARED WAGYU BEEF THINLY SLICED AND SERVED WITH HOMEMADE PONZU SOY SAUCE

## OTSUMAMI

SOMETHING GO WITH DRINK...



LOTUS CHIPS \$ 4.50

蓮根チップス



EDAMAME \$ 6.50

枝豆



PRAWN TEMPURA

\$ 17.00

海老天婦羅

4 PIECES OF PRAWN TEMPURA WITH SALT AND TENTSUYU SAUCE

ADDITIONAL PIECE

\$ 4.00

CHICKEN KARRAGE

\$ 14.00

鶏唐揚げ

AUTHENTIC JAPANESE STYLE KARAAGE SERVED WITH PLUM MAYO





# PADDOCK

SIGNATURE DISHES FOR MEAT LOVERS...



GRILLED DUCK

\$ 11.00

グリルドダック

GRILLED DUCK BREAST SLICED 6PICES, AUBERGINE AND MADEIRA WINE SAUCE



CRISPY SKIN PORK BELLY

\$ 16.00

DASHI BRAISED PORK BERRY LIGHTLY PAN FRIED, SERVED WITH YUZU MISO SAUCE



PORK SHOGAYAKI

豚生姜焼き

\$ 15.00



BEEF YAKINIKU

牛焼肉

\$ 15.00



TERIYAKI CHICKEN

照り焼きチキン

\$ 14.00



CHICKEN NANBAN

チキン南蛮

\$ 16.00

DEEP FRIED CHICKEN SERVED WITH SWEET SOUR SAUCE AND JAPANESE TARTARE SAUCE



TONKATSU PORK CUTLET

コース豚カツ

\$ 14.00

DEEP FRIED BREADED PORK CUTLET SERVED WITH TONKATSU SAUCE





# OCEAN

FRESH SEAFOOD DISH...

ROASTED HOKKE \$ 18.00

JAPANESE COD

トロホッケ塩焼き

ROASTED HOKKE JAPANESE COD SERVED WITH GRATED RADISH AND SOY SAUCE



ROASTED SALT CURED SALMON \$ 18.00

焼き塩鮭

ROASTED LIGHTLY CURED SALMON, SIMPLY SERVED WITH CITRUS LEMON AND GRATED RADISH

EBI MAYO

\$ 18.00

海老天婦羅オリエンタルマヨソース

DEEP FRIED PRAWNS IN ORIENTAL MAYONNAISE SAUCE SERVED WITH SLOW-POACHED EGG AND WONTON CRISP



SASHIMI OF THE DAY

本日の刺身

9 PIECES

\$ 19.00

ADDITIONAL PIECE

\$ 2.00



# GARDEN

FRESH VEGETARIAN OPTIONS...



## AGEDASHI TOFU

揚げ出し豆腐

\$ 13.00

DEEP FRIED TOFU AND AUBERGINE SERVED IN A SOY BONITO BROTH



## KONSAI ROOT VEGETABLE SALAD

根菜サラダ

\$ 13.00

LIGHTLY FRIED ROOT VEGETABLES AND SLOW-POACHED EGG SALAD



## TOFU & MOUNTAIN VEGIE SALAD

豆腐と山菜サラダ

\$ 13.00

TOFU AND FRESH GREEN LEAVES WITH WONTON CRISPS, SANSAI MOUNTAIN VEGETABLE SALAD

## SIDES

STEAMED RICE

\$ 3.50

MISO SOUP

\$ 2.50



NATTO

\$ 3.50

納豆

A TRADITIONAL JAPANESE SUPER FOOD SERVED WITH DASHI SOY SAUCE AND MUSTARD



BROWN RICE

\$ 3.50

玄米



## VEGETABLE TEMPURA

季節野菜天婦羅

\$ 14.00

ASSORTED VEGETABLE TEMPURA WITH TENTSUJU SAUCE

# DESSERT

SOMETHING SWEET TO FINISH YOUR MEAL...



## GREEN TEA ANMITSU PARFAIT

抹茶クリーム餡蜜 \$ 10.50

GREENTEA KANTEN JERRY,SHIRATAMA RICE CAKE, SERVE WITH GREENTEA ICE CREAM AND KUROMITSU SAUCE



## WHITE SESAME MOUSSE

白胡麻ムース/クリームアン  
グレースソース \$ 9.00

WHITE SESAME MOUSSE IN CREAM ANGLAISE SAUCE

\*\*ALL FOOD MAY HAVE COME INTO CONTACT WITH WHEAT, NUTS, SEAFOOD, SESAME, DAIRY PRODUCT OR EGG, PLEASE NOTIFY OUR SERVER FOR SEPCIAL DIETARY REQUEST