

Zypher
LOUNGE



SMALL

EDAMAME

Sea Salt Edamame	\$9
Spicy Truffle Edamame	\$12
Edamame Roll with Japanese mayo	\$14

TACOS (Minimum 2 pieces)

Tuna	\$10	Salmon	\$9	Kingfish	\$9
<i>with Tobikko, wasabi salsa, miso avocado</i>					
Lobster	\$12				
<i>With Charred corn, miso avocado, shichimi</i>					
Pork	\$9	Wagyu	\$11		
<i>With Teriyaki, confit onion, smoky chipotle mayo</i>					

OYSTERS

Chef's Selection

6pcs	\$39	12pcs	\$63
Natural			
Ponzu			
Wasabi Salsa			

Oyster Shooter	\$16
<i>2pcs Shiso gazpacho, ikura, shiso oil</i>	

Seared Oyster	\$39
<i>6pcs Oysters seared in hot olive and sesame oil, yuzu soy, ginger, coriander, chives</i>	

Spinach & Beet Salad	\$19
<i>Julienne beetroot, miso, leek, kale, parmesan, yuzu vinaigrette</i>	

Crispy Rice Poke Tuna	\$28
<i>Tuna poke, butter soy, sushi rice, spring onion, avocado</i>	

Wagyu Carpaccio Pizza	\$39
<i>Wagyu MB9 striploin, wasabi cream, truffle aioli, olive crumb, ikura</i>	



COLD DISHES

Salmon Plum	\$31
<i>Truffle ponzu, charred plum, olive crumb, truffle oil, dill</i>	
Zypher's Signature Yellowtail	\$29
<i>Jalapeno dressing, wasabi salsa, shiso oil</i>	
Hamachi Crudo	\$29
<i>Yuzu ponzu, Ginger salsa, chilli, coriander</i>	
Seared Tuna	\$33
<i>Goma dressing , sesame wasabi, chive</i>	
Octopus Salad	\$27
<i>Smoky ponzu, tosaka, cucumber, tomato, shiso verde</i>	
Umami Beef Tataki	\$29
<i>Ponzu, confit onion, spring onion, garlic chip, ito togarashi</i>	



SASHIMI / NIGRI

Sashimi Moriawase

Chef's selection

Small (3pc) \$17 Medium (8pc) \$42 Large (18pc) \$90

Otoro (3pc)

\$38

Fatty Tuna Belly

Chutoro (3pc)

\$31

Medium Fatty Tuna Belly

Uni (2pc/1 Tray)

Sea Urchin, 1 Tray = 95-100g

2pcs \$25 1 Tray \$100

Nigiri Sushi Moriawase

Chef's selection

Small (3pc) \$22 Medium (6pc) \$38 Large (9pc) \$53

HANDROLL

Salmon \$9

Kingfish \$9

kura \$13

Uni \$13

Chicken Avocado \$9

Avocado \$6



HOT DISHES

Assorted Mushroom <i>Yuzu soy butter, spring onion, furikake, onsen egg</i>	\$23
Charred Corn with Mentaiko <i>Mentaiko mayo, Spring onion, shichimi, parmesan</i>	\$21
Seafood Gyoza (Limited) <i>Prawn & black cod, bonito, butter ponzu, shichimi</i>	\$25
Hokkaido Scallop <i>Black garlic butter, jamon crumb, parsnip puree</i>	\$32
Miso Yaki Black Cod <i>Yuzu miso, chives, shiba-zuke</i>	\$55
Pork Belly <i>Samjang miso, shiso jalapeno salsa, paprika pumpkin puree,</i>	\$32
Duck Yakimono <i>Plum kabayaki, umeboshi salsa, pickled napa cabbage</i>	\$41



ROBATA GRILL

Kushiyaki (Two Skewers)

with Thyme teriyaki or Miso anti-cucho

Chicken	\$19
Beef	\$23
Tiger Prawn	\$22
Miso Salmon	\$22
King Oyster Mushroom	\$12

Kingfish Kama (Limited)

\$15

Ponzu, ginger, charred lemon

Truffle Teriyaki Tenderloin

\$46

Salad, kale, yuzu truffle teriyaki

Japanese A5 Wagyu Striploin

Mixed mushroom, kombu salt, wasabi, black garlic butter

100g	\$130	150g	\$180
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SWEET

Daifuku with Strawberry Sorbet

Chocolate curls, strawberry crisp

Gelato with Puffed Grain

choose from following flavours

Matcha

Black Sesame

Yuzu

Miso