



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

**SORA**

**\$100**

Sesame Tofu

Assorted Appetiser  
*Trio of Chef's Special*

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

Kakiage with Rice and Miso Soup  
*Mixed Seafood and Vegetable Tempura*

Ice Cream  
or  
Japanese Fruit (Supplement \$18)

**TSUKI**

**\$140**

Sesame Tofu with  
Sea Urchin

Assorted Appetiser  
*Trio of Chef's Special*

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

Kakiage with Rice and Miso Soup  
*Mixed Seafood and Vegetable Tempura*

Japanese Fruit

**YUKI**

**\$200**

Sesame Tofu with  
Sea Urchin

Assorted Appetiser  
*Trio of Chef's Special*

Osuimono  
*Clear Seafood Broth*

11 Pieces of Tempura  
*3 Live Prawns, 3 Seafood, 3 Vegetables, Shrimp Toast, Sea Urchin Tempura with Caviar*

Kakiage on Rice with Shaved Truffle  
*Served with Miso Soup*

Japanese Fruit

**IPPOH TEMPURA BAR**  
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**Tempura per piece**

*(Minimum order of \$100 per person)*

Live Shrimp 14

Live Shrimp with Shiso Leaf 14

Shrimp Toast 12

Scallop 10

Squid 10

Anago Fish 10

Kisu Fish 10

Asparagus 8

Mushroom 8

Sweet Potato 8

Pumpkin 8

Eggplant 8

Onion 8

Kakiage 15

Sea Urchin Tempura with Caviar 28

**Sides**

Rice 3

Pickled Onion Salad 5

Miso Soup 5

Ice Cream 5

Assorted Appetiser 10

Osuimono 15

Black Truffle Add-on (3 grams) 18

Tencha / Tendon Rice Bowl 18

Sesame Tofu with Sea Urchin 20

Seasonal Fruit from Japan 30