

SOUTHPAW BAR & SUSHI'S CREATIONS

OMAKASE UME

\$78

- APPETIZER (Chef's selection of 2 appetizers)
- SASHIMI
- CHEF'S SPECIAL PETIT BARA CHIRASHI
- CHEF'S SPECIAL MISO SOUP
- CHEF'S CHOICE OF DESSERT

OMAKASE TAKE

\$108

- APPETIZER (Chef's selection of 2 appetizers)
- SASHIMI CARPACCIO
- SASHIMI
- ASSORTMENT OF SUSHI X 7
- CHEF'S SPECIAL MISO SOUP
- CHEF'S CHOICE OF DESSERT

OMAKASE MATSU

\$138

- APPETIZER (Chef's selection of 3 appetizers)
- SASHIMI CARPACCIO
- SASHIMI
- ASSORTMENT OF SUSHI X 8 (Uni & 1 other seasonal seafood inclusive)
- TERMAKI ROLL
- CHEF'S SPECIAL MISO SOUP
- CHEF'S CHOICE OF DESSERT

WAGYU TATAKI

\$58

- FINE SLICES OF WAGYU RUMP, SEASONED WITH CHEF'S KENNY SECRET RECIPE AND SEARED TO PERFECTION

LOBSTER SASHIMI

\$98/\$128

- FRESH LIVE LOBSTER PREPARED INFRONT OF YOU
- LOBSTER MISO SOUP
- PREORDERS REQUIRED!! SERVES 2 PAX to 3 PAX

The type of fresh seafood served varies from time to time due to seasonal catches.

Served with freshly grated wasabi and homemade pickles.

All prices are subjected to 10% service charge and 7% GST.

SOUTHPAW BAR & SUSHI'S LUNCH MENU

Mon to Fri, 12pm to 2pm only, except PHs

1 – CHIRASHI DON \$18.90

Assortment of freshly imported sashimi served on a Japanese rice bowl

2 – SHAKE DON \$17.90

Salmon slices topped on a Japanese rice bowl

3 – WAGYU BEEF DON \$18.90

Light toasted Australian wagyu beef served with Japanese rice (Chef's recommendation)

4 – SASHIMI UNAJYU \$22.80

Baked unagi on a Japanese rice bowl with a side serving of mixed sashimi

A definite crowd pleaser!!!

All lunch sets come with freshly prepared miso soup

Beverages

Coke \$3

Hot/cold Green tea/Mineral water \$1

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Served with freshly grated wasabi and homemade pickles.

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