



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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月

TSUKI

\$160

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 Cold Somen Noodles
or Tencha or Tendon or Rice Set*

Japanese Fruit

雪

YUKI

\$240

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 \$125 for per person)

Live Shrimp	18
Live Shrimp with Shiso Leaf	18
Shrimp Toast	14
Scallop	18
Squid	14
Anago Eel	14
Kisu Fish	20
Managatsuo Fish	20
Asparagus	10
Mushroom	10
Sweet Potato	10
Lotus Root	10
Pumpkin	10
Eggplant	10
Onion	10
Kakiage	20
Sea Urchin Tempura with Caviar	40

SIDES

Rice	6
Pickled Radish Salad	6
Miso Soup	6
Ice Cream	6
Assorted Appetizers	18
Black Truffle Add-on (3 grams)	22
Tencha / Tendon Rice Bowl	25
Kakiage with Cold Somen Noodles	25
Sesame Tofu with Sea Urchin	22
Seasonal Fruit from Japan	32
Assorted Sashimi from Japan	60

All condiments is chargeable

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Seasonal

Ginnan (Japanese Ginkgo Nuts) <i>Aichi</i>	12
Kuri (Japanese Chesnuts) <i>Ibaragi</i>	16
Tachiuo (Japanese Beltfish Fish) <i>Wakayama</i>	20

Specials

Camembert Cheese with Kinome Leaf	15
Scallop with Truffle	25
Squid Sashimi Tempura with Caviar	35
Sea Urchin Scallop with Shoyu Salt	38
Sea Urchin Tasting Plate <i>(Flame Seared, Seaweed Paste, Yuzu Pepper)</i>	65

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