

SMALL DISHES TO SHARE

GF = GLUTEN FREE N = NUTS

Edamame Green Beans w/ Shichimi Salt [GF]	5
Lilotang Seasonal Assorted Sashimi Plate [GF OP]	38
Tuna Sashimi w/ Avocado, Crispy potato nest, Wasabi, Soy [GF OP]	17
Chef's Daily Special Sushi Plate [6 pcs]	24
Poached Ocean Trout w/ Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18
Chargrilled Baby Octopus Salad w/ Fennel, Grapes, Yuzu Honey Dressing [GF OP]	18
12-Hours Slow-cooked Pork Belly w/ Cucumber Salsa, Walnuts, Karashi Su Miso [3pcs]	15
Robata Skewers [Chicken Yakitori & Pork Belly w/ Yuzu Kosho Miso] [4pcs] [GF OP]	16.5

MAINS TO SHARE

Sake Lees Marinated Grilled Chicken w/ Herb Salad, Sesame Chilli Sauce	31.5
Chargrilled Scotch Fillet w/ Herb Miso, Spicy Dried Plum, Japanese 7 spices [GF OP]	38
Houji Tea Duck Breast Sukiyaki w/ Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	34
Assorted Vegetable Sukiyaki w/ 65°C Onsen Egg [GF OP]	29

SIDES TO SHARE

Grilled Cauliflower w/ Shitake Mushrooms, Walnut, Anchovy Garlic Dressing [GF OP] [N]	14
Japanese Style Stir-fried Greens w/ Shaved Bonito Flakes [GF]	14

SET MENU



Lilotang's Seafood Tasting Menu

Sashimi Plate

Kombu Umami Cured Snapper
Black Tiger Prawn, Chilli Tosazu

Yuzu Soy Marinated Scallop
Wasabi Octopus Relish

Daily Special Sashimi
Parsley Karashi Su Miso

Seaweed Oyster Tempura

Oyster Ice Cream, Seaweed Salad, Grape Ponzu

Sushi Plate

Tuna Crunchy Sushi
Sea Urchin Egg Sauce, Crispy Nori

Kingfish Nigiri Sushi
Sakura, Dried Plum, Grated Daikon

Braised Sea Eel Sushi
Yakitori Sauce, Shitake Mushroom Reduction, Sansho Pepper

Chargrilled Lobster & Egg Tofu

Dashi Broth, Chive Oil, Blood Orange Powder

Poached Ocean Trout

Wasabi Mascarpone, Almond, Radicchio Salad

Grilled Cauliflower

Shitake Mushroom, Walnut, Anchovy Garlic Dressing

Chargrilled Scotch Fillet

Herb Miso, Spicy Dried plum, Japanese 7 Spices

Wasabi Ice Cream

Seaweed Jelly, Apple Sheep Yogurt, Yuzu Gel, Wasabi Stem

Seafood Tasting Menu [Minimum 2 People]

95pp