

Amidst the azure waters,
she finds her muse
- a table filled with
memories of summer,
glasses fizz and laughter
fills the air to the
rhythm of the ocean.
She discovers her ideal
escape, where the
harmony of togetherness
meets the freedom of
the beautiful island.
Welcome.

TO ADD ON

CAVIAR AND RAW BAR

Served with yuzu sour cream, shiso crackers, matcha blinis, grated egg yolk, egg white, shallot, and chives.

OSCIETRA 30g	E F	219
BELUGA 30g	E F	499

TO SHARE FOR 2 PEOPLE

TAPASAKE MORIAWASE PLATTER

225

Your choice of:

Sashimi – 3 kinds, 3 slices of each

Nigiri – 3 kinds, 2 pieces of each

Maki – 2 uramaki or temaki and 1 hosomaki

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY
SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.



SAKURA MENU

TAPASAKE'S SIGNATURE TEPPANYAKI MENU

375

ABURI TORO AND CAVIAR

F

Oscietra caviar, microgreens, chives, wasabi ponzu

FOIE GRAS AND SCALLOPS - Hokkaido

SF

Shiso, vanilla den miso sauce

SALT-STEAMED KING CRAB LEG

D SF

Microgreens, ikura-yuzu butter

JAPANESE KAGOSHIMA BEEF 120G

A

Grilled asparagus, Champagne and cognac flambé, truffle teriyaki sauce

FRIED RICE

PASSION FRUIT AND YUZU MOUSSE CAKE

D E

Yuzu namelaka, passion fruit curd, vanilla ice cream

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UME MENU

MEAT AND SEAFOOD TEPPANYAKI MENU

325

TATAKI TUNA AND CALAMARI

F SF

Seaweed salad, onion-sesame salsa, yuzu garlic dressing

CORN-FED CHICKEN GYOZA

Microgreens, teri-cucho sauce

SESAME-CRUSHED SALMON - *Scottish*

D F

Asparagus, shiitake mushrooms, shimeji, ponzu butter sauce

MALDIVIAN LOBSTER

D SF

Mixed grilled vegetables, Ikura and lobster miso
or

AUSTRALIAN WAGYU BEEF MARBLE SCORE 9+

Mixed grilled vegetables, truffle teriyaki sauce

FRIED RICE

E

GREEN TEA CRÈME BRÛLÉE

D E

Baked matcha cream, caramelised topping

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YASAI MENU

VEGETARIAN MENU

265

EDAMAME AND VEGETABLE TACOS

Spicy avocado mousse, yellow anticucho sauce

BABY EGGPLANT MISO

Den miso, sesame seeds

POTATO AND VEGETABLE GYOZA

Yuzu truffle salsa

GRILLED TOFU, VEGETABLES AND CRISPY POTATO NEST

A

Teriyaki anticucho sauce

Served with your choice of garlic or mixed vegetable fried rice

CARAMELISED BANANA

VG

Banana, passion fruit and mango coulis, coconut sorbet

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KIDS' TEPPANYAKI MENU

FROM 4 - 11 YEARS OLD

115
per child

AVOCADO MAKI

Pickled ginger, wasabi, soy sauce

GRILLED SALMON, BROCCOLI AND CARROT

Fresh lemon

GF

CHICKEN YAKITORI

Yakitori sauce

WAGYU BEEF

Mixed grilled vegetables, teriyaki sauce

FRIED RICE

E

CHOCOLATE FINGERS

Vanilla ice cream

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