Caviar
キャビア

Discover the legend of this great delicacy with Sturia!

‘Sturia’ is the flagship brand of Sturgeon – the leading French caviar producer. Sturia’s caviar is lightly salted, which releases all of its long hazelnut flavours on your palate. The range offers a wide variety of sensations and the fresh, natural flavour of a remarkable product.

TAPASAKE CAVIAR WASABI MASH PURÉE
Oscietra Sturia caviar, fresh wasabi, mashed potato purée
$95

Omakase
お任せ

Omakase is a Japanese phrase that means “I will leave it up to you”. Expect our chefs to be innovative and suprise you with the selection of dishes.

FROM SUSHI CHEF
Sushi and sashimi

BLACK COD 3 WAYS
Balsamic teriyaki, yuzu miso, jalapeño dressing

or

ROCK SHRIMPS
Tempura

or

BEEF WAGYU
Australian Master Kobe Wagyu striploin beef, wasabi salsa

or

CORN FED CHICKEN BREAST
Anticucho sauce

FROM THE PASTRY CHEF
Assorted mochi ice cream (3 flavours)

$180 PER PERSON

All prices are in US Dollars and are subject to 10% service charge and applicable GST
*Japanese Saga Beef*

Seen as the Rolls-Royce of beef, Saga-gyu is known throughout Japan for its unique, marbled appearance and its incredible taste.

It is believed to be the official Wagyu of the Imperial Family and along with Kobe and Matsuzaka, is known as one of the so-called ‘three supreme beefs of Japan’.

It is both extremely prestigious, expensive and is reverred by connoisseurs around the world.

Discover a unique culinary experience with the succulent, rich flavour and extraordinary tenderness of Japanese Saga beef.

**HENNESSEY XO FLAMBÉ SAGA WAGYU STRIP LOIN**

Served with teriyaki sauce, anticucho sauce, wasabi pepper, grilled vegetables

**$165 PER 100G**

**TATAKI**

Wasabi soya sauce, daikon, cherry tomatoes

**HOT ROCK**

Served with ponzu sauce, onion sesame sauce, spring onion, daikon, ginger

**CHAR-GRILLED**

Mushrooms cooked in sake soya sauce, tosazu butter sauce

**TEPPANYAKI-GRILLED**

Truffle teriyaki sauce

**HOBAYAKI**

Den miso anticucho sauce, served in a hoba leaf

**TOBANYAKI**

Yuzu soya sauce, mixed mushrooms

**KUSHIYAKI**

Teriyaki sauce, anticucho sauce, wasabi pepper

**$130 PER 100G**

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**Tapas タパス**

**CHICKEN SKEWERS** Teriyaki sauce 18

**CHICKEN WINGS** Creamy spicy sauce S 22

**CRISPY RICE** Spicy tuna – Gluten-free S 18

**EDAMAME** V 12

**EDAMAME, SPICY** Chili garlic and sake soy S A 14

**FLASH FRIED EGGPLANT MISO** Gluten-free V 14

**PANKO FRIED REEF FISH CROQUETTE** Shiso aioli 20

**SEAFOOD SPRING ROLL** Wasabi mayonnaise 30

**TUNA TARTAR** Avocado, yuzu 24

**Tacos タコス**

**CRAB, LOBSTER, SALMON OR TUNA** Tomato salsa 24

**VEGETABLES** Spicy miso S 14

**WAGYU BEEF** Spicy ponzu – Australian Master Kobe S 30

**Sharing Tapas and Tacos Platter:**

Make your own selection of five tapas or tacos.

**ZENSAI PLATTER FOR TWO** 60

**ZENSAI PLATTER FOR FOUR** 120

**New Style Sashimi** 刺身の新しいスタイル

*Served with chives, ginger, olive oil, sesame oil, sesame seeds and yuzu soy.*

**HAMACHI** 28

**REEF FISH** 28

**SALMON** Norwegian 28

**TOFU & TOMATO** V 26

**TORO** 88

**WAGYU RIB-EYE** Australian Master Kobe 52

**YELLOWFIN TUNA** 28

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V - VEGETARIAN  A - ALCOHOL  N - NUTS  P - PORK  S - SPICY

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Nigiri にぎり

GRILLED EEL Unagi 17
HAMACHI 16
OCTOPUS 16
REEF FISH 12
SALMON Norwegian 17
SCALLOP 16
YELLOWFIN TUNA 19

Nigiri Selection
Make your own selection or have our Chef create one for you
3 KINDS 27
5 KINDS 45

Signature Nigiri にぎり: シェフの特別料理

IKURA 26
KING CRAB 24
MASAGO 10
SWEET PRAWNS 20
TORO 45

Tapasake’s Avant-Garde Nigiri アバンギャルド にぎり

BEEF WAGYU KAGOSHIMA Truffle teriyaki sauce 40
HAMACHI TRUFFLE Eel sauce 32
UNAGI & FOIE GRAS Vanilla miso sauce 34
TAPASAKE AVANT-GARDE NIGIRI SELECTION 65

V - VEGETARIAN  A - ALCOHOL  N - NUTS  P - PORK  S - SPICY
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**Signature Roll** 寿司ロール

**CALIFORNIA** Gluten-free
King crab, avocado, cucumber, sesame, wasabi mayonnaise

**CRISPY SEARED SALMON**
Salmon, avocado, sesame, wasabi salsa, yuzu miso

**CRISPY TUNA**
Yellowfin tuna, chives, micro herbs, tanuki, takuan, spicy mayonnaise

**DINAMITE**
Prawn tempura, aji amarillo mayonnaise, avocado, cucumber, tobiko, unagi sauce

**GRILLED EEL** Unagi
Roasted eel, avocado, egg, sesame, yama gobo, eel sauce

**HAMACHI**
Hamachi, pickle, cucumber, tanuki, spicy hot miso

**SPIDER** Gluten-free
Soft shell crab tempura, avocado, chives, mustard miso, wasabi-tobiko, wasabi mayonnaise

**TORO & BLACK TRUFFLE**
Toro, black truffle, chives, sesame, tanuki

**VEGETARIAN**
Asparagus tempura, avocado, carrot, cucumber, shiitake, sesame

**Tapasake Special Rolls**

**CRISPY SHRIMPS TEMPURA**
Tuna sashimi, truffle mayonnaise

**MAGURO DRAGON**
Maguro, tanuki, avocado

**Sashimi** 刺身

**GRILLED EEL** Unagi
KING CRAB
SWEET PRAWNS
TORO

**HAMACHI**

**OCTOPUS**

**REEF FISH**

**SALMON** Norwegian

**SCALLOP**

**YELLOWFIN TUNA**

**Signature Sashimi**

**Sashimi Selection**
Make your own selection.

3 KINDS 42
5 KINDS 58

**Traditional Maki** マキ

*All our makis are gluten-free.*

**AVOCADO** V 15
**CUCUMBER** V 15
**SALMON** Norwegian 18
**TORO** Norwegian 53
**TUNA** 18

**V** - VEGETARIAN  **A** - ALCOHOL  **N** - NUTS  **P** - PORK  **S** - SPICY

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**Hot Starter** 暑い サターー

**BLACK COD 3 WAYS** Balsamic teriyaki, yuzu miso, jalapeño dressing  

**FOIE GRAS & SCALLOP** Balsamic, vanilla miso  

**KING CRAB LEG** Gratinated with spicy creamy sauce  

**KING CRAB LEG** Shiso salsa  

**MALDIVIAN LOBSTER GYOZA** Yuzu truffle  

**PAN-SEARED REEF FISH** Onion tomato salsa  

**WAGYU GYOZA** Teriyaki truffle sauce – *Australian Master Kobe*  

**Salad** サラダ

**BABY OCTOPUS** Miso dressing  

**BABY SPINACH LEAVES** Dry miso  

**CHAKA-WAKAME** Sesame dressing  

**KING CRAB** Steamed with sake, mango, spicy lemon dressing  

**MIXED SEAWEED** Tosazu sauce  

**SALMON SASHIMI** Onion soy dressing – *Norwegian*  

**WARM MUSHROOM** Yuzu garlic dressing  

**TAPASAKE SALAD** Green leaves, garlic, yuzu dressing  

**Soup** ソープ

*All our soups can be served spicy or non-spicy.*

**CHICKEN** Inaniwa udon noodles  

**MISO**  

**SEAFOOD**  

V - VEGETARIAN  

A - ALCOHOL  

N - NUTS  

P - PORK  

S - SPICY  

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**Tempura 天ぷら**

Served with tempura sauce, daikon and ginger purée.

- **CALAMARI** Aji-amarillo aioli 29
- **CRISPY FRIED CHICKEN** Tabasco mayonnaise S 24
- **LOBSTER** 65
- **MIXED VEGETABLES** V 20
- **REEF FISH** Watermelon, orange ponzu 26
- **ROCK SHRIMPS** Creamy spicy sauce, jalapeño dressing or creamy jalapeño S 42
- **PRAWNS** 35
- **SOFT SHELL CRAB** Amazu ponzu 32

**Main Course メインコース**

**Meat**

- **BEEF** 125
  Served on hot rock, onion sesame salsa, ponzu sauce – Kagoshima
  
  - **ROASTED DUCK BREAST** S 52
    Wasabi salsa, ponzu

  - **WAGYU RIB-EYE** 100
    Char-grilled, Tosazu butter – Australian

**Fish and Seafood**

- **BLACK COD** Marinated in yuzu miso 60
- **GRILLED EEL** Steamed rice, teriyaki sauce 36
- **JAPANESE RISOTTO** Seared Hokkaido scallop, yuzu truffle sauce 48
- **LOBSTER** Wasabi pepper – Canadian A 95
- **REEF FISH** Ginger salsa or jalapeño dressing S 40
- **SALMON** Crispy spinach, ponzu butter – Norwegian S 48
- **SEA BASS** Ponzu style – Chilean A 60

**V - VEGETARIAN  A - ALCOHOL  N - NUTS  P - PORK  S - SPICY**

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From the Grill グリルから
Choice of anticucho, teriyaki or wasabi pepper sauce.

Meat

CORN-FED CHICKEN BREAST 42
DUCK BREAST 52
LAMB CHOP 52
WAGYU RIB-EYE *Australian Master Kobe* 100
WAGYU STRIP LOIN *Kagoshima* 125
WAGYU TENDERLOIN *Australian Master Kobe* 90

Fish and Seafood

PRAWNS 58
REEF FISH 40
SALMON *Norwegian* 48
SEA BASS *Chilean* 58

Toban Yaki とうばんやき
All toban yaki can be prepared with or without sake.

MIXED MUSHROOMS V 32
MIXED SEAFOOD 52
TOFU V 32
VEGETABLES V 20
WAGYU TENDERLOIN *Australian Master Kobe* 90

V - VEGETARIAN  A - ALCOHOL  N - NUTS  P - PORK  S - SPICY
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Live Maldivian Lobster  モルディブ産ロブスター

Preparation per lobster
$18 per 100g (minimum 1 piece)

NEW STYLE SASHIMI

NIGIRI

SASHIMI

TEMPURA

SAUTÉED
Yuzu garlic, asparagus, chili, mushroom, served in hoba leaf

GRILLED
Three sauces on the side (Anticucho, teriyaki and wasabi pepper)

Side Dishes  おかず

EGG FRIED RICE  16
GREEN TEA SOBA NOODLES Cold soba sauce  V  16
SAUTÉED MUSHROOM Sake soy  A V  20
SEASONAL VEGETABLES Sautéed, grilled or steamed  V  16
STEAMED WHITE RICE  V  10
STIR-FRIED UDON NOODLES Vegetable  V  20
VEGETABLE FRIED RICE  V  16

V - VEGETARIAN  A - ALCOHOL  N - NUTS  P - PORK  S - SPICY

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Desserts デザート

Sweets

CHOCOLATE FINGERS  Coconut lychee sago, vanilla ice cream  28
CHOCOLATE FONDANT BENTO  Green tea ice cream  25
FRUITS CRUMBLE  In hoba leaf, coconut ice cream  24
MOCHI ICE CREAM  Selection of 3 flavours  24
YUZU CHEESECAKE  Yuzu sorbet  22

Fruits

SEASONAL TROPICAL FRUIT PLATTER  20

Tapasake Special

‘WOW’ DESSERT PLATTER  for 4 guests  120

Homemade Ice Cream & Sorbet

All our homemade ice creams and sorbets are gluten-free.
$4 per scoop

Ice Cream

BLACK SESAME SEED
CHOCOLATE  Valrhona
COCONUT
GREEN TEA
PANDAN LEAF
RED BEAN
TOFU
VANILLA  Bourbon
WHITE SESAME SEED

Sorbet

GINGER
GREEN APPLE & WASABI
LIME & SAKE
LYCHEE
MANDARIN
MIXED BERRIES & YUZU
PASSION FRUIT
STRAWBERRY & WASABI
YUZU

V - VEGETARIAN  A - ALCOHOL  N - NUTS  P - PORK  S - SPICY

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