



T A B E M A S U

BEVERAGES

SIGNATURE COCKTAILS \$18

TABEMASU

Miyanoyuki Gokujyo, jasmine tea infused gin, Martini extra dry, honey yuzu, thyme sous vide Luxardo Maraschino

HIROSHIMA

Hakutsuru junmai sake, Jameson whiskey, Bitter Truth creole bitters, pickling juice, fresh lemon juice, simple syrup, pickled ginger

GEISHA

Ichiko Mugi sochu, Martini bianco, Aperol, Bitter Truth lemon bitters, Prosecco

TOKYO DRIFT

Bacardi white rum, Hakutsuru junmai sake, Bitter Truth creole bitters, simple syrup

UTSUKUSHII

Ballantine's whisky, fresh lemon juice, yuzu juice, honey yuzu, egg white, Angostura bitters, Peychaud's bitters

SHIBUYA

Roku gin, Hakutsuru junmai sake, Cointreau, fresh lemon juice, lime cordial

THE SAMURAI

Jose Cuervo Silver tequila, Hakutsuru junmai sake, mango juice, yuzu juice, simple syrup, hot pepper sauce

TOREDA

Grilled shiitake mushroom infused mezcal, Lillet Blanc, honey yuzu, Angostura Bitters

GIN AND TONIC \$18

SHISO KYURI

Tanqueray gin, shiso leaves syrup, fresh cucumber, fresh shiso leaves, Fentimans Indian tonic

SHIZUOKA

Lemongrass infused gin, Hakutsuru junmai sake, lemongrass syrup, fresh lemon juice, Fentimans Indian tonic

SHOGA FIZZ

Bombay Sapphire gin, Hakutsuru junmai sake, ginger syrup, fresh lemon juice, Fentimans Indian tonic

SAKURA

Gordon's gin, mint, homemade strawberry shrub, fresh lime juice, soda water

MOCKTAILS \$12

MATCHA THYME MOJITO

Matcha tea, lime wedges, thyme, soda water, simple syrup

LYCHEE GINGER COOLER

Lychee, ginger, fresh orange juice, soda water

KYOTO

Green tea, cucumber syrup, fresh lime juice, tonic water



T A B E M A S U

JAPANESE SPIRITS

WHISKEY

Nikka Taketsuru Pure Malt \$22
Mars Iwai \$22

GIN

Nikka Coffey \$14
Roku \$18
Kyoto Ki No Bi \$22

SHOCHU

Ichiko Mugi \$12

SAKE

Jug 150ml | bottle

SPARKLING

Fukuju Awasaki 300ml \$90

HONJOZO

Miyanoyuki Gokujyo 500ml \$25 | \$95

JUNMAI

Hakutsuru 720ml \$15 | \$90

DAIGINJO

Kiku-Masamune Kimoto 720ml \$35 | \$120
Ozeki Osakaya Chobei 720ml \$50 | \$195

JUNMAI GINJO

Hakutsuru Superior 720ml \$20 | \$100
Shotoku Shuzo 240ml \$55

JUNMAI DAIGINJO

Hakutsuru 720ml \$25 | \$150
Kiku-Masamune 720ml \$40 | \$150

BEER

Heineken \$11

Asahi \$12

Corona \$12

TEA \$8

Sencha green tea

Matcha green tea

Gyokuro green tea

Mugicha barley tea

Genmaicha brown rice tea



T A B E M A S U

À LA CARTE

IZAKAYA

Small plates

EDAMAME (V) (SB) \$20

Spicy seaweed puree or truffle sauce

MAGURO TARTAR (F) (E) (C) (G) (N) \$25

Crispy sesame cone, spring onion, shiso leaves

MARINATED HAMACHI (F) (C) (SB) \$30

Jalapeño, pickled garlic, shiso ponzu

TRIO OF OYSTERS (S) (SB) \$30

Oyster – ponzu granita

Oyster – ikura, ginger soy

Oyster - yuzu dressing

SCALLOP POPCORN (S) (C) (E) (G) \$35

Tobiko, spicy mayonnaise, chives

Recommended wine pairing:

G.H. MARTEL VICTOIRE BRUT PRESTIGE \$30

Chigny-les-roses, France

KOBACHI

Small bowl

MISOSHIRO (V) (SB) \$20

Tofu, wakame, shimeji mushrooms, spring onions

SEAFOOD KAISEN SOUP (S) (SB) (C) \$25

Lobster, squid, clam, bok choy

Recommended wine pairing:

BABICH FORBIDDEN, 2020 \$15

Sauvignon Blanc, Marlborough, New Zealand

TATAKI

MAGURO (SB) (F) \$25

Seared tuna loin, pickled onion, crispy garlic, ponzu sauce

SHAKE (SB) (F) (N) \$25

Salmon, goma sauce, sakura cress

GYU (SB) \$35

Beef, shaved truffle, ginger soy, spring onion

Recommended wine pairing:

LOUIS LATOUR, 2019 \$15

Chardonnay, Mâconnais, France

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Responsibility matters. Must be of legal drinking age and/or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.
Menu items and prices are subject to change without prior notice.



T A B E M A S U

SASHIMI

Five slices per portion

AKAMI (F) \$15

Tuna loin

SHAKE (F) \$20

Salmon

TAI (F) \$15

Red snapper

SUZUKI (F) \$20

Sea bass

HAMACHI (F) \$20

Yellowtail

HOTATEGAI (S) \$20

Scallop

HOKKIGAI (S) \$25

Surf clam

Recommended sake pairing:

HAKUTSURU SUPERIOR JUNMAI GINJO \$20

Nada, Japan

NIGIRI

Two pieces per portion

AKAMI (F) \$15

Tuna loin

SHAKE (F) \$15

Salmon

TAI (F) \$15

Red snapper

HOTATEGAI (S) \$20

Scallop

HOKKIGAI (S) \$20

Surf clam

Recommended wine pairing:

DR. BURKLIN-WOLF TROCKEN \$19

Riesling, Pfalz, Germany

ABURI

Two pieces per portion with foie gras

SHAKE (F) \$20

Salmon

HOTATEGAI (S) \$20

Scallop

HAMACHI (F) \$20

Yellowtail

WAGYU \$30

Beef sirloin

Recommended wine pairing:

ATTEMS, 2019 \$20

Pinot Grigio, Friuli-Venezia, Italy

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Responsibility matters. Must be of legal drinking age and/or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.
Menu items and prices are subject to change without prior notice.



T A B E M A S U

GUNKAN + TEMAKI

Two pieces per portion

IKURA (F) \$30

Salmon roe

UNI (S) \$45

Sea urchin

MAGURO (F) \$35

Tuna with caviar

CALIFORNIA TEMAKI (E) (S) \$25

Crab, tobiko, mango, cucumber, avocado

Recommended wine pairing:

PETER MEYER, 2019 \$14

Riesling, Mosel, Germany

MAKIMONO

Six pieces per portion

SEARED SALMON GOLD (E) (F) (D) (SB) \$30

Cream cheese, avocado, cucumber, gold leaf

SPICY TUNA MAKI (F) (C) \$25

Cucumber, avocado, spicy miso

SPIDER ROLL (S) (G) (E) \$30

Soft shell crab, wasabi tobiko, shiso leaves, chives

CHAN SAN ROLL (S) (G) (C) (E) (SB) \$30

Shrimps tempura, roasted bell pepper, avocado, cucumber, tanuki

WAGYU BEEF ROLL (SB) \$40

Foie gras, asparagus, nikiri soy

Recommended wine pairing:

BABICH HEADWATERS, 2019 \$20

Sauvignon Blanc, Organic, Marlborough, New Zealand

MORIAWASE

SASHIMI: TUNA, SNAPPER, YELLOWTAIL (F) (S) (E) \$65

Nigiri: salmon

Maki: california maki

SASHIMI COMBINATION FOR TWO (F) (S) \$70

Three slices each kind

Snapper, tuna, salmon, hamachi, scallop

Recommended wine pairing:

G.H. MARTEL VICTOIRE BRUT ROSÉ \$40

Chigny-les-Roses, France

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Responsibility matters. Must be of legal drinking age and/or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.
Menu items and prices are subject to change without prior notice.



T A B E M A S U

SALADS

TABEMASU SALAD (SB) (V) \$25

Grilled avocado, marinated asparagus, hatsuka daikon, wafu

KANI SALAD (S) (E) \$30

Blue crab, caviar, mango, iceberg, sakura cress

HORENSO (SB) (V) (N) \$25

Steamed spinach, goma dressing

TEMPURA

served with radish oroshi & ginger oroshi

YASAI (V) (G) \$20

Mixed vegetable

EBI (S) (G) \$30

Shrimp

IKA (S) (G) \$25

Squid

KANI (S) (G) \$30

Soft shell crab

Recommended wine pairing:

VIVOLO DI SASSO, 2020 \$14

Pinot Grigio, Veneto, Italy

NOODLES

SPICY YAKI UDON (G) (F) (C) \$40

Wagyu beef, mushrooms, bonito flakes, spring onions

SEAFOOD YAKI SOBA (G) (S) (SB) \$55

Lobster, scallop, squid

COLD CHA SOBA (V) (SB) (G) \$25

Ginger, radish, saru soba sauce

Recommended wine pairing:

BABICH, 2020 \$18

Pinot Noir, Marlborough, New Zealand

ATSUI RYOORI

Hot dishes

AGE DASHI TOFU (V) (SB) (G) \$30

Negi, ginger, radish

MISO GINDARA (SB) (F) \$40

Black sable, hajikami, caramelized lime

TSUBU-MISO GAKO HINADORI NO OVEN YAKI (SB) (C) \$40

Roasted spring chicken on cedar wood, barley

WAGYU BEEF TENDERLOIN (D) \$75

Foie gras, matsutake mushrooms, asparagus, anticucho

Recommended wine pairing:

MAISON DE GRAND ESPRIT LA MIRACULEUSE, 2018 \$18

Blend, Bordeaux, France

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Responsibility matters. Must be of legal drinking age and/or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.
Menu items and prices are subject to change without prior notice.



T A B E M A S U

DONBURI

Rice bowl topped with your choice

NEW STYLE GYUDON (SB) (E) \$55

Wagyu beef tenderloin, truffle rice, poached egg, mushrooms, onions

UNAGI KABAYAKI (SB) (F) (G) \$45

Grilled eel, pickled ginger, roasted sesame

KAMAMESHI TRUFFLE RISOTTO (V) (SB) (G) \$40

Soft tofu, yuzu, negi, mushroom, truffle sauce

Recommended wine pairing:

PENLEY ESTATE ARGUS, 2017 \$15
Blend, Coonawarra, Australia

OMAKASE

Simply means to "Trust the Chef", Let our chef create a memorable dining experience from the freshest ingredients and inspired cuisine with the chef's personal interpretation from traditional Japanese cuisine to the haute de cuisine French touch.

6 Courses \$130

TEPPANYAKI

Allow our Chef to take away all the challenges of choosing your meal and indulge in a tasting menu. Sit back and relax as our team take you on a journey through some innovative dishes and amazing ingredients sourced from all around the globe.

Minimum of 2 people

5 Courses \$160

6 Courses \$220

7 Courses \$250

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Responsibility matters. Must be of legal drinking age and/or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.
Menu items and prices are subject to change without prior notice.