

Nipponian Room

JAPANESE CUISINE

SET MENU

(Per person)

Sushi Set

A well-balanced traditional Japanese course featuring Kobachi, Three-Kind Sashimi, Assorted Sushi, Tempura, Tuna Don with Miso Soup and Japanese Dessert.

Гурван Төрлийн Сашими Түүхий Загас, Холимог Сүши, Туна Загастай Донбури, Шарсан Темпура, Холимог Дарсан Ногоо, Мисо Шөл, Япон Амттан

288.0

Teppanyaki Set

A delightful and well-balanced Japanese course, expertly prepared on the teppan grill. This set includes: Kobachi, Two Kinds of Sashimi, Salad, Beef & Seafood Teppanyaki, Fried Rice and Japanese Dessert.

Хоёр Төрлийн Түүхий Загас, Салат, Үхэр ба Далайн Бүтээгдэхүүнтэй Teppanyaki, Шарсан Будаа, Холимог Дарсан Ногоо, Япон Амттан

252.0

Washoku Set

A harmonious selection of traditional Japanese dishes crafted to offer a refined and balanced dining experience. This set includes: Kobachi, Sashimi, Grilled Dish, Chawanmushi, Tempura, Beef Donburi, Kobachi and Japanese Dessert.

Түүхий Загас, Үхрийн Донбури, Холимог Дарсан Ногоо, Чаванмуши, Шарсан Темпура, Будаа, Япон Амттан

270.0

Nipponian Room

JAPANESE CUISINE

STARTER

Mixed Vegetable Salad

A refreshing, colorful salad made with a vibrant mix of fresh vegetables, sweet and earthy accents, and a nutty sesame dressing. Perfect as a light starter or a healthy side.

Шинэхэн Ногоо, Оливийн Тос, Гүнждийн Сүмс

32.0

Simmered Eggplant

Japanese eggplant simmered in a savory dashi broth with soy sauce and mirin, served chilled or warm with grated ginger.

Хаш, Ногоон Сонгино, Цагаан Гаа, Нори, Гүнждийн Үр, Буурцгийн Сүмс

32.0

Uzuku

Tender eel fillet glazed with teriyaki sauce, paired with pickled cucumber, beets, raisins, and a hint of ginger. Finished with sansho pepper and rice vinegar for a balanced, flavorful bite.

Нийлэг Загасны Филе, Терияки Сүмс, Даршилсан Өргөст Хэмх, Цагаан Гаа, Манжин, Саншо Перец, Будааны Цуу

40.0

Salmon Carpaccio

Fresh salmon sashimi served with daikon, cucumber, and beets, finished with soy dressing and a touch of lemon.

Яргай Загасны Сашими, Цагаан Манжин, Өргөст Хэмх, Нимбэг, Буурцгийн Сүмс

54.0

Edamame

Steamed young soybeans sprinkled with sea salt, offering a light, healthy, and satisfying snack.

Ногоон шош, Далайн Давс

23.0

SOUP

Chanko Miso Soup

Miso paste, simmered with a mix of fresh seafood and chicken, tofu, and seaweed for a comforting and umami-packed soup

Шинэ Далайн Бүтээгдэхүүн, Тахианы Мах, Дүпү, Холимог Ногоо, Мисо Сүмс

83.0

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JAPANESE CUISINE

SIDE DISH

Agendashi Tofu

Deep fried tofu tempura topped with radish, green onion, bonito flakes.
Served with tempura sauce and a hint of sriracha.

Дүпү, Нори, Цагаан Манжин, Ногоон Сонгино, Загасны Хатаамал, Нори, Темпура, Срирача Сүмс

28.8

Butter Soy Asparagus

Crispy asparagus served with lemon. Lightly seasoned with soy sauce and finished with a touch of butter.

Аспарагус, Нимбэг, Темпура Гурил, Цөцгийн Тос, Буурцгийн Сүмс

31.0

Mixed Mushroom

A medley of Shimeji, Shiitake, Eringi, and Enoki mushrooms,
tempura-fried and sautéed with butter, soy sauce, and sake.
Garnished with microgreens, lemon, and a hint of salt and pepper.

Холимог Мөөг, Цөцгийн Тос, Буурцгийн Сүмс, Саке, Микро Ургамал, Нимбэг

32.4

Assorted Vegetable Tempura

Crispy tempura of seasonal vegetables.
Served with tempura sauce, radish, and ginger.

Холимог Мөөг, Темпура Гурил, Нори, Цагаан Манжин, Цагаан Гаа, Темпура Сүмс

36.0

Assorted Salad

Fresh salad with salmon, shrimp, eel fillet, parma ham, egg and vegetables.
Served with soy dressing and a touch of tempura crisp.

*Сам Хорхой, Яргай Загас, Нийлэг Загасны Филе, Парма Утсан Мах, Өндөг,
Холимог Ногоо, Шар Буурцгийн Сүмс, Оливын Тос*

57.0

Rock Shrimp

Crispy shrimp coated in glutinous rice flour, served with spicy mayo, and a touch of lemon.

Сам хорхой, Будааны Гурил, Нимбэг, Чили Майонез

67.0

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Beef Tataki

Grilled sirloin beef served over fresh greens, tomato, radish, and beets.
Finished with soy dressing and a touch of sriracha.

*Түүхий Үхрийн Гуяны Мах, Холимог Ногоо, Улаан Лооль, Цагаан Манжин,
Шар Буурцгийн Сүмс, Срирача Сүмс*

50.4

Salmon Tataki

Lightly crisped salmon with fresh vegetables.
Served with Japanese Ponzu sauce and a touch of chili.

Түүхий Яргай Загас, Холимог Ногоо, Чили, Понзу Сүмс

63.0

Chicken Ikasumi Karaage

Crispy chicken thigh karaage with a squid ink sauce and sake, served with fresh vegetables

Тахианы Гуяны Мах, Гурил, Өндөг, Холимог Ногоо, Наймаалжны Бэхтэй Хар Сүмс

39.6

California Roll

Crab fish cake roll with avocado, cucumber, and tobiko.
Served with sushi soy sauce, wasabi.

Хавчны Махны Жигнэмэг, Авокадо, Өргөст Хэмх, Будаа, Далайн Байцаа

36.0

Shrimp Tempura Roll

Crispy shrimp tempura roll with cucumber, nori, and spicy mayo.
Served with sushi soy sauce, wasabi.

Сам Хорхой, Темпура Гурил, Өргөст Хэмх, Будаа, Далайн Байцаа, Чили Майонез

43.2

Spicy Tuna Roll

Spicy bluefin tuna roll with avocado. Served with sushi soy sauce, wasabi.

Туна Загасны Мах, Авокадо, Далайн Байцаа, Будаа, Васаби

58.0

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JAPANESE CUISINE

Spider Roll

Deep fried soft-shell crab roll with cucumber and spicy mayo, topped with sesame seeds.
Served with sushi soy sauce, wasabi.

Хавчны Мах, Өргөст Хэмх, Хүрэн Манжин, Гүнждийн Үр, Чили Майонез, Васаби

70.0

Toro Truffle Roll

Premium bluefin tuna toro roll with black truffle sauce, cucumber, and sesame.
Served with sushi soy sauce, wasabi.

Туна Загасны Торо Мах, Өргөст Хэмх, Далайн Байцаа, Трюфельний Сүмс, Гүнждийн Үр, Васаби

132.0

Crispy Vegetable Tempura Roll

Colorful vegetable roll with eggplant, shiitake mushroom, and bell pepper.
Served with sushi soy sauce, wasabi.

Хаш, Шитаки Мөөг, Амтат Чинжүү, Будаа, Далайн Байцаа, Гүнждийн Үр, Васаби

36.0

MAIN

Chicken Teriyaki

Grilled chicken glazed with a sweet and savory homemade teriyaki sauce.

Тахианы Гуяны Цул, Терияки Сүмс, Холимог Ногоо, Цагаан Гаа, Саримс, Гүнждийн Үр

46.0

Assorted Tempura

Crispy tempura of tiger prawn, tilapia, and seasonal vegetables.
Served with tempura sauce, grated radish, and ginger.

Сам Хорхой, Тилапия Загасны Мах, Холимог Мөөг, Холимог Ногоо, Цагаан Манжин, Цагаан Гаа

72.0

Assorted Five-Kind Sashimi

An elegant assortment of fresh sashimi, including salmon, sea bream, yellowtail, scallops, and shrimp.
Served with seasonal vegetables, wasabi, and soy sauce.

Таван Төрлийн Түүхий Загас, Холимог Ногоо, Буурцгийн Сүмс, Васаби

82.8

Nipponian Room

JAPANESE CUISINE

Assorted Sushi A

Four kinds of nigiri and three pieces of California roll, served with sushi soy sauce and a touch of wasabi.

Дөрвөн Төрлийн Түүхий Загасны Нигири, Гурван Ширхэг Калифорния Ороомог, Будаа, Авокадо, Далайн Байцаа, Васаби, Буурцгийн Сүмс

54.0

Assorted Sushi B

Five kinds of nigiri and six pieces of Maki roll, served with soy sauce, wasabi, and pickled ginger.

Таван Төрлийн Түүхий Загасны Нигири, Зургаан Ширхэг Маки Ороомог, Будаа, Далайн Байцаа, Даршилсан Цагаан Гаа

90.0

Deep Fried Shrimp with TaruTaru

Crispy shrimp with vegetables, served with tartar sauce and fresh salad.

Сам Хорхой, Өндөг, Талхны Үйрмэг, Гурил, Холимог Ногоо, Тартар Сүмс

43.2

Eel Kabayaki

Grilled eel fillet glazed with teriyaki sauce, served with bell pepper, sushi ginger, and a hint of sansho pepper on bamboo leaf.

Нийлэг Загасны Филе, Терияки Сүмс, Амтат Чинжүү, Хулсны Навч, Саншо Перец, Даршилсан Цагаан Гаа

103.0

Miso Cod

White miso (saikyo miso) cod grilled with sake and mirin, served with micro vegetables and lemon.

Код Загасны Мах, Мисо, Саке, Мирин, Холимог Ногоо, Нимбэг

158.0

Salmon

Grilled salmon with shiitake, asparagus, and a soy-butter glaze. Served with lemon.

Яргай Загас, Шитаки Мөөг, Аспарагус, Холимог Ногоо, Буурцгийн Сүмс, Цэцгийн Тос

103.0

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JAPANESE CUISINE

Scallop

Seared scallops with asparagus and shiitake, finished in soy-butter sauce.
Served with fresh greens and a touch of lemon.

Далайн Хясаа, Шитаки Мөөг, Аспарагус, Буурцгийн Сүмс, Холимог Ногоо, Цөцгийн Тос, Саке, Нимбэг

100.8

Teppanyaki Beef

Grilled beef with shiitake, asparagus, and a soy-sake glaze. Served with wasabi, beets.

Үхрийн Мах, Шитаки Мөөг, Аспарагус, Манжин, Холимог Ногоо, Буурцгийн Сүмс, Саке

64.8

Teppanyaki Lamb Chops

Teppanyaki lamb chops seasoned with paprika and pepper,
served with asparagus, shiitake mushrooms, and soy wasabi glaze.

Хонины Мах, Шитаки Мөөг, Аспарагус, Холимог Ногоо, Улаан Чинжүү, Буурцгийн Сүмс

82.0

Teppanyaki Tofu Steak

Crispy tofu tempura with asparagus and teriyaki mustard glaze.
Served with microgreens and white radish.

Дүпү, Аспарагус, Терияки-Гичний Сүмс, Микро Ургамал, Далайн Байцаа, Цагаан Манжин

33.0

Tori Sake Mushi

Steamed chicken thigh with tofu, mushrooms, and seasonal vegetables in a light dashi broth.
Served with ponzu and sriracha on the side.

Тахианы Гуяны Мах, Дүпү, Холимог Мөөг, Холимог Ногоо, Хон Даши Амтлагч, Срирача Сүмс, Понзү Сүмс

46.8

Yellowtail Sake Mushi

Steamed yellowtail with tofu, mushrooms, and seasonal vegetables in dashi broth.
Served with ponzu and sriracha for dipping.

Цагаан Сүүлт Загас, Дүпү, Холимог Мөөг, Холимог Ногоо, Хон Даши Амтлагч, Срирача Сүмс, Понзү Сүмс

61.0

Nipponian Room

JAPANESE CUISINE

NOODLES

Niku Udon Noodles

Thick, chewy udon noodles served in a rich, savory broth with tender slices of beef, fresh vegetables, and a touch of umami.

Үхрийн Мах, Удон Гоймон, Холимог Ногоо

39.6

Tempura Udon Noodles

Hearty udon noodles served in a savory broth, topped with crispy tempura shrimp and vegetables for the perfect balance of textures and flavors

Сам Хорхой, Темпура Гурил, Удон Гоймон, Холимог Ногоо

46.8

RICE

Teppanyaki Beef Fried Rice

Teppanyaki beef with vegetables, egg, and shimeji mushrooms, served over steamed Koshihikari rice.

Үхрийн Мах, Өндөг, Шимэжи Мөөг, Холимог Ногоо, Кошихикари Будаа

36.0

Teppanyaki Seafood Fried Rice

Seafood fried rice with shrimp, scallops, and salmon, cooked with garlic, egg, and dark soy sauce.

Сам Хорхой, Далайн Хясаа, Яргай Загас, Өндөг, Саримс, Холимог Ногоо, Кошихикари Будаа, Буурцгийн Сүмс

54.0

Gohan Set

Steamed Koshihikari rice served with miso soup and Japanese pickles.
Lightly garnished with spring onion and tempura crisp.

Дүлү, Мисо, Далайн Байцаа, Дарсан Өргөст Хэмх, Темпура Гурил, Кошихикари Будаа

14.0

Steamed Koshihikari Rice

Perfectly steamed, premium Koshihikari rice with a soft, fluffy texture and a subtly sweet flavor, ideal as a side dish.

Кошихикари Будаа

8.0

DESSERT

Assorted Fresh Fruit

Seasonal fruits with condensed milk, served with bamboo leaf and fresh mint.

Холимог Жимс, Өтгөрүүлсэн Сүү, Хулсны Навч, Гааны Навч

43.0

Hiyashi Zenzai

A chilled, traditional Japanese dessert featuring sweet red bean paste, served with chewy mochi and a refreshing touch of syrup for a delightful, cooling treat.

Ширатама Мочи, Улаан Шош, Азуки, Сүүн Крем

23.0

Anmitsu

A refreshing Japanese-style dessert with mixed fruits, anko, agar, and sugar syrup. Finished with mint.

Холимог Жимс, Элсэн Чихрийн Сироп, Анко, Агар, Гааны Навч

18.0

Ice Cream

Creamy ice cream topped fresh mint.

Зайрмаг, Гааны Навч

18.0

Mitarashi Dango

Soft shiratama dumplings made with tofu, topped with roasted soybean flour and brown sugar syrup. Served on bamboo leaf.

Дүпү, Ширитама Будааны Гурил, Буурцгийн Гурил, Хулсны Навч

23.0

Nipponian Room

JAPANESE CUISINE

SOFT DRINKS

WATER

Nordaq Still	14.0
Nordaq Sparkling	14.0

JUICE

Pago Orange	
Pago Pineapple	
Pago Cranberry	25.0
Pago Apple	

COFFEE

Espresso Single	13.0
Espresso Double	15.0
Espresso Macchiato	15.0
Americano	15.0
Latte	18.0
Caramel Latte	19.0
Mocha	18.0
Cappuccino	18.0
Classic Iced Americano	15.0
Iced Cappuccino	19.0
Iced Caramel Latte	20.0
Hot Chocolate	20.0

TWG TEA

Black Tea	
Green Tea	
Royal Darjeeling	
Earl Gray	15.0
Chamomile	
Oolong Prestige	
Jasmine Sancha	
Organic Sancha	

CARBONATED DRINKS

Coca Cola	12.0
Diet Coke Can	15.0
Sprite Can	15.0
Fever Tree Ginger Ale	17.0
Fever Tree Soda Water	17.0
Fever Tree Tonic Water	17.0

MILKSHAKE

Vanilla Milkshake	
Chocolate Milkshake	24.0
Strawberry Milkshake	

COCKTAILS & BEER

COCKTAILS

Tokyo Twilight	31.0
Red Label Fizz	30.0

MOCKTAILS

Sakura Breeze	27.0
Ginger Fuji Fizz	27.0

BEER

Kirin Ichiban	28.0
Asahi Super Dry	32.0

CHAMPAGNE & SPARKLING

CHAMPAGNE

Champagne Veuve Clicquot — Brut Carte Jaune	650.0
Champagne Billecart-Salmon — Brut Réserve	670.0
Champagne Billecart-Salmon — Brut Rosé	920.0
Champagne Philizot — Brut Numéro 3	310.0
Champagne Philizot — Brut Rosé	350.0
Champagne Philizot — Brut Numéro 3 Magnum	580.0

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CHAMPAGNE TÊTE DE CUVÉE

Champagne Deutz — Blanc de Blancs Millésime 2018 1,000.0

CREMANT

Crémant de Loire Brut — Arnaud Lambert 220.0

WINE

WHITE WINE

Terra de Cuques Blanc 2022 — Terroir al Límit *Spain* 490.0

Etna Bianco 2022 — Tornatore — Sicile *Italy* 280.0

Serie A Torrontes 2021 — Familia Zuccardi *Argentina* 230.0

Cloudy Bay Sauvignon 2023 *New Zealand* 390.0

Old Vines White 2022 - Mullineux & Leeu *South Africa* 450.0

Miraval 2023 *Provence* 300.0

Pouilly-Vinzelles en Paradis 2020 — Louis Latour *Bourgogne Blanc* 370.0

Chablis Grand Cru — Bougros 2018 — Domaine William Fevre *Bourgogne Blanc* 880.0

Minervois 2023 — Lauran Cabaret — House Wine *Occitanie* 36.0 120.0

ROSÉ

Miraval 2023 *Provence* 250.0

Rosé d'été 2023 — Château Auzias Carcassonne *Occitanie* 120.0

Rosé 2023 — Château Turcaud *Bordeaux* 130.0

RED WINE

Pintia 2019 - Vega Sicilia *Spain* 1,030.0

Barolo 2019 - Mario Giribaldi - Piemonte *Italy* 350.0

Amarone Della Valpolicella Classico Sant'urbano 2018 - Speri - Venetie *Italy* 570.0

Rocas de Seña 2020 *Chile* 780.0

Cobos Malbec 2018 - Viña Cobos - Mendoza *Argentina* 1,950.0

Saint-Joseph 2022 - Domaine Bernard Grippa *Rhone Valley* 450.0

Clos Vougeot Grand Cru 2016 - Bouchard Père et Fils *Bourgogne Rouge* 2,030.0

Villeclary 2022 - Lauran Cabaret- House Wine *Occitanie* 30.0 100.0

Chateau les bugadelles Cuvee Sandokh *Occitanie* 170.0

Nipponian Room

JAPANESE CUISINE

SPIRITS

GRAPPA

Zanin Grappa Moscato Riserva 5YO — 40% — 0,5L	730.0
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EAUX DE VIE

Eau-de-vie — Prune Vieille — Distillerie Metté — House	85.0	790.0
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LIQUEURS & APERITIFS

Liqueur Shiratama Umesu Japan	14.0	220.0
Chartreuse Verte Les Pères Chartreux	51.0	810.0
Zanin Limoncello Liquor — 30% — 0,7L	19.0	300.0
Contreau Liquor — 40% — 0,7L (Remy Martin)	25.0	390.0
Campari	14.0	223.0
Jagermeister	16.0	245.0
Pim's N1	22.0	340.0
Baileys	22.0	340.0

GIN

No. 3 London Dry Gin Holland	780.0	
Gin Tanqueray	520.0	
Gin Gordon's — House Gin	38.0	350.0
Ki no bi - Ki No Jyu Japan	2,400.0	

VODKA

Smirnoff Vodka Red — House Vodka	25.0	230.0
Belvedere — 0,7L	640.0	
Beluga Celebration	550.0	

RUM

Rum Zacapa Edicion Negra	1,020.0	
Rum Captain Morgan — House Rum	41.0	380.0
Flor de Cana 25 years	1,590.0	

TEQUILA

Tequila Don Julio Blanco	770.0	
Tequila Don Julio 1942	2,010.0	
Jose Cuervo Silver — House Tequila	32.0	420.0

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WHISKY

Muteki Japanese Whisky — 40% — 0,7L		720.0
Misaki Japanese Whisky — 40% — 0,5L		630.0
Hwayo X. Premium — Whisky Coréen		690.0
Togouchi Single Malt Whiskey Japan		980.0
Johnie Walker Red Label — House Whiskey	33.0	300.0

ARMAGNAC

Lheraud Bas-Armagnac 2002 — 40% — 0,7L		1,580.0
Armagnac Darroze 8 Ans Grand Assemblage — House Armagnac	80.0	740.0

COGNAC

Hennessy VSOP — 0,7L		910.0
Hennessy VS — House Cognac	53.0	490
Hennessy XO		2,090.0