

JYPSY

ROBATA STICKS

- VM OYSTER KING MUSHROOM & LEEK
Teriyaki balsamic & shichimi furikake
- VM GLAZED EGGPLANT & PUMPKIN
Shichimi Furikake & spicy moro miso
- TERIYAKI CHICKEN WINGS
Chef's marinade

SUSHI ROLLS

- JYPSY CALI
Picked crab, red yuzu pepper,
dried sakura shrimp, avocado, cucumber
- SALMON NORD
Cured salmon belly, crispy salmon
skin, ikura, mustard miso, dill cream
- V SMOKEY NASU
Robata Japanese eggplant, roasted
peppers, tofu, miso aioli, pickled radish
- 5 STONES
Torching unagi, foie gras, pickled
wasabi, green apple oroshi
- ABURI TUNA
Bluefin tuna, smoked radish,
chimichurri sauce (negi shio koji sauce),
pickled wasabi
- SMOKED MACKEREL
House smoked mackerel, truffle
ponzu mayo, scallion
- CRISPY SHRIMP
Tempura tiger prawns, avocado,
peperonatta mayo, red yuzu, kaffir lime
- SPICY LOBSTER
Green mango, cucumber,
tempura crunch & pickled wasabi
- JYPSY RAINBOW
Rolled with torched salmon tartare,
bluefin tuna, yellowtail, avocado,
yuzu furikake

PORK BELLY
Teriyaki glazed

SPICY PORK BALLS
Smokey chipotle teriyaki &
shichimi furikake

JYPSY SASHIMI

- BLUEFIN TUNA
Shichimi furikake, avruga caviar,
pickled wasabi, micro herbs
- KING SALMON
Soy-citrus dashi, ikura, spice
infused oil, dill, lime mayo
- YELLOWTAIL
Lime-soy dashi, truffle oil,
micro herbs
- SWORDFISH BELLY
Yuzu-coriander miso, soy-citrus dashi,
micro herbs

CLASSIC SASHIMI

CHEF'S DAILY SELECTION
Chef's selection of fresh Japanese Air
flown fish with nama wasabi & shoyu

6/ 9/ 12pcs

SOUP & SALAD

- KING PRAWN MISO SOUP
- V JYPSY CRUNCHY CABBAGE PILE
Light sesame dressing, smoked paprika oil
- V CHILLED CHITOSE TOMATO SALAD
Pickled mustard leaf, wasabi mayo,
teriyaki balsamic sauce, micro herbs
- BROKEN CUCUMBER & 3 MISO
Ume miso, yuzu-coriander miso,
spicy moro miso

PLATES

COLD

VM COLD TOFU CRUNCH
Crisped onion, sesame garlic crumb,
myoga, spring onion, sweet orange ponzu

YELLOWTAIL CEVICHE
Homemade sushi rice crackers, pickled
wasabi, oba leaf

JYPSY SALMON TACOS (2pcs)
King salmon, seaweed, avocado &
tomato salsa, wasabi mayo, ikura

BEEF TATAKI
1824 grainfed tenderloin, capers,
ponzu, mustard, leek, goma

HOT

V NEST OF FRIES
Crispy shredded potato, white truffle
oil, wasabi mayo, teriyaki balsamic sauce

V ROBATA BROCCOLINI
Green ponzu & JYPSY crispy chilli oil

OYSTER TEMPURA (2pcs/seasonal)
Green tea tartare

EDAMAME TEMPURA
Wasabi salt

LOBSTER & CRAB GYOZA (6pcs)
Prawn bisque & dashi foam

UNAGI & PORK GYOZA (6pcs)
Ginger-scallion ponzu sauce

OBASAN'S STICKY BEEF SLIDERS
(2pcs)
Pulled beef shortrib, crunchy cabbage,
toasted soft butter brioche

KARAGE CRACKER CHICKEN
Curry mayo, charcoal-fired shishito &
homemade sushi rice crackers

ROBATA TAJIMA BEEF STEAK
Marble score 7, house smoked potato
salad, roasted onion dip

ALL DAY BOWLS

VM UDON GORENG
Wokfried thin Udon noodles, silver
sprouts, cabbage, JYPSY chilli sambal &
charred charsiu

SMOKEY UNAGI FRIED RICE
Wokfried Japanese rice, grilled Unagi,
tofu, pickle, egg omelette, slaw

KING PRAWN MISO RAMEN
Bamboo shoot, silver sprouts,
soft boiled egg, leek & JYPSY crispy
chilli oil, charred charsiu

KATSU CURRY RICE
Japanese curry, shredded cabbage pile,
grilled shishito

Chicken
Iberico pork

WAGYU BEEF DRIPPING
FRIED RICE
Grilled wagyu, kombu butter
fried rice, pickle

SWEET

ZINGY LEMON YUZU SORBET

MAMA CREAM PUFF
Matcha
Vanilla
Apple pie

WATERMELON GRANITA
Calamansi jelly

COCONUT MATCHA PANNA COTTA

YUZU TOFU CHEESECAKE
Butter biscuit crumb

CHOC BANANA BRITTLE MOUSSE
Vanilla ice-cream

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V - Vegetarian
VM - Vegetarian Modified

Please let your server know if you
have any food allergies.