



T A B E M A S U

BEVERAGES

SIGNATURE COCKTAILS \$18

TABEMASU

Miyanoyuki Gokuiyo, jasmine tea infused gin, Martini extra dry, honey yuzu, thyme sous vide Luxardo Maraschino

HIROSHIMA

Hakutsuru junmai sake, Jameson whiskey, Bitter Truth creole bitters, pickling juice, fresh lemon juice, simple syrup, pickled ginger

GEISHA

Ichiko Mugi sochu, Martini bianco, Aperol, Bitter Truth lemon bitters, Prosecco

TOKYO DRIFT

Bacardi white rum, Hakutsuru junmai sake, Bitter Truth creole bitters, simple syrup

UTSUKUSHII

Ballantine's whisky, fresh lemon juice, yuzu juice, honey yuzu, egg white, Angostura bitters, Peychaud's bitters

SHIBUYA

Roku gin, Hakutsuru junmai sake, Cointreau, fresh lemon juice, lime cordial

THE SAMURAI

Jose Cuervo Silver tequila, Hakutsuru junmai sake, mango juice, yuzu juice, simple syrup, hot pepper sauce

TOREDA

Grilled shiitake mushroom infused mezcal, Lillet Blanc, honey yuzu, Angostura Bitters

GIN AND TONIC \$18

SHISO KYURI

Tanqueray gin, shiso leaves syrup, fresh cucumber, fresh shiso leaves, Fentimans Indian tonic

SHIZUOKA

Lemongrass infused gin, Hakutsuru junmai sake, lemongrass syrup, fresh lemon juice, Fentimans Indian tonic

SHOGA FIZZ

Bombay Sapphire gin, Hakutsuru junmai sake, ginger syrup, fresh lemon juice, Fentimans Indian tonic

SAKURA

Gordon's gin, mint, homemade strawberry shrub, fresh lime juice, soda water



T A B E M A S U

MOCKTAILS \$12

MATCHA THYME MOJITO

Matcha tea, lime wedges, thyme, soda water, simple syrup

LYCHEE GINGER COOLER

Lychee, ginger, fresh orange juice, soda water

KYOTO

Green tea, cucumber syrup, fresh lime juice, tonic water

SIGNATURE COFFEE MOCKTAILS \$8

BLACK BOMB

Espresso, soda water, tonic, water

BLACK PEARL

Espresso, vanilla ice cream, homemade coffee caviar

JELLY BLACK

Homemade coffee jelly, milk, vanilla syrup, condensed milk

LE MERIDIEN SUNRISE

Espresso, orange juice, soda water

RED RUBBY

Espresso, grenadine syrup, homemade coffee jelly, lime juice

SWEET MARIE

Espresso, rose syrup, lychee syrup

YUZU ESPRESSO

Espresso, yuzu, soda water



T A B E M A S U

JAPANESE SPIRITS

WHISKEY

Nikka Taketsuru Pure Malt \$22
Mars Iwai \$22

GIN

Roku \$18
Kyoto Ki No Bi \$22

SHOCHU

Iichiko Mugi \$12

SAKE

Jug 150ml | bottle

SPARKLING

Fukuju Awasaki 300ml \$90

JUNMAI

Heavensake 720ml \$40 | \$150

DAIGINJO

Kiku-Masamune Kimoto 720ml \$35 | \$120
Ozeki Osakaya Chobei 720ml \$50 | \$195

JUNMAI GINJO

Isake Classic 720ml \$35 | \$135

JUNMAI DAIGINJO

Hakutsuru 720ml \$25 | \$150
Kiku-Masamune 720ml \$40 | \$150
Bizen Omachi 720ml \$50 | \$195

BEER

Heineken \$11

Asahi \$12

Corona \$12

TEA \$8

Sencha green tea

Matcha green tea

Genmaicha brown rice tea

TEPPANYAKI

Allow our Chef to take away all the challenges of choosing your meal and indulge in a tasting menu. Sit back and relax as our team takes you on a journey through some innovative dishes and amazing ingredients sourced from all around the globe.

Minimum of 2 people

5 Courses | \$160 per person

À LA CARTE

SASHIMI

Thinly sliced fresh raw fish
Three pieces per order

HAMACHI (F) \$30

Amberjack

HOTATE (S) \$30

Scallop

MAGURO (F) \$25

Tuna

SHAKE (F) \$25

Salmon

TAI (F) \$20

White fish

NIGIRI

Small hand pressed rice, topped raw fish or seafood
Three pieces per order

EBI (S) \$25

Prawn

HAMACHI (F) \$30

Amberjack

MAGURO (F) \$25

Tuna

SHAKE (F) \$25

Salmon

TAI (F) \$20

White fish

UNAGI (F) (G) \$30

Eel



T A B E M A S U

MAKIMONO

A small segment cut from a long roll of cold Japanese rice and various ingredients wrapped in a seaweed sheet
Eight pieces per portion

CALIFORNIA ROLL (E) (G) (S) \$30

Crab meat, avocado, cucumber, tobiko caviar, Japanese mayo

DYNAMITE ROLL (C) (E) (G) (S) \$30

Soft shell crab, crab meat, avocado, cucumber, sesame seeds, togarashi, spicy mayo



FUTOMAKI (E) (N) (V) \$25

Tamago, avocado, cucumber, pickled radish, hydroponic lettuce, teriyaki sauce

HAMACHI ABURI ROLL (E) (F) (G) (S) \$30

Foie gras, prawns, avocado, tobiko, caviar

PHILADELPHIA ROLL (D) (E) (F) \$30

Salmon, cream cheese, cucumber, avocado, spring onion, Japanese mayo

PRAWN TEMPURA (E) (G) (S) \$30

Prawn, avocado, tanuki, Japanese mayo, sesame seeds

SPICY TUNA ROLL (A) (C) (E) (F) (G) \$30

Maldivian tuna, avocado, cucumber, spring onion, togarashi, spicy sauce

VEGETARIAN ROLL (N) (V) \$20

Pickled radish, avocado, cucumber, mango chutney, sesame seeds, spring onion

MORIAWASE

For two persons

CHIRASHI-DON (E) (F) (G) (S) \$55

Assorted slices tuna, salmon, hamachi, white fish, scallop, ebi, tamago, ikura caviar, sushi rice

SASHIMI MORIAWASE (F) (S) \$80

Assorted thinly sliced tuna, salmon, amberjack, white fish, scallop

SUSHI MORIAWASE (E) (F) (G) (S) \$90

Special selection includes sashimi, nigiri makimono

Sashimi tuna, salmon, white fish, nigiri prawn, nigiri amberjack, California roll

SALADS



KANI SALAD (A) (E) (G) (S) (SB) \$30

Crab meat, hydroponic lettuce, avocado, cucumber, tobiko caviar, mango, truffle-teriyaki mayo



MARINATED SEAWEED SALAD (G) (SB) (V) \$20

Seaweed, hydroponic lettuce, sesame seeds



TABEMASU SALAD (E) (N) (SB) \$20

Hydroponic lettuce, avocado, cucumber, red radish, asparagus, cherry tomato, pomegranate, truffle-sesame dressing



Contains ingredients from The Greenhouse

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Menu items and prices are subject to change without prior notice.



T A B E M A S U

ENTREES

HAMACHI CEVICHE (C) (F) (G) (SB) \$30

Radish, jalapeno, onion, ginger, garlic, cucumber, tobiko caviar, spring onion, sushi sauce

COLD KAKE SOBA SOUP (G) (V) \$20

Soba noodles, bok choy, tofu, mushrooms, spring onion, donburi sauce

MISO SOUP (F) (G) (SB) \$20

Miso paste, tofu, wakame, mushroom, spring onion

PLAIN EDAMAME (SB) \$15

Rock salt

TUNA TARTARE (F) (G) (N) \$30

Tuna, avocado, mango, cucumber, seaweed salad, tobiko caviar, sesame dressing, ponzu sauce

TUNA TATAKI (F) (G) (N) \$30

Tuna, spring onion, tobiko caviar, garlic chips, sesame seeds, ponzu sauce

YAKIMESHI (D) (E) (F) (G) (SB) \$20

Vegetables, garlic, egg fried rice

YASAI ITAME (D) (G) (SB) \$20

Seasonal mixed vegetables, garlic butter, ponzu sauce

TEMPURA

AGEDASHI TOFU (A) (D) (G) (SB) \$25

Tofu, seasonal mixed vegetables, ankake sauce

EBI (A) (E) (G) (S) (SB) \$30

Prawns, tempura sauce

SCALLOP POPCORN (C) (E) (G) (N) (S) \$30

Scallop, tobiko caviar, togarashi, spring onion, spicy mayo

SEAFOOD KAKIAGE (A) (E) (G) (S) (SB) \$35

Scallop, prawns, squid, seasonal mixed vegetables, ginger sauce

TORI KARAAGE (A) (E) (G) \$25

Fried chicken, spring onion, tonkatsu mayo sauce

YASAI (A) (E) (G) (SB) \$20

Seasonal mixed vegetables, tempura sauce

MAINS

BEEF TENDERLOIN (A) (D) (G) (SB) \$60

Foie gras, asparagus, carrots, broccolini, shiitake mushroom, yakiniku sauce

GRILLED JUMBO PRAWN (A) (D) (G) (S) \$60

Prawns, hajikami, pickled radish, choice of teriyaki or yuzu miso sauce

MISO GINDARA (A) (F) (G) (SB) \$40

Black sable, hajikame pickled radish, Japanese fried rice

ROASTED DUCK (A) (D) (E) (G) (SB) \$50

Foie gras, broccolini, raspberry sauce

SEAFOOD YAKISOBA (D) (G) (S) (SB) \$50

Prawns, squid, scallop, mushroom, cabbage, carrots, onion, soba noodles, bell pepper, ponzu sauce

SPICY BEEF YAKI UDON (C) (D) (G) (S) (SB) \$50

Angus beef tenderloin, mushroom, cabbage, carrots, onion, udon noodles, bell pepper, oyster tonkatsu sauce

TSUBU-MISO GAKO HINADORI NO OVEN YAKI (D) (G) (SB) \$40

Roasted spring chicken on cedar wood, Japanese fried rice, niniku sauce

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Menu items and prices are subject to change without prior notice.

DONBURI

Japanese rice-bowl dish consisting of fish, meat vegetables served over rice

UNAGI-DON (A) (D) (F) (G) (SB) \$50

Eel, seasonal mixed vegetables, sesame seeds, steam rice, garlic teriyaki sauce

SALMON-DON (A) (D) (F) (G) (SB) \$50

Seasonal mixed vegetables, steam rice, sesame seeds, furikake, garlic teriyaki sauce or garlic miso sauce

TUNA-DON (A) (D) (F) (G) (SB) \$50

Seasonal mixed vegetables, steam rice, sesame seeds, ponzu sauce

DESSERTS

HOSEKI (D) (G) \$20

Yogurt crémeux, raspberry gel, lime crumble

MANDARIN SOUFFLÉ (D) (E) (G) \$20

Homemade vanilla ice cream

MATCHA LAVA CAKE (D) (E) (G) \$20

Strawberry sorbet

SAKURA (D) (G) (N) \$20

Chestnut mousseline, cherry compote

FRUIT PLATTER \$20

Seasonal fruits