

IPPOHTEMPURA BAR

By Ginza Ippoh

SORA \$100

Sesame Tofu

Assorted Appetizer
Trio of Chef's Special

8 Pieces of Tempura 2 Live Prawns, 2 Seafood, 3 Vegetables, Shrimp Toast

> Kakiage Served with Rice or Cold Somen Noodles

Ice Cream or Japanese Fruit (Supplement \$18)

TSUKI \$140

Sesame Tofu with Sea Urchin

Assorted Appetizer
Trio of Chef's Special

10 Pieces of Tempura 3 Live Prawns, 2 Seafood, 4 Vegetables, Shrimp Toast

> Kakiage Served with Rice or Cold Somen Noodles

> > Japanese Fruit

YUKI \$200

Sesame Tofu with Sea Urchin

Assorted Appetizer
Trio of Chef's Special

Osuimono Clear Seafood Broth

11 Pieces of Tempura

3 Live Prawns, 3 Seafood, 3 Vegetables, Shrimp Toast, Sea Urchin Tempura with Caviar

Tenbara Rice with Shaved Truffle

Served with Miso Soup

Japanese Fruit



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Tempura per piece (Minimum Order of \$100 for per person)

Live Shrimp	14
Live Shrimp with Shiso Leaf	14
Shrimp Toast	12
Scallop	10
Squid	10
Anago Fish	10
Kisu Fish	16
Asparagus	8
Mushroom	8
Sweet Potato	8
Pumpkin	8
Eggplant	8
Onion	8
Kakiage	15
Sea Urchin Tempura with Caviar	28
Sides	
Rice	3
Pickled Onion Salad	5
Miso Soup	5
Ice Cream	5
Assorted Appetizer	10
Osuimono	15
BlackTruffle Add-on (3 grams)	18
Tencha / Tendon Rice Bowl	18
Kakiage with Cold Somen Noodles	18
Sesame Tofu with Sea Urchin	20

All prices subjected to 10% service charge and prevailing government taxes

30

Seasonal Fruit from Japan



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Seasonal

10

Tomorokoshi (Japanese Sweet Corn)

Hokkaido	
Manganji Togarashi (Japanese Green Pepper) ^{Kyoto}	10
Chiayu (Japanese Baby Sweetfish) ^{Wakayama}	12
Tachiuo (Japanese Beltfish) ^{Chiba}	18
Manakatsuo (Japanese Butterfish) ^{Fukuoka}	18
Matsutake Mushroom (Pine Mushroom)	24

Specials

Camembert Cheese with Kinome Leaf	12
Scallop with Truffle	18
Squid Sashimi Tempura with Caviar	20
Sea Urchin Scallop with Shoyu Salt	25
Abalone	28
Sea Urchin Tasting Plate	40