



TAPASAKE



## *Caviar* キャビア

Discover the legend of this great delicacy with Sturia!

‘Sturia’ is the flagship brand of Sturgeon – the leading French caviar producer. Sturia’s caviar is lightly salted, which releases all of its long hazelnut flavours on your palate. The range offers a wide variety of sensations and the fresh, natural flavour of a remarkable product.

### **TAPASAKE CAVIAR WASABI MASH PURÉE**

Oscietra Sturia caviar, fresh wasabi, mashed potato purée

**\$97**

## *Omakase* お任せ

*Omakase* is a Japanese phrase that means “I will leave it up to you”. Expect our chefs to be innovative and surprise you with the selection of dishes.

### **FROM SUSHI CHEF**

Sashimi and sushi

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### **SEAFOOD TRIO**

Miso black cod, shichimi crust scallop, shisho salsa sea bass

*or*

### **ROCK SHRIMPS**

Tempura

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### **WAGYU BEEF**

Australian Tajima Rib-eye Grade 7 - 8, mushrooms, anticucho miso

*or*

### **CORN FED CHICKEN BREAST**

Anticucho sauce

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### **FROM THE PASTRY CHEF**

Assorted mochi ice cream (3 flavours)

**\$180 PER PERSON**

*All prices are in US Dollars and are subject to 10% service charge and applicable GST*

# Japanese Saga Beef

## 佐賀牛

Seen as the Rolls-Royce of beef, Saga-gyu is known throughout Japan for its unique, marbled appearance and its incredible taste.

It is believed to be the official Wagyu of the Imperial Family and along with Kobe and Matsuzaka, is known as one of the so-called 'three supreme beefs of Japan'.

It is both extremely prestigious, expensive and is revered by connoisseurs around the world.

Discover a unique culinary experience with the succulent, rich flavour and extraordinary tenderness of Japanese Saga beef.

### **HENNESSEY XO FLAMBÉ SAGA WAGYU STRIP LOIN**

Served with teriyaki sauce, anticucho sauce, wasabi pepper, grilled vegetables

**\$167 PER 100g**

### **TATAKI**

Wasabi soya sauce, daikon, cherry tomatoes

### **HOT ROCK**

Served daikon, ginger, spring onion,  
onion sesame sauce, ponzu sauce

### **CHAR-GRILLED**

Mushrooms cooked in sake soya sauce, tosozu butter sauce

### **TEPPANYAKI-GRILLED**

Truffle teriyaki sauce

### **HOBAYAKI**

Served in a hoba leaf, den miso anticucho sauce

### **TOBANYAKI**

Mixed mushrooms, yuzu soya sauce,

### **KUSHIYAKI**

Anticucho sauce, teriyaki sauce, wasabi pepper sauce

**\$130 PER 100g**

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## Tapas タパス

<b>CHICKEN SKEWERS</b> Teriyaki sauce		<b>18</b>
<b>CHICKEN WINGS</b> Spicy cream sauce	<b>S</b>	<b>22</b>
<b>CRISPY RICE</b> Spicy tuna tartar	<b>S</b>	<b>18</b>
<b>EDAMAME</b>	<b>V</b>	<b>13</b>
<b>EDAMAME SPICY</b> Chili garlic and sake soy	<b>A S V</b>	<b>15</b>
<b>FLASH FRIED EGGPLANT MISO</b>	<b>V</b>	<b>15</b>
<b>PANKO FRIED REEF FISH CROQUETTE</b> Shiso aioli		<b>20</b>
<b>SEAFOOD SPRING ROLL</b> Wasabi mayonnaise		<b>30</b>
<b>TUNA TARTAR</b> Avocado-yuzu dressing		<b>24</b>
<b>TUNA TATAKI</b> Onion-garlic salsa, ponzu sauce		<b>24</b>

## Tacos タコス

<b>CRAB, LOBSTER, SALMON OR TUNA</b> Tomato salsa		<b>24</b>
<b>VEGETABLES</b> Hot miso sauce	<b>V</b>	<b>15</b>
<b>JAPANESE SAGA BEEF</b> Spicy ponzu sauce	<b>S</b>	<b>30</b>

### *Sharing Tacos and Tapas Platter:*

Make your own selection of five tacos or tapas.

<b>ZENSAI PLATTER FOR TWO</b>		<b>65</b>
<b>ZENSAI PLATTER FOR FOUR</b>		<b>120</b>

## *New Style Sashimi* 刺身の新しいスタイル

*Served with chives, ginger, olive oil, sesame oil, sesame seeds and yuzu soy.*

<b>AUSTRALIAN RIB-EYE TAJIMA</b> Grade 7 - 8		<b>52</b>
<b>BLUEFIN TORO</b>		<b>88</b>
<b>BLUEFIN TUNA</b>		<b>30</b>
<b>HAMACHI</b>		<b>28</b>
<b>REEF FISH</b>		<b>28</b>
<b>SALMON</b> - Norwegian		<b>28</b>
<b>TOFU &amp; TOMATO</b>	<b>V</b>	<b>26</b>

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## *Nigiri* にぎり

<b>BLUEFIN TUNA</b>	<b>19</b>
<b>GRILLED EEL</b> <i>Unagi</i>	<b>17</b>
<b>HAMACHI</b>	<b>16</b>
<b>OCTOPUS</b>	<b>16</b>
<b>REEF FISH</b>	<b>13</b>
<b>SALMON</b> - <i>Norwegian</i>	<b>17</b>
<b>SCALLOP</b> - <i>Japan</i>	<b>17</b>

### *Nigiri Selection*

Make your own selection or leave our Chef create one for you.

<b>3 KINDS</b>	<b>27</b>
<b>5 KINDS</b>	<b>45</b>

### *Signature Nigiri* にぎり: シェフの特別料理

<b>BLUEFIN TORO</b>	<b>49</b>
<b>IKURA</b>	<b>26</b>
<b>KING CRAB</b> - <i>Alaska</i>	<b>26</b>
<b>MASAGO</b>	<b>11</b>
<b>SWEET PRAWNS</b>	<b>21</b>

### *Tapasake's Avant-Garde Nigiri* アバンギャルド にぎり

<b>HAMACHI TRUFFLE</b> <i>Eel sauce</i>	<b>33</b>
<b>JAPANESE KAGOSHIMA BEEF</b> <i>Truffle teriyaki sauce</i>	<b>40</b>
<b>UNAGI &amp; FOIE GRAS</b> <i>Vanilla miso sauce</i>	<b>35</b>
<b>TAPASAKE AVANT-GARDE NIGIRI SELECTION</b>	<b>65</b>

### *Signature Roll (Black rice)* シェフのいちおし 巻き寿司(黒米使用)

<b>CRISPY BLUEFIN TUNA</b>	<b>30</b>
<b>PRAWNS TEMPURA</b>	<b>29</b>
<b>SALMON MAKI</b> - <i>Norwegian</i>	<b>27</b>



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## Roll 巻き寿司

<b>BLUEFIN TORO &amp; BLACK TRUFFLE</b>	56
Toro, black truffle, chives, sesame, tanuki	
<b>CALIFORNIA</b>	38
King crab, avocado, cucumber, sesame, wasabi mayonnaise	
<b>CRISPY SEARED SALMON</b>	23
Salmon, avocado, sesame, wasabi salsa, yuzu miso sauce	
<b>CRISPY TUNA</b>	<b>S</b> 28
Bluefin tuna, chives, micro herbs, tanuki, takuang, spicy mayonnaise	
<b>DYNAMITE</b>	25
Prawn tempura, avocado, cucumber, tobiko, aji amarillo mayonnaise, unagi sauce	
<b>GRILLED EEL Unagi</b>	28
Roasted eel, avocado, egg, sesame, yama gobo, eel sauce	
<b>HAMACHI</b>	<b>S</b> 25
Hamachi, cucumber, pickle, tanuki, hot miso sauce	
<b>SPIDER</b>	29
Soft shell crab tempura, avocado, chives, mustard miso, wasabi-tobiko, wasabi mayonnaise	
<b>VEGETARIAN</b>	<b>V</b> 17
Asparagus tempura, avocado, carrot, cucumber, sesame, shitaki	

### Tapasake Special Rolls

<b>CRISPY SHRIMPS TEMPURA</b>	40
Tuna sashimi, truffle mayonnaise	
<b>MAGURO DRAGON</b>	39
Maguro, tanuki, avocado	

## Sashimi 刺身

<b>BLUEFIN TUNA</b>	25
<b>GRILLED EEL Unagi</b>	24
<b>HAMACHI</b>	29
<b>OCTOPUS</b>	23
<b>REEF FISH</b>	19
<b>SALMON - Norwegian</b>	23
<b>SCALLOP - Japan</b>	25

### Sashimi Selection

Make your own selection.

<b>3 KINDS</b>	42
<b>5 KINDS</b>	58

## Signature Sashimi

刺身: シェフの特別料理

<b>BLUEFIN TORO</b>	85
<b>KING CRAB</b>	43
<b>SWEET PRAWNS</b>	39

## Traditional Maki マキ

<b>AVOCADO</b>	<b>V</b> 16
<b>BLUEFIN TORO</b>	53
<b>BLUEFIN TUNA</b>	19
<b>CUCUMBER</b>	<b>V</b> 15
<b>SALMON - Norwegian</b>	19

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## Hot Starter 温かい前菜

<b>BLACK COD 3 WAYS</b> Balsamic teriyaki, jalapeño dressing, yuzu miso sauce	<b>S</b>	<b>58</b>
<b>FOIE GRAS &amp; SCALLOP</b> Balsamic, vanilla miso sauce		<b>52</b>
<b>KING CRAB LEG</b> - <i>Alaska</i> - Gratinated with spicy creamy sauce	<b>S</b>	<b>55</b>
<b>KING CRAB LEG</b> - <i>Alaska</i> - Shiso salsa	<b>A S</b>	<b>55</b>
<b>MALDIVIAN LOBSTER GYOZA</b> Yuzu truffle dressing		<b>32</b>
<b>WAGYU GYOZA</b> - <i>Australian</i> - <i>Striploin Tajima Grade 7 - 8</i> , Teriyaki truffle sauce		<b>32</b>

## Salad サラダ

<b>BABY OCTOPUS</b> Miso dressing		<b>25</b>
<b>BABY SPINACH LEAVES</b> Dry miso	<b>V</b>	<b>22</b>
<b>CHAKA-WAKAME</b> Sesame dressing	<b>V</b>	<b>23</b>
<b>KING CRAB</b> Steamed with sake, mango, spicy lemon dressing	<b>A S</b>	<b>60</b>
<b>SALMON SASHIMI</b> - <i>Norwegian</i> - Onion soy dressing		<b>40</b>
<b>WARM MUSHROOM</b> Mushroom truffle dressing	<b>A V</b>	<b>21</b>
<b>TAPASAKE SALAD</b> Green leaves, garlic, yuzu dressing		<b>21</b>
<b>SPICY FISH</b> Salmon, tuna, white fish, sesame dressing	<b>S</b>	<b>25</b>

## Soup スープ

*All our soups can be served spicy or non-spicy.*

<b>CHICKEN</b> Inaniwa udon noodles		<b>30</b>
<b>MISO</b>		<b>19</b>
<b>SEAFOOD</b>		<b>29</b>



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## Tempura 天ぷら

<b>CALAMARI</b> Aji-amarillo aioli	29
<b>CRISPY FRIED CHICKEN</b> Tabasco mayonnaise	<b>S</b> 25
<b>LOBSTER</b> - <i>Canadian</i>	69
<b>MIXED VEGETABLES</b>	<b>V</b> 20
<b>ROCK SHRIMPS</b> Spicy cream sauce, creamy jalapeño or jalapeño dressing	42
<b>PRAWNS</b> Served with tempura sauce, daikon and ginger oroshi	35
<b>SOFT SHELL CRAB</b> Amazu ponzu sauce	33

## Main Course メインコース

### Meat

<b>JAPANESE KAGOSHIMA BEEF</b> 120g Served on hot rock, onion sesame salsa, ponzu sauce	125
<b>ROASTED DUCK BREAST</b> Wasabi salsa, ponzu	<b>S</b> 59
<b>WAGYU RIB-EYE</b> 150g Char-grilled, Tosazu butter – <i>Australian Tajima Grade 7 - 8</i>	99
<b>WAGYU RIB-EYE</b> 150g Anticucho sauce – <i>Australian Tajima Grade 7 - 8</i>	99

### Fish and Seafood

<b>BLACK COD</b> - <i>Alaska</i> - Marinated in den miso, yuzu miso sauce	60
<b>GRILLED EEL</b> Steamed rice, teriyaki sauce	37
<b>JAPANESE RISOTTO</b> Seared Hokkaido scallop, yuzu truffle sauce	48
<b>LOBSTER</b> - <i>Canadian</i> - Wasabi pepper sauce	<b>A</b> 95
<b>REEF FISH</b> Ginger salsa or jalapeño dressing	<b>S</b> 40
<b>SALMON</b> - <i>Norwegian</i> - Crispy spinach, ponzu butter sauce	<b>S</b> 48
<b>SEA BASS</b> - <i>Chilean</i> - Marinated in jalapeno miso	61
<b>SEA BASS</b> - <i>Chilean</i> - Ponzu dressing	61

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## *From the Grill* グリル

*Choice of anticucho, teriyaki or wasabi pepper sauce.*

### *Meat*

<b>CORN-FED CHICKEN BREAST</b> - France (220g)	<b>48</b>
<b>DUCK BREAST</b> - France (120g)	<b>62</b>
<b>LAMB CHOP</b> - Wales (190g)	<b>58</b>
<b>WAGYU RIB-EYE</b> - Australian Tajima Grade 7 - 8 (150g)	<b>99</b>
<b>WAGYU STRIP LOIN</b> - Kagoshima Japan (120g)	<b>125</b>
<b>WAGYU TENDERLOIN</b> - Australian Tajima (180g)	<b>90</b>
<b>LAMB CHOP ANTICUCHO MISO</b> - Wales (190g)	<b>62</b>

### *Fish and Seafood*

<b>PRAWNS</b>	<b>59</b>
<b>REEF FISH</b>	<b>40</b>
<b>SALMON</b> - Norwegian	<b>48</b>
<b>SEA BASS</b> - Chilean	<b>59</b>

## *Toban Yaki* 陶板焼き

*All toban yaki can be prepared with or without sake.*

<b>JAPANESE MIXED MUSHROOMS</b>	<b>V 32</b>
<b>MIXED SEAFOOD</b>	<b>52</b>
<b>TOFU</b>	<b>V 33</b>
<b>VEGETABLES</b>	<b>V 21</b>
<b>WAGYU TENDERLOIN</b> - Australian Tajima (180g)	<b>90</b>



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## *Live Maldivian Lobster* モルディブ産ロブスター

*Preparation per lobster*

*\$19 per 100g (minimum 1 piece)*

### **GRILLED**

Three sauces on the side (Anticucho, teriyaki, wasabi pepper)

### **HOBAYAKI**

Mix mushrooms, yuzu garlic sauce

### **NEW STYLE SASHIMI**

### **NIGIRI**

### **SASHIMI**

### **TEMPURA**

## *Side Dishes* サイド・ディッシュ

<b>EGG FRIED RICE</b>		<b>17</b>
<b>GREEN TEA SOBA NOODLES</b>	Cold soba sauce	<b>V 16</b>
<b>SAUTÉED MUSHROOM</b>	Sake soy	<b>A V 20</b>
<b>SEASONAL VEGETABLES</b>	Sautéed, grilled or steamed	<b>V 16</b>
<b>STEAMED WHITE RICE</b>		<b>V 10</b>
<b>STIR-FRIED UDON NOODLES</b>	Vegetables	<b>V 20</b>
<b>VEGETABLES FRIED RICE</b>		<b>V 17</b>



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## Desserts デザート

### Sweets

<b>CHOCOLATE FINGERS</b> Coconut lychee sago, vanilla ice cream	<b>28</b>
<b>CHOCOLATE FONDANT BENTO</b> Green tea ice cream	<b>26</b>
<b>GREEN TEA FONDANT</b> Passion fruit	<b>24</b>
<b>MOCHI ICE CREAM</b> Selection of 3 flavours	<b>24</b>
<b>YUZU CHEESECAKE</b> Yuzu sorbet	<b>26</b>

### Fruits

<b>SEASONAL TROPICAL FRUIT PLATTER</b>	<b>20</b>
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### Tapasake Special

<b>'WOW' DESSERT PLATTER</b> for 4 guests	<b>130</b>
<b>'WOW' DESSERT PLATTER</b> for 2 guests	<b>65</b>

## Homemade Ice Cream & Sorbet

### 自家製アイスクリーム&ソルベ

All our homemade ice creams and sorbets are gluten-free.

\$4 per scoop

#### Ice Cream

<b>BLACK SESAME SEED</b>
<b>CHOCOLATE</b> 72% Araguani - Valrhona
<b>COCONUT</b>
<b>GREEN TEA</b>
<b>PANDAN LEAF</b>
<b>VANILLA</b> Bourbon
<b>WHITE SESAME SEED</b>

#### Sorbet

<b>GINGER</b>	
<b>LIME &amp; SAKE</b>	<b>A</b>
<b>LYCHEE</b>	
<b>MANDARIN</b>	
<b>MIXED BERRIES &amp; YUZU</b>	
<b>PASSION FRUIT</b>	
<b>YUZU</b>	



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