



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

**\$95**

## *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**

Sushi and sashimi

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### **BLACK COD 3 WAYS**

Balsamic teriyaki, yuzu miso, jalapeño dressing

*or*

### **ROCK SHRIMPS**

Tempura

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### **BEEF WAGYU**

Australian Master Kobe Wagyu striploin beef, wasabi salsa

*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

## キャビア

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

**\$165 PER 100G**

### **TATAKI**

Wasabi soya sauce, daikon, cherry tomatoes

### **HOT ROCK**

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

### **CHAR-GRILLED**

Mushrooms cooked in sake soya sauce, tosozu butter sauce

### **TEPPANYAKI-GRILLED**

Truffle teriyaki sauce

### **HOBAYAKI**

Den miso anticucho sauce, served in a hoba leaf

### **TOBANYAKI**

Yuzu soya sauce, mixed mushrooms

### **KUSHIYAKI**

Teriyaki sauce, anticucho sauce, wasabi pepper

**\$130 PER 100G**

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## Tapas タパス

<b>CHICKEN SKEWERS</b> Teriyaki sauce	18
<b>CHICKEN WINGS</b> Creamy spicy sauce	<b>S</b> 22
<b>CRISPY RICE</b> Spicy tuna – <i>Gluten-free</i>	<b>S</b> 18
<b>EDAMAME</b>	<b>V</b> 12
<b>EDAMAME, SPICY</b> Chili garlic and sake soy	<b>V S A</b> 14
<b>FLASH FRIED EGGPLANT MISO</b> <i>Gluten-free</i>	<b>V</b> 14
<b>PANKO FRIED REEF FISH CROQUETTE</b> Shiso aioli	20
<b>SEAFOOD SPRING ROLL</b> Wasabi mayonnaise	30
<b>TUNA TARTAR</b> Avocado, yuzu	24

## Tacos タコス

<b>CRAB, LOBSTER, SALMON OR TUNA</b> Tomato salsa	24
<b>VEGETABLES</b> Spicy miso	<b>V</b> 14
<b>WAGYU BEEF</b> Spicy ponzu – <i>Australian Master Kobe</i>	<b>S</b> 30

### *Sharing Tapas and Tacos Platter:*

Make your own selection of five tapas or tacos.

<b>ZENSAI PLATTER FOR TWO</b>	60
<b>ZENSAI PLATTER FOR FOUR</b>	120

## *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>HAMACHI</b>	28
<b>REEF FISH</b>	28
<b>SALMON</b> <i>Norwegian</i>	28
<b>TOFU &amp; TOMATO</b>	<b>V</b> 26
<b>TORO</b>	88
<b>WAGYU RIB-EYE</b> <i>Australian Master Kobe</i>	52
<b>YELLOWFIN TUNA</b>	28

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## *Nigiri* にぎり

<b>GRILLED EEL</b> <i>Unagi</i>	17
<b>HAMACHI</b>	16
<b>OCTOPUS</b>	16
<b>REEF FISH</b>	12
<b>SALMON</b> <i>Norwegian</i>	17
<b>SCALLOP</b>	16
<b>YELLOWFIN TUNA</b>	19

### *Nigiri Selection*

Make your own selection or have our Chef create one for you

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

### *Signature Nigiri* にぎり: シェフの特別料理

<b>IKURA</b>	26
<b>KING CRAB</b>	24
<b>MASAGO</b>	10
<b>SWEET PRAWNS</b>	20
<b>TORO</b>	45

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

<b>BEEF WAGYU KAGOSHIMA</b> Truffle teriyaki sauce	40
<b>HAMACHI TRUFFLE</b> Eel sauce	32
<b>UNAGI &amp; FOIE GRAS</b> Vanilla miso sauce	34
<b>TAPASAKE AVANT-GARDE NIGIRI SELECTION</b>	65



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## Signature Roll 寿司ロール

<b>CALIFORNIA</b> <i>Gluten-free</i>	38
King crab, avocado, cucumber, sesame, wasabi mayonnaise	
<b>CRISPY SEARED SALMON</b>	23
Salmon, avocado, sesame, wasabi salsa, yuzu miso	
<b>CRISPY TUNA</b>	<b>S</b> 26
Yellowfin tuna, chives, micro herbs, tanuki, takuang, spicy mayonnaise	
<b>DYNAMITE</b>	24
Prawn tempura, aji amarillo mayonnaise, avocado, cucumber, tobiko, unagi sauce	
<b>GRILLED EEL</b> <i>Unagi</i>	26
Roasted eel, avocado, egg, sesame, yama gobo, eel sauce	
<b>HAMACHI</b>	<b>S</b> 24
Hamachi, pickle, cucumber, tanuki, spicy hot miso	
<b>SPIDER</b> <i>Gluten-free</i>	29
Soft shell crab tempura, avocado, chives, mustard miso, wasabi-tobiko, wasabi mayonnaise	
<b>TORO &amp; BLACK TRUFFLE</b>	56
Toro, black truffle, chives, sesame, tanuki	
<b>VEGETARIAN</b>	<b>V</b> 16
Asparagus tempura, avocado, carrot, cucumber, shitake, sesame	

### Tapasake Special Rolls

<b>CRISPY SHRIMPS TEMPURA</b>	40
Tuna sashimi, truffle mayonnaise	
<b>MAGURO DRAGON</b>	38
Maguro, tanuki, avocado	

### Sashimi 刺身

<b>GRILLED EEL</b> <i>Unagi</i>	24
<b>HAMACHI</b>	29
<b>OCTOPUS</b>	22
<b>REEF FISH</b>	18
<b>SALMON</b> <i>Norwegian</i>	23
<b>SCALLOP</b>	24
<b>YELLOWFIN TUNA</b>	19

### 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>KING CRAB</b>	42
<b>SWEET PRAWNS</b>	38
<b>TORO</b>	85

### Traditional Maki マキ

All our makis are gluten-free.

<b>AVOCADO</b>	<b>V</b> 15
<b>CUCUMBER</b>	<b>V</b> 15
<b>SALMON</b> <i>Norwegian</i>	18
<b>TORO</b>	53
<b>TUNA</b>	18

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## Hot Starter 暑い スターター

<b>BLACK COD 3 WAYS</b> Balsamic teriyaki, yuzu miso, jalapeño dressing	<b>S</b>	<b>50</b>
<b>FOIE GRAS &amp; SCALLOP</b> Balsamic, vanilla miso		<b>50</b>
<b>KING CRAB LEG</b> Gratinated with spicy creamy sauce	<b>S</b>	<b>55</b>
<b>KING CRAB LEG</b> Shiso salsa	<b>S A</b>	<b>55</b>
<b>MALDIVIAN LOBSTER GYOZA</b> Yuzu truffle		<b>30</b>
<b>PAN-SEARED REEF FISH</b> Onion tomato salsa		<b>20</b>
<b>WAGYU GYOZA</b> Teriyaki truffle sauce – <i>Australian Master Kobe</i>		<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>22</b>
<b>KING CRAB</b> Steamed with sake, mango, spicy lemon dressing	<b>S A</b>	<b>60</b>
<b>MIXED SEAWEED</b> Tosazu sauce		<b>24</b>
<b>SALMON SASHIMI</b> Onion soy dressing – <i>Norwegian</i>		<b>40</b>
<b>WARM MUSHROOM</b> Yuzu garlic dressing	<b>A V</b>	<b>20</b>
<b>TAPASAKE SALAD</b> Green leaves, garlic, yuzu dressing		<b>20</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>18</b>
<b>SEAFOOD</b>		<b>29</b>

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## Tempura 天ぷら

Served with tempura sauce, daikon and ginger purée.

<b>CALAMARI</b> Aji-amarillo aioli	29
<b>CRISPY FRIED CHICKEN</b> Tabasco mayonnaise	<b>S</b> 24
<b>LOBSTER</b>	65
<b>MIXED VEGETABLES</b>	<b>V</b> 20
<b>REEF FISH</b> Watermelon, orange ponzu	26
<b>ROCK SHRIMPS</b> Creamy spicy sauce, jalapeño dressing or creamy jalapeño	<b>S</b> 42
<b>PRAWNS</b>	35
<b>SOFT SHELL CRAB</b> Amazu ponzu	32

## Main Course メインコース

### Meat

<b>BEEF</b> Served on hot rock, onion sesame salsa, ponzu sauce – <i>Kagoshima</i>	125
<b>ROASTED DUCK BREAST</b> Wasabi salsa, ponzu	<b>S</b> 52
<b>WAGYU RIB-EYE</b> Char-grilled, Tosazu butter – <i>Australian</i>	100

### Fish and Seafood

<b>BLACK COD</b> Marinated in yuzu miso	60
<b>GRILLED EEL</b> Steamed rice, teriyaki sauce	36
<b>JAPANESE RISOTTO</b> Seared Hokkaido scallop, yuzu truffle sauce	48
<b>LOBSTER</b> Wasabi pepper – <i>Canadian</i>	<b>A</b> 95
<b>REEF FISH</b> Ginger salsa or jalapeño dressing	<b>S</b> 40
<b>SALMON</b> Crispy spinach, ponzu butter – <i>Norwegian</i>	<b>S</b> 48
<b>SEA BASS</b> Ponzu style – <i>Chilean</i>	<b>A</b> 60

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## *From the Grill* グリルから

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

### *Meat*

<b>CORN-FED CHICKEN BREAST</b>	<b>42</b>
<b>DUCK BREAST</b>	<b>52</b>
<b>LAMB CHOP</b>	<b>52</b>
<b>WAGYU RIB-EYE</b> <i>Australian Master Kobe</i>	<b>100</b>
<b>WAGYU STRIP LOIN</b> <i>Kagoshima</i>	<b>125</b>
<b>WAGYU TENDERLOIN</b> <i>Australian Master Kobe</i>	<b>90</b>

### *Fish and Seafood*

<b>PRAWNS</b>	<b>58</b>
<b>REEF FISH</b>	<b>40</b>
<b>SALMON</b> <i>Norwegian</i>	<b>48</b>
<b>SEA BASS</b> <i>Chilean</i>	<b>58</b>

## *Toban Yaki* とうぼんやき

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

<b>MIXED MUSHROOMS</b>	<b>V 32</b>
<b>MIXED SEAFOOD</b>	<b>52</b>
<b>TOFU</b>	<b>V 32</b>
<b>VEGETABLES</b>	<b>V 20</b>
<b>WAGYU TENDERLOIN</b> <i>Australian Master Kobe</i>	<b>90</b>



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

*Preparation per lobster*

*\$18 per 100g (minimum 1 piece)*

### **NEW STYLE SASHIMI**

#### **NIGIRI**

#### **SASHIMI**

#### **TEMPURA**

#### **SAUTÉED**

Yuzu garlic, asparagus, chili, mushroom, served in hoba leaf

#### **GRILLED**

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

## *Side Dishes* おかず

<b>EGG FRIED RICE</b>		<b>16</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>	Vegetable	<b>V 20</b>
<b>VEGETABLE FRIED RICE</b>		<b>V 16</b>



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## Desserts デザート

### Sweets

<b>CHOCOLATE FINGERS</b> Coconut lychee sago, vanilla ice cream	28
<b>CHOCOLATE FONDANT BENTO</b> Green tea ice cream	25
<b>FRUITS CRUMBLE</b> In hoba leaf, coconut ice cream	24
<b>MOCHI ICE CREAM</b> Selection of 3 flavours	24
<b>YUZU CHEESECAKE</b> Yuzu sorbet	22

### Fruits

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

<b>'WOW' DESSERT PLATTER</b> for 4 guests	120
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## Homemade Ice Cream & Sorbet

### 自家製アイスクリームそしてソルベ

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

\$4 per scoop

#### Ice Cream

**BLACK SESAME SEED**  
**CHOCOLATE** Valrhona  
**COCONUT**  
**GREEN TEA**  
**PANDAN LEAF**  
**RED BEAN**  
**TOFU**  
**VANILLA** Bourbon  
**WHITE SESAME SEED**

#### Sorbet

**GINGER**  
**GREEN APPLE & WASABI**  
**LIME & SAKE** **A**  
**LYCHEE**  
**MANDARIN**  
**MIXED BERRIES & YUZU**  
**PASSION FRUIT**  
**STRAWBERRY & WASABI**  
**YUZU**



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