



# 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)

*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 \$80 per person)*

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

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## Seasonal

<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>Hamo (Japanese Pike Conger)</i> <i>Hyogo</i>	18
<i>Kamasu (Japanese Barracuda Fish)</i> <i>Kanagawa</i>	20
<i>Tachiuo (Japanese Beltfish)</i> <i>Chiba</i>	20
<i>Manakatsuo (Japanese Butterfish)</i> <i>Fukuoka</i>	20

## Specials

<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

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