

AT THE LEOPARD BAR

SUSHI MENU

SIGNATURE DISHES

YELLOWFIN TUNA TATAKI & YELLOWFIN TUNA NIGIRI (G)	265
<i>Chilli salsa, spring onion, ponzu sauce</i>	
NORWEGIAN SALMON TATAKI & NORWEGIAN SALMON NIGIRI (G)	230
<i>Chilli salsa, spring onion, ponzu sauce</i>	
CHEF'S SASHIMI SELECTION (S, G)	310
<i>Norwegian salmon, yellowfin tuna, sustainably caught fish, prawns</i>	
NORWEGIAN SALMON ROSES (G)	265
<i>Japanese mayonnaise, garlic chilli sauce</i>	
CHEF'S NIGIRI SELECTION (S, G)	210
<i>Norwegian salmon, yellowfin tuna, sustainably caught fish, prawns</i>	
SUSTAINABLE FISH TATAKI (G)	210
<i>Chilli salsa, sesame oil, ponzu sauce, sesame seeds</i>	

VEGAN MAKIZUSHI

VEGAN ROLL (VG, G)	190
<i>Chef's selection of seasonal vegetables of the day, avocado, cucumber, sesame seeds, chef's signature vegan sauce</i>	
DEEP-FRIED VEGAN FUTOMAKI (VG, G)	305
<i>Chef's selection of seasonal vegetables of the day, avocado, cucumber, sesame seeds, chef's signature vegan sauce</i>	

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork
G-Gluten | A-Alcohol | E-Egg

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 12.5% service charge will be added to your bill. Thank you for your generosity.

CHEF'S MAKIZUSHI

DEEP-FRIED FUTOMAKI (S, G)	285
<i>Norwegian salmon, yellowfin tuna, sustainably caught fish prawns, avocado, cucumber, spring onion, teriyaki sauce</i>	
FARMED PRAWN TEMPURA ROLL (S, G)	300
<i>Spicy mayonnaise, avocado, toasted sesame seeds</i>	
NORWEGIAN SALMON ROLL (G)	310
<i>Spicy mayonnaise, spring onion, toasted sesame seeds, teriyaki sauce</i>	
YELLOWFIN TUNA ROLL (G)	245
<i>Spicy mayonnaise, spring onion, toasted sesame seeds, teriyaki sauce</i>	
SURF & TURF ROLL (S, G)	320
<i>Farmed prawn tempura, seared beef fillet, avocado, spicy mayonnaise</i>	

CHEF'S POKE BOWLS

YELLOWFIN TUNA BOWL (G)	190
<i>Yellowfin tuna, spicy mayonnaise, avocado, toasted sesame seeds</i>	
NORWEGIAN SALMON BOWL (G)	285
<i>Norwegian salmon, spicy mayonnaise, avocado, toasted sesame seeds</i>	
VEGAN POKE BOWL (VG, G)	210
<i>Tofu, shimeji mushrooms, carrot, spicy mayonnaise, avocado, toasted sesame seeds</i>	

CHEF'S TEMPURA

TEMPURA BASKET (S, G)	245
<i>Crispy tempura prawn, sustainably caught line fish, seasonal vegetables, kewpie mayonnaise, teriyaki sauce</i>	

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TWELVE APOSTLES KIDDIES' MENU

TEMPURA HAKE ROLL (G) <i>Crispy tempura hake, Kewpie mayonnaise, avocado</i>	135
CUCUMBER MAKI ROLL (G) <i>Sushi rice, Kewpie mayonnaise, cucumber</i>	85
AVOCADO MAKI ROLL (G) <i>Sushi rice, Kewpie mayonnaise, avocado</i>	85
CRISPY HAKE BOWL (G) <i>Crispy tempura hake, Kewpie mayonnaise, soy sauce</i>	120

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