

# TOKYO BAY

## 🌸 SAMURAI MENU 🌸

Samurai Night blends traditional Japanese elements with an immersive, time lapsing experience. Let Executive Chef Joe Richardson take you on a journey that meets traditional Japanese elements with a sense of adventure and elegance, blending traditional techniques with modern and local ingredients.

### MENU

<b>AGEDASHI TRUFFLE TOFU</b> tofu flash-fried until golden brown, truffle dashi, chives	<b>G</b>	<b>24</b>
<b>GRILLED SALMON KAMA</b> robata grilled salmon collar, ponzu, lemon	<b>G</b>	<b>24</b>
<b>CHICKEN WINGS</b> sake soy marinated chicken wings, yuzu salt	<b>G</b>	<b>18</b>
<b>CHICKEN KARAGE</b> Japanese fried chicken, originated in Oita but is now a global hit, spicy aioli	<b>G</b>	<b>20</b>
<b>DASHI KING CRAB TAMAGO</b> classic Japanese dashi omelet, grilled eel, sweet soy	<b>G</b>	<b>24</b>
<b>CHICKEN SKIN YAKITORI</b> grilled chicken skin, yakitori sauce, roasted garlic salt	<b>G</b>	<b>18</b>
<b>GOMA KAMPACHI (SASHIMI)</b> velvety sesame puree, aged soy, ponzu	<b>G</b>	<b>28</b>

### BEVERAGE

<b>BUTTERFLY 75</b> Wabi Gin, Butterfly pea syrup, lemon juice, sparkling wine		<b>17</b>
<b>MARS MANHATTAN</b> Mars Maltage Cosmo, activated charcoal, Sweet Vermouth, chocolate bitters		<b>22</b>
<b>TOKYO MULE</b> Hakutsuru Sake, Ginger syrup, lime juice, ginger beer		<b>15</b>

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan **VG** vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST.

Please advise of any food allergies or dietary restrictions.

