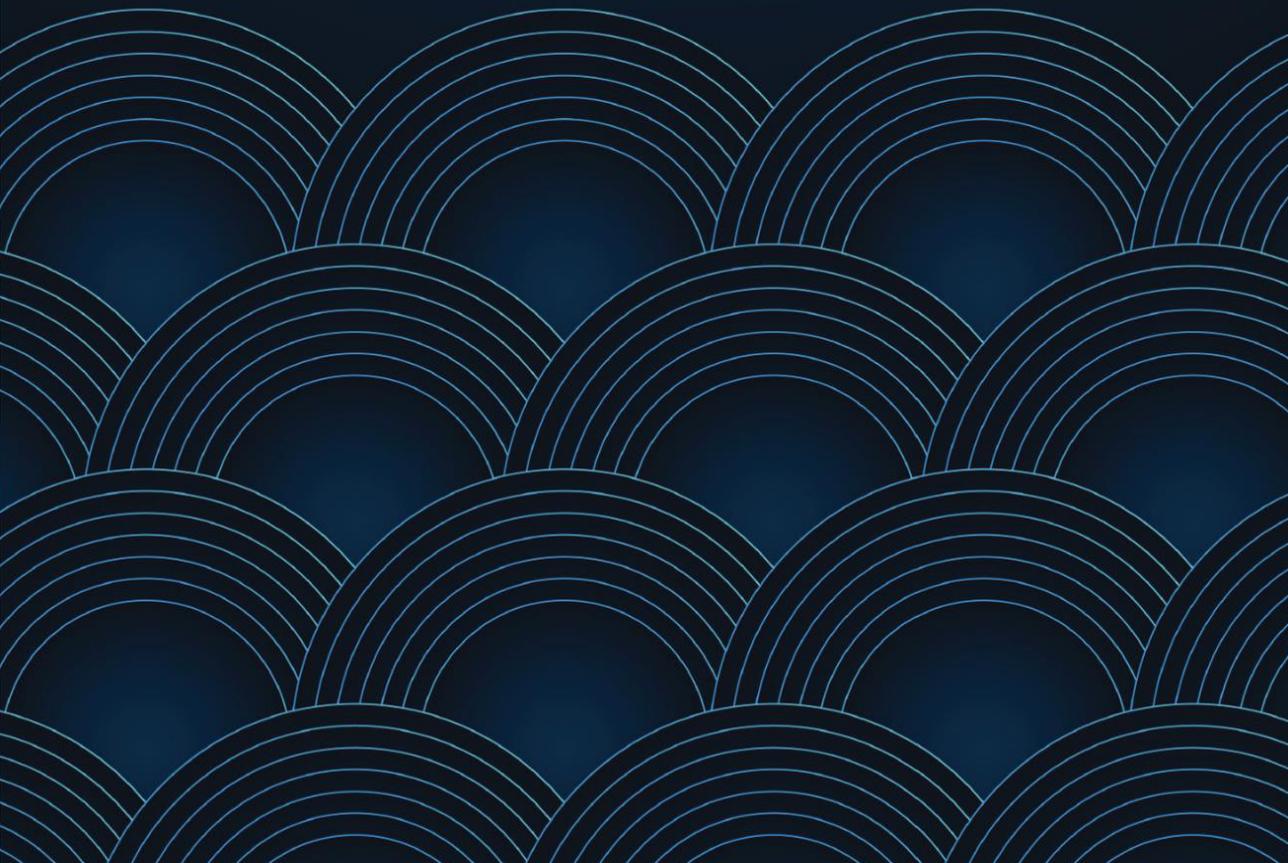


TATSU 
Japanese Cuisine

À LA CARTE MENU



コース COURSE DINNER

牡丹コース BOTAN COURSE

360

A curated 6-course teppanyaki dining experience showcasing the finest seasonal ingredients, masterfully crafted by our chef. Choose between meat or seafood as your main dish.

春懐石 HARU KAISEKI

348

Special appetiser of the day, 3 kinds of fresh sashimi, Hamaguri Clear Soup, Grilled Trout with Sakura Sauce & Dessert

おまかせ OMAKASE

Chef's Price

Leave your dining experience in the hands of our expert chefs & embark on a lush culinary journey as you savour a precise balance of flavours & textures only Japanese cuisine can offer. This menu features the best picks of the season & promises to be a feast of the senses.

前菜

APPETISERS

サーモンとアボカドタルタルサラダ SALMON TARTARE Salmon with Avocado Tartare	52
小海老からあげ KO EBI KARAAGE Deep-fried Small Shrimps served with Lemon Wedges	40
鰻ざく UZAKU Grilled Eel with Cucumber & Tosazu Vinegar Sauce	35
枝豆 EDAMAME Boiled Green Beans with Salt	30
出汁巻き玉子 DASHIMAKI TAMAGO Traditional Japanese Rolled Egg	30
鰻小袖巻き UNAGI OMELETTE Japanese Omelette with Eel	30
揚げ出し豆腐 AGEDASHI TOFU Deep-fried Bean Curd	26

刺身盛り合わせ

SASHIMI ASSORTMENT

CLASSIC FRESH RAW ELEMENT

空 KU	445
Chef's Selection of 12 kinds of Deluxe Assorted Sashimi	
海 KAI	298
Chef's Selection of 9 kinds of Classic Assorted Sashimi	
陸 RIKU	178
Chef's Selection of 7 kinds of Superior Assorted Sashimi	
風 KAZE	148
Chef's Selection of 5 kinds of Superior Assorted Sashimi	
瑞水 MIZU	78
Chef's Selection of 3 kinds of Superior Assorted Sashimi	

お寿司盛り合わせ

SUSHI ASSORTMENT

FROM OUR SUSHI BAR

松 360
MATSU

Chef's Selection of 12 kinds of Deluxe Assorted Nigiri Sushi

竹 198
TAKE

Chef's Selection of 9 kinds of Classic Assorted Nigiri Sushi

梅 118
UME

Chef's Selection of 7 kinds of Superior Assorted Nigiri Sushi

桜 89
SAKURA

Chef's Selection of 5 kinds of Superior Assorted Nigiri Sushi

蘭 45
RAN

Chef's Selection of 3 kinds of Superior Assorted Nigiri Sushi

料理長謹製極上ちらし寿司 230
CHEF'S SIGNATURE CHIRASHI SUSHI

Served in a pomelo, featuring a special sushi rice mix topped with premium fatty tuna, sea urchin, amberjack and other exquisite ingredients.

ばらちらし寿司 198
TATSU SPECIAL CHIRASHI SUSHI

Assorted Cube-cut Sashimi served on a bed of sushi rice

刺身

SASHIMI (RAW FISH)

大とろ OH TORO <i>Six pieces</i> Prime Tuna Belly	298
まぐろ MAGURO <i>Six pieces</i> Red Meat Tuna	159
かんぱち KANPACHI <i>Six pieces</i> Amberjack	155
帆立 HOTATE <i>Six pieces</i> Scallop	142
トロ サーモン TORO SALMON <i>Six pieces</i> Salmon Belly	127
甘海老 AMA EBI <i>Six pieces</i> Sweet Shrimp	117
サーモン SALMON <i>Six pieces</i> Fresh Norwegian Salmon	104
スパイシーサーモン SPICY SALMON <i>Six pieces</i> Fresh Norwegian Salmon with Spicy Sauce	104
イカ IKA <i>Six pieces</i> Cuttlefish	95

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握り寿司

NIGIRI SUSHI

大とろ OH TORO <i>One piece</i> Prime Tuna Belly	75
本まぐろ 赤身 MAGURO AKAMI <i>One piece</i> Bluefin Red Meat Tuna	31
トロ サーモン TORO SALMON <i>One piece</i> Salmon Belly	28
サーモン SALMON <i>One piece</i> Fresh Norwegian Salmon	23
煮鮑 AWABI <i>One piece</i> Simmered Abalone	185
生雲丹 UNI <i>One piece</i> Sea Urchin	80
牡丹海老 BOTAN EBI <i>One piece</i> Spotted Shrimp	79
煮穴子 ANAGO <i>One piece</i> Simmered Sea Eel	43

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握り寿司

NIGIRI SUSHI

イクラ IKURA <i>One piece</i> Salmon Caviar	38
かんぱち KANPACHI <i>One piece</i> Yellowtail	31
帆立 HOTATE <i>One piece</i> Scallop	25
つぶ貝 TSUBUGAI <i>One piece</i> Whelk	25
うなぎ UNAGI <i>One piece</i> Eel	24
北寄貝 HOKKIGAI <i>One piece</i> Boiled Surf Clam	22
しめ鯖 SHIME SABA <i>One piece</i> Marinated Mackerel	15

卷物

ROLLED SUSHI

ドラゴン巻き 157
DRAGON MAKI

Fine Deep-fried Jumbo Tiger Prawn with Stuffed Eel,
Avocado & Flying Fish Roe

アボカド巻き 104
SPECIAL AVOCADO MAKI

Fried Soft-shell Crab Reverse Roll with Avocado
served with Special Sauce & Fish Roe

ソフトシェルカニ太巻き 101
SOFT-SHELL CRAB FUTOMAKI

Fried Soft-shell Crab Tempura Roll with Julienned Kyuri,
Crab Stick, Flying Fish Roe & Mayonnaise

海老天婦羅太巻き 101
EBI TEMPURA FUTOMAKI

Fine Fried Prawn Tempura Roll with Julienned Kyuri,
Crab Stick, Flying Fish Roe & Mayonnaise

カリフォルニア ロール 83
CALIFORNIA ROLL

Tobiko Reverse Roll with Crab Stick, Salad, Avocado,
Mixed Salad, Kyuri & Mayonnaise

ボルケーノ巻き 65
VOLCANO FUTOMAKI

Tempura Maki Roll with Spicy Salmon Tartar & Cream Cheese,
topped with Mayonnaise, Spicy Sauce & Teriyaki Sauce

巻物

ROLLED SUSHI

鰻クリームチーズ巻き EEL CREAM CHEESE FUTOMAKI Grilled Eel Teriyaki & Cream Cheese Maki Roll	50
サーモンクリームチーズ巻き SALMON CREAM CHEESE MAKI Spicy Salmon, Cream Cheese & Spring Onion Maki Roll, topped with Salmon Caviar & Dill	50
スパイシーツナ巻き SPICY TUNA MAKI Spicy Tuna Maki Roll topped with Tempura Flakes & Spicy Sauce	45
スパイシーサーモン巻き SPICY SALMON MAKI Spicy Salmon Maki Roll topped with Tempura Flakes & Spicy Sauce	45
鉄火巻き TEKKA MAKI Tuna Roll	42

手巻き

HAND ROLL SUSHI

海老 天婦羅手巻き EBI TEMPURA TEMAKI Fried Prawn Tempura Hand Roll	42
ソフトシェルクラブ手巻き SOFT-SHELL CRAB TEMAKI Fried Soft-shell Crab Tempura Hand Roll	35
カリフォルニア手巻き CALIFORNIA TEMAKI California Hand Roll	30

サラダ

SALAD

好きなドレッシングをお選びください。
Please choose your preferred dressing.

胡麻

Roasted White Sesame Dressing

和風

Wafu Dressing (Japanese-style vinaigrette)

シーフードサラダ

KAISEN SALAD

Tatsu's Diced Salmon, Tuna & Kanpachi Sashimi with Crab Meat Mixed Salad on Flying Fish Roe

72

ソフトシェルクラブサラダ

SOFT-SHELL CRAB SALAD

Mixed Salad of Garden Vegetables with Deep-fried Soft-shell Crab

68

牛ステーキサラダ

BEEF STEAK SALAD

Angus Steak with Fresh Mixed Salad, served with Tatsu's Soy Sauce-based Special Dressing

60

銀鱈とそばのサラダ

GINDARA SOBA SALAD

Pan-fried Black Cod with Soba Noodles & Mixed Salad Greens, served with Tatsu's Special Dressing

53

海藻サラダ

KAISOU SALAD

Mixed Seaweed Salad featuring 3 Varieties

48

温物

ATSUMONO

牛頬肉煮込み 70
GYU HOHONIKU MISO NIKOMI

Braised Beef Cheek simmered in Miso-based Broth until perfectly tender & served with Mashed Potato & Freshly-grated Wasabi.

ハマチかま煮付け 58
HAMACHI JAW NITSUKE

Simmered Hamachi Yellowtail Jaw with White Radish in Sweet Soy Sauce Broth

茶碗蒸し 30
CHAWANMUSHI

Steamed Egg Custard

汁物

SOUPS

土瓶蒸し DOBIN MUSHI Steamed Clear Soup in a Japanese Teapot	51
味噌汁 MISO SOUP Traditional Japanese Soup	15
なめこの味噌汁 NAMEKO MISO SOUP Nameko Mushroom in Miso Soup	10
岩海苔の味噌汁 IWANORI SOUP Rock Laver in Miso Soup	10
豆腐の味噌汁 TOFU SOUP Silky Tofu in Miso Soup	8
わかめスープ WAKAME SOUP Wakame Seaweed in Clear Soup	8

鍋物

HOT POT

海鮮 寄鍋 274
KAISEN YOSENABE

Japanese Hot Pot with Assorted Seafood & Vegetables
served in Broth Soup

アンガス牛サーロイン すき焼き 245
BLACK ANGUS SIRLOIN SUKIYAKI

Thinly Sliced Prime Beef & Vegetables
cooked with Sweet Soy Sauce

お一人様用すき焼き 48
MINI SUKIYAKI

Single portion of Thinly Sliced Prime Beef & Vegetables
cooked with Sweet Soy Sauce

	Regular	Small
スパイシー鍋 SPICY MISO NABE Assorted Seafood, Chicken & Vegetables in Spicy Broth	190	50
味噌鍋 MISO BROTH NABE Assorted Seafood, Chicken & Vegetables in Rich Miso Broth	180	45

焼き物

GRILLED DISHES

間八かぶと 塩焼き / 照り焼き KANPACHI KABUTO SHIOYAKI / TERIYAKI Grilled Yellowtail Head with Salt / Teriyaki Sauce	244
鰻蒲焼 UNAGI KABAYAKI Grilled Eel with Homemade Sauce	154
銀鱈 塩焼き / 照り焼き GINDARA SHIOYAKI / TERIYAKI Grilled Cod Fish with Salt / Teriyaki Sauce	151
メロー 塩焼き / 照り焼き CHILEAN SEA BASS TERIYAKI Rich & Juicy Grilled Chilean Sea Bass with Salt / Teriyaki Sauce	95
鮭 塩焼き / 照り焼き SHAKE SHIOYAKI / TERIYAKI Grilled Salmon with Salt / Teriyaki Sauce	93
鯖 塩焼き / 照り焼き SABA SHIOYAKI / TERIYAKI Grilled Mackerel with Salt / Teriyaki Sauce	73
鶏 照り焼き TORI TERIYAKI Grilled Chicken with Teriyaki Sauce	65
ホッケ開き HOKKE HIRAKI Grilled Sun-dried Atka Mackerel	55
ししゃも SHISHAMO Grilled Smelt	46

揚げ物

DEEP-FRIED DISHES

達天婦羅 盛り合わせ TATSU TEMPURA MORIAWASE Tatsu's Japanese-style Prawn, Fish & Vegetable Fritters	104
海老天婦羅 EBI TEMPURA Japanese-style Red Prawn Fritters	74
野菜天婦羅 YASAI TEMPURA Japanese-style Assorted Vegetable Fritters	59
鰻の天ぷら EEL TEMPURA Japanese-style Eel Teriyaki, Tofu & Eggplant Tempura	58
若鶏唐揚げ TORI KARA AGE Deep-fried Chicken	51
穴子の天ぷら ANAGO TEMPURA Japanese-style Sea Eel Tempura	48
メヒカリ唐あげ MEHIKARI KARA AGE Deep-fried Seasoned Greeneye Fish	38
野菜かき揚げ YASAI KAKIAGE Assorted Baton-cut Vegetable Tempura "Kakiage"	28

どんぶり/ ご飯物

DONBURI/GOHAN MONO

All donburi are served with miso soup & pickles

焼肉重 172
YAKINIKU SHOGAYAKI JYU

Sautéed Sliced Beef with Blended Onion &
Ginger Sauce with Steamed Rice

うな重 168
UNA JYU

Grilled Eel with Blended Soy Sauce served with Steamed Rice

アンガステーキフォアグラ丼 155
ANGUS STEAK DON WITH FOIE GRAS

Premium Angus Beef Steak on Steamed Rice, served with
Pan-fried Foie Gras & Special Sauce

海老天重 93
EBI TEN JYU

Prawn Tempura with Sweet Tempura Sauce served with Steamed Rice

特製海鮮カレー 88
PREMIUM SEAFOOD CURRY

Special Seafood Curry prepared with premium ingredients,
served with Pan-fried Jumbo Shrimps & Scallops

鶏カツ丼 83
TORI KATSU DON

Deep-fried Boneless Chicken Leg, Onion & Egg cooked with
Light Soy Sauce, served with Steamed Rice

どんぶり/ ご飯物

DONBURI/GOHAN MONO

All donburi are served with miso soup & pickles

スパイシーアンガステーキ丼 78
ANGUS STEAK DON

Premium Angus Beef Steak on Spicy Fried Rice, served with Special Sauce

アンガステーキ丼 68
ANGUS STEAK DON

Premium Angus Beef Steak on Steamed Rice, served with Special Sauce

親子丼 67
OYAKO DON

Simmered Chicken with Light Teriyaki Sauce, Onions, Egg & Steamed Rice

牛丼 48
GYU DON

Simmered Sliced Beef on Steamed Rice

麺類

JAPANESE NOODLES

稲庭肉うどん 93
NIKU INANIWA UDON

Inaniwa Udon Noodles served with Sliced Angus Sirloin Beef & Hot Light Soy Broth

天婦羅 そば / うどん 93
TEMPURA SOBA/UDON

Hot Buckwheat or Udon Noodle Soup with Soy Broth & Tempura

鬼ひも川うどん (温 / 冷) (タヌキうどんスタイル) 72
TANUKI-STYLE ONIHIMOKAWA UDON (HOT/COLD)

Special Wide Flat Udon Noodles known for its smooth texture and unique appearance

山菜うどん / そば 72
SANSAI UDON / SOBA

Hot Vegetarian Udon or Soba Noodles with Marinated Wild Mountain Vegetables

そば (温 / 冷) 72
SOBA (HOT/COLD)

Soba Noodles served with Light Soy & Dashi Dipping Sauce

茶そば (温 / 冷) 72
CHA SOBA (HOT/COLD)

Green Tea Buckwheat Noodles served with Light Soy Broth

うどん (温 / 冷) 72
UDON (HOT/COLD)

Udon Noodles served with Light Sweet Soy & Dashi Dipping Sauce

鉄板焼

TEPPANYAKI

宮崎牛A5フィレステーキ 598
A5 MIYAZAKI TENDERLOIN BEEF
Miyazaki A5 Grade Tenderloin Beef with Assorted Vegetables

宮崎牛A5サーロイン-テーキ 498
A5 MIYAZAKI SIRLOIN BEEF
Miyazaki A5 Grade Sirloin Beef with Assorted Vegetables

オーストラリアサーロインビーフ 196
AUSTRALIAN ANGUS BEEF SIRLOIN
Austrian High Grade Black Angus Sirloin with Assorted Vegetables

ボストン ロブスター 191/100gm
BOSTON LOBSTER
Whole Boston Lobster

銀鱈 151
GINDARA
Pacific Black Cod Fish

大海老 138
OH EBI
Jumbo Tiger Prawn

鶏ももとフォアグラのステーキ 138
WAKADORI FOIE GRAS STEAK
Boneless Chicken Leg with Foie Gras, served with Blueberry Teriyaki Sauce

ノルウェーサーモン 90
NORWEGIAN SALMON

ラムチョップ 80
LAMB CHOP
Premium Lamb Rack with Assorted Vegetables

鉄板焼

TEPPANYAKI

烏賊 姿焼き 75
IKA SUGATAYAKI
Japanese Whole Flying Squid

鶏もも肉 65
WAKADORI
Boneless Chicken Leg

野菜

VEGETABLES

ミックスきのこ 46
MIXED MUSHROOMS

ミックス野菜 42
MIXED VEGETABLES

椎茸 24
SHIITAKE MUSHROOM

御飯物

RICE DISH

シーフード 焼飯 40
SEAFOOD FRIED RICE

しば漬け焼飯 35
SHIBAZUKE FRIED RICE

ガーリック 焼飯 30
GARLIC FRIED RICE

白ご飯 17
STEAMED WHITE RICE

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ベジタリアン VEGETARIAN

湯豆腐 MINI TOFU HOT POT Single Portion of Silky Tofu Hot Pot	28
白蒟蒻刺身 KONJAC SASHIMI Sliced White Konjac Jelly served with Sweet & Sour Miso Sauce	25
椎茸フライ SHIITAKE FRY Deep-fried Breaded Shiitake Mushroom	25
舞茸天ぷら MAITAKE TEMPURA Maitake Mushroom Tempura	25
茄子天ぷら NASU TEMPURA Eggplant Tempura	25
白滝焼きそば KONJAC "SHIRATAKI" YAKISOBA Stir-fried White Konjac Noodles	25

握り寿司

VEGETARIAN SUSHI

ドライトマト寿司 SUN-DRIED TOMATO SUSHI <i>One piece</i> Olive Oil-marinated Sun-dried Tomato Sushi	20
アボカド寿司 AVOCADO SUSHI <i>One piece</i> Freshly-sliced Avocado Sushi	18
稲荷寿司 INARI SUSHI <i>One piece</i> Simmered Tofu Pouch Sushi	16
焼き椎茸寿司 SHIITAKE SUSHI <i>One piece</i> Grilled Shiitake Mushroom Sushi	16

巻物

ROLLED SUSHI

ベジタリアン太巻き VEGETARIAN FUTOMAKI JUMBO ROLL Vegetarian Jumbo Roll	35
ベジタリアンカリフォルニア巻き VEGETARIAN CALIFORNIA MAKI Vegetarian California Roll	28

デザート

DESSERTS

今日のデザート

DESSERT OF THE DAY

Fruits (Air-flown from Japan)

Market Price

安倍川もち

ABEKAWA MOCHI

Rice Cake coated with Peanuts

53

果物盛り合わせ

KUDAMONO MORIAWASE

Assorted Fruit Platter

48

柚子シャーベット

CITRUS SHERBET

35

黒胡麻アイスクリーム

BLACK SESAME ICE CREAM

30

小倉抹茶アイスクリーム

GREEN TEA ICE CREAM

30

いちご大福

MOCHI ICHIGO DAIFUKU

House-made Japanese Rice Cake filled with
Strawberry & Sweet Red Bean Paste

25

葛切り

KUZUKIRI

Arrowroot Starch Noodles served with Assorted Fresh Fruits,
Brown Sugar Syrup & Kinako Soy Bean Powder

25

アイスクリーム

ICE CREAM

Choice of Vanilla or Chocolate House-made Ice Cream

24

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