



IPPOH TEMPURA BAR

By Ginza Ippoh

TENDON SET

(Only available from Mondays to Fridays excluding Public Holidays)

\$50

Sesame Tofu

6 Pieces of Tempura on Rice

2 Prawns, 1 Seafood, 3 Vegetables

Pickles and Miso Soup

Ice Cream

or

Japanese Fruit (Supplement \$20)

TSUBAKI

\$80

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 \$20)

MOMIJI

\$95

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 \$20)

UME

\$110

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 \$20)



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Tempura per piece

(Minimum Order of \$80 per person)

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| <i>Live Shrimp</i> | 16 |
| <i>Live Shrimp with Shiso Leaf</i> | 16 |
| <i>Shrimp Toast</i> | 14 |
| <i>Scallop</i> | 12 |
| <i>Squid</i> | 12 |
| <i>Anago Fish</i> | 12 |
| <i>Kisu Fish</i> | 16 |
| <i>Asparagus</i> | 10 |
| <i>Mushroom</i> | 10 |
| <i>Sweet Potato</i> | 10 |
| <i>Pumpkin</i> | 10 |
| <i>Eggplant</i> | 10 |
| <i>Onion</i> | 10 |
| <i>Kakiage</i> | 18 |
| <i>Sea Urchin Tempura with Caviar</i> | 30 |
| Sides | |
| <i>Rice</i> | 5 |
| <i>Pickled Onion Salad</i> | 5 |
| <i>Miso Soup</i> | 6 |
| <i>Ice Cream</i> | 6 |
| <i>Assorted Appetizer</i> | 12 |
| <i>Osuimono</i> | 18 |
| <i>Black Truffle Add-on (3 grams)</i> | 20 |
| <i>Tencha / Tendon Rice Bowl</i> | 20 |
| <i>Kakiage with Cold Somen Noodles</i> | 20 |
| <i>Sesame Tofu with Sea Urchin</i> | 22 |
| <i>Seasonal Fruit from Japan</i> | 32 |

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



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Seasonal

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|--|----|
| <i>Mizunasu (Japanese Water Eggplant)</i> <i>Osaka</i> | 12 |
| <i>Tomorokoshi (Japanese Sweet Corn)</i> <i>Okinawa</i> | 12 |
| <i>Maru Okura (Japanese Lady Finger)</i> <i>Okinawa</i> | 12 |
| <i>Chi Ayu (Japanese Baby Sweet Fish)</i> <i>Wakayama</i> | 14 |
| <i>Hamo (Japanese Pike Conger)</i> <i>Hyogo</i> | 18 |
| <i>Tachiuo (Japanese Beltfish)</i> <i>Chiba</i> | 20 |
| <i>Manakatsuo (Japanese Butterfish)</i> <i>Fukuoka</i> | 20 |

Specials

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|---|----|
| <i>Camembert Cheese with Kinome Leaf</i> | 14 |
| <i>Scallop with Truffle</i> | 20 |
| <i>Squid Sashimi Tempura with Caviar</i> | 22 |
| <i>Sea Urchin Scallop with Shoyu Salt</i> | 28 |
| <i>Abalone</i> | 30 |
| <i>Sea Urchin Tasting Plate</i> | 42 |