

# Origami

## SMALL DISHES

<b>Maguro tataki</b> <b>A</b> Seared yellow fin tuna, yuzu miso sauce, avocado mango salsa	USD 26
<b>Aburisake to sudachi</b> <b>B</b> Seared salmon, salmon roe, sudachi	USD 39
<b>Gyu no tataki yuzu-kosho fumi</b> Seared beef, yuzu kosho-ponzu dressing <i>* HB/FB Supplement USD 15</i>	USD 44
<b>Ika no kari kari age</b> Crispy fried squid, yuzu chili dressing	USD 21
<b>Myoga to kinoko no attaka salada</b> <b>V B</b> Salad of mushrooms, fresh herbs, ginger blossom	USD 28
<b>Edamame</b> <b>B</b> Japanese snow peas sautéed with roasted garlic chips	USD 15
<b>Maguro no miso taru taru</b> <b>B</b> Tuna tartar, baby shiso leaves, onion dressing	USD 24
<b>Kani salad</b> <b>B</b> Alaskan king crab, cucumber, lettuce, tobiko, wafu dressing	USD 32
<b>Age dashi tofu</b> <b>B</b> Deep- fried tofu, spring onion, hajikami, yuzu zest, shitake sauce	USD 18

**D** Dairy, **V** Vegetarian, **A** Alcohol, **N** Nuts, **B** Balance, **§** Signature dishes

*\* Items will carry a supplement for HB/FB meal plan*

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## SUSHI AND SASHIMI

<b>New style salmon sashimi B</b> Fresh sliced salmon, salmon roe, black tobiko, Japanese truffle sauce <i>* HB/FB Supplement USD 14</i>	USD 42
<b>California maki</b> Fresh crab, avocado, tobiko	USD 26
<b>Wagyu tataki to kyabia</b> Seared wagyu, crispy garlic, flying fish roe <i>* HB/FB Supplement USD 17</i>	USD 49
<b>Veli Island tuna maki D</b> Local tuna, togarashi, mango, cream cheese	USD 24
<b>Pirikara hamachi maki</b> Spicy yellowtail rolls with serrano pepper, spicy mayo	USD 34
<b>Foie gras maki D</b> Duck liver, avocado, cream cheese, eel, mango sauce, unagi mayo, teriyaki <i>* HB/FB Supplement USD 15</i>	USD 45
<b>Caterpillar maki</b> Prawn tempura with freshwater eel, avocado roll <i>* HB/FB Supplement USD 15</i>	USD 44
<b>Veggie roll V</b> Avocado, sun- dried tomato, asparagus, cucumber, takwan, shitake mushroom	USD 24
<b>Sashimi B</b> Tuna, reef fish, prawns and mackerel	USD 29
<b>Nigiri B</b> Tuna, prawns reef fish	USD 29

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## FROM THE ROBATA GRILL

Hotate to ringo wasabi no robatayaki <b>D</b> Hokkaido scallops, grated apple, wasabi and sweet soy	USD 37
Yakitori-negima yaki <b>D</b> Chicken skewers, baby leek	USD 33
Ebi no sumibiyaki yuzu kosho fuumi <b>D</b> Jumbo tiger prawn, yuzu pepper	USD 38
Shake Teriyaki <b>D</b> Skewered of salmon glazed with teriyaki sauce	USD 39
Honetsuki ko-hitsuji no karashi yaki <b>D</b> Korean chili marinated lamb chops, pickled baby onion, myoga <i>* HB/FB Supplement USD 14</i>	USD 41
Gyuhire sumibiyaki karami sauce zuke <b>D</b> Spicy beef tenderloin, sesame, red chili, sweet soy	USD 42

## ORIGAMI SIGNATURE DISHES

Kamo rosu <b>D §</b> Seared marinated duck breast, Lotus root, asparagus wasabi goma dressing <i>* HB/FB Supplement USD 15</i>	USD 45
Age sofutosherukururabu <b>§</b> Soft shell crab, mild spicy lemon garlic sauce, seasonal Asian wok vegetables	USD 36
Tofu ankake <b>B §</b> Panko breaded silken tofu, mushroom soy sake sauce, garlic bokchoy	USD 22
Tai No Mushiyaki <b>D §</b> Steamed red snapper in sake butter	USD 39
Black cod <b>A §</b> Miso marinated black cod wrapped in hoba leaf <i>* HB/FB Supplement USD 20</i>	USD 58

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## SWEETS

<b>Black sesame parfait</b> <b>D</b> Sesame cracker Vanilla sauce, raspberry sorbet	USD 28
<b>Warm Japanese cheesecake</b> <b>D</b> Rhubarb compote, green tea ice-cream	USD 30
<b>Mango and young coconut custard</b> <b>D</b> With passion fruit froth	USD 19
<b>Green tea and banana cake</b> <b>D N</b> Coconut ice cream, peanut toffee sauce	USD 22
<b>Caramelized white chocolate saikoro, cocoa crumble, whisky jelly</b> <b>D A</b>	USD 32

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# TEPPANYAKI

Teppanyaki is a style of Japanese cuisine that uses an iron griddle to cook food. The word *teppanyaki* is derived from *teppan* which means iron plate, and refers to grilled.

## “Our Wagyu Beef”

Comes from only 100% full blood Wagyu cattle from the best available bloodlines.

Born and raised in Victoria, Australia.

No Antibiotics or added hormones are ever used in the production of our Wagyu Beef.

Fattened on a secret feed program designed to maximize beef quality.

The feeding program has proven so successful that today our Wagyu quality matches the quality and richness of Japanese Wagyu Beef.

The Blackmore Wagyu feeding program is 400-500 days long.

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## DOUBLE'S FISH **D N**

### Salad

Origami's baby spinach and crispy potato salad, carrot, and ginger dressing

### Soup

Enoki miso soup with seaweed

### Appetizer

Grilled tiger prawns with snow peas

or

Scallop with baby squash

### Main Course

Snow fish and Mishima Salmon

Hibachi fried rice

Teriyaki vegetables

### Dessert

Black sesame ice cream, and mix berries

**USD 72 per person**

*\* HB/FB Supplement USD 40*

## ORIGAMI'S DELIGHTS **D N**

### Salad

Origami's baby spinach and crispy potato salad, carrot, and ginger dressing

### Soup

Enoki Miso soup with seaweed

### Appetizer

Grilled tiger prawns with snow peas

or

Scallop with baby squash

### Main Course

Corn-fed chicken supreme and scampi

Hibachi fried rice

Teriyaki vegetables

### Dessert

Black sesame ice cream, mix berries

**USD 69 per person**

*\* HB/FB Supplement USD 35*

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## CHEF'S CHOICE D N S

### Salad

Origami's baby spinach and crispy potato salad  
Carrot and ginger dressing

### Soup

Enoki Miso soup with seaweed

### Appetizer

Grilled tiger prawns with snow peas  
or

Scallop with baby squash

### Main Course

Black Angus tenderloin and Maldivian spiny lobster  
Hibachi fried rice  
Teriyaki vegetables

### Dessert

Black sesame ice cream, mix berries

**USD 95 per person**

*\* HB/FB Supplement USD 50*

## ANGUS DINNER D N

### Salad

Origami's baby spinach and crispy potato salad  
Carrot and ginger dressing

### Soup

Enoki Miso soup with seaweed

### Appetizer

Grilled tiger prawns with snow peas  
or

Scallop with baby squash

### Main Course

Black Angus Sirloin and Black Angus Rib Eye  
Hibachi fried rice  
Teriyaki vegetables

### Dessert

Black sesame ice cream, mix berries

**USD 105 per person**

*\* HB/FB Supplement USD 54*

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## SURF & WAGYU **D N §**

### Salad

Origami's baby spinach and crispy potato salad  
Carrot and ginger dressing

### Soup

Enoki Miso soup with seaweed

### Appetizer

Grilled tiger prawns with snow peas  
or

Scallop with baby squash

### Main Course

Wagyu sirloin and Alaskan king crab  
Hibachi fried rice  
Teriyaki vegetables

### Dessert

Black sesame ice cream, mix berries

**USD 165 per person**

*\* HB/FB Supplement USD 75*

In addition to your menu, you can add the following:

Wagyu tenderloin – 200g – USD 150 **§ D**

*\* HB/FB Supplement USD 65*

Wagyu sirloin – 200g – USD 140 **§ D**

*\* HB/FB Supplement USD 55*

Australian Black Angus tenderloin – 200g – USD 70 **D**

*\* HB/FB Supplement USD 35*

Australian Black Angus sirloin – 200g – USD 65 **D**

*\* HB/FB Supplement USD 34*

Patagonian Snow Fish – 200g – USD 48 **D**

*\* HB/FB Supplement USD 15*

US King scallop roe off – 200g – USD 50 **D**

*\* HB/FB Supplement USD 15*

Our Wine Guru's recommendations on wine, sake or beer enhance your Japanese restaurant experience and bring out the flavours of the food at the end of your chopsticks.



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