

## Tapasake

### ❖ Traditional sushi rolls

Chopped toro and spring onion roll	26
Tuna roll	18
“Tapamaki” Cucumber roll (V)	16
Salmon roll	16
Grilled eel and cucumber roll	16

### ❖ Sashimi

Octopus	20
Surf clam	20
Sweet prawn	36
Sea bream	18
King crab	37
Atlantic salmon	18
Toro	40
Hamachi	20
Yellow-fin tuna	18
Squid	22
Scallop	22
Wagyu beef	42

### ❖ Nigiri & Sashimi Platter

*Make your own selection or have our Master Sushi chef create one for you*

5 kind	58
7 kind	76
9 kind	94
Sushi Dinner	150

### ❖ Sushi rolls

Spider roll	26
California roll	19
Dynamite roll	18
Vegetarian roll (V)	16
Sushi tempura roll	18
Crispy tuna roll	24
Rainbow roll	28

### ❖ Nigiri

*Price per 2 pieces*

Yellow-fin tuna	14
Atlantic salmon	14
Poached prawn	14
King crab	20
Sweet prawn	20
Grilled eel	14
Salmon roe	24
Toro	22
Hamachi	14
Octopus	14
Squid	14
Surf clam	16
Scallop	14
Flying fish roe	16

## Tapasake

### ❖ Tempura

Prawn tempura	26
Mixed shellfish and vegetables kakiage	26
Lobster tempura	60
Mixed vegetables tempura (V)	16
Crispy fried chicken	20
Soft shell crab tempura	28
Rock shrimp tempura with ‘Jalapeno’ and spicy mayonnaise	30

### ❖ Tapasake Hot Dishes

Reef fish with Jalapeno dressing	34
Black cod with yuzu miso	48
Grilled yellowtail cheek with spicy ponzu	32
Grilled eel with teriyaki sauce	30
Seared sesame tuna with butternut puree, ponzu butter	34
Grilled lobster with three sauces	90
Japanese risotto with seared scallops	45
Oven roasted duck breast with orange miso	38
Foie gras and scallop with passion fruit teriyaki	64

### ❖ Teppanyaki

*Choice of Teriyaki or wasabi pepper sauce*

Corn fed chicken breast	36
Castrium lamb cutlets	48
Atlantic salmon	34
Wagyu beef Striploin	68

# Tapasake

## ❖ Toban Yaki (A)

*All Toban can be prepared without alcohol*

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Mixed mushrooms (A)	28
Toro (A)	62
Mixed Seafood (A)	48
Tofu (A)	32

## ❖ Wagyu beef

*Australian certified Kobe cuisine*

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Sukiyaki strip loin with mushrooms, seasonal vegetables	68
Shabu Shabu with sesame ponzu and yuzu truffle	68
Tenderloin teppanyaki with teriyaki sauce	84
Ishiyaki hot rock with onion sesame salsa and ponzu	84
Tenderloin toban yaki (A)	84

## ❖ Tapasake Omakase

*Chef Andrew Bozoki has designed three Omakase menus that are carefully selected to bring you on a journey to the modern Japanese cuisine, allowing one to experience the many different preparation techniques, using a variety of mediums. Kindly ask your waiter for the Omakase of the day.*

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5 course	150
5 course vegetarian	80
7 course	180

# Tapasake

## ❖ New Style Sashimi

*All served with chives, ginger, sesame seed, sesame oil and yuzu soy*

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Atlantic salmon	26
Yellow-fin tuna	26
Local reef fish	26
Toro	34
Hamachi	26
Wagyu beef	48

## ❖ Soup & Salads

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Miso soup	18
Seafood soup	22
Tapasake salad (V)	18
Seaweed salad (V)	18
King crab with mango salad, spicy lemon dressing	32
Lobster salad with yuzu truffle dressing	38

## ❖ Rice & Noodles

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Vegetable fried rice (V)	16
Lobster rice	34
Egg fried rice	16
Prawn tempura udon in dashi	32
Green tea soba noodles in cold soba sauce (V)	16
Steamed white rice	10