



## SUSHI

Velassaru Nigiri Selection (8 pieces, suitable for sharing) <b>S</b>	25
Teppanyaki Signature (6 pieces) Salmon, tuna, reef fish, shitake, cream cheese, eel, crab stick, avocado, mango	22
California Roll Manila (6 pieces) Crabstick, red and green flying fish roe, Japanese mayonnaise	22
Dynamite (6 pieces) <b>S H</b> Salmon, tuna, reef fish, Tabasco, Japanese mayonnaise, sesame, onions, dynamite sauce	22
The Dragon (6 pieces) <b>S H</b> Poached prawns, lemon garlic sauce, avocado, eel, asparagus, sweet & sour mayonnaise sauce, roe	22
Hot Salmon Medley Roll (6 pieces) <b>S A</b> Fresh salmon, salmon gravlax, salmon roe, cream cheese, Malibu velouté, cucumber, cooked in tempura	20
The Vegan (6 pieces) <b>V</b> Avocado, cucumber, mango, asparagus, Japanese mayonnaise	22
Flaming Maguro (6 pieces) <b>S</b> Tuna sashimi, yuzu jelly, Szechuan peppers	

**V** Vegetarian   **P** Pork   **S** Seafood   **A** Alcohol   **H** Hot

Kindly notify one of our team members if you have any allergic intolerance. Prices are in USD and exclusive of 10% service charge and 12% GST (government tax).



## SALAD

Seaweed Salad **V**

Mixed greens topped with cherry tomato, cucumber, marinated seaweed dressed with lime ponzu vinaigrette 17

Kani Salad **S**

Strips of crab stick in a bed of iceberg lettuce with mango, flying fish roe and Japanese mayonnaise 26

Seafood Poke Salad **S**

Mixed greens with Hawaiian style sashimi cubes, marinated in poke sauce 26

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## SEA

Catch of the Day – Today's Market Reef Fish	35
Drunken Prawns Flamed in Garlic, Lemon & Sake, Spicy Lemon Garlic Sauce S A	35
Grilled Scallops, Ginger Vinaigrette S	35
Yellow Fin Tuna Loin & Mango Salsa with Yuzu Miso Sauce S	35
Tasmanian Salmon with Miso Butter Sauce S	35
Lobster with Spicy Lemon Garlic Sauce* S	64

## LAND

Hibachi Angus Beef Tenderloin	35
Australian Wagyu Beef for Two Served with Garlic Rice and Grilled Vegetable *	76
Australian Pasture Fed Lamb Short Loin A	35
Corn Fed Chicken Breast Teriyaki	35
(Each Main course meat option comes with your personal choice of sauce)	

## SAUCE

Honey Guava Sauce  
Mustard Sauce  
Sesame Pepper Sauce

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## ACCOMPANIMENTS

Fried Rice with Chicken	7
Fried Rice with Seafood S	9
Garlic Fried Rice with Vegetables V	7
Shitake & Enoki Mushrooms V	7
Asparagus Tips V	8
Mixed Medley of Asian Vegetables V	7

## DESSERTS

Yuzu Tart	17
White chocolate, yuzu and raspberry tart with yuzu sorbet	
Green Tea Opera Cake	17
Green tea parfait & espresso ice cream, cocoa sauce	
Strawberry Carpaccio A	17
Strawberry Carpaccio with and lemon grass cream cheese, orange sponge	

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