



IPPOH TEMPURA BAR

By Ginza Ippoh

Famed for elevating tempura-making to an art form, Osaka's oldest premium tempura restaurant Ippoh opened its first Southeast Asian outpost, Ippoh Tempura Bar by Ginza Ippoh, at COMO Dempsey.

Following strict culinary traditions dating from 1850, Ippoh Tempura Bar by Ginza Ippoh serves the legendary tempura specialist's light, crisp and delicately-battered Osaka-style tempura that has captured the hearts of gourmands around the world.



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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

\$230

Sesame Tofu with
Sea Urchin

Assorted Appetizer
Trio of Chef's Special

Assorted Sashimi
Fresh Sashimi from Japan

11 Pieces of Tempura
*3 Live Prawns, 3 Seafood, 3 Vegetables,
Shrimp Toast, Sea Urchin Tempura with Caviar*

Soft Boiled Egg Tempura Rice with
Shaved Truffle
Served with Miso Soup

Japanese Fruit

*Additional charges apply for all condiments.
All prices subjected to 10% service charge and prevailing government taxes*



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Tempura per piece

(Minimum Order of \$115 for per person)

Live Shrimp	16
Live Shrimp with Shiso Leaf	16
Shrimp Toast	14
Scallop	12
Squid	12
Anago Eel	12
Kisu Fish	16
Managatsuo Fish	20
Asparagus	10
Mushroom	10
Sweet Potato	10
Lotus Root	10
Pumpkin	10
Eggplant	10
Onion	10
Kakiage	18
Sea Urchin Tempura with Caviar	30

SIDES

Rice	5
Pickled Radish Salad	5
Miso Soup	6
Ice Cream	6
Assorted Appetizers	12
Black Truffle Add-on (3 grams)	20
Tencha / Tendon Rice Bowl	20
Kakiage with Cold Somen Noodles	20
Sesame Tofu with Sea Urchin	22
Seasonal Fruit from Japan	32
Assorted Sashimi from Japan	50

All condiments is chargeable

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Seasonal

Udo (Japanese Spikenard) <i>Tokyo</i>	12
Maitake (Japanese Dancing Mushroom) <i>Gunma</i>	12
Taranome (Japanese Angelica Buds) <i>Yamagata</i>	12
Fukinoto (Japanese Butterbud Sprouts) <i>Yamagata</i>	12
Chi-Ayu (Japanese Sweet Fish) <i>Wakayama</i>	20
Hotaru Ika (Japanese Firefly Squid) <i>Toyama</i>	20

Specials

Camembert Cheese with Kinome Leaf	14
Scallop with Truffle	20
Squid Sashimi Tempura with Caviar	22
Sea Urchin Scallop with Shoyu Salt	28
Sea Urchin Tasting Plate <i>(Flame Seared, Seaweed Paste, Yuzu Pepper)</i>	42

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