



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 Appetizer

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 Appetizer

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 Appetizer

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

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Tempura per piece

(Minimum Order of \$100 for per person)

Live Shrimp 14

Live Shrimp with Shiso Leaf 14

Shrimp Toast 12

Scallop 10

Squid 10

Anago Fish 10

Kisu Fish 16

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 Appetizer 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