



ITSUMO IZAKAYA BAR

Japanese Restaurant

-Japanese Hot Pot Buffet-

You Must Firstly Pick Your Favourite Soup Base From Below For Your **ALL YOU CAN EAT** Premium Wagyu Hotpot Indulgence



- SUKIYAKI SOUP



- SHABU SHABU SOUP



- MISO SOUP



- SPICY MISO SOUP (MIRA KARA)

Authentic Japanese soup-based broth with thinly sliced wagyu beef, seasonal vegetable, mushroom, tofu, Konnyaku (gelatinous Japanese cake) and Shirataki (Konnyaku noodle)

- Gluten Free
- Chilli
- Extra Prepping & Cooking Time Expected
- Dairy Free
- Vegetarian
- Vegetarian Option

ALL YOU CAN EAT:

ADULTS \$78.00
 UNDER 12 YEARS \$39.00
 UNDER 3 YEARS FREE

TERMS & CONDITIONS

- *Each Child For Free Must Be Accompanied With An Adult (ID Requested)
- *All-You-Can-Eat (AYCE) Seating Is 90 Minutes Starts From Booking Time.
- *Cannot Mix (AYCE) And A la Carte On One Table.
- *Any Wastage Or Leftover Food Will Be Charged Starting From \$20.
- *On Premium Licenced, BYO-wine Only With Corkage Fee Of \$10 / Bottle.
- *Corkage Fee Of \$20 /cabe.
- *No Outside Food Or Drinks Allowed.
- *All Pictures Are For Illustration Purpose Only.

-STARTER-

- S1.Assorted Tempura
- S2.Steamed Bun Burger
- S3.Japanese Style Deep Tofu (5)
- S4.Prawn Tempura (6)
- S5.Cold Soba Noodles with Sashimi Grade Scallops
- S6.Pork Gyoza (6)
- S7.Soft Shell Crab Salad
- S8.Japanese Style Braised Pork Belly With White Raddish

-TRADITIONAL SUSHI-

- T1.Inari (Bean Curb) Sushi
- T2.Vegan Sushi
- T3.Seaweed Salad Sushi
- T4.Spicy Fish Salad Sushi
- T5.Fish Roe Tobiko Sushi
- T6.Crab Salad Sushi
- T7.Crab Meat Avacado Sushi

-SUSHI & SASHIMI-

- U1.Salmon Tataki/King Fish Takaki
- U2.Assorted Sashimi
- U3.Miyako Funamori Sushi Platter
- U4.Sushi Boat (Between 3-4 PPL)
- U5.Hot And Cold Mixed Seafood Platter (Between 3-4 PPL)
- Miyako Fashion Roll Sushi
- U6.Wagyu Bull Roll
- U7.Tiger Roll
- U8.California Roll (VA)
- U9.Aburi Salmon Roll
- Fish Of The Day & Nigiri Sushi (4 Pieces Per Order)
- U10.Salmon
- U11.King Fish
- U12.Tuna
- U13.Cooked Prawn
- U14.Scallop
- U15.Tamago
- U16.Surf Shell
- U17.Eel
- U18.Avocado
- U19.Squid





-IZAKAYA PLATES-

- P1.Crunchy Fried Octopus (VF)
- P2.Crispy Fried Chicken Fillet Steak (VF)
- P3.Wagyu Rump Beef Tataki (VF)
- P4.Grilled Fresh Squid (2) (VF)
- P5.Yakitori Chicken (2) (VF)
- P6.Grilled Pork Belly (2) (VF)
- P7.Sake Clams (VF)

-MEATS-

- M1. Grilled Short Ribs (24 hours slow cook) (VF)
- M2.Wagyu Beef Scotch Fillet (VF)
- M3.Grilled Miso Cured Pork Belly (VF)
- M4.Lamb Katsu (VF)
- M5.Crispy Koji Duck Leg Confit (VF)

-FISH-

- F1.Aburi King Salmon Don (VF)
- F2.Sashimi Poke Bowl (VF)
- F3.King George Whiting And Chip (VF)
- F4.Unagi Risotto (VF)
- F5.Steamed Barramundi (Wild Caught) (VF)

-NOODLES & RICE-

- N1.Soy Glazed Barramundi (VF)
- N2.Wagyu Beef Truffle Rice (VF)
- N3.Green Tiger Prawn Noodle (VF)
- N4.King Prawns Tempura & Crispy Chicken Fillet Udon Noodle Soup (VF)
- N5.Cha Shu (Pork) Tonkotsu Truffle Ramen (VF)
- N6.Wagyu Beef Udon Noodle with Spicy Miso & King Oyater Mushroom (VF)
- N7.Gyu Suji Wagyu Beef Don (VF)
- N8.Chicken or Pork Katsu Don (VF)

-VEGAN OPTIONS-

- V1.Sukiyaki Hotpot for 1 Serving (VF)
- V2.Vegetarian Tempura (12) (VF)
- V3.Stir-fried Soba (VF)
- V4.Tofu Steak (VF)

-SIDES-

- E1.Edamame With Green Tea Salt (VF)
- E2.Garden Salad With Marinated Seaweed & Soft Tofu (VF)
- E3.Furikake Fries With Wasabi Aioli (VF)
- E4.Soba Noodle Served With Cold Soba Noodle And Onion Favor (VF)
- E5.Octopus Karaage & Eggplant Warm Salad With Sweet Chilli (VF)
- E6.Soft Boiling Egg (VF)
- E7.Miso Soup Served Tofu & Seaweed (VF)
- E8.Steam Rice (VF)

-DESSERT-

- D1.Japanese Pudding (VF)
- D2.Matcha Cream Brulee (VF)
- D3.Japanese Green Tea Ice-cream (VF)
- D4.Black Sesame Ice-cream (VF)
- D5.Vanillia Ice-cream (VF)

