



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)

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|--------------------------------|----|
| 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

| | |
|---|----|
| Maitake (Japanese Dancing Mushroom) <i>Gunma</i> | 12 |
| Tomorokoshi (Japanese Corn) <i>Hokkaido</i> | 12 |
| Tachiuo (Japanese Beltfish Fish) <i>Wakayama</i> | 20 |

Specials

| | |
|---|----|
| Camembert Cheese with Kinome Leaf | |
| Scallop with Truffle | 14 |
| 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> | 28 |
| | 52 |

*Additional charges apply for all condiments.
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