



sa<sup>o</sup>ke

**TEPPANYAKI MENU**







GLUTEN



CRUSTACEANS



FISH



EGGS



NUTS



DAIRY / MILK



ORGANIC



VEGETARIAN



PORK



ALCOHOL



FAIR TRADE



SUSTAINABLE



JOALI  
HEALTHY



JOALI  
SIGNATURE



VEGAN


Although all due care is taken, some allergens may still be present in the dishes. Please inform our hosts if you have any severe allergies or intolerances before placing orders. Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free.

# MANTA MENU

\$350 per person


## Amuse-Bouche

 **Seared Japanese Scallop**  
Ponzu sauce and caviar

 **Wagyu Beef Gyoza**  
Wagyu striploin, garlic, onion, rayo sauce

 **River Prawns**  
U7 Tiger prawns, carrots, spring onion, spicy mayo

## Homemade Yuzu Sorbet

 **Beef Wagyu**  
Sher wagyu striploin MB9, mixed vegetables, pepper sauce  
served with Teppanyaki garlic fried rice

 **Dorayaki**  
Japanese red bean pancake with matcha ice cream

## Enjoy with our Suggested Sake

'FISHERMAN' Sokujo Shiokawa, Junmai Ginjo \$234

'COWBOY YAMAHAI', Shiokawa, Junmai Ginjo \$253

## Enjoy with our Suggested Wine

NV Champagne, R de Ruinart Brut, Reims, France \$322

2020 Viognier, By-Farr, Geelong, Australia \$253

2018 Cabernet Sauvignon, Caymus Vineyards, Napa Valley \$456

Please advise your host of any food allergies or dietary requirements  
Please note that the price is in US Dollars subject to 10% service charge and applicable taxes



# SAKURA MENU

\$450 per person

## Amuse-Bouche


 **Seared Japanese Scallop**  
Ponzu sauce and caviar

 **Seafood Gyoza**  
Garlic, onion, rayo sauce

 **River Prawns**  
U7 Tiger prawns, carrots, spring onion, spicy mayo

 **Yellowtail Hamachi**  
With den miso, garden spinach, beetroot, tsuma

## Homemade Yuzu Sorbet

 **Beef Wagyu**  
Sher wagyu tenderloin score 9+, mixed vegetables, pepper sauce  
Served with yakisoba noodles

 **Dorayaki**  
Japanese red bean pancake with matcha ice cream

## Enjoy with our Suggested Sake

Jozen Mizuno Gotoshi Jukusei Junmai-Ginjo (Aged) \$228

'FISHERMAN' Sokujo Shiokawa, Junmai Ginjo \$234

Shingo No Ippon Junmai-Daiginjo \$732

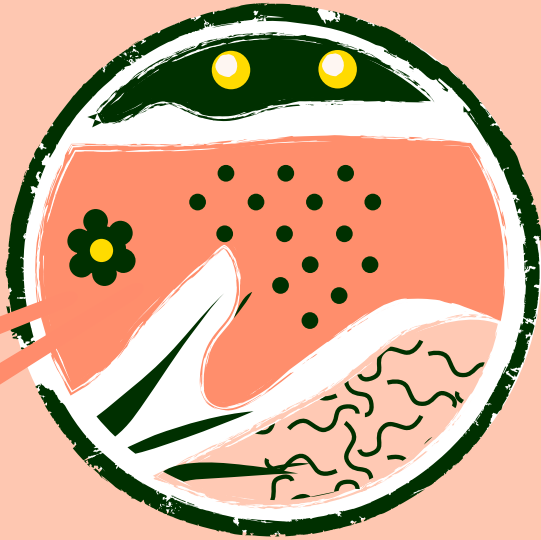
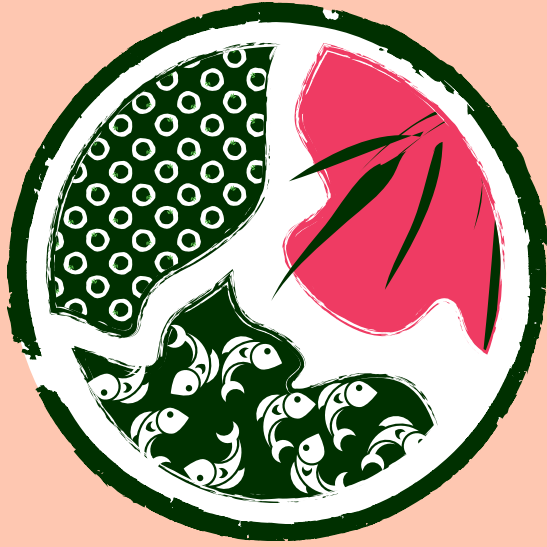
## Enjoy with our Suggested Wine

NV Champagne, R De Ruinart Brut, Reims, France \$322

2020 Sancerre, Cuvée Silex, Fournier Père et Fils \$234

2013 Château Montrose, 2eme Crus Classé, Bordeaux, France \$850

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# MIYARU MENU

\$550 per person


## Amuse-Bouche

 **Warm Sashimi Hamachi**  
Yellowtail hamachi with yuzu soya


 **Mixed Seafood Okonomiyaki**  
White cabbage, spring onion, tonkatsu, katsuoboshi, aonori, mayonnaise, okonomiyaki sauce

 **Wagyu Beef Gyoza**  
Wagyu striploin, onion, garlic, rayo sauce

 **Japanese Scallop**  
With asparagus and ponzu butter

 **Beef Wagyu**  
Sher wagyu tenderloin score 9+, mixed vegetables, pepper sauce  
Served with yakisoba noodles

## Homemade Passion Fruit Sorbet

 **Maldivian Lobster**  
With ginger soya, carrots, spring onion

 **Dorayaki**  
Japanese red bean pancake with matcha ice cream

## Enjoy with our Suggested Sake

'FISHERMAN' Sokujo Shiokawa, Junmai Ginjo \$234

2001Tochikura Vintage \$576

COWBOY YAMAHAI', Shiokawa, Junmai Ginjo \$253

## Enjoy with our Suggested Wine

2020 Sancerre, Cuvée Silex, Fournier Père et Fils \$234

2014 Chassagne-Montrachet 1er Cru, 'Les Embazées', Domaine J. Drouhin \$624

2014 Amarone della Valpolicella Classico, Bertani, Veneto, Italy \$967

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