

IPPOH TEMPURA BAR
By Ginza Ippoh

HOSHI

\$150

(Available on Christmas Eve & Christmas Day)

Amuse

Cold Chawanmushi
Prawn and Vegetables

🍷 Mizubasho Pure Sparkling Sake, Gunma

Appetizer

Kinmedai and Madai Carpaccio with Kujoyonegi
Sudachi Citrus Dressing

🍷 Masumi Yawaraka Junmai Ginjo, Nagano

8 Pieces of Tempura

2 Live Shrimps, 2 Seafood, 2 Vegetables, Shrimp
Toast, Westholme Wagyu Tenderloin and Truffle

Tempura

🍷 Manotsuru Junmai Ginjo, Niigata

Kakiage

Shrimp and Vegetable Fritter
Served with Rice or Cold Somen Noodles

🍷 Dassai Junmai Daiginjo 45, Yamaguchi

Dessert

Matcha Monaka with Azuki

🍷 Tamano Hikari Umeshu, Kyoto

Sake Pairing \$60

IPPOH TEMPURA BAR
By Ginza Ippoh

YUKI

\$200

(Available on Christmas Eve & Christmas Day)

Amuse

Cold Chawanmushi with Kaviari Kristal Caviar
Prawn and Vegetables

🍷 Mizubasho Pure Sparkling Sake, Gunma

Appetizers

Kinmedai and Madai Carpaccio with Kujoyonegi
Sudachi Citrus Dressing

🍷 Masumi Yawaraka Junmai Ginjo, Nagano

Avocado Tempura Bowl and Maguro

🍷 Masumi Yawaraka Junmai Ginjo, Nagano

10 Pieces of Tempura

3 Live Shrimps, 2 Seafood, 2 Vegetables, Shrimp
Toast, Westholme Wagyu Tenderloin and Truffle

Tempura, Sea Urchin Tempura with Kaviari Kristal
Caviar

🍷 Manotsuru Junmai Ginjo, Niigata

Kakiage

Tenbara Rice with Alba White Truffle
Served with Miso Soup

🍷 Dassai Junmai Daiginjo 45, Yamaguchi

Dessert

Seasonal Japanese Fruits, Matcha Monaka with Azuki

🍷 Tamano Hikari Umeshu, Kyoto

Sake Pairing \$68

IPPOH TEMPURA BAR
By Ginza Ippoh

MOMO

\$150

(Available on New Year's Eve)

Amuse

Japanese Yuba
Homemade Dashi Soy

🍷 Mizubasho Pure Sparkling Sake, Gunma

Appetizers

Satoimo and Shrimp, Kuromame, Ikura Tamagoyaki

🍷 Momokawa Junmai, Aomori

Soba Noodles with Vegetables

🍷 Momokawa Junmai, Aomori

8 Pieces of Tempura

2 Live Shrimps, 1 Seafood, 3 Vegetables, Shrimp

Toast, Karasumi Tempura

🍷 Manotsuru Junmai Ginjo, Niigata

Kakiage

Shrimp and Vegetable Fritter
Served with Rice or Cold Somen Noodles

🍷 Dassai Junmai Daiginjo 45, Yamaguchi

Dessert

Matcha Monaka with Azuki

🍷 Tamano Hikari Umeshu, Kyoto

Sake Pairing \$60

IPPOH TEMPURA BAR
By Ginza Ippoh

SHUN

\$200

(Available on New Year's Eve)

Amuse

Japanese Yuba, Kani with Kaviari Kristal Caviar
Homemade Dashi Soy

🍷 Mizubasho Pure Sparkling Sake, Gunma

Appetizers

Satoimo and Shrimp, Kuromame, Ikura Tamagoyaki

🍷 Momokawa Junmai, Aomori

Soba Noodles with Duck

🍷 Momokawa Junmai, Aomori

10 Pieces of Tempura

3 Live Shrimps, 2 Seafood, 2 Vegetables, Shrimp

Toast, Karasumi Tempura, Sea Urchin Tempura with

Kaviari Kristal Caviar

🍷 Manotsuru Junmai Ginjo, Niigata

Kakiage

Tenbara Rice with Alba White Truffle
Served with Miso Soup

🍷 Dassai Junmai Daiginjo 45, Yamaguchi

Dessert

Seasonal Japanese Fruits, Matcha Monaka with Azuki

🍷 Tamano Hikari Umeshu, Kyoto

Sake Pairing \$68

IPPOH TEMPURA BAR
By Ginza Ippoh

MATSU

\$150

(Available on New Year's Day)

Amuse

Japanese Yuba
Homemade Dashi Soy

🍷 Mizubasho Pure Sparkling Sake, Gunma

Trio of Osechi

Satoimo and Shrimp, Kuromame, Ikura Tamagoyaki

🍷 Momokawa Junmai, Aomori

Appetizer

Clear Ozoni Soup with Vegetables

🍷 Masumi Yawaraka Junmai Ginjo, Nagano

8 Pieces of Tempura

2 Live Shrimps, 1 Seafood, 3 Vegetables, Shrimp

Toast, Karasumi Tempura

🍷 Manotsuru Junmai Ginjo, Niigata

Kakiage

Shrimp and Vegetable Fritter
Served with Rice or Cold Somen Noodles

🍷 Dassai Junmai Daiginjo 45, Yamaguchi

Dessert

Matcha Monaka with Azuki

🍷 Tamano Hikari Umeshu, Kyoto

Sake Pairing \$68

IPPOH TEMPURA BAR
By Ginza Ippoh

HANA

\$200

(Available on New Year's Day)

Amuse

Japanese Yuba, Kani with Kaviari Kristal Caviar
Homemade Dashi Soy

🍷 Mizubasho Pure Sparkling Sake, Gunma

Trio of Osechi

Satoimo and Shrimp, Kuromame, Ikura Tamagoyaki

🍷 Momokawa Junmai, Aomori

Appetizer

Clear Ozoni Soup with Duck

🍷 Masumi Yawaraka Junmai Ginjo, Nagano

10 Pieces of Tempura

3 Live Shrimps, 2 Seafood, 2 Vegetables, Shrimp

Toast, Karasumi Tempura, Sea Urchin Tempura with

Kaviari Kristal Caviar

🍷 Manotsuru Junmai Ginjo, Niigata

Kakiage

Tenbara Rice with Alba White Truffle
Served with Miso Soup

🍷 Dassai Junmai Daiginjo 45, Yamaguchi

Dessert

Seasonal Japanese Fruits, Matcha Monaka with Azuki

🍷 Tamano Hikari Umeshu, Kyoto

Sake Pairing \$68