



T A B E M A S U

ALL INCLUSIVE BEVERAGES

CLASSIC COCKTAILS

CLASSIC MARGARITA

Olmea Blanco tequila, triple sec, fresh lime juice

OLD FASHIONED

Bulleit Bourbon, Angostura bitter, sugar, soda water

MOJITO

Bacardi white rum, mint leaves, caster sugar, soda water

MARTINEZ

Beefeater gin, martini rosso, luxardo maraschino, angostura bitters

FRENCH 75

Beefeater gin, fresh lemon juice, sugar, prosecco

MAI TAI

Bacardi gold rum, triple sec, homemade orgeat syrup, simple syrup, fresh lime juice

GIMLET

Beefeater gin, fresh lime juice, simple syrup

LEMON DROP MARTINI

Absolut vodka, triple sec, fresh lemon juice, simple syrup

APEROL SPRITZ

Aperol, prosecco, soda water

MOCKTAILS

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

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

BEER

HEINEKEN

TEA

SENCHA GREEN TEA

MATCHA GREEN TEA

BUBBLES

MONTCADI CAVA BRUT

Catalunya, Spain

SCHWANSEE ROSÉ BRUT

Franken, Germany

ROSÉ

BABICH FORBIDDEN

Pinot Noir, Marlborough, New Zealand

WHITE

PETER MEYER

Riesling, Mosel, Germany

BABICH

Sauvignon Blanc, Marlborough, New Zealand

WOLF BLASS BILYARA

Chardonnay, South Eastern, Australia

RED

BODEGA NORTON

Malbec, Mendoza, Argentina

MOMMESIN

Pinot Noir Rouge, Languedoc- Roussillon, France

WOLF BLASS EAGLEHAWK

Cabernet Sauvignon, South Australia



T A B E M A S U

SPIRITS

GIN

BEEFEATER

GORDON'S LONDON DRY

RUM

APPLETON ESTATE WHITE RUM

BACARDI WHITE

BACARDI GOLD

CACHAÇA 51

CAPTAIN MORGAN DARK

MEZCAL, TEQUILA

OLMECA BLANCO

OLMECA GOLD

VODKA

ABSOLUT BLUE

SMIRNOFF RED

SCOTCH WHISKEY

BALLANTINE'S FINEST SCOTCH

JOHNNIE WALKER RED LABEL

AMERICAN WHISKEY

JIM BEAM BOURBON

DIGESTIVE

RICARD

PERNOD



T A B E M A S U

ALL INCLUSIVE

SASHIMI

Thinly sliced fresh raw fish
Three slices per portion

SHAKE (F)

Salmon

MAGURO (F)

Tuna

HAMACHI (F)

Amberjack

HOTATE (S)

Scallop

TAI (F)

White fish

NIGIRI

Three pieces per portion.

SHAKE (F)

Salmon

MAGURO (F)

Tuna

HAMACHI (F)

Amberjack

TAI (F)

White fish

UNAGI (F) (G) (N)

Eel

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.

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NIKAN

Three pieces per portion

IKURA (F)

Ikura caviar, wasabi, pickled ginger

TOBIKO (F) (G) (SB)

Tobiko caviar, wasabi, pickled ginger

SALMON (F) (G) (E) (SB) (A)

Salmon, avocado, cucumber, teriyaki mayo

MAGURO (F) (G) (E) (SB) (A)

Tuna, avocado, cucumber, teriyaki mayo

MAKIMONO

Eight pieces per portion

PRAWNS TEMPURA (S) (G) (E) (N)

Prawns, avocado, tanuki, Japanese mayo, sesame seed

SPICY TUNA ROLL (A) (C) (E) (F) (G) (N)

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

DYNAMITE ROLL (C) (E) (G) (S)

Soft shell crab, crab meat, avocado, cucumber, togarashi, bread crumbs, spring onion, spicy mayo

CALIFORNIA ROLL (S) (G) (E)

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

VEGETARIAN ROLL (N) (V)

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

PHILADELPHIA ROLL (D) (F) (G)

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

HAMACHI ABURI ROLL (E) (F) (G) (S)

Foie gras, prawns, avocado, tobiko caviar



FUTOMAKI (N) (V)

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

MORIAWASE

For two persons

CHIRASHI-DON (E) (F) (G) (S)

Assorted sliced of Tuna, Salmon, Hamachi, White fish, Scallop, Ebi, Tamago, Ikura caviar, sushi rice, truffles goma sauce, soy sauce.

SASHIMI MORIAWASE (F) (S)

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

SUSHI MORIAWASE (F) (S) (G) (E) (SB)

Special selection includes sashimi, nigiri and makimono

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



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APPETIZERS & SALADS

HAMACHI CEVICHE (F) (C) (G) (SB)

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

TUNA TATAKI (F) (G) (SB) (N)

Tobiko caviar, fried garlic, spring onion, sesame seed, ponzu sauce



TABEMASU SALAD (E) (G) (SB) (N)

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



KANI SALAD (S) (E) (G) (SB)

Hydroponic lettuce, crab meat, avocado, cucumber, mango, truffle teriyaki mayo, tobiko caviar

YAKIMESHI (E) (G) (F) (D) (SB)

Vegetables garlic egg fried rice



MARINATED SEAWEED SALAD (G) (SB) (N)

Seaweed, hydroponic lettuce, sesame seed

TANTANMEN SOUP (A) (B) (C) (D) (E) (F) (G) (SB)

Bok choy, mushroom, tofu, egg, spring onion, soy milk, spicy sesame broth

MISO SOUP (F) (G) (SB)

Miso paste, tofu, wakame, shimeji mushroom, spring onion

PLAIN EDAMAME (SB)

Rock salt

YASAI ITAME (D) (G) (SB)

Seasonal mixed vegetables, garlic butter, ponzu sauce

TEMPURA

EBI (S) (G) (E) (A) (SB)

Prawns, tempura sauce

KANI (S) (G) (E) (A) (SB)

Soft shell crab, tempura sauce

YASAI (V) (G) (E) (A) (SB)

Seasonal mixed vegetables, tempura sauce

SCALLOP POPCORN (S) (G) (E) (C) (N)

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

AGEDASHI TOFU (G) (D) (A) (SB)

Tofu, bell pepper, shiitake mushroom, onion, carrots, ankake sauce

SEAFOOD KAKIAGE (A) (E) (G) (S) (SB)

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



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MAINS

MISO GINDARA (A) (D) (F) (G)

Black sable, hajikami, yakimeshi

SPICY BEEF YAKI UDON (S) (G) (D) (C) (SB)

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

SEAFOOD YAKI SOBA (S) (G) (D) (SB)

Prawns, squid, scallop, shimeji mushroom, cabbage, carrots, onion, soba noodles, oyster ponzu sauce

UNAGI DON (N) (G) (D) (F) (A) (SB)

Eel, yasai itame, sesame seed, steam rice, garlic teriyaki sauce

ROASTED DUCK (G) (SB) (A) (N) (D) (E)

Foie gras, broccolini, raspberry sauce

SALMON-DON (A) (D) (F) (G) (SB)

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

TSUBU-MISO GAKO HINADORI NO OVEN YAKI (S) (G) (D) (E) (SB) (N)

Roasted spring chicken on cedar wood, yakimeshi

DESSERTS

SAKURA (D) (G) (N)

Apple and Wasabi sorbet

MANDARIN SOUFFLÉ (D) (E) (G)

Homemade vanilla ice cream

MATCHA AND RASPBERRY TART (A) (D) (E) (G) (N)

Sake sorbet

YUZU SESAME NOIR (D) (E) (G) (SB) (N)

Strawberry sorbet

FRUIT PLATTER

Seasonal fruits

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 take 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

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