



## 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

**IPPOH TEMPURA BAR**  
*By Ginza Ippoh*

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

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**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)

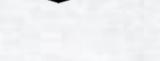
Live Shrimp	18
Live Shrimp with Shiso Leaf	18
Shrimp Toast	14
Scallop	18
Squid	14
Anago Eel	14
Kisu Fish	20
Managatsuo Fish	20
Asparagus	10
Mushroom	10
Sweet Potato	10
Lotus Root	10
Pumpkin	10
Eggplant	10
Onion	10
Kakiage	20
Sea Urchin Tempura with Caviar	40

### 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*

*All prices subjected to 10% service charge and prevailing government taxes*



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### ***Seasonal***

Yurine (Japanese Lily Bulb) 12  
*Hokkaido*

Maitake (Japanese Dancing Mushroom) 12  
*Gunma*

Wakasagi (Japanese Smelt Fish) 22  
*Hokkaido*

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 65  
(*Flame Seared, Seaweed Paste, Yuzu Pepper*)

*Additional charges apply for all condiments.*

*All prices subjected to 10% service charge and prevailing government taxes*