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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.



IPPOH TEMPURA BAR

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紅葉

MOMIJI

\$98

Sesame Tofu

9 Pieces of Tempura

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

Kakiage

*Served with Cold Somen Noodles
or Tencha or Tendon or Rice Set*

Ice Cream

梅

Ume

\$135

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 Cold Somen Noodles
or Tencha or Tendon or Rice Set*

Ice Cream

**+\$22 supplement for seasonal fruit
+\$12 supplement for seasonal seafood
+\$6 supplement for seasonal vegetable**

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 \$80 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

Yurine (Japanese Lily Bulb) 12
Hokkaido

Maitake (Japanese Dancing Mushroom) 12
Gunma

Wakasagi (Japanese Smelt Fish) 22
Hokkaido

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

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12 12 22 15 25 35 38 65