

ZIPANGU

S U P E R • D I N I N G

BY
N A D A M A N



Father's Day

SET MENU

21 JUNE

RM300 nett per person ☺ | 100

APPETIZER 前菜

Fresh Sea Urchin Pudding
Topped with Uni & Savory Vinegar Jelly
Seared Horse Mackerel Sushi
Vinegared "Kosode" Style
Deep-fried Japanese Sea Bass
With Ume-plum Pulp & Rice Cracker Crust
生雲丹プリン 生雲丹 美味酢ゼリー
真鯨酢め小袖炙り寿司
鱸梅肉おかき揚げ
[G] [F] [E] [SO]



SASHIMI 造り

Premium Seasonal Selection
Medium Fatty Tuna, Sweet Shrimp, and Amberjack
Served with Traditional Tosa Soy Sauce & Garnishes
鮪中トロ 甘海老 勘八
あしらい 土佐醤油
[G] [F] [SO]



SIMMERED DISH 煮物

Braised Pike Conger & Maitake Mushroom
Grated Daikon with Yuzu Kosho Pepper flavor
Accompanied by Paprika, Snap Peas, and Chives
鱧と舞茸の柚子胡椒煮卸し
パプリカ スナップエンドウ 浅月
[G] [F] [E] [SO]



GRILLED DISH 焼物

Australian Wagyu Beef & Scallion Roll
Served with Soft-boiled Egg, Zucchini, Garlic Chips,
and Shredded Leek
オーストラリア和牛分葱ロール
温玉 スッキーニ ガーリックチップ 白髪葱
[E] [B] [SO]



RICE COURSE 食事

Snow Crab & Sweet Corn Steamed Rice
Served with Japanese Pickles and Red Miso Soup
蟹と玉蜀黍ご飯
香物 赤出し
[SO] [SF]



DESSERT デザート

Traditional "Oni-Manju" Sweet Potato Steamed Cake
Fresh Matcha Chocolate
鬼まんじゅう
生抹茶チョコレート
[G] [D]

[G] Gluten [E] Egg [F] Fish [SO] Soya
[D] Dairy [SF] Shellfish [SE] Sesame [B] Beef
Please advise your server if you have any allergies.