



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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MOMIJI

\$90

Sesame Tofu

9 Pieces of Tempura

*2 Prawns, 2 Seafood,
4 Vegetables, Shrimp Toast*

Kakiage

Served with Rice or Cold Somen Noodles

Ice Cream

or

Japanese Fruit (Supplement \$20)

Ume

\$125

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)

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 \$70 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

Maitake (Japanese Dancing Mushroom) <i>Gunma</i>	12
Yangunko (Japanese Young Corn) <i>Hokkaido</i>	12
Tachiuo (Japanese Beltfish) <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

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