

IPPIN

JAPANESE DINING

Starter

Oyster **(GF)** 7.00 Each
(Natural / Ponzu Sauce / Yuzu Koshu)

Scallop In Shell (2 Pcs) **(GF)** 19.8
w/ ikura, yuzu koshu

Salad & Greens

Green Salad **(GFO, VEG)** 15.8
w/ sesame dressing

Wagyu Beef Salad 28.8
w/ sesame dressing

Steamed Veggies **(VEG)** 18.8
w/ spicy miso

Vegetarian Set (VEG) 29.8

Miso Eggplant
Chef selected Tempura (4 pcs)
Vegetable Futomaki
Agedashi Tofu
Japanese Style Salad
Miso Soup

Express Lunch Set

With **Catch Of The Day Sashimi**, Miso Soup & Steamed Rice

MAIN COURSE OPTION

Pork Katsu with Spicy Miso Sauce 32.8
Homemade Side

Assorted Tempura (5pcs) **(GFO)** 34.8
Homemade Side

Unagi with Tamagoyaki 34.8
Homemade Side

Teriyaki Salmon (160G) 45.8
W/ Egg Miso, Homemade Side

Wagyu Sirloin Mb4+ (140G) **(GFO)** 58.8
W/ Miso, Onion Shallot Sauce,
Homemade Side

Yuki Banquets **(GFO)** 58 PP

Explore the 8 Course Banquet menu on a la carte book
Designed for a shared dining experience, minimum 2 people, the whole table only

BANQUETS WINE PAIRING 30 PP

SAKE - Hakutsuru Junmai Daiginjo
WHITE - Traveller Chardonnay

Lunch Specials Bowl

海鮮ちらし寿司 (GF)
Daily Limited Chirashi Don 22.8

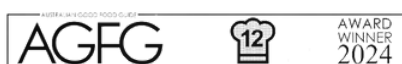
Assorted Sashimi, w/ miso soup

鮭刺身 丼 (GF)
Salmon Don 24.8

Aburi (Additional \$3) w/ miso soup

和牛うどん
Wagyu Udon Noodle Soup 25.8

Lemon, IPPIN special beef soup



GF OPTIONAL Additional \$3
NOTICE: 5% SATURDAY, 10% SUNDAY SURCHARGE APPLIES TO ALL TRANSACTIONS.
1.2% CARD SURCHARGE APPLY

GF - Gluten Free, **GFO** - Gluten Free Optional
VEG- Vegetarian, **VEGO** - Vegetarian Optional