



IPPOH TEMPURA BAR

By Ginza Ippoh

SORA

\$110

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 \$20)

TSUKI

\$150

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

\$220

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

All condiments is chargeable

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



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Tempura per piece

(Minimum Order of \$110 per person)

<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

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Seasonal

<i>Mizunasu (Japanese Water Eggplant)</i> <i>Osaka</i>	<i>12</i>
<i>Tomorokoshi (Japanese Sweet Corn)</i> <i>Okinawa</i>	<i>12</i>
<i>Maru Okura (Japanese Lady Finger)</i> <i>Okinawa</i>	<i>12</i>
<i>Hamo (Japanese Pike Conger)</i> <i>Hyogo</i>	<i>18</i>
<i>Kamasu (Japanese Barracuda Fish)</i> <i>Kanagawa</i>	<i>20</i>
<i>Tachiuo (Japanese Beltfish)</i> <i>Chiba</i>	<i>20</i>
<i>Manakatsuo (Japanese Butterfish)</i> <i>Fukuoka</i>	<i>20</i>

Specials

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

All condiments is chargeable

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