

PILIPILI



SUSHI BAR

APPETIZERS

Steamed Edamame - 10

Steamed soyabeans, Sea salt

Wakame Salad - 10

Seasoned seaweed salad, vinegar sauce

Soba Noodle Salad - 10

Chilled buck wheat noodles, sesame soya dressing

Edamame Rice Salad - 12

Steamed soyabeans sushi rice, sesame seeds and scallions

Cold Seafood Udon Salad - 15

Udon noodles, shrimp, mix vegetables, light ponzu sauce

SASHIMI

Serve 3 Pieces

Maguro - 10

Tuna, wasabi, shiso

Tako - 8

Poached octopus, wasabi, citrus soya

Ebi - 10

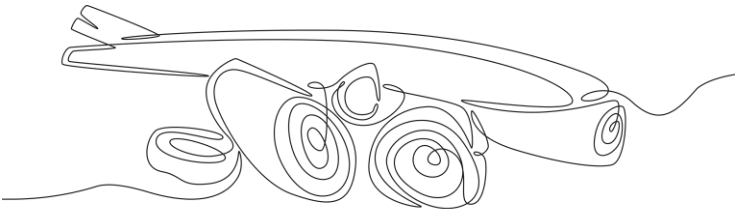
Poached prawn, wasabi, lemon wedges

Shiromi - 8

Seasonal white fish, wasabi, shiso leaf

Mix Platter for One Person (6pcs) - 16

Chefs Selections



All prices are quoted in USD and applicable taxes

Kindly inform our service teams of any allergies or dietary requirements

NIGIRI

Serve 3 Pieces

Maguro - 10

Fresh tuna, sushi rice, wasabi

Tamago - 8

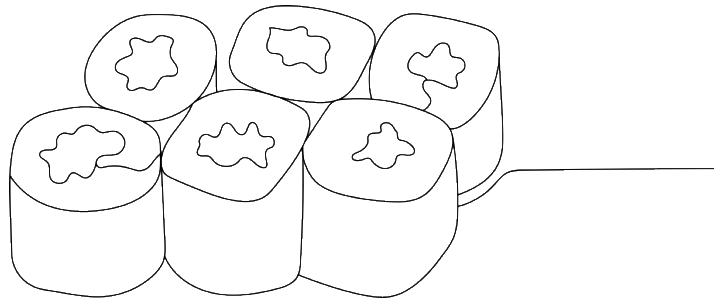
Japanese omlette, sushi rice, wasabi, nori

Ebi - 12

Steamed shrimp, sushi rice, wasabi

Mix Platter for One Person (9pcs) - 24

Chefs Selection



CLASSIC MAKI ROLLS

Serve 8 Pieces

California - 16

Crab, avocado, cucumber, tobigo

Spicy Tuna - 16

Spicy mayo, spring onion, togarashi

Salmon Avocado - 18

Smoked salmon and avocado

Tekka Maki - 16

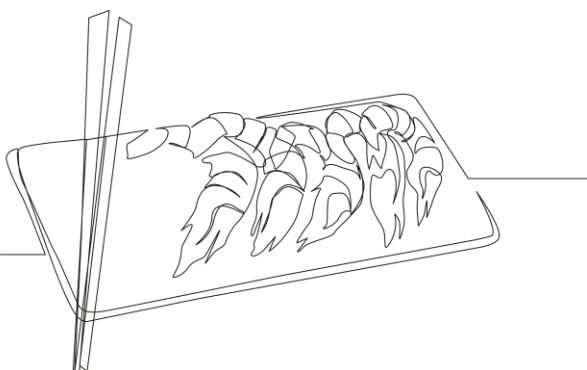
Tuna, nori

Kappa Maki - 16

Cucumber, nori, sesame seeds

Mix Platter for Two Person (20pcs) - 25

Chefs Selection



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DESSERTS

Chocolate Cheesecake 10

Cashew toffee sauce

Tiramisu 10

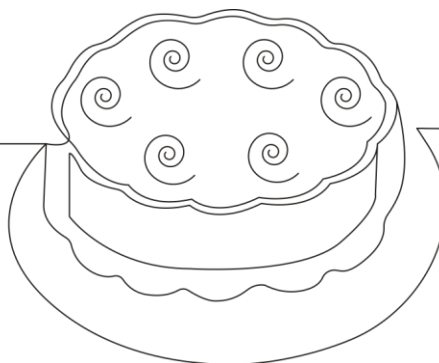
Espresso, mascarpone cheese, and cocoa powder

Crème caramel 10

Vanilla custard, caramel sauce

Tropical Fruits 10

Served with vanilla ice cream



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