



arigato



COLD APPERTIZER

Chuka Wakame



\$28

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

Sesame Seared Tuna Tataki



\$49

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

Salmon & Tuna Tartare



\$42

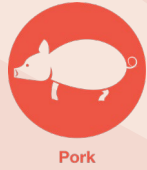
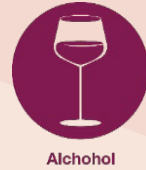
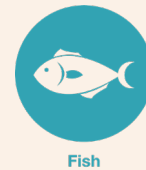
Ginger scented salmon and tuna tartare on wasabi crème fraiche

Kani salad



\$38

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



Menu is inclusive of THE BEACH HOUSE COLLECTION. Additional charges applied for dishes mentioned with “* * ”Please inform our service staff should you have any food intolerances or allergies.All prices are inclusive of service charge and taxes.

HOT APPERTIZER

Prawn Tempura (3pcs)



\$38

Light buttered deep fried prawn

Mixed Tempura (8pcs)



\$46

Crab stick, reef fish, prawn & mixed vegetable

Wagyu Beef Gyoza (3pcs)



\$39

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

Okonomiyaki



\$34

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

Edamame



\$18

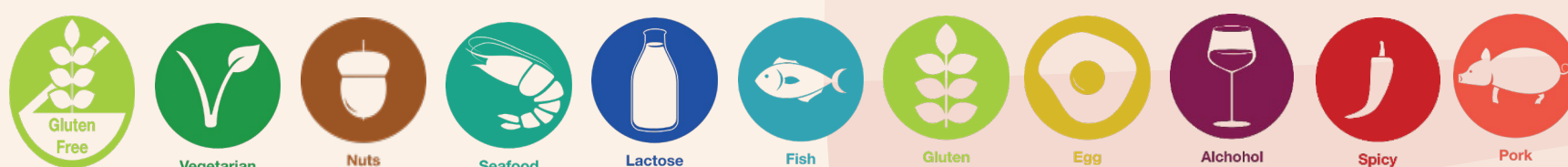
Japanese young soy beans with shichimi spices or sea salt

Chicken Gyoza (3pcs)



\$34

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



Menu is inclusive of THE BEACH HOUSE COLLECTION. Additional charges applied for dishes mentioned with “* * ”Please inform our service staff should you have any food intolerances or allergies.All prices are inclusive of service charge and taxes.

SUSHI AND SASHIMI

Nigiri (2 Piece)



Tuna

\$24

Salmon

\$25

Hamachi

\$25

Octopus

\$29

Prawn

\$29

Eel

\$29

Reef fish

\$22

Mackerel

\$25

NIGIRI MORIAWASE



\$38

Chef's choice variety of nigiri (8 pcs)

ARIGATO SIGNATURE URAMAKI

INSIDE OUT ROLL

Rainbow Roll



\$49

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

Spicy Salmon Roll



\$46

Salmon fillet, capsicum, sesame seeds, tempura crisps

Spicy Tuna Roll



\$42

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



Menu is inclusive of **THE BEACH HOUSE COLLECTION**. Additional charges applied for dishes mentioned with “* * ”Please inform our service staff should you have any food intolerances or allergies. All prices are inclusive of service charge and taxes.

Spicy chicken tempura roll



\$52

Tempura prawn, avocado, japanese mayo, green tobiko

California Roll



\$38

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

Arigato Crazy Crab Roll



\$46

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

The Dragon Roll



\$52

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

Futomaki Beef Roll



\$42

Sautéed beef, asparagus, carrot, enoki mushroom

Trio Fish Roll



\$49

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

Green Caterpillar Roll



\$42

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



Menu is inclusive of THE BEACH HOUSE COLLECTION. Additional charges applied for dishes mentioned with " * " Please inform our service staff should you have any food intolerances or allergies. All prices are inclusive of service charge and taxes.

Yasai Roll



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

\$36

Yasai Itame Roll



Sautéed mixed vegetables, japanese omelet, pickled radish

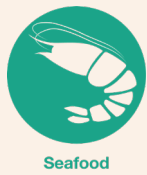
\$32

Classic Roll (6 Piece)

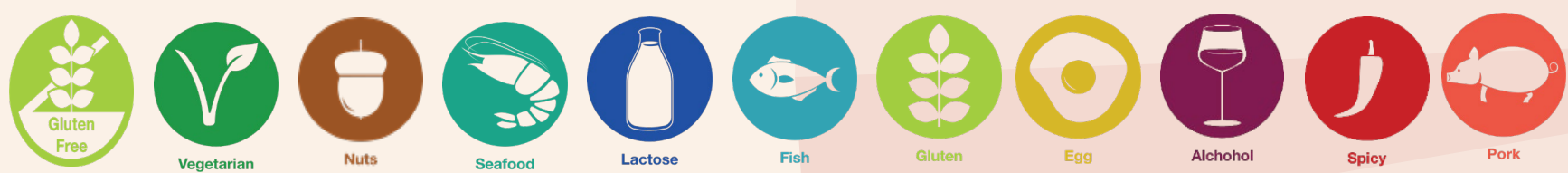


Tuna	\$29
Salmon	\$32
Crabstick	\$25
Cucumber	\$25
Pickled radish	\$24
Avocado	\$25

SASHIMI

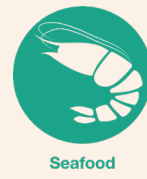


Tuna	\$34
Salmon	\$34
Hamachi	\$36
Reef fish	\$32
Octopus	\$36
Mackerel	\$32



Menu is inclusive of THE BEACH HOUSE COLLECTION. Additional charges applied for dishes mentioned with “* * ”Please inform our service staff should you have any food intolerances or allergies.All prices are inclusive of service charge and taxes.

Sashimi Platter



\$42

Salmon, tuna, reef fish and hamachi

SOUPS AND RAMEN

Miso kinoko soup



\$24

With seaweed, mushrooms, scallion and tofu

Miso Shiro soup



\$24

With seaweed, scallion and tofu

Nabeyaki Udon Style



\$58

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

Beef Shoyu Ramen



\$58

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

Spicy Chicken Shoyu Soup



\$36

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

Pork Miso Ramen



\$56

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



Menu is inclusive of **THE BEACH HOUSE COLLECTION**. Additional charges applied for dishes mentioned with “* * ”Please inform our service staff should you have any food intolerances or allergies. All prices are inclusive of service charge and taxes.

Vegetable Ramen



\$42

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

MAIN COURSE

Teriyaki Chicken

\$46

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

Angus beef

\$95

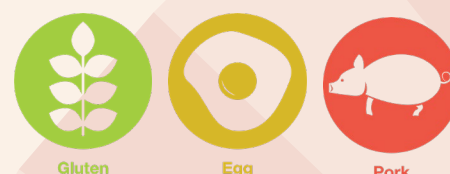
Medallions of beef tenderloin
Stir fried bean sprouts, shimeji mushroom and spinach
japanese steamed rice

Teriyaki Glazed Salmon

\$69

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

Pork Katsu Curry



\$58

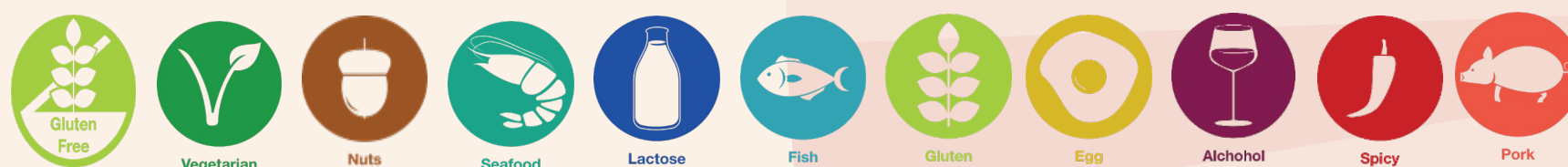
Breaded pork with japanese curry sauce, mixed asian lettuce with onion dressing and japanese steamed rice

Chicken Katsu Curry



\$58

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



Menu is inclusive of **THE BEACH HOUSE COLLECTION**. Additional charges applied for dishes mentioned with “* * ”Please inform our service staff should you have any food intolerances or allergies. All prices are inclusive of service charge and taxes.

Fire Cracker Prawn



\$60

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

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

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

Ice Cream (Per Scoop)

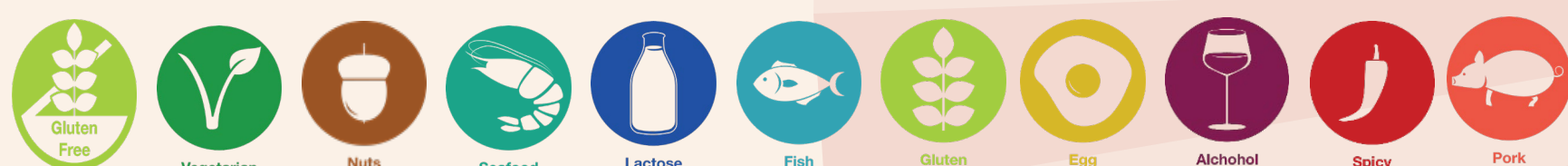
\$08

Vanilla, Chocolate, Strawberry, Green tea

Sorbet (Per Scoop)

\$08

Lime, Mango, Coconut, Passionfruit



Menu is inclusive of THE BEACH HOUSE COLLECTION. Additional charges applied for dishes mentioned with “* * ”Please inform our service staff should you have any food intolerances or allergies.All prices are inclusive of service charge and taxes.

EXCLUSIVE FOR ALL

WAGYU AND KOBE BEEF**

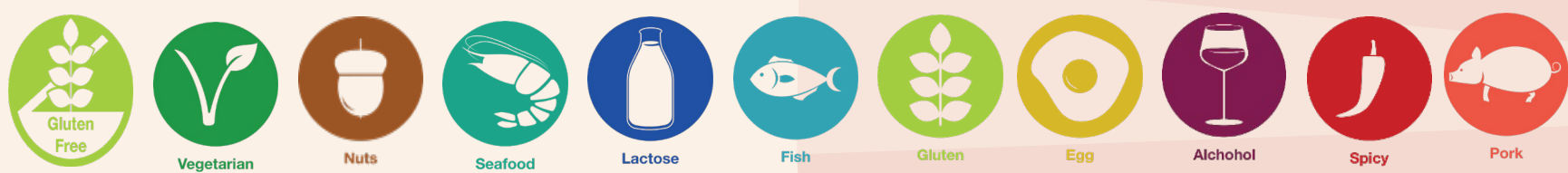
Wagyu Striploin Grade 9 (250g)	\$190
Wagyu Tenderloin Grade 9(180g)	\$140

Maldivian Lobster (100g)**



\$25

Grilled live lobster with mixed vegetables & Japanese steamed rice



Menu is inclusive of THE BEACH HOUSE COLLECTION.
Additional charges applied for dishes mentioned with “* * ”.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.