



IPPOH TEMPURA BAR

By Ginza Ippoh

TENDON SET

(Only available from Mondays to Fridays excluding Public Holidays)

\$40

Sesame Tofu

6 Pieces of Tempura on Rice

2 Prawns, 1 Seafood, 3 Vegetables

Pickles and Miso Soup

Ice Cream

or

Japanese Fruit (Supplement \$18)

TSUBAKI

\$70

Sesame Tofu

8 Pieces of Tempura

2 Prawns, 2 Seafood, 4 Vegetables

Kakiage

Served with Rice or Cold Somen Noodles

Ice Cream

or

Japanese Fruit (Supplement \$18)

MOMIJI

\$85

Sesame Tofu

10 Pieces of Tempura

2 Prawns, 3 Seafood, 4 Vegetables, Shrimp Toast

Kakiage

Served with Rice or Cold Somen Noodles

Ice Cream

or

Japanese Fruit (Supplement \$18)

UME

\$100

Assorted Appetizer

Trio of Chef's Special

11 Pieces of Tempura

2 Prawns, 3 Seafood, 4 Vegetables, Shrimp Toast, Sea Urchin Tempura with Caviar

Kakiage

Served with Rice or Cold Somen Noodles

Ice cream

or

Japanese Fruit (Supplement \$18)



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Tempura per piece

(Minimum Order of \$70 for per person)

<i>Live Shrimp</i>	<i>14</i>
<i>Live Shrimp with Shiso Leaf</i>	<i>14</i>
<i>Shrimp Toast</i>	<i>12</i>
<i>Scallop</i>	<i>10</i>
<i>Squid</i>	<i>10</i>
<i>Anago Fish</i>	<i>10</i>
<i>Kisu Fish</i>	<i>16</i>
<i>Asparagus</i>	<i>8</i>
<i>Mushroom</i>	<i>8</i>
<i>Sweet Potato</i>	<i>8</i>
<i>Pumpkin</i>	<i>8</i>
<i>Eggplant</i>	<i>8</i>
<i>Onion</i>	<i>8</i>
<i>Kakiage</i>	<i>15</i>
<i>Sea Urchin Tempura with Caviar</i>	<i>28</i>
<i>Sides</i>	
<i>Rice</i>	<i>3</i>
<i>Pickled Onion Salad</i>	<i>5</i>
<i>Miso Soup</i>	<i>5</i>
<i>Ice Cream</i>	<i>5</i>
<i>Assorted Appetizer</i>	<i>10</i>
<i>Osuimono</i>	<i>15</i>
<i>Black Truffle Add-on (3 grams)</i>	<i>18</i>
<i>Tencha / Tendon Rice Bowl</i>	<i>18</i>
<i>Kakiage with Cold Somen Noodles</i>	<i>18</i>
<i>Sesame Tofu with Sea Urchin</i>	<i>20</i>
<i>Seasonal Fruit from Japan</i>	<i>30</i>

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



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Seasonal

<i>Ginnan (Japanese Ginkgo Nuts)</i> <i>Aichi</i>	<i>5</i>
<i>Manganji Togarashi (Japanese Green Pepper)</i> <i>Kyoto</i>	<i>10</i>
<i>Kamasu (Japanese Barracuda)</i> <i>Nagasaki</i>	<i>18</i>
<i>Tachiuo (Japanese Beltfish)</i> <i>Chiba</i>	<i>18</i>
<i>Manakatsuo (Japanese Butterfish)</i> <i>Fukuoka</i>	<i>18</i>
<i>Matsutake Mushroom (Pine Mushroom)</i>	<i>24</i>

Specials

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