

GLUTEN FREE

GLUTEN FREE

ROBATAYAKI JAPANESE GRILL (YAKITORI)

GRILLED AVOCADO
tomato salsa

SHISHITO PEPPERS
Japanese peppers

BEGINNING

HIMALAYAN EDAMAME
pink salt

SHIRO MISO
white miso

ROASTED EDAMAME
truffle salt, truffle oil

MISO LENTIL SOUP
braised yellow lentil, miso stock, sesame oil, roasted edamame

MODERN CANTONESE DIM SUM

STEAMED TIGER PRAWN SHUMAI
steamed rice flour herbed shrimp, tobiko, ginger garlic black beans

FROM THE LAND

PRIME RIBEYE
black angus beef, roasted vegetables

FROM THE SEA

SAFFRON SEA BASS
pan seared sea bass, olives, saffron salt, spicy tomato miso stew

GLUTEN FREE

RICE SELECTION

STEAMED BLACK WILD RICE

GARLIC FRIED RICE

VEGETABLE EGG FRIED RICE

SHRIMP FRIED RICE

BLACK WILD VEGETABLE EGG FRIED RICE

VEGETARIAN DOL SOT

black wild rice, shitake mushrooms, spring onions,
zucchini, carrots, egg, baby spinach, spicy gochijang

DONABE WILD MUSHROOM JAPANESE RISOTTO

Japanese kiku rice, miso soy ginger stock, nori flakes, umbria tartufo bianco olio

RAW MINCED & MORE

SPICY HAMMOUR CEVICHE

marinated baby hammour, aji panca citrus vinaigrette

SCALLOP CEVICHE

sliced aji panca chili marinated scallop, yuzu lime lemon herb vinaigrette

SPICY TUNA CEVICHE

aji panca chili marinated minced tuna, citrus vinaigrette

SAKU SESAME

big eye tuna, spicy sesame aioli, beet chips, daikon radish

HAMACHI SALSA

marinated yellow tail, wasabi tobiko, jalapeño salsa

GLUTEN FREE

SASHIMI/ NIGIRI

KANBOKO CRAB

Japanese crab

EBI

shrimp

SAKE

salmon

TAKO

Japanese octopus

MAGURO

tuna

KING CRAB

Alaskan king crab

UNAGI

sea eel

HOTATE

scallops

HAMACHI

yellow tail

KIM BAP (MAKI)

SALMON SKIN EXTREME

crunchy salmon skin

RICELESS SALMON

soya wrap, cucumbers, avocado

SALMON CUCUMBER SOYA WRAP

soya wrap, Norwegian salmon, cucumber, avocado, marinated wakame

SPICY TUNA SOYA WRAP

soya wrap, marinated big eye tuna, tobiko

CALIFORNIAN SOYA WRAP

soya wrap, crab, cucumber, guacamole, marinated crab strings

VEGAN

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ROBATAYAKI JAPANESE GRILL (YAKITORI)

GRILLED AVOCADO
tomato salsa

SHISHITO PEPPERS
Japanese peppers

BEGINNING

HIMALAYAN EDAMAME
pink salt

YUZU EDAMAME
Japanese lemon

SHIRO MISO
white miso

ROASTED EDAMAME
truffle salt, truffle oil

MISO LENTIL SOUP
braised yellow lentil, miso stock, sesame oil, roasted edamame

SARADA (SALAD)

MEISEI SALAD
crisp greens, shoestring apples, grape seed vinaigrette

ICE BERG VINAIGRETTE
Japanese assorted fruit vinaigrette

WAKAME SALAD
Japanese seaweed salad

BABY SPINACH DRIED MISO SALAD
baby spinach, truffle oil, dried miso, dried yuzu, lemon skin dressing

VEGAN

MODERN CANTONESE DIM SUM

CRISPY BAMBOO VEGETARIAN

glass noodles, sauteed vegetables, spicy soy vinaigrette

BAO SLIDERS

(steamed buns, accompanied by tempura sweet potato truffle essence)

VEG BAO

crispy seasoned potatoes, shoshito pepper

RICE SELECTION

STEAMED BLACK WILD RICE

GARLIC FRIED RICE

VEGETABLE FRIED RICE

BLACK WILD VEGETABLE FRIED RICE

VEGETARIAN DOL SOT

black wild rice, shitake mushrooms, spring onions,
zucchini, carrots, baby spinach, spicy gochijang

KIM BAP (MAKI)

SEI

julienne tempura, creamy sauce

VEGETARIAN

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ROBATAYAKI JAPANESE GRILL (YAKITORI)

GRILLED AVOCADO

tomato salsa

SHISHITO PEPPERS

Japanese peppers

BEGINNING

HIMALAYAN EDAMAME

pink salt

YUZU EDAMAME

Japanese lemon

KAN PONGKI EDAMAME

spicy Korean gochugado

SHIRO MISO

white miso

ROASTED EDAMAME

truffle salt, truffle oil

MISO LENTIL SOUP

braised yellow lentil, miso stock, sesame oil, roasted edamame

VEGETABLE TEMPURA

assorted julienned vegetable tempura, creamy yuzu

POTATOE POPCORN

seasoned potatoe crunch, spicy dipping sauce

SARADA (SALAD)

MEISEI SALAD

crisp greens, shoestring apples, grape seed vinaigrette

ICE BERG VINAIGRETTE

Japanese assorted fruit vinaigrette

WAKAME SALAD

Japanese seaweed salad

BABY SPINACH DRIED MISO SALAD

baby spinach, truffle oil, parmesan, dried miso, dried yuzu,lemon skin dressing

VEGETARIAN

MODERN CANTONESE DIM SUM

CRISPY BAMBOO VEGETARIAN

glass noodles, sauteed vegetables, spicy soy vinaigrette

ASIAN TAPAS

VEGETARIAN DELIGHT PIZZA

roasted pepper, capers, shallots, baby spinach,
goat cheese, chestnut vanilla crust

BAO SLIDERS

(steamed buns, accompanied by tempura sweet potato truffle essence)

CRISPY HALOUMI BAO

tempura cheese, pickled carrots, pickled cucumbers, basil aioli

VEG BAO

crispy seasoned potatoes, creamy yuzu, shoshito pepper

RICE SELECTION

STEAMED BLACK WILD RICE

GARLIC FRIED RICE

VEGETABLE EGG FRIED RICE

BLACK WILD VEGETABLE EGG FRIED RICE

VEGETARIAN DOL SOT

black wild rice, shitake mushrooms, spring onions,
zucchini, carrots, egg, baby spinach, spicy gochijang

DONABE WILD MUSHROOM JAPANESE RISOTTO

Japanese kiku rice, miso soy ginger stock, nori flakes, umbria tartufo bianco olio

KIM BAP (MAKI)

SEI

julienne tempura, creamy sauce

THE END

MEISEI ICE-CREAM

matcha green tea
vanilla, white chocolate
chocolate sorbet

CHANTILLY CHOCOLATE PRALINE

hazelnuts, chocolate sponge, chocolate cream

PEANUT PARFAIT

candied peanuts, peanut puree, chocolate mousse, toffee bar

CHERRY MOLTEN FONDANT

warm chocolate cake, caramelized cherries, vanilla marsh mellow

JAPANESE BEIGNETS

crisp fried donuts, caramel sauce, green tea vanilla sauce

CLOUD IN THE SKY

green tea biscuit, chocolate mousse, caramel, cotton candy

GOAT CHEESE CAKE

goat cream cheese, buttery crumble

RED VELVET

cream cheese frosting, white chocolate flakes

SNOWBALL

french vanilla ice cream, exotic nuts, chocolate,
mandarin puree

GRAND MEISEI INDULGENCE

array of sweet delicacies, explore Meisei's sweet ending with your friends

PESCETARIAN

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ROBATAYAKI JAPANESE GRILL (YAKITORI)

JALAPENO HAMMOUR
cubed baby hammor, jalapeno puree

SPICY KING TIGER PRAWN
Korean gochijang paste

SEA BASS
creamy yuzu marinate

BEGINNING

SHIRO SEAFOOD MISO SOUP
white miso, shrimps, scallops, squid

SHRIMP POPCORN
creamy shrimp tidbits

PANKO SHRIMP TEMPURA
crispy shrimp, ponzu vinaigrette

SOFT SHELL CRAB TEMPURA
Japanese eggplant string, ginger garlic black bean sauce

SARADA (SALAD)

KANBOKO ALASKAN SALAD
marinated kanboko crab, king crab, greens, yuzu vinaigrette

SPICY SASHIMI SALAD
Norwegian salmon, big eye tuna, Japanese octopus, spicy gochijang sauce

MODERN CANTONESE DIM SUM

CRISPY BAMBOO TIGER PRAWNS

minced shrimps, Asian marinade, ginger soy vinaigrette

CRISPY HARUMAKI ALASKAN

crisp fried Alaskan shiso & kanboko crab spring rolls,
sauteed vegetables, sweet plum shiso, spicy citrus vinaigrette

CRISPY HARUMAKI SHRIMP

crisp fried shrimp spring rolls, sauteed vegetables,
sweet plum shiso, spicy citrus vinaigrette

STEAMED TIGER PRAWN SHUMAI

steamed rice flour herbed shrimp, tobiko, ginger garlic black beans

ASIAN TAPAS

SPICY SEAFOOD JUKAME PIZZA

medley of seafood, sauteed vegetables, spicy gochugado sauce,
sesame croissant crust

BAO SLIDERS

(steamed buns, accompanied by tempura sweet potato truffle essence)

CARROT SPICY SEAFOOD

carrot bao, sautéed melody of seafood, vegetables, micro cress,
spicy gochugado sauce

FROM THE SEA

CRISPY HAMMOUR

tempura hammour, spicy sweet sour sauce

SAFFRON SEA BASS

pan seared sea bass, olives, saffron salt, spicy tomato miso stew

SZECHUAN SHRIMP

crispy fried spicy tiger prawns, sauteed Szechwan peppers, gourmet nuts, crunchy potatoe bits

CANTONESE SEAFOOD CRISPY NOODLES

shrimp, squid, mussels, julienned vegetables, sesame sauce

TONGRASHI FJORD TROUT

spicy Japanese herb crusted Norwegian trout, Asian slaw

NORWEGIAN DILL SALMON TERIYAKI

pan seared Norwegian herbed salmon, assorted roasted vegetables, teriyaki balsamic sauce

CRISPY TIGER PRAWN SHISO PONZU

crisp fried tiger prawns, sauteed with Japanese sesame leaf vinaigrette

JAP TANG CHILEAN SEA BASS

pan seared Patagonian fish, sauteed shrimp, scallops, squid, mussels

BLACK COD HOUBA LEAF

sweet miso glazed black cod

CANTONESE ALASKAN KING CRAB

steamed alaskan king crab, assorted seafood, soy ginger garlic sesame sauce

RAW MINCED & MORE

SPICY HAMMOUR CEVICHE

marinated baby hammour, aji panca citrus vinaigrette

CALIFORNIA SALMON

Norwegian salmon, avocado, sundried tomatoes, yuzu vinaigrette

TUNA TATAKI

sesame seared big eye tuna, sundried tomatoes, garlic chips, spring onions, ponzu sauce

SALMON UZUKURI

thinly sliced salmon, spring onions, ponzu vinaigrette

RAW TRIO TIGERS MILK CEVICHE

hammour poblano, tuna jalapeno, scallop serrano, maiz mote, maiz cancha, ginger garlic coriander shallot citrus marinate

SCALLOP CEVICHE

sliced aji panca chili marinated scallop, yuzu lime lemon herb vinaigrette

SPICY TUNA CEVICHE

aji panca chili marinated minced tuna, citrus vinaigrette

MEISEI DUO

spicy tuna, yuzu salmon, chestnut french vanilla crisp

SAKU SESAME

big eye tuna, spicy sesame aioli, beet chips, daikon radish

MATAKO BOTTARGA

Japanese octopus, dry aged tuna caviar, salsa verde, truffle oil

HAMACHI SALSA

marinated yellow tail, wasabi tobiko, jalapeño salsa

SASHIMI/ NIGIRI

KANBOKO CRAB

Japanese crab

EBI

shrimp

FJORD

salmon

SAKE

trout

TAKO

Japanese octopus

MAGURO

tuna

KING CRAB

Alaskan king crab

UNAGI

sea eel

HOTATE

scallops

HAMACHI

yellow tail

KIM BAP (MAKI)

SALMON SKIN EXTREME
crunchy salmon skin

TEMPURA SHRIMP
shrimp popcorn, shredded crab

CRUNCHY SALMON
salmon, cucumber, guacamole, spicy mayo,
spring onion, tempura bits

RICELESS SALMON
soya wrap, cucumbers, avocado

MEI
yellow tail, salmon, tuna, avocado, cucumber,
salmon skin, sweet mango

VOLCANO
crab, cucumber, avocado, creamy shredded crab

BR DRAGON ROLL
crunchy shrimp tempura, black rice, avocados, spicy tobiko mayo

FLORIDA MAKI
crunchy hammour, cucumber, guacamole

SALMON CUCUMBER SOYA WRAP
soya wrap, Norwegian salmon, cucumber, avocado,
marinated wakame

SPICY TUNA SOYA WRAP
soya wrap, marinated big eye tuna, tobiko

CALIFORNIAN SOYA WRAP
soya wrap, crab, cucumber, guacamole, marinated crab strings

SOFT-SHELL DAIKON
tempura soft-shell crab, tempura kanboko crab, creamy yuzu

OUTRAGEOUS
tempura shrimp, tempura crab, tempura salmon, shredded crab,
spicy mayo, ginger soy reduction

SULTAN LOBSTER
tempura rock lobster, crab tempura, marinated crab, avocado,
tobiko, spring onion, creamy yuzu

THE END

MEISEI ICE-CREAM

matcha green tea
vanilla, white chocolate
chocolate sorbet

MEISEI TEMPURA ICE-CREAM

tempura matcha green tea
tempura vanilla, tempura white chocolate, tempura chocolate sorbet

CHANTILLY CHOCOLATE PRALINE

hazelnuts, chocolate sponge, chocolate cream

PEANUT PARFAIT

candied peanuts, peanut puree, chocolate mousse, toffee bar

CHERRY MOLTEN FONDANT

warm chocolate cake, caramelized cherries, vanilla marsh mellow

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