

Chuka Wakame V



\$26

Seaweed salad in sesame dressing

Fresh Tuna Salad



\$30

Fresh tuna, mixed asian lettuce, avocado, orange toast with onion dressing, wasabi mayo and salmon roe

Wafu Sunomono





\$36

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

Kani Salad





\$36

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

Mixed Green V



\$20

Mixed asian lettuce, cucumber, tomato and avocado toast in sesame dressing or onion 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.



Prawn tempura (3pcs) 😝 😉 💿







\$38

Light buttered deep fried prawn

Beef gyoza (3pcs)

\$22

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

SUSHI AND SASHIMI



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

Sashimi Platter (12pcs)

Tuna, salmon, reef fish, hamachi, ama ebi, octopus, ama ebi, mackerel























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SIGNATURE ROLLS



\$32

Crab meat, avocado, tobiko and japanese mayo, crabstick

\$38

Tempura prawn roll









Prawn tempura, avocado, japanese mayo and tempura crisps

Spicy tuna roll







\$32

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

Arigato Roll





\$35

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

Classic Thin Roll (6pcs)

luna	Ş20
Salmon	\$32
Crabstick	\$34
Cucumber	\$20
Pickled Radish	\$20



Avocado



















SOUP



\$22

Oyster, shitake, shimeji and enoki musroom, seaweed, tofu and scallion

Miso Shiro V



\$42

With seaweed, scallions and tofu

Spicy Seafood Miso soup







Prawn, mussel, reef fish and scallop with wakame, tofu and scallion, chili oil and togarashi

NOODLE



\$36

Stir fried thick udon noodle with vegetables

Chicken

\$25

Beef

\$30

Seafood

\$30

























MAIN COURSE



\$50

Grilled thin-sliced angus beef in garlic soya sauce with mixed asian vegetable and poached egg

Chicken Teriyaki Don



\$50

Grilled chicken thigh in teriyaki, sesame seed, scallion, bokchoy and beansprout

Mixed Tempura Don



\$40

Tempura of prawn, crab stick, reef fish and mixed vegetables

Unagi Don



\$58

Broiled fresh water eel in sweet soya eel sauce, sesame seed and Mixed mushroom

Sashimi Moriawase Dor



Bowl of sushi rice or japanese steamed rice topped with Salmon, tuna, hamachi, prawn, octopus and salmon roe























DESSERT

Banan	na Katsu	\$22
Deep fried bre	eaded banana	
topped with vo	anilla ice cream	
Ginger cho	colate cake	\$24
Chocolate cake wi	th freshly grated ginger	
Tempura	Ice cream	\$22
	apped in vanilla sponge tempura batter	



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