



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
Served with Rice or Cold Somen Noodles

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
Served with Rice or Cold Somen Noodles

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

All prices subjected to 10% service charge and prevailing government taxes.

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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
Kakiage with Cold Somen Noodles	18
Sesame Tofu with Sea Urchin	20
Seasonal Fruit from Japan	30

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