

IPPOH TEMPURA BAR
By Ginza Ippoh

HOSHI
\$150

Amuse

Amera Tomato with Kani
Chiyomusubi Sorah Sparkling Sake, Tottori

Trio of Appetisers

Abalone, Lotus Root Dumpling, Smoked Salmon
Masumi Yawaraka Junmai Ginjo, Nagano

9 Pieces of Tempura

*2 Live Prawns, 1 Seafood, 1 Special, 3 Vegetables,
Shrimp Toast, Manju*
Yamamoto Pure Black Junmai Ginjo, Akita

Kakiage

Served with Rice or Cold Somen Noodles
Dassai Junmai Daiginjo 50, Yamaguchi

Dessert

Panna Cotta, Japanese Shortcake
Suntory Umeshu, Yamazaki Distillery Reserve, Osaka

Sake Pairing \$60

IPPOH TEMPURA BAR
By Ginza Ippoh

YUKI
\$200

Amuse

Amera Tomato with Kani
Chiyomusubi Sorah Sparkling Sake, Tottori

Trio of Appetisers

Abalone, Lotus Root Dumpling, Smoked Salmon
Masumi Yawaraka Junmai Ginjo, Nagano

Foie Gras Chawanmushi

With Sansho Pepper Sauce
Sawahime Junmai Ginjo Premium, Tochigi

11 Pieces of Tempura

*2 Live Prawns, 1 Seafood, 2 Specials, 3 Vegetables,
Shrimp Toast, Sea Urchin Tempura with Caviar,
Manju*
Yamamoto Pure Black Junmai Ginjo, Akita

Tenbara with Shaved Truffle

Served with Miso Soup
Dassai Junmai Daiginjo 50, Yamaguchi

Dessert

Seasonal Fruits, Panna Cotta, Japanese Shortcake
Suntory Umeshu, Yamazaki Distillery Reserve, Osaka

Sake Pairing \$68