

DINNER MENU

JP OMAKASE course is available from 2pp (please book in advance)

SASHIMI

SASHIMI OF JP ASSORTED	75	OCEAN TROUT SASHIMI II	36
assorted premium sashimi chef's selection of the day			
SASHIMI 5x2	36	OOTORO OF JP	4pcs 34 / 8pcs 62
assorted sashimi chef's selection 5 varieties, 2 pcs each		premium blue fin tuna belly sashimi (<i>limited stock</i>)	
SASHIMI 3x4	36	SCAMPI SASHIMI 4	42
3 varieties of sashimi, 4pcs each		fresh scampi sashimi 4 pcs	
		FRESH OYSTER	half dzn 29 / dzn 56
		ponzu sauce on the oyster	

ENTRÉE

EDAMAME WITH SALT	9	SCAMPI & ANKIMO KOBACHI	25
boiled soybeans, served on stems		scampi & monkfish pâté served tapas style	
PIRIKARA SPICY EDAMAME	12	OMAKASE TAPAS	18
spicy fried soybeans, served on stems		chef's selection of tapas, 3 kinds	
LOTUS CHIPS	8	ABURI SHIMESABA	20
deep fried lotus root served with wasabi sauce		cured mackerel, lightly grilled and served with a sweet vinaigrette sauce	
CHEESE OKURUMI	18	WAGYU BEEF TATAKI	25
rolling cream cheese with wonton skin and served with anchovy sauce		seared wagyu beef with ponzu sauce	
SUMISO TAKO	16		
sliced octopus with a sweet & tangy sumiso dressing			

À LA CARTE

EBI MAYO	23	AGEDASHI TOFU WITH VEGES	16
salad style with tempura prawn marinated with chili mayonnaise		deep fried tofu & veges with soy dressing	
KARI-KARI JAKO & TOFU SALAD	22	JP'S DUCK	28
crispy anchovies and tofu salad		grilled duck with JP special sauce	
PRAWN, EEL & ASPARAGUS TEMPURA SALAD	25	WAGYU SUKIYAKI OF JP	28
mixed greens with prawn, eel and asparagus tempura		wagyu beef MB+9 & seasonal veges with onsen egg	
SASAMI MENTAI	20	NIGIYAKA NATTO	25
tempura style with chicken breast, mentaiko and ingen bean are rolling with seaweed		5 kinds of diced sashimi with fermented soybeans and egg yolk	
WAGYU N UNI (6pcs)	29	JP CHAWANMUSHI	16
Hosomaki style with wagyu beef and uni on top		a savory steamed egg custard topped with sea urchin, salmon roe, shitake mushroom and chicken	
FRESH TUNA ABURI	23	CAMEMBERT CHEESE TEMPURA	18
seared tuna slices with vegetable and ponzu sauce			