



## SUSHI

	PRICE	VI
Velassaru Nigiri Selection (8 pieces, suitable for sharing) <b>S</b>	25	7
Teppanyaki Signature (6 pieces) Salmon, Tuna, Reef Fish, Shitake, Cream Cheese, Eel, Crab Stick, Avocado, Mango	22	-
California Roll Manila (6 pieces) Crabstick, Red and Green Flying Fish Roe, Japanese Mayonnaise	22	-
Dynamite (6 pieces) Salmon, Tuna, Reef Fish, Tabasco, Japanese Mayonnaise, Sesame, Onions, Dynamite Sauce <b>S H</b>	22	-
The Dragon (6 pieces) Poached Prawns, Lemon Garlic Sauce, Avocado, Eel, Asparagus, Sweet and Sour Mayonnaise Sauce, Roe <b>S H</b>	22	7
Hot Salmon Medley Roll (6 pieces) <b>S A</b> Fresh Salmon, Salmon Gravlox, Salmon Roe, Cream Cheese, Malibu Velouté, Cucumber, Cooked in Tempura	22	-
The Vegan (6 pieces) <b>V</b> Avocado, Cucumber, Mango, Asparagus, Japanese Mayonnaise	20	-
Velassaru Sashimi Selection <b>S</b> Selection of Fresh Fish, Suitable for Sharing.	22	7

**V** Vegetarian   **P** Pork   **S** Seafood   **A** Alcohol   **H** Hot

Kindly notify one of our team members if you have any allergic intolerance. Prices are in USD and exclusive of 10% service charge and 12% GST (government tax).



	PRICE	VI
<b>SALAD</b>		
Seaweed Salad <b>V</b> Mixed Greens Topped with Cherry Tomato, Cucumber, Marinated Seaweed Dressed with Lime Ponzu Vinaigrette	17	-
Kani Salad Strips of Crab Stick in a Bed of Iceberg Lettuce with Mango, Flying Fish Roe and Japanese Mayonnaise <b>S</b>	26	-
Seafood Poke Salad <b>S</b> Mixed Greens with Hawaiian Style Sashimi Cubes, Marinated in Poke Sauce	26	-
<b>SEA</b>		
Catch of the Day - Today's Market Reef Fish	35	-
Drunken Prawns Flamed in Garlic, Lemon & Sake, Spicy Lemon Garlic Sauce <b>S A</b>	35	-
Grilled Scallops, Ginger Vinaigrette <b>S</b>	35	13
Yellow Fin Tuna Loin & Mango Salsa with Yuzu Miso Sauce <b>S</b>	35	-
Tasmanian Salmon with Miso Butter Sauce <b>S</b>	35	-
Lobster with Spicy Lemon Garlic Sauce <b>S</b>	64	17

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## LAND

	PRICE	VI
Hibachi Angus Beef Tenderloin	35	-
Australian Wagyu Beef for Two Served with Garlic Rice and Grilled Vegetable	76	29
Australian Pasture Fed Lamb Short Loin <b>A</b>	35	-
Corn Fed Chicken Breast Teriyaki	35	-

(Each Main course meat option comes with your personal choice of sauce)

## SAUCE

Honey Guava Sauce  
Mustard Sauce  
Sesame Pepper Sauce

## ACCOMPANIMENTS

Fried Rice with Chicken	7	-
Fried Rice with Seafood <b>S</b>	9	-
Garlic Fried Rice with Vegetables <b>V</b>	7	-
Shitake & Enoki Mushrooms <b>V</b>	7	-
Asparagus Tips <b>V</b>	8	-
Mixed Medley of Asian Vegetables <b>V</b>	7	-

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## DESSERTS

	PRICE	VI
Yuzu Tart White Chocolate, Yuzu And Raspberry Tart with Yuzu Sorbet	17	-
Green Tea Opera Cake Green Tea Parfait and Espresso Ice Cream, Cocoa Sauce	17	-
Strawberry Carpaccio <b>A</b> Strawberry Carpaccio with and Lemon Grass Cream Cheese, Orange Sponge	17	-

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