



Famed for elevating tempura-making to an art form, Osaka's oldest premium tempura restaurant Ippoh opened its first Southeast Asian outpost, Ippoh Tempura Bar by Ginza Ippoh, at COMO Dempsey. Following strict culinary traditions dating from 1850, Ippoh Tempura Bar by Ginza Ippoh serves the legendary tempura specialist's light, crisp and delicately-battered Osaka-style tempura that has captured the hearts of gourmands around the world

IPPOH TEMPURA BAR
By Ginza Ippoh

Dinner

(Available from 6pm)

SORA

\$100

Japanese Tofu

Assorted Appetizer
Trio of Chef's Special

8 Pieces of Tempura
2 Prawns, 2 Seafood, 3 Vegetables, Original Shrimp Toast

Kakiage with Rice and Miso Soup
Mixed Seafood and Vegetable Tempura

Ice Cream

TSUKI

\$140

Japanese Tofu with
Sea Urchin

Assorted Appetizer
Trio of Chef's Special

10 Pieces of Tempura
3 Prawns, 2 Seafood, 4 Vegetables, Original Shrimp Toast

Kakiage with Rice and Miso Soup
Mixed Seafood and Vegetable Tempura

Japanese Fruit

YUKI

\$200

Japanese Tofu with
Sea Urchin

Assorted Appetizer
Trio of Chef's Special

Foie Gras Chawanmushi
Served with Japanese Sansho Pepper Sauce

11 Pieces of Tempura
3 Prawns, 3 Seafood, 3 Vegetables, Original Shrimp Toast, Original Chef's Tempura of Uni, Caviar and Wasabi on fried seaweed

Kakiage on Rice with Shaved Truffle
Served with Miso Soup

Japanese Fruit

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A la Carte

(Minimum Order of \$100 for per person)

Live Shrimp 14

Live Shrimp with Shiso Leaf 14

Shrimp Toast 12

Scallop 10

Squid 10

Conger Eel Anago 10

Japanese Whiting Kisu 10

Asparagus 8

Mushroom 8

Sweet Potato 8

Pumpkin 8

Eggplant 8

Onion 8

Japanese Seasonal Vegetable 8

Kakiage Tempura 15

Special Uni Tempura with Caviar 25

Additional Sides

Rice 3

Pickled Onion Salad 5

Miso Soup 5

Assorted Appetizers 10

Black Truffle Add-on (3 grams) 18

Caviar (2 grams) 15

Tencha / Tendon Rice Bowl 18

Sesame Tofu with Uni 20

Foie Gras Chawanmushi 30

Japanese Seasonal Fruit 30