THE OMATER ONT

TO START WITH

CEVICHE CLASICO | 18

(LOCALLY SOURCED SUSTAINABLE)

Catch of the Day "Leche de Tiger", Onion, Coriander, Chili, Glazed Sweet Potato & Sweet Corn



ROCK SHRIMP | 26

Shrimp tempura, Spicy Mayo, Leafy Green, Seeds, Negi & Vermicelli Rice Noodles



ATLANTIC SALMON CRUDO | 29

Hand Cut Salmon, Avacado Salsa, Pink Radish & Jalapeno Sauce



OCTOPUS POKE BOWL | 18

Wakame, Edamame, Radish, Takuwan, Cucumber & Ginger Soy



TUNA TIRADITO | 16

(LOCALLY SOURCED SUSTAINABLE)

Hand Cut Yellow Fin Tuna, Dry Miso, Chives, 50% Yuzu, 50% Lemon, Golden Garlic & Aji Amarillo



CHICKEN NIKKEI SALAD | 18

Crispy Fried Chicken, Coleslaw Mix, Leafy Green, Almond, Honey Mustard & Sesame



VEGETABLE GYOZA | 18

Seasonal Vegetable, Mushroom, Green Onion, Sesame & Spicy Ponzu



ROAST CHICKEN K'LAVA | 16

Phyllo Pastry, Pepper and Walnut



SEA MUSTARD SALAD | 16

Chuka Wakame, Cucumber, Takuwan, Green Onion, Radish & Ginger Ponzu



IFURU HEALTHY GARDEN GREEN | 16

Quinoa, Broccoli, Cucumber, Cherry Tomato, Pumpkin, Chia Seed, Beet Root & Goma Ponzu



























SOUP & TEMPURA

SWEET ONION TEMPURA | 26

Tempura White Onion, Kaffir Lime, Yuzu Mayonnaise, Togarashi & Tempura Sauce



PRAWNS TEMPURA | 28

Sri Lankan Prawns, Watermelon, Cilantro & Berry Infused Kombucha Ponzu



MISO SOUP | 22

Tofu, Wakame, Shitake & Green Onion



SEAFOOD MISO SOUP | 31

Shrimps, Reef Fish, Tofu, Wakame & Green Onion



CHICKEN NANBAN SOUP | 26

Haricot Beans, Sous Vide Egg, Bok Choy, Wakame & Negi



MAINS COURSE

GRILLED JUMBO PRAWNS | 38

Lemongrass, Basil Tempura & Aka Miso Bisque



IFURU REEF SEA WATER POACHED FLAKEY FISH | 32

Freshly Caught White Fish, Sesame Spinach & Seaweed Beurre Blanc



BLACK ANGUS BEEF STRIPLOIN | 55

Tender Braised Striploin, Celeriac Furikake, Balsamic Teriyaki Glazed Beetroot & Wasabi Pepper Sauce



SLOW COOKED PORK BELLY | 45

Cooked with Aromatic Asian Herbs, Celeriac Furikake & Teriyaki Glazed Apple



























CHICKEN KATSU | 38

Panko Breaded Chicken, Japanese Steam Rice, Tonkatsu & Fresh Herbs



LOCAL BONITO FRIED RICE | 26

Carrot, Cabbage, Negi, Japanese Sticky Rice & Garlic Chips



SEAFOOD UDON | 32

Assorted Vegetable, Prawns & Soya Butter



NASU DENGAKU | 32

Farm Tofu, Bell Pepper, Tempura Edamame & Orange Miso



ARROZ CON MARISCOS | 32

Peruvian Spicy Rice with Prawn, Octopus, Squid & Parmesan Cheese



OVEN ROASTED DUCK | 38

Sliced Roasted Duck served with Orange Glaze and Braised Fennel



PORK & PRAWN FRIED RICE | 32

Rice Tossed in Garlic Prawn and Crispy Pork Belly

























DESSERTS

COCONUT PANNA COTTA | 16

Mango Granita & Raspberry Sauce



PASTEL DE TRES LECHES | 16

Burnt Milk Gelato



HAZELNUT PRALINE BASQUE BURNT CHEESECAKE | 27

Salted Caramel & Hazelnut Nougat Gelato



CHOCOLATE LAVA CAKE | 18

Warm Valrhona Guanaja Chocolate & Vanilla Bean Ice Cream



ICE CREAM AND SORBET | 07 SINGLE SCOOP SELECTED DAILY

Ice creams that may contain nuts will be announced to you





























TAKE A SNEAK PEEK IF YOU FEEL LIKE SPOILING YOURSELF

GYOZA | 18

Wagyu Beef & Duck Foie Gras with Balsamic Teriyaki



MISO BLACK COD | 90

Haricot Beans, Pickled Ginger & Vanilla Miso



LOCALLY SOURCED LOBSTER | 110

Oven Roasted Lobster Tail, Citrus Den Miso & Coriander Amazu



SEAFOOD BOARD | 124

Half Tail of Lobster, Catch of the Day, Scallops, Octopus, Jumbo Prawn, Celeric Furikake, Garden Green Salad & Tobiko Beurre Blanc



GRILLED WAGYU M4-5 TENDERLOIN FILLET STEAK 200G | 115

Wasabi Mashed Potato, Asparagus, Crispy Enoki Mushroom & Soya Garlic Butter



GRILLED WAGYU MB4-5 RIBEYE 200G | 110

Wasabi Mashed Potato, Asparagus, Crispy enoki Mushroom & Soya Garlic Butter























