

# CHIRASHI BOWLS

**SEAFOOD TEMPURA CHIRASHI**  
King prawn, snapper, asparagus, seaweed, shiitake mushroom, broccolini and ginger sushi rice with green tea tartare, miso soup

**JYPSY CALI CHIRASHI**  
Picked crab, dried sakura shrimp, avocado, cucumber, egg omelette, miso soup

**JYPSY KAISEN CHIRASHI**  
Tuna, salmon, yellowtail, prawn, eel, egg omelet, ginger sushi rice, miso soup

## ALL DAY BOWLS

**VM UDON GORENG**  
Wokfried thin udon noodles, silver sprouts, cabbage, chunky chilli oil & 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  
Kagoshima pork

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

## SANDWICH

**KATSU SOURDOUGH SAND**  
Japanese BBQ miso sauce, kaffir lime aioli, golden curry dip, crunchy cabbage pile  
Chicken  
Kagoshima pork

## 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

**V BROKEN CUCUMBER & MISO DIP**  
Yuzu coriander miso

## SUSHI ROLLS

**TORCHED EEL**  
Macerated teriyaki balsamic strawberries, wasabi mayo

**JYPSY CALI**  
Classically californian with fresh crab

**ABURI SALMON BELLY**  
Torched salmon belly, jalapeno mayo, Ikura

**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

**ABURI TUNA**  
Tuna, smoked radish, chimichurri sauce (negi shio koji sauce), pickled wasabi

**CRISPY SHRIMP**  
Tempura tiger prawns, avocado, peperonatta mayo, red yuzu, kaffir lime

**SPICY LOBSTER**  
Lobster, green mango, cucumber, tempura crunch & pickled wasabi

**JYPSY RAINBOW**  
Rolled with torched salmon tartare, bluefin tuna, yellowtail, avocado, yuzu furikake

*JYPSY*

# LUNCH

## JYPSY SASHIMI

**TUNA**  
Shichimi furikake, avruga caviar, pickled wasabi, micro herbs

**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



## PLATES

### GOLD

**V 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)**  
Salmon, seaweed, avocado & tomato salsa, wasabi mayo, ikura

**ABURI RARE BEEF TATAKI**  
Tenderloin, orange 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

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

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

**TAKA'S HOT WINGS**  
Garlic soy sauce, shichimi, calamansi

**JYPSY MINI BURGERS**  
US chuck & wagyu patties, korean mayo, crispy onions

## SWEETS

**GIANT ICE-CREAM PUFF**  
Toffee sauce, hokkaido milk ice-cream

**COCONUT MATCHA PANNA COTTA**

**CHOC BANANA BRITTLE MOUSSE**  
Vanilla ice-cream

**YUZU TOFU CHEESECAKE**  
Butter biscuit crumb

all prices are not inclusive of statutory government goods and services tax & service charge

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

V - Vegetarian  
VM - Vegetarian Modified