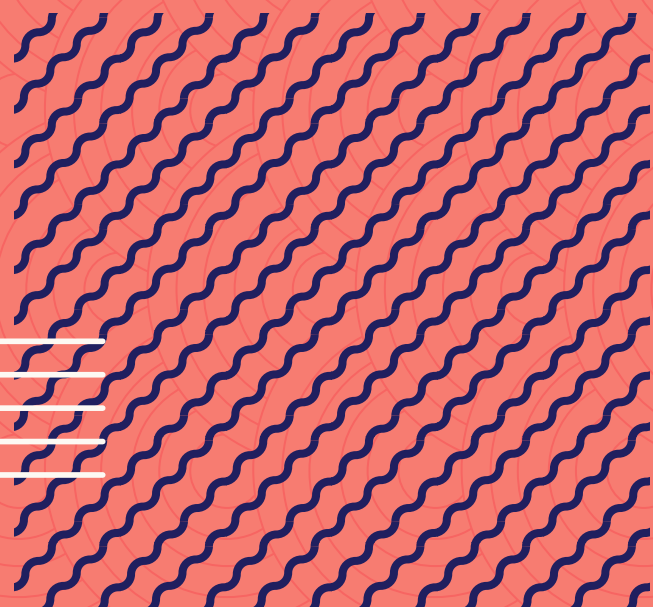


# TASTE OF JAPAN





 **ISLE OF UMAMI** 

A refined celebration of sashimi, coconut, and oceanic grace — where Japanese craft meets tropical purity.

**APPETISERS & CONDIMENTS**

**Yellowfin Tuna Sashimi**

Hand-cut yellowfin slices chilled with house-aged soy, pickled ginger, and fresh wasabi.

**Grilled Prawns on Avocado Puree**

Flame-grilled tiger prawns on creamy avocado, drizzled with yuzu-lime oil and furikake dust.



**MAIN PLATES**

**Borneo Coconut Tuna Tartare**

Fresh tuna tartare folded with toasted coconut, calamansi zest, and sambal hint — a coastal nod to Japanese umami.

**Lobster Butter Noodle with Prawns & Grilled Unagi**

A decadent fusion of butter-slicked noodles, grilled unagi, prawns, and lobster jus — rich, smoky, and indulgent.

**Charred Aubergine with White Miso Glaze**

Smoky eggplant brushed with sweet white miso, sesame oil, and micro greens — tender, rich, and meat-free.

**Broccoli Japanese Style**

Lightly blanched florets in sesame soy, finished with bonito flakes and roasted sesame.



**DESSERT**

**Coconut Yuzu Jelly**

A refreshing tropical jelly of young coconut, lime, and yuzu segments — chilled and delicate.



**BEVERAGES**

**Pineapple Mint Sparkler**

Fresh tropical pineapple muddled with mint and lime, topped with soda — crisp, cooling, and alcohol-free.





# SMOKE & PETALS



Grill-fired meats, silky textures, and bold sauces kissed with florals — a dance between power and elegance.

## APPETISERS & CONDIMENTS

### **Salmon Belly & Cuts Sashimi**

A duo of silky salmon belly and premium cuts, delicately sliced and served sashimi-style with traditional condiments.

### **King Oyster Mushrooms with Garlic Dust**

Charred king oyster mushrooms with roasted garlic oil, garlic dust, and a soy mirin glaze.



## MAIN PLATES

### **Sakura Teriyaki Chicken**

Chargrilled boneless chicken glazed in scratch-made teriyaki with sakura reduction and sesame crunch.

### **Seafood Fried Rice**

Wok-tossed seafood with fluffy rice, 'kampung' chilli, and umami soy — bold, briny, and satisfying.

### **Charred Aubergine with White Miso Glaze**

Smoky eggplant brushed with sweet white miso, sesame oil, and micro greens — tender, rich, and meat-free.

### **Baramundi 'Salt Style'**

Pan-seared local baramundi with flaky sea salt crust, citrus soy drizzle, and scallion ash.



## DESSERT

### **Matcha Cream Mochi**

Pillowy soft mochi filled with matcha-infused cream, finished with toasted kinako powder.



## BEVERAGES

### **Japanese Green Tea (Hot or Cold)**

Premium sencha brewed fresh — earthy, smooth, and balancing.





Interactive, expressive, and fire-kissed — a roving experience through the soul of Japan, touched by island spice.

#### APPETISERS & CONDIMENTS

##### **Japanese Oishi Sakana Rice Cake**

Crisped rice cakes infused with dashi and miso, topped with flaked white fish and nori crumble.

##### **Stir-Fried Soba with Lime Chilli Mushrooms**

Earthy mushrooms and spring vegetables wok-tossed with soba in a zesty lime-chilli glaze.



#### LIVE EXPERIENCE

##### **Tempura Bar (choose 2)**

Tiger Prawn  
Yam Wedges  
Enoki Mushroom Clusters

##### **Robatayaki Skewer Grill (choose 2)**

Grilled Unagi Fillet  
Duck Skewer with Honey Soy  
Chicken Skewer with Leek & Tare  
Beef Skewer with Garlic Marinade  
Ribeye or Striploin Steak

##### **Charred Aubergine with White Miso Glaze**

Smoky eggplant brushed with sweet white miso, sesame oil, and micro greens — tender, rich, and meat-free.



#### DESSERT

##### **Coconut Yuzu Jelly**

A refreshing tropical jelly of young coconut, lime, and yuzu segments — chilled and delicate.



#### BEVERAGES

##### **Pineapple Mint Sparkler**

Fresh tropical pineapple muddled with mint and lime, topped with soda — crisp, cooling, and alcohol-free.



# MASTER BUFFET MENU SELECTION



## APPETISERS & COLD PLATES

### Yellowfin Tuna Sashimi

Hand-cut yellowfin slices served chilled with house-aged soy, pickled ginger, and fresh wasabi.

### Salmon Belly & Cuts Sashimi

A duo of silky salmon belly and premium cuts, delicately sliced and served sashimi-style with traditional condiments.

### Borneo Coconut Tuna Tartare

Fresh tuna tartare folded with toasted coconut, calamansi zest, and sambal hint — a coastal nod to Japanese umami.

### Grilled Prawns on Avocado Puree

Flame-grilled tiger prawns on creamy avocado, drizzled with yuzu-lime oil and furikake dust.

### Japanese Oishi Sakana Rice Cake

Crisped rice cakes infused with dashi and miso, topped with flaked white fish and nori crumble.



## HOT VEGETABLES & SIDE DISHES

### Broccoli Japanese Style

Lightly blanched florets in sesame soy, finished with bonito flakes and roasted sesame.

### King Oyster Mushrooms with Garlic Dust

Charred king oyster mushrooms with roasted garlic oil, garlic dust, and a soy mirin glaze.

### Charred Aubergine with White Miso Glaze

Rich and meat-free smoky eggplant brushed with sweet white miso, sesame oil, and micro greens.



## RICE & NOODLE DISHES

### Garlic Fried Rice

Fragrant Japanese rice tossed with garlic chips, roasted garlic dust, and house soy butter.

### Seafood Fried Rice

Wok-tossed seafood with fluffy rice, “kampung” chilli, and umami soy — bold, briny, and satisfying.

### Japanese Sushi Rice

Lightly seasoned short grain rice with rice vinegar, kombu, and a hint of mirin.

### Lobster Butter Noodle with Prawns & Grilled Unagi

A decadent fusion of smoky butter-slicked noodles, grilled unagi, prawns, and lobster jus.

### Stir-Fried Soba with Lime Chilli Mushrooms

Earthy mushrooms and spring vegetables wok-tossed with soba in a zesty lime-chilli glaze.

### Soba with Marinated Tuna & Tomato

Refreshing cold buckwheat noodles tossed with shoyu-marinated tuna, cherry tomatoes, and herb oil.

## GRILLED MAINS

### Sakura Teriyaki Chicken

Chargrilled boneless chicken glazed in scratch-made teriyaki with sakura reduction and sesame crunch.

### Baramundi ‘Salt Style’

Pan-seared local baramundi with flaky sea salt crust, citrus soy drizzle, and scallion ash.



## LIVE TEMPURA STATION (Choose 2)

Freshly battered and flash-fried to order:

### Tiger Prawn

### Yam Wedges

### Enoki Mushroom Clusters

### Perch fish fillet



## LIVE ROBATAYAKI GRILL

(Choose 2 Skewers or Steak)

Charcoal-grilled on the spot with sea salt and tare glaze:

### Grilled Unagi Fillet

### Duck Skewer with Honey Soy

### Chicken Skewer with Leek & Tare

### Beef Skewer with Garlic Marinade

### Ribeye or Striploin Steak (grilled to order)



## CONDIMENTS

### Pickled Ginger, Aged Soy, House Chilli Oil



## DESSERTS

### Coconut Yuzu Jelly

A refreshing tropical jelly of young coconut, lime, and yuzu segments — chilled and delicate.

### Matcha Cream Mochi

Pillowy soft mochi filled with matcha-infused cream, finished with toasted kinako powder.



## BEVERAGES

### Japanese Green Tea (Hot or Cold)

Premium sencha brewed fresh — earthy, smooth, and balancing.

### Pineapple Mint Sparkler

Fresh tropical pineapple muddled with mint and lime, topped with soda — crisp, cooling, and alcohol-free.