

JYPSY

ROBATA STICKS

- VM KING OYSTER MUSHROOM & LEEK
Teriyaki balsamic glaze
- VM EGGPLANT & PUMPKIN
Spicy moro miso glaze

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

Torched 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

KUROBUTA PORK BELLY
JYPSY crispy chilli sauce

SPICY PORK BALLS
Smokey chipotle glaze

JYPSY SASHIMI

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

SPICY POPCORN SHRIMP

Chilli ponzu mayo

EDAMAME TEMPURA

Wasabi salt

LOBSTER & CRAB GYOZA (6pcs)

Prawn bisque & dashi foam

CRISPY CHEESY GYOZA (6pcs)

Iberico pork, Japanese curry drizzle

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

ASARI CLAM SPAGHETTI

Kombu clam broth, dipping garlic bread

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

081020

V - Vegetarian
VM - Vegetarian Modified

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