



arigato



COLD APPERTIZER

Chuka Wakame



Vegetarian

Seaweed Salad in sesame dressing, chili pepper, soya, mirin, sesame oil, yuzu juice, ginger and sugar

\$48

Sesame Seared Tuna Tataki



Fish

Gluten

Sesame seeds coated tuna , chuka wakame, mango avocado salsa, balsamic reduction

\$63

Salmon & Tuna Tartare



Fish

Gluten

Egg

Ginger scented salmon and tuna tartare on wasabi crème fraiche

\$54

Kani salad



Seafood

Gluten

Crab meat, crab stick, yellow mango, seaweed, cucumber, tobiko and japanese mayo dressing

\$54

Tuna salad



Fish

Egg

Tuna, mixed asian lettuce, avocado, orange, onion dressing, wasabi mayonnaise, salmon roe

\$41



Gluten Free



Vegetarian



Nuts



Seafood



Lactose



Fish



Gluten



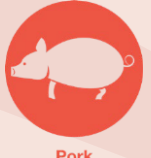
Egg



Alcohol



Spicy



Pork

Additional charges applied for dishes mentioned with “** ”.

Menu is inclusive of THE BEACH HOUSE COLLECTION.

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HOT APPERTIZER

Prawn Tempura



\$45

Light buttered deep fried prawn

Mixed Tempura



\$59

Crab stick , reef fish, prawn and mixed vegetable

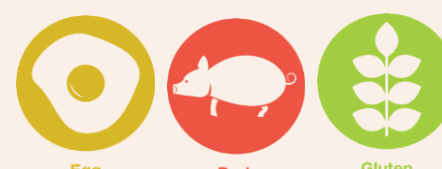
Wagyu Beef Gyoza



\$50

Minced wagyu beef, white cabbage, shitake mushroom, carrot and garlic

Okonomiyaki



\$43

Japanese savory pancake, thinly sliced pork, mixed mushrooms, beansprouts, cabbage, bokchoy, savory okonomiyaki sauce, japanese mayonnaise, bonito flakes, spring onions

Edamame



\$23

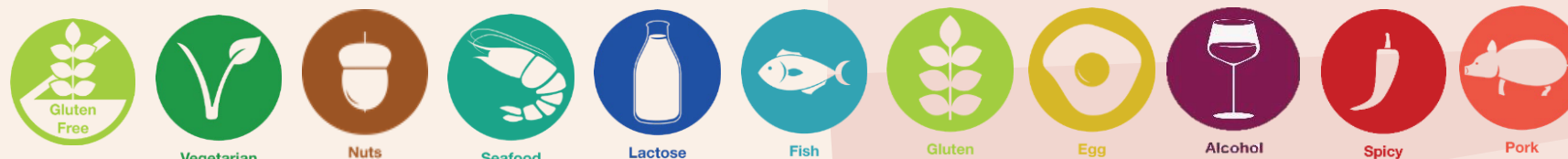
Japanese young soy beans with shichimi spices or sea salt

Chicken Gyoza



\$43

Minced chicken, white cabbage, shitake mushroom, carrot and garlic



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SUSHI AND SASHIMI

Nigiri (2 Piece)



Tuna	\$31
Salmon	\$32
Hamachi	\$32
Octopus	\$37
Prawn	\$37
Eel	\$37
Reef fish	\$28
Mackerel	\$32

Nigiri Moriawase



\$48

Chef's choice of nigiri (8 pcs)

ARIGATO SIGNATURE URAMAKI

INSIDE OUT ROLL

Rainbow Roll



\$63

Crabstick, avocado, cucumber, fresh tuna, yellowtail, salmon, prawn, eel, reef fish

Spicy Salmon Roll



\$59

Salmon fillet, capsicum, sesame seeds, tempura crisps

Spicy Tuna Roll



\$54

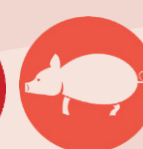
Fresh tuna, scallion, sichimi, tempura crisps, cucumber and spicy mayo

Salmon Madness Roll



\$46

Cucumber, avocado, cream cheese, salmon, sesame seeds



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Spicy chicken tempura roll

Spicy sautéed chicken thigh, light battered tempura, spicy mayonnaise

\$64

California Roll

Crab meat, crab stick, cucumber, avocado, flying fish egg roe

\$48

Arigato Crazy Crab Roll

Crab stick, crabmeat, cucumber, mango, light tempura batter spicy mayonnaise

\$59

The Dragon Roll

Prawn tempura, cream cheese, cucumber, broiled fresh water eel, japanese mayonnaise, teriyaki sauce, tempura crisps, tobiko

\$69

Futomaki Beef Roll

Sautéed beef, asparagus, carrot, enoki mushroom

\$54

Trio Fish Roll

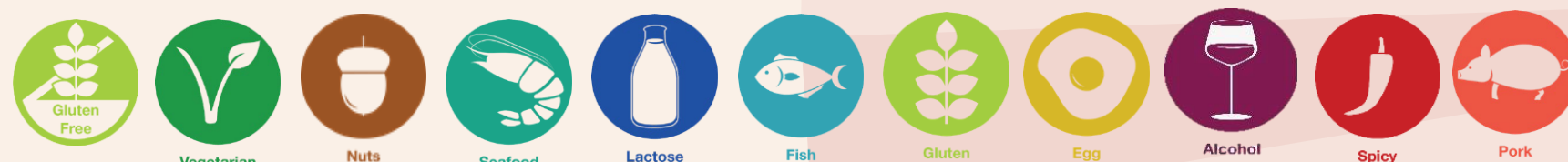
Combination of salmon, tuna & hamachi, picked ginger, furikake

\$64

Green Caterpillar Roll

Prawn tempura, asparagus, cream cheese, avocado, teriyaki sauce

\$54



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Yasai Roll



\$46

Bokchoy, shitake and enoki mushroom, asparagus, capsicum and cream cheese

Yasai Itame Roll



\$41

Sautéed mixed vegetables, japanese omelet, pickled radish

Classic Roll (6 Piece)



\$37

Tuna

Salmon

\$41

Crabstick

\$36

Cucumber

\$32

Pickled radish

\$31

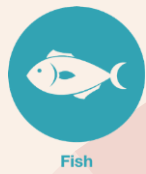
Avocado

\$32

Hamachi

\$46

SASHIMI



\$43

Tuna

Salmon

\$43

Hamachi

\$46

Reef fish

\$41

Octopus

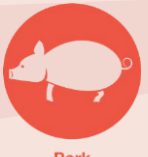
\$46

Mackerel

\$41

Eel

\$46



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Sashimi Platter (12 pcs)

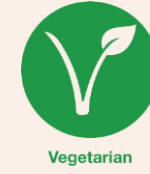


\$71

Salmon, tuna, reef fish and hamachi

SOUPS AND RAMEN

Miso kinoko soup



\$31

with seaweed, mushrooms, scallion and tofu

Miso Shiro soup



\$31

With seaweed, mushroom, scallion and tofu

Nabeyaki Udon Style



\$74

Light seafood broth with udon noodle, mixed seafood, seaweed, tofu, fish cake, egg, shitake mushroom, carrot and prawn tempura

Beef Shoyu Ramen



\$74

Beef tenderloin, ramen noodle, fish cake, poached egg, beansprout, shitake mushroom, bokchoy, sesame seed, scallion, sesame oil

Spicy Chicken Shoyu Ramen



\$71

Chicken thigh, ramen noodles, fish cake, soft boiled egg, shimeji mushroom, bokchoy, sesame seeds, scallions, sesame oil

Pork Miso Ramen



\$71

Ramen noodle, fish cake, soft boiled egg, corn kernel, Bamboo shoot, seaweed, scallion & sesame seeds

Spicy Seafood Miso soup



\$36

Prawn, mussels, reef fish, scallops, wakame, tofu, scallions, chili oil, togarashi



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Vegetable Ramen



\$54

Ramen noodles tofu, soft boiled egg, enoki, shimeji, shiitake mushroom, bokchoy, beansprout & scallion

MAIN COURSE

Teriyaki chicken



\$59

Chicken thigh teriyaki, bokchoy and shitake mushroom with steamed Japanese rice

Angus beef



\$121

Medallions of beef tenderloin stir fried bean sprouts, shimeji mushroom and spinach Japanese steamed rice

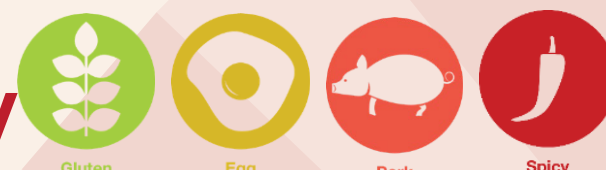
Teriyaki Glazed Salmon



\$88

Grilled salmon in teriyaki lemon butter sauce with broccolini, asparagus and brown oyster mushroom and Japanese steamed rice

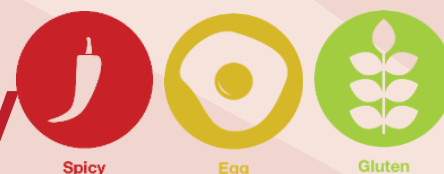
Pork Katsu Curry



\$74

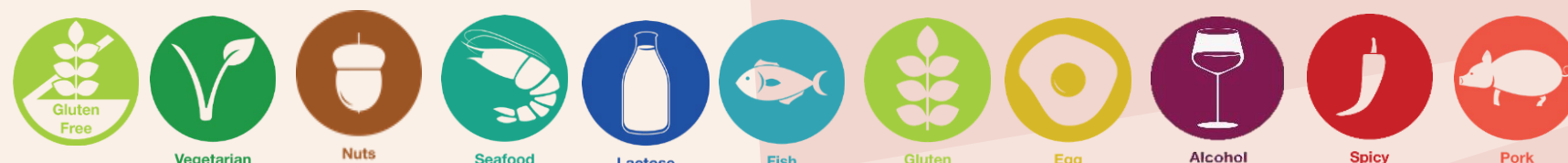
Breaded pork with Japanese curry sauce, mixed Asian lettuce with onion dressing and Japanese steamed rice

Chicken Katsu Curry



\$74

Crumbed chicken thigh, Japanese curry sauce, mixed asian lettuce, sesame dressing Japanese steamed rice



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Fire Cracker Prawn



\$88

Grilled tiger prawns, broccolini, asparagus, bokchoy and Japanese steamed rice

Catch Of The Day



\$70

Reef fish grilled or steamed of your preference with mixed Asian vegetable in creamy mustered miso sauce and Japanese steamed rice

DESSERT

Purin



\$22

Classic Japanese caramel custard with mango and blueberries

Banana Katsu



\$22

Deep fried breaded banana topped with vanilla ice cream

Ice Cream Tempura



\$22

Vanilla ice cream wrapped in vanilla sponge coated with tempura batter

Ginger chocolate cake



\$24

Chocolate cake with freshly grated ginger

Ice Cream (Per Scoop)



\$08

Vanilla, chocolate, strawberry, green tea

Sorbet (Per Scoop)



\$08

Lime, mango, coconut, passion fruit



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EXCLUSIVE FOR ALL

WAGYU AND KOBE BEEF**

Wagyu Striploin Grade 9 (250g)



\$190

Wagyu Tenderloin Grade 9(180g)



\$140

Maldivian Lobster (100g)**



\$35

Griled live lobster with mixed vegetables & Japanese steamed rice



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