



# By the Sea

## Tasting Menus

**'By the Sea Gourmet Menu'** - One hundred and twenty dollars

Our Gourmet menu showcases the unique fusion of Japanese flavors in four incredible courses.

**'By the Sea Signature Tasting Menu'** - One hundred and fifty dollars

By the Sea signature tasting Menu is a five course journey through the exciting tastes and textures of fusion Japanese food

**Sake Degustation Menu** - Two hundred twenty dollars

Chef's Signature creation with fine Sakes

**'Learn how to make Sushi, Tempura or Teriyaki'**

Only on Mondays & Thursdays at 12:30pm

We request you to make your booking with your Mr. Friday or GRO.

Seventy five dollars per person

If you cannot find your favorite dish please contact our chef who will be delighted to propose an alternative

☼ Healthy and low calorie cuisine

Please note that all prices are in US Dollars & are subject to a ten percent service charge



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## 'Gourmet Menu'

### Amuse bouche

Green tea tempura scallops with plum stuffing  
Crispy fried Tiger prawns with reef fish mouse and seaweed puree  
Reef fish ceviche and yuzu reduction with edamame puree  
Tea smoke duck breast and soy braised shitake mushrooms  
Taste of the day

### Catch of the day

Local tuna sushi rolls  
or  
Sashimi mix  
or  
Nigiri sushi mix

### Second amuse

### Main course

Steamed snapper with crab stuffing, tofu, shitake mushroom and organic vegetables  
or  
Panko crust soy marinated tuna steak, cauliflower skordalia, Orange fennel salad  
or  
Slow cooked crispy pork belly, sweet soy reduction, somen and rucola leaf salad

### Dessert

Baked ginger custard with tropical fruits

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## Sake Degustation Menu

### **Amuse**

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### **Tasting samples**

Tea smoked duck breast, evening catch of the day ceviche,  
tempura scallops, crispy tiger prawn

**Served with Mukantei**

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### **Bythe Sea sashimi**

Evening catch sashimi selection

**Served with Mushouhai**

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### **Tempura roll**

Crispy outside tempura sushi roll, salmon roe sashimi

**Served with Tamanohikari**

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### **Main course**

Crispy skin saikyou miso marinated reef fish

**Served with tateyama**

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### **Desert**

Sweet Red bean mille-feuilli

**Served with ume plum sake**

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## Appetizers

### **By the sea tasting sampler**

Explore the unique creations of Chef with a tasting sampler of five appetizers

Forty nine  
per person

### **Poached Lobster ceviche with white soy vinaigrette**

Orange fennel salad, wasabi marinated avocado

Forty eight

### **Organic beef tataki with garlic chips**

Konbu infused ponzu, confit onion

Thirty one

### **Green tea and rice smoked duck breast**

Soy braised shitake mushrooms and gomamiso sauce

Thirty one

### **Macchako Tempura scallops with ume-plum stuffing**

Cucumber noodle, yellow miso and Swiss brown sauce

Thirty two

### **Miso tuna tataki tartar and goat cheese**

Crispy leek and Yuzu vinaigrette

Thirty one

### **White snapper 'Wahoo' ceviche( Chef recommended)**

Edamame pure and sliced red onion

Twenty nine

### **Double prawn harumaki**

Wakame salad and spicy red miso sauce

Thirty one

### **Traditional Japanese tempura**

Prawns, fish, organic vegetables

Thirty two

## Soup

### **Japanese miso bouillabaisse**

Twenty five

**'Suimono' broth**, fried fish mouse, somen noodle

Twenty five

### **Sweet carrot and tofu soup**

Twenty

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## Main Course

<b>Crispy soy braised pork belly</b> Braised daikon and somen noodle salad	Forty five
<b>Panko crust sake marinated local tuna steak</b> Cauliflower and miso scodallia and orange fennel salad	Forty two
<b>Organic beef tenderloin steak with miso and stilton sauce</b> Crispy potatoes and rucola salad	Fifty five
<b>"Lobster miso Thermidor",</b> Organic green leaves and orange salad	Sixty eight
<b>Teppanyaki of Australian wagu beef sirloin,</b> Mushroom rice, confit soy onion sauce	Sixty eight
<b>Steamed local snapper filled with crab (Authentic Japanese)</b> Tofu and organic vegetable and shiitake mushroom	Forty two
<b>Grilled Crispy skin saikyou miso marinated job fish</b> Garlic fried rice, mizuna and goat cheese salad	Forty three

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## Sushi roll

All sushi roll and hand roll is served with wasabi, soya sauce and our very own homemade pickled ginger

**Local tuna roll** - with avocado

**Spicy Tuna roll**- with Japanese spices and tabasco

**Reef side roll** - avocado, cucumber and crab stick

**Outside sea roll** - salmon, white snapper, tuna and avocado

**Ocean roll** - deep fried king prawn, cucumber and red tobiko

**Tempura roll** - salmon, tuna and white snapper

**Spicy soft shell crab roll** - fried soft shell crab, cucumber, spicy sauce

**Futomaki roll (Vegetarian)** - egg, yellow radish pickle, cucumber, green bean, and spinach

**Chicken Teriyaki Roll**- with avocado

**Unagi Roll**- Teriyaki eel with cucumber

Each roll - Thirty

## Temaki "hand roll"

Salmon, cucumber, egg and avocado

Spicy tuna, Cucumber, avocado and lettuce

Teriyaki chicken with cucumber

Organic fresh and pickle vegetables

Each roll - Eighteen

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## Nigiri

Yellow fin tuna, king prawns, salmon, job fish, white snapper,  
Five pieces for Thirty two dollars

## Sashimi

Yellow fin tuna, king prawns, salmon, job fish, white snapper  
Each fish 60g- Eighteen dollars

**Mix sashimi** - Thirty two

## Sushi Specials

- Chirashi** - slices of tuna, salmon, prawns, on sushi rice with egg and cucumber served with miso soup      Forty eight
- 'Sense by the Sea' tuna special** - Combination of yellow fin tuna nigiri, tuna sashimi and tuna roll      Forty five
- 'Sense by the Sea' nori maki** - Combination of chef's selected nori maki roll      Thirty five
- Chef choice special Sushi, Shashimi and Nigiri platter**      Sixty  
Per person

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<b>Ginger Chawanmushi</b> , baked ginger custard with tropical fruit	Twenty four
<b>Chocolate bomb</b> , green tea chocolate parfait, citrus berry sauce, mango coconut green tea jelly	Twenty six
<b>Japanese mille-feuille</b> , red bean and green tea mascarpone layers	Twenty four

## Ice Cream

Green tea  
'Asuki' red bean paste  
'Miso' soya bean paste  
Vanilla pod  
Valrhona chocolate  
Strawberry

Seven dollars per scoop

## Sorbet

Sake  
Pisco scented Japanese pear  
Pomegranate  
Wild berry

Seven dollars per scoop

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