

SALADS

SASHIMI AND SEAWEED SALAD Green Apple, Quinoa, Sesame Wafu Dressing	59
SPINACH AND DRY MISO Yuzu Juice, Parmesan, Kiku Flower Truffle Oil	55
ASIAN CHICKEN SALAD Grilled Chicken, Red Cabbage, Coriander, Honey Mustard Dressing Truffle Oil	49
SPICY CRAB SALAD Crab Stick, Cucumber, Lettuce, Cabbage, Seaweed, Avocado, Spicy Mayo	49

SOUPS

WHITE MISO SOUP Soy Bean Paste Soup, Seaweed, Tofu	19
SPICY LOBSTER MISO SOUP Spicy Miso, Julienne Konbu	45

COLD APPETIZERS

THINLY SLICED YELLOWTAIL SASHIMI Thin Yellowtail Fish with Homemade Garlic Ponzu	85
WAGYU BEEF TATAKI Garlic Chips, Winter Truffle, Oriental Dressing	119
TRUFFLE SEABASS Thin Seabass, Truffle Dressing	95
ABURIYAKI SALMON Quick Seared Salmon, Mixed Vegetables, Negi Sauce	85
TUNA TATAKI Seared Tuna, Braised Onion, Shichimi, Daikon Ponzu	85

HOT APPETIZER

GRILLED SWEET CORN With Miso Ponzu Butter	39
SPICY EDAMAME Chili Garlic Sauce	25
EDAMAME Salted Soy Beans	25
CRISPY SQUID Lime Wedge, Shishito Pepper	65
SHRIMPS TEMPURA Served with Bonito Broth	75
PRAWN AND BLACK COD DUMPLINGS Spicy Soy Vinegar	69
CHICKEN SKEWERED Marinated and Glazed with Yakitori Sauce	59
ROCK SHRIMPS KUNAFI Shrimp, Kunafa, Spicy Kaori Sauce	85
CHICKEN KARAAGE Japanese Fried Chicken, Spicy Yuzu Sauce	65
CRISPY DYNAMITE SHRIMP Lime Wedge, Spicy Mayo, Scallion	69

COMBO PLATTERS

MAKI MORIAWASE Chef's Selection of Maki Rolls (20 pcs)	180
SUSHI MORIAWASE Chef's Selection of Sashimi, Nigiri and Maki rolls (30 pcs)	250



SHABU-SHABU

TRADITIONAL JAPANESE HOT POT - 155 per person*

Shabu-shabu is a type of nabe (hotpot) dish, where ingredients such as vegetables and thinly cut meat are immersed into boiling water or dashi soup and left to stew a couple of times. Ingredients such as tofu, vegetables noodles are also stewed together, and then eaten by dipping them into the sauce. The dashi soup stock used in shabu-shabu is kombu seaweed soup stock.

Our version of shabu-shabu includes a large selection of gourmet vegetables and noodles, and is served with daikon ponzu sauce and goma sauce.

- * Served for minimum of 2 guests
- * Includes water and soft beverages

SIGNATURE MAKI

DYNAMITE ROLL (4 pcs) Salmon Belly, Avocado, Pickled Radish	39
ASIAN SPICY TUNA ROLL (4pcs) Tuna, Chili Sauce, Tempura Flakes	32
VOLCANO (4pcs) Salmon, Avocado, Crab Salad	29
FAIRMONT KAPPA MAKI (4pcs) Asparagus, Cucumber, Avocado	25
COLOR DRAGON (8pcs) Salmon, Tuna, Prawn Tempura, BBQ Eel, Sweet Gobo, Avocado, Tobiko, Eel Sauce	85
LOBSTER TEMPURA ROLL (8pcs) Lobster, Avocado, Teriyaki Sauce	119
CAFÉ' SUSHI WAGYU ROLL (8pcs) Wagyu Beef, Shrimp Tempura, Teriyaki Sauce	99

SIGNATURE MAKI SELECTION

Tasting Sampler of all our Signature Maki Rolls

MAKI ROLLS

SALMON AVOCADO (6pcs) Salmon, Avocado, Wasabi	35
SPICY SCALLOP (4pcs) Scallop, Shiso Leaf, Chili Sauce	38
SPIDER (5pcs) Soft Shell Crab, Cucumber	79
CALIFORNIA (4pcs) Crab Meat, Avocado, Cucumber	27
SHRIMP TEMPURA (4pcs) Shrimp Tempura, Avocado, Eel Sauce	25

SIGNATURE NIGIRI

SALMON BLOW TORCH (6pcs) Salmon Belly, Crab Mayo, Kunafa, Teriyaki Sauce	65
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NIGIRI (4 pcs) & SASHIMI (5 pcs)

SALMON	35
TUNA	49
SEA BASS	39
MED FATTY TUNA	69
YELLOWTAIL	49
SCALLOP	49
BOILED SHRIMP	35

MAIN COURSES

ORIENTAL SPICED BABY CHICKEN Whole baby Chicken, Ginger Garlic, Barley Miso	119
MISO MARINATED HOBA BLACK COD Saikyo Miso, Pickle Ginger Stalk	155
ROASTED MAINE LOBSTER Shiso Butter	345
CHILEAN SEABASS TRUFFLE PONZU Yuzu Truffle Oil, Shimeji Mushroom, Hijiki Asparagus	179
GRILLED WAGYU TERIYAKI Asparagus, Wafu Sauce, Teriyaki Butter	245
GRILLED SEABASS Lime, Tomato, Jalapeno, Ginger Relish	105
GRILLED JUMBO TIGER PRAWN Yuzu Pepper Sauce	99

SIDES

BABY BOK CHOY Sautee Bok Choy, Garlic, Chili Flake	30
SAUTEED MUSHROOMS Brown Mushroom, Shimeji Mushroom, Enoki Mushroom	30
GREEN ASPARAGUS Steamed Asparagus, Sesame oil, Sea Salt	30
STEAMED RICE Sesame Seeds	15
EDAMAME FRIED RICE Rice, Soy Sauce, Scallion, Edamame	35

NOODLES

SEAFOOD YAKI SOBA Egg Noodles, Mix Seafood, Assorted Asian Vegetables	85
CHICKEN YAKI UDON Chicken, Udon Noodles, Asian Vegetables, Seaweeds Sauce	75
CHAMPON RAMEN Ramen Noodles in Chicken and Beef Based Soup with Beef, Squid, Shrimp and Vegetable	129

DESSERTS

COCONUT SAGO Stewed Pineapple, Mango Sorbet	45
MATCHA CRÈME BRÛLÉE Fennel Rice Cracker	45
EXOTIC FRUIT SALAD Yuzu & Ginger Sorbet	45
FLAVORED MOCHI ICE CREAM Mango Coconut Green Tea	45
SOFT JAPANESE CHEESE CAKE Bounty coconut crumble	45

CONVEYOR BELT

UNLIMITED SUSHI LUNCH AND DINNER FROM THE CONVEYOR BELT Inclusive of Soft Beverages	155
Lunch from 12:00pm to 3:00pm Dinner from 7:00pm to 10:00pm	