

JYPSY

CHARCOAL ROBATA GRILL

STICKY BULGOGI CHICKEN
Chunky bbq chilli olive oil

VM **EGGPLANT & PUMPKIN**
Spicy moro miso glaze

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

YUZU MISO SALMON
Pickled scallion & wasabi, dill needles

SPICY PORK BALLS
Smokey chipotle glaze

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

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

PLATES

COLD

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

KARAGE 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

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

SWEET

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

COCONUT MATCHA PANNA COTTA

YUZU TOFU CHEESECAKE
Butter biscuit crumb

CHOC BANANA BRITTLE MOUSSE
Vanilla ice-cream

220921

V - Vegetarian
VM - Vegetarian Modified

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

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