

By The Sea Hibachi

❖ **Tsunami (Seafood Platter)**

Grilled Scallop

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Seafood Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Prawn, Calamari, Lobster, Salmon

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

\$260

Please note that all prices are in US Dollars and subject to 10% service charge
and applicable goods and service tax.

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

By The Sea Hibachi

❖ Robusuta (Local Lobster)

Grilled Scallop

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Seafood Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Whole Grilled Local Lobster

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

\$230

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and applicable goods and service tax.

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By The Sea Hibachi

❖ Kagoshima A5 (Striploin)

Grilled Scallop

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Kagoshima Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Kagoshima A5 Striploin

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

\$240

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By The Sea Hibachi

❖ Gyuniku (Beef Tenderloin)

Grilled Scallop

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Wagyu Beef Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Beef Tenderloin, Japanese Mustard

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

\$220

**Our Premium Kagoshima A5 Striploin
is available for \$240*

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By The Sea Hibachi

❖ Toriniku (Chicken)

Grilled Scallop

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Chicken Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Grilled Chicken Thigh, Teriyaki Sauce

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

\$210

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❖ Ji – Sakana (Ali's Catch of the Day)

Grilled Scallop

Achar papaya, rocket, yuzu

By The Sea Sushi Anthology

Chefs gourmet sushi tasting

Seafood Okonomiyaki

Cabbage, mushroom, mayonnaise, tonkatsu

Miso Soup

Catch of the Day, Kuhulafilla, Pumpkin Puree

Teppanyaki gourmet vegetable variation

Seafood or garlic fried rice

\$200

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By The Sea Hibachi

❖ Zen (Vegetarian / Vegan)

Trilogy of Japanese Salad

Wakame, edamame, garden

By the Sea Vegetarian Sushi Anthology

Chefs gourmet sushi tasting

Vegetarian Okonomiyaki

Cabbage, mushroom, kewpie, tonkatsu

Miso Soup

Grilled Tofu, Ginger, Avocado, Azuki

Teppanyaki gourmet vegetable variation

Vegetable or Garlic Fried Rice

\$170

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❖ Additional Add On

Wagyu beef (160g)	\$45
Half local lobster (500g)	\$50
Scallop (Three pieces)	\$20
Prawn (Three pieces)	\$20
Whole mackerel (600g)	\$18
Salmon fillet (250g)	\$18

❖ Choice of Dessert

(One inclusive with every set menu)

Dark Chocolate & White Chocolate Parfait
Japanese Banana Foster
Ice Cream Tempura
Exotic Fruit

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