



arigato



COLD APPERTIZER

Chuka Wakame



\$26

Seaweed Salad in sesame dressing

Tuna Tataki



\$26

Fresh tuna, seaweed, mango and avocado salsa and ponzu dressing

Salmon & Tuna Tartare



\$32

Ginger scented salmon and tuna tartare on wasabi crème fraiche

Kani salad



\$36

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



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Wafu Sunomono



\$36

Shrimp, octopus, mackerel, seaweed, cucumber in japanese traditional sunomono dressing & sesame seed

Salmon and Avocado Salad



\$45

Fresh Salmon, avocado, tobiko and salmon roe in teriyaki sauce

HOT APPERTIZER

Prawn Tempura (3pcs)



\$38

Light buttered deep fried prawn

Mixed Tempura (8pcs)



\$42

Crab stick, reef fish, prawn & mixed vegetable

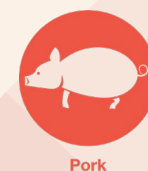
Beef Gyoza (3pcs)



\$28

Minced wagyu beef, white cabbage, shitake mushroom carrot and water chestnut

Buta no Shogayaki



\$25

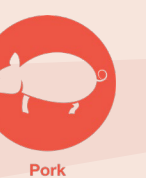
Thinly sliced sautéed pork in ginger and onion with shredded white cabbage

Edamame



\$16

Japanese young soy beans with shichimi spices or sea salt



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SUSHI AND SASHIMI

Nigiri (2 Piece)



Tuna

\$16

Salmon

\$18

Hamachi

\$22

Octopus

\$22

Prawn

\$24

Eel

\$28

Japanese Omelet

\$12

Mackerel

\$18

NIGIRI MORIAWASE



\$30

Chef's choice variety of nigiri (8 pcs)

ARIGATO SIGNATURE ROLL

Rainbow Roll



\$42

Fresh salmon, hamachi, tuna, prawns, crabstick, cucumber and avocado

Spicy Salmon Roll



\$42

Fresh salmon, tobiko, scallion, spicy mayo and crispy salmon skin



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Spicy Tuna Roll



\$32

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

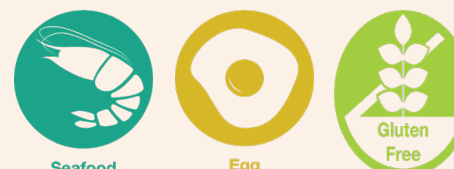
EbiCado Roll



\$40

Tempura prawn, avocado, japanese mayo and green tobiko

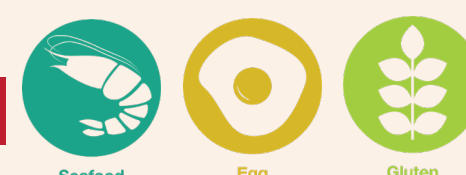
California Roll



\$32

Crab meat, avocado, tobiko and japanese mayo, crabstick

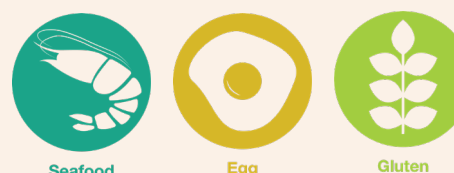
Crazy Crab Roll



\$42

Crab meat, crab stick, Japanese mayo, cucumber, tobiko, scallion & tempura crisp

Dragon Roll



\$48

Eel, avocado, tempura prawn, Japanese mayo, teriyaki sauce, tempura crisp and tobiko

Arigato Roll



\$42

Tempura Prawn, sweet potato, pistachio, spicy mayo and capsicum

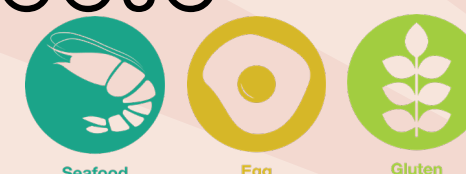
Yasai Roll



\$28

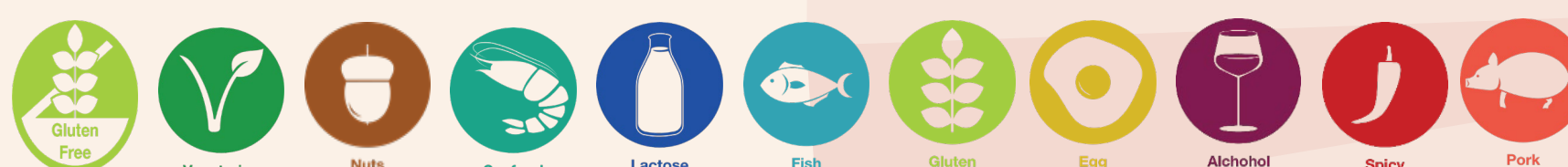
Bokchoy, shitake & enoki mushroom, asparagus, capsicum and cream cheese

Tempura prawn roll



\$38

Prawn tempura, avocado, japanese mayo and tempura crisps



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Classic Roll (6 Piece)



Tuna	\$26
Salmon	\$32
Crabstick	\$34
Cucumber	\$20
Pickled radish	\$20
Avocado	\$22

SASHIMI



Tuna	\$30
Salmon	\$30
Hamachi	\$32
Reef fish	\$28
Ama Ebi	\$32
Octopus	\$22
Mackerel	\$30

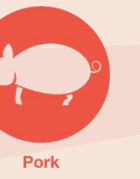
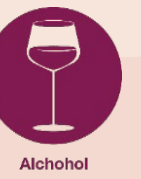
Sashimi Platter



Salmon, tuna, wahoo and hamachi

\$42

All sushi or sashimi orders are accompanied by pickled ginger and, wasabi paste and soy sauce



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SOUPS AND RAMEN

Miso kinoko soup



\$22

With seaweed, mushrooms, scallion and tofu

Nabeyaki Udon Style



\$52

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

Beef Udon Noodles Soup



\$46

Angus tenderloin beef, udon noodle, poached egg, beansprout, shitake mushroom, bokchoy, sesame seed, scallion and sesame oil

Chicken Soba Noodle Soup



\$40

Chicken broth with soba noodles, soft boiled egg, bokchoy, shimeji mushroom, sesame seed, sesame oil and scallion

Grilled Salmon Laksa Ramen



\$60

Ramen noodle, poached egg, laksa paste, coconut milk, beans, eggplant, beansprout, king brown mushroom, scallion and sesame seed

Prawn Ramen



\$58

Ramen noodle, soft boiled egg, shitake mushroom, spinach, scallion and sesame seed

Pork Miso Ramen



\$54

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



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Vegetable Ramen



\$38

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

MAIN COURSE

Teriyaki Chicken

\$40

Chicken Thigh Teriyaki, bokchoy and shitake mushroom with steamed Japanese steamed rice

Angus beef

\$85

Medallions of beef tenderloin
Stir fried bean sprouts, shimehi mushroom and spinach
japanese steamed rice

Teriyaki Glazed Salmon

\$65

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

Pork Katsu Curry



\$54

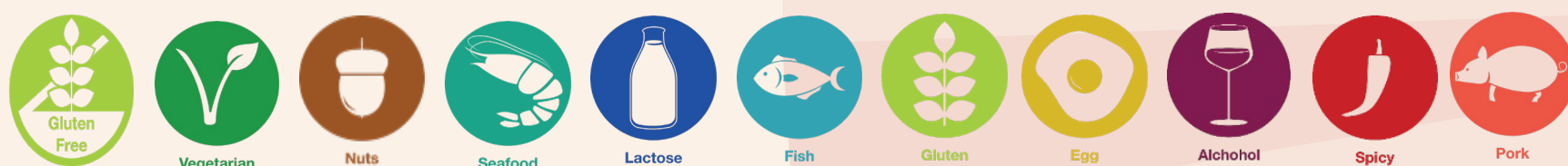
Breaded pork with japanese curry sauce, mixed asian lettuce with onion dressing and japanese steamed rice

Fire Cracker Prawn



\$60

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



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Catch Of The Day

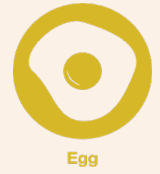


\$48

Reef fish grilled or steam of your preference with mixed asian vegetable in creamy mustard miso sauce and japanese steamed rice

DESSERT

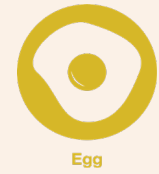
Yuzu and White Chocolate Dome



\$32

A combination of macha, japanese citrus and white chocolate

Assorted Mochi ice cream



\$32

Japanese rice cake, ice cream at the center

Purin

\$22

Classic japanese caramel custard with mango and blueberries

Banana Katsu

\$22

Deep fried breaded banana topped, 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



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Ice Cream (Per Scoop)

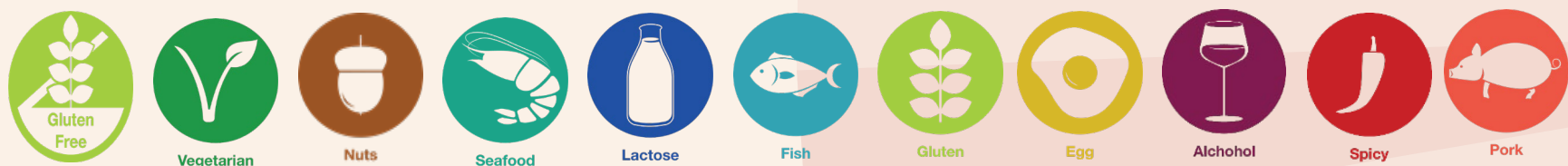
\$08

- Vanilla
- Chocolate
- Strawberry
- Green tea

Sorbet (Per Scoop)

\$08

- Lime
- Mango
- Coconut



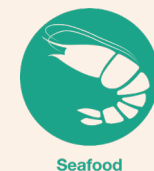
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EXCLUSIVE FOR ALL

WAGYU AND KOBE BEEF**

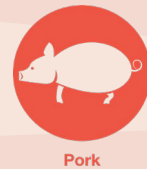
Wagyu Striploin Grade 9 (250g)	\$196
Wagyu Tenderloin Grade 9(180g)	\$110
Kobe Tenderloin Grade 5 (180g)	\$475
Kobe Striploin Grade 5 (250g)	\$495

Maldivian Lobster (100g)**



\$25

Grilled live lobster with mixed vegetables & Japanese steamed rice



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