

NATSU MENU

NATSU (夏) IS A WORD THAT LITERALLY MEANS “SUMMER”.

*Our summer menu experience, a true journey of modern Japanese cuisine.
Indulge in both hot and cold dishes, showcasing the freshest ingredients and
a variety of different preparation techniques, carefully selected by our Chef.*

TACOS

Tuna, salmon, vegetables

ENTRÉE

Sushi and sashimi

or

Black cod three ways

MAIN

Seared tuna ponzu butter

or

Australian Wagyu strip loin

SWEET

Mochi Moriawase

**110 PER PERSON
EXCLUDING BEVERAGES**

V - VEGETARIAN **A** - ALCOHOL **GF** - GLUTEN-FREE

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

TAPAS

Our Japanese tapas concept offers the following menu selection, to be enjoyed as pre-dinner tasting dishes.

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

TACOS

LOBSTER, SALMON, CRAB OR TUNA	Tomato salsa		24
AUSTRALIAN MASTER KOBE WAGYU	Spicy ponzu		30
VEGETABLES	Spicy miso	V	14

SHARING TAPAS PLATTER

Make your own selection of five tapas or have our Chef de Cuisine create one for you.

ZENSAI PLATTER FOR TWO			60
ZENSAI PLATTER FOR FOUR			120

HOT STARTER

NORWEGIAN KING CRAB LEG	Shiso salsa	A	55
AUSTRALIAN MASTER KOBE WAGYU GYOZA	Teriyaki truffle sauce		32
MALDIVIAN LOBSTER GYOZA	Yuzu truffle		30
FOIE GRAS SCALLOP	Balsamic, vanilla miso		50
GRATINATED KING CRAB	Spicy creamy sauce		55
PAN-SEARED REEF FISH	Onion tomato salsa		20
BLACK COD 3 WAYS	Yuzu miso, jalapeño dressing, balsamic teriyaki		50

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SALAD

KING CRAB Mango, spicy lemon dressing	A	60
TAPASAKE Mixed greens, garlic yuzu dressing	V	20
MIXED SEAWEED Tosazu sauce	V	24
BABY OCTOPUS Miso dressing		25
WARM MUSHROOM Yuzu garlic dressing	A V	20
TASMANIAN SALMON SASHIMI Onion soy dressing		40
CHAKA-WAKAME Sesame dressing	V	22
AUSTRALIAN WAGYU TENDERLOIN Mixed leaves, goma dressing, crispy shitake mushroom		60
BABY SPINACH Yuzu vinaigrette	V	22

NEW STYLE SASHIMI

All served with chives, ginger, sesame seeds, sesame oil and yuzu soy.

TORO	88	MALDIVIAN REEF FISH	28
TASMANIAN SALMON	28	SILKEN TOFU & ROMA TOMATO	V 26
HAMACHI	28	AUSTRALIAN MASTER KOBE	52
YELLOWFIN TUNA	28	WAGYU RIB-EYE	

SOUP

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

MISO		GF	18
SEAFOOD			29
CHICKEN Inaniwa udon noodles			30

TEMPURA

All served with tempura sauce, daikon and ginger purée.

VEGETABLE KAKIAGE Ponzu		V	19
MALDIVIAN REEF FISH Watermelon, orange ponzu			26
PRAWN			35
MALDIVIAN LOBSTER			65
SOFT SHELL CRAB Watermelon, amazu ponzu			32
CRISPY FRIED CHICKEN Tabasco mayonnaise			24
ROCK SHRIMP Creamy jalapeño, jalapeño dressing or creamy mayonnaise			42
MIXED VEGETABLE		V	20

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SASHIMI

5 pieces per portion

OCTOPUS	22
MALDIVIAN REEF FISH	18
TASMANIAN SALMON	23
HAMACHI	29
MALDIVIAN YELLOWFIN TUNA	19
UNAGI <i>Grilled eel</i>	24
SCALLOP	24
SASHIMI SELECTION 3 KINDS <i>3pcs each</i>	42
SASHIMI SELECTION 5 KINDS <i>3pcs each</i>	58

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

SIGNATURE SASHIMI

5 pieces per portion

KING CRAB	42
SWEET PRAWN	38
TORO	85

NIGIRI

2 pieces per portion

MALDIVIAN YELLOWFIN TUNA	19
TASMANIAN SALMON	17
UNAGI <i>Grilled eel</i>	17
HAMACHI	16
OCTOPUS	16
MALDIVIAN REEF FISH	12
SCALLOP	16
NIGIRI SELECTION 3 KINDS <i>1pc each</i>	27
NIGIRI SELECTION 5 KINDS <i>1pc each</i>	45

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

SIGNATURE NIGIRI

2 pieces per portion

TORO	45
KING CRAB	24
MASAGO	10
SWEET PRAWN	20
IKURA	26

TAPASAKE

SIGNATURE ROLL

TORO & BLACK TRUFFLE	56
<i>Black truffle, chives, tanuki, sesame seeds</i>	
SPIDER	GF 29
<i>Soft shell crab tempura, wasabi tobiko, cucumber, chives, avocado, wasabi mayonnaise, mustard miso</i>	
CALIFORNIA	GF 38
<i>King crab, cucumber, avocado, sesame, wasabi mayonnaise</i>	
HAMACHI	24
<i>Hamachi, cucumber pickle, tanuki, spicy hot miso</i>	
DYNAMITE	24
<i>Prawn tempura, tobiko, avocado, cucumber, aji amarillo mayonnaise, unagi sauce</i>	
CRISPY TUNA	26
<i>Yellowfin tuna, tanuki, chive, takuang, spicy mayonnaise, micro herbs</i>	
CRISPY SEARED SALMON	23
<i>Salmon, avocado, wasabi salsa, yuzu miso, sesame</i>	
UNAGI <i>Grilled eel</i>	26
<i>Egg, avocado, yamagobo, sesame, eel sauce</i>	
CRISPY SHRIMP	40
<i>Tuna sashimi, rock shrimp, truffle mayonnaise</i>	
MAGURO DRAGON	38
<i>Maguro, tanuki, avocado</i>	
VEGETARIAN	V 16
<i>Asparagus tempura, shitake, carrot, cucumber, avocado, sesame</i>	

MAKI

CUCUMBER	V GF 15
AVOCADO	V GF 15
TUNA	GF 18
SALMON	GF 18
TORO	GF 53

TAPASAKE

AVANT-GARDE NIGIRI

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

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TAPASAKE HOT DISHES

Meat

HENNESSEY XO FLAMBÉ SAGA WAGYU STRIP LOIN 100g	165
Mushroom medley on hot rock, served with truffle teriyaki sauce	
CHAR-GRILLED AUSTRALIAN WAGYU RIB-EYE Tosazu butter	100
KAGOSHIMA BEEF ON HOT ROCK Onion sesame salsa, ponzu	125
ROASTED DUCK BREAST Wasabi salsa, ponzu	52

Fish and Seafood

BLACK COD Marinated in yuzu miso	60
GRILLED UNAGI Steamed rice, teriyaki sauce	36
CANADIAN LOBSTER Wasabi pepper	A 95
JAPANESE RISOTTO Seared Hokkaido scallop, yuzu truffle sauce	48
REEF FISH Ginger salsa or jalapeño dressing	40
TASMANIAN SALMON Crispy spinach, ponzu butter	48
CHILEAN SEA BASS Ponzu style	A 60

FROM THE GRILL

Choice of teriyaki, wasabi pepper (A) or anticucho sauce (A).

Meat

AUSTRALIAN MASTER KOBE WAGYU RIB-EYE	100
KAGOSHIMA WAGYU STRIP LOIN	125
AUSTRALIAN MASTER KOBE WAGYU TENDERLOIN	90
CORN-FED CHICKEN BREAST	42
DUCK BREAST	52
LAMB CHOP	52

Fish and Seafood

CHILEAN SEA BASS	58
REEF FISH	40
PRAWN 4 pieces	58
TASMANIAN SALMON	48

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TOBAN YAKI (A)

All toban yaki can be prepared without alcohol.

MUSHROOM MEDLEY	V	32
AUSTRALIAN MASTER KOBE WAGYU TENDERLOIN		90
SEAFOOD MEDLEY		52
TOFU	V	32
VEGETABLES	V	20

LIVE MALDIVIAN LOBSTER

Preparation per lobster.

\$18 per 100g (minimum 1 piece)

SASHIMI	GF	
TEMPURA		
SAUTÉED Yuzu garlic, mushroom, chili, asparagus	A	
GRILLED Three sauces on the side		
NEW STYLE SASHIMI		
NIGIRI		

SIDE DISHES

STEAMED RICE	V GF	10
VEGETABLE FRIED RICE	V	16
EGG FRIED RICE		16
GREEN TEA SOBA NOODLES Cold soba sauce	V	16
STIR-FRIED UDON NOODLES Vegetable	V	20
SEASONAL VEGETABLES Sautéed, grilled or steamed	V GF	16
SAUTÉED MEDLEY MUSHROOM Sake soy	A V	20

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DESSERTS

CHOCOLATE FONDANT Green tea ice cream	25
YUZU CHEESECAKE Yuzu sorbet	22
CHOCOLATE FINGERS Vanilla ice cream, coconut lychee sago	28
TROPICAL FRUIT PLATTER	20
MOCHI ICE CREAM Selection of 3 flavours	24
FRUIT CRUMBLE In hoba leaf, coconut ice cream	24
TAPASAKE 'WOW' DESSERT PLATTER for 4 people	120

HOMEMADE ICE CREAM & SORBET

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

\$4 per scoop

Ice Cream

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

Sorbet

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

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JAPANESE SAGA BEEF

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.

TAPASAKE'S SIGNATURE SAGA BEEF MENU

HENNESSEY XO FLAMBÉ SAGA WAGYU STRIP LOIN

Mushroom medley on hot rock, served with truffle teriyaki sauce

\$165 per 100g

BEEF STRIPLOIN HOT ROCK

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

CHAR-GRILLED STRIP LOIN

Green apple, tozasu butter sauce

TEPPANYAKI GRILLED STRIP LOIN

Sweet potato, truffle teriyaki sauce

OVEN-ROASTED STRIP LOIN

Sweet anticucho sauce, served in a hoba leaf

\$130 per 100g

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*** Kindly ask your waiter for suggestions and side dishes ***

UME MENU

FISH & SEAFOOD MENU

TATAKI YELLOWFIN TUNA AND CALAMARI

Seaweed salad, yuzu dressing

SUSHI NIGIRI

Tuna, salmon, hamachi

TASMANIAN SALMON

Butter ponzu sauce

MALDIVIAN LOBSTER, KING PRAWN AND HOKKAIDO SCALLOP

Seasonal vegetable, wasabi teriyaki sauce, egg fried rice

GREEN TEA CRÈME BRÛLÉE

Vanilla ice cream

TEA OR COFFEE

**230 PER PERSON
EXCLUDING BEVERAGES**

SOMMELIER'S SAKE RECOMMENDATION

Naraman, Junmai Daiginjo

Naraman Junmai Daiginjo uses only Junmaishu and is made with rice polished to 50% of the original size of the grain. It has a fruity and refreshing taste.

\$490 – 720ml / \$300 – 300ml

KIKU MENU

MEAT LOVER'S MENU

CHICKEN BREAST WITH ASIAN GREENS

Onion sesame dressing

WAGYU BEEF GYOZA

Yuzu truffle sauce

CASTRIUM LAMB CUTLETS

Sweet potato, wasabi pepper sauce

WAGYU BEEF

Asparagus, shitake mushroom, truffle teriyaki sauce, garlic fried rice

CHOCOLATE BENTO BOX

Green tea ice cream

TEA OR COFFEE

**210 PER PERSON
EXCLUDING BEVERAGES**

SOMMELIER'S SAKE RECOMMENDATION

Yamadanishiki Tokubetsu Junmai Genshu

With a fresh "right after fermentation" fragrance and dry character, this sake is best enjoyed well chilled.
Polish grade 70%, ABV: 18% Rice Variety: Yamadanishiki

\$190 – 720ml / \$135 – 150ml

SAKURA MENU

TAPASAKE'S SIGNATURE MENU

NEW STYLE SASHIMI

Yellowfin tuna, Tasmanian salmon, yellowtail

HOKKAIDO SCALLOP AND FOIE GRAS

Vanilla infused den miso

NORWEGIAN KING CRAB LEG COOKED IN THE SHELL

Shiso and chili dressing

JAPANESE SAGA BEEF

Flambéed with champagne cognac teriyaki,
Asian mushrooms, vegetable fried rice

'WOW' DESSERT PLATTER

Chocolate fingers, yuzu cheesecake, mochi ice cream, fruits

TEA OR COFFEE

275 PER PERSON
EXCLUDING BEVERAGES

SOMMELIER'S SAKE RECOMMENDATION

Naraman, Junmaishu Murokabinhiire

This can be translated as "pure rice sake", "Muroka" means "No Filtration" and "Binhiire" means "Pasteurise in a glass bottle".

\$444 – 720 ml / \$188 – 300ml

KAI MENU

VEGETARIAN MENU

CUCUMBER AND RADISH SUNOMONO

Non-oil rice vinaigrette dressing

NASU MISO

Eggplant with miso sauce

CRISPY RICE ONIGIRI

Crispy rice with Japanese hot miso pickled salsa

GRILLED TOFU AND VEGETABLE TOWER

Teri-cucho sauce

CARAMELISED BANANA

Passion fruit mango sorbet

TEA OR COFFEE

**160 PER PERSON
EXCLUDING BEVERAGES**

SOMMELIER'S SAKE RECOMMENDATION

Honjozo Yamadanishiki

Luxurious body with a smooth finish, Yamadanishiki is refreshingly elegant, with a rice polish grade of 70%.

\$110 – 720 ml

CHILDREN'S TEPPANYAKI MENU

FOR 4-11 YEARS OLD

CUCUMBER MAKI

YASAI NEW STYLE

Tomato, cucumber, tofu new style

REEF FISH WITH BROCCOLI AND CARROT

Served with fresh lemon

BEEF AND CHICKEN SKEWERS

Teriyaki sauce, egg fried rice

CHOCOLATE FINGERS

Vanilla ice cream

**95 PER PERSON
EXCLUDING BEVERAGES**