

SMALL DISHES TO SHARE

GF = GLUTEN FREE N = NUTS

Edamame Green Beans w/ Japanese 7 Spices Salt [GF]	5
Sake Steamed Oyster w/ Beef Tataki, Lime Ponzu [4pcs] [GF OP]	18
Tuna Sashimi w/ Avocado, Crispy Potato nest, Wasabi, Tamari Soy [GF OP]	17
Lilotang Seasonal Assorted Sashimi Plate	38
Chef's Special Sushi Plate [Tuna Crunchy Sushi, Kingfish Nigiri, Sea Eel Sushi] [6pcs] [GF OP]	24
Poached Ocean Trout w/ Wasabi Mascarpone, Almond & Radicchio Salad [GF OP] [N]	18
Chargrilled Portobello Mushroom Salad w/ Tatsoi, Nashi Pear, Yuzu Honey Dressing	18
Robata Skewers [Chicken Yakitori & Pork Belly w/ Yuzu Japanese Pepper Miso] [4pcs] [GF OP]	16.5
Chargrilled Tajima Wagyu w/ House-made Tofu Cheese, Leek Dressing, Dehydrated Rapsberry [GF]	28

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
12-Hours Slow-cooked Pork Belly w/ Cucumber Salsa, Walnut, Japanese Mustard Miso [5pcs] [N]	35
Houji Tea Duck Breast Sukiyaki w/ Tempura Egg, Shitake Mushrooms, Shungiku [GF OP]	34
Grilled Daily Fish Saikyo Yaki w/ Yuzu Rice Malt, Spicy Pickled Apple [GF]	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

* Please note that a 1.4% card processing fee has automatically been added to your bill. If you pay cash, this fee will be removed from the total and refunded with your change

SET MENU



Lilotang's Tasting Menu

Sashimi Plate

Kombu Umami Cured Snapper
White Peach, Chilli Tosazu

Yuzu Soy Marinated Scallop
Wasabi Octopus Relish

Calamari
Parsley Karashi Su Miso

Chargrilled Lobster & Egg Tofu

Dashi Broth, Chive Oil, Blood Orange Powder

*Optional Chargrill Tajima Wagyu (Add 10 pp)

House-made Tofu Cheese, Leek Dressing

Sushi Plate

Tuna Crunchy Sushi
Sea Urchin Egg Sauce, Crispy Nori

Kingfish Nigiri Sushi
Sakura, Dried Plum, Grated Daikon

Braised Sea Eel Sushi

Sweet Soy Sauce, Shitake Mushroom Reduction, Sansho Pepper

Oyster Tempura

Seaweed, Oyster Ice cream, Grape Ponzu

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

Your Choice of Dessert

Mochi-mochi Tofu, Greentea Ice Cream, Brown Syrup

or

Puru-puru Ume, Coconut Milk Custard, Shiso Umeshu

or

Japanese Chocolate Mousse, Sesami Ice Cream, Burnt White Chocolate

Tasting Menu [Minimum 2 People]

95pp

LILOTANG

BUSINESS LUNCH

\$65 per person

Kingfish sashimi with shallot ginger soy

Tuna crispy sushi with sea urchin egg sauce,
crispy nori

Slow-cooked pork belly with cucumber salsa &
Japanese mustard miso

Poached ocean trout with wassabi mascarpone,
almond & radicchio salad

Green tea soba noodle

Chicken thigh marinated in sake Lees
with herb salad & sesame dressing

Chargrilled scotch fillet with herb miso,
spicy dried plum & Japanese spices

Puru-puru ume and coconut milk custard
with shiso umeshu

Minumum 2 people

BENTO BOX

Braised beef oyster blade with roasted carrot [GF]	18
Japanese croquette with creamy mushroom sauce	18
Chicken katsu with Japanese curry	18
Agedashi tofu with seaweed	18
Add miso soup for \$3	
Udon noodle with kakiage tempura (deep-fried vegetable and seafood) and pickles	16.5

A-LA-CARTE

SMALL

DESIGNED TO SHARE

Kingfish sashimi with shallot ginger & moro miso [GF OP]	18
Poached Ocean trout with grapefruit, radicchio, sweet pepper soy & wasabi mascarpone	18
Slow-cooked pork belly with cucumber salsa & Japanese mustard miso [3pcs]	15
Japanese style stir-fried greens with shaved bonito flakes [GF]	14

MAIN

DESIGNED TO SHARE

Grilled Alfonsino saikyo yaki with yuzu rice malt & yuzu kosho apple [3pcs] [GF]	36.5
Vegetable sukiyaki with slow-cooked egg [GF OP]	29
Sake lees marinated chicken with herb salad & sesame chilli sauce	31.5
Chargrilled scotch fillet herb miso with spicy dried plum & Japanese spices [GF OP]	38
Steam rice	3
Miso soup [GF]	6