

Lagoon Club

Dinner Menu

18:00 – 22:00

Sushi

Sashimi Moriawase ^G
Chef's Selection Of 5 Kinds Of Sashimi

Sushi Moriawase ^G
Chef's Selection Of 7 Kinds Of Nigiri

Sashimi Salad ^G
Chef's Selection Of Sashimi, Salad Greens,
Seaweed, Soy Dressing

Kaisen-Don ^G
Chef's Selection of Sashimi, Sushi Rice, Ikura

Nigiri & Sashimi

Tasmanian Salmon
Hamachi
Maguro
Hotate
Chu-Toro
Bafun Uni*
A5 Wagyu Aburi*

Maki & Rolls

Amanpulo Roll ^G
Uni, Unagi, Saikyo Miso Mayonnaise

Mango Roll ^{VEG}
Cucumber, Daikon, Avocado, Desiccated Coconut

Aburi Salmon Roll ^G
Ikura, Cucumber, Tare

Dynamite Tuna Maki ^G
Tuna Akami, Spring Onion, Cucumber

Starters

Edamame ^{VEG}
Local Manamoc Salt

Miso Shiru ^{VEG}
Scallions, Tofu, Leeks, Wakame

Tonjiru
Pork Belly, Miso, Onion,
Sweet Potato

Gyoza ^G
Vegetable
Pork Secreto

Potato Salad ^V
Cucumber, Carrots, Edamame,
Sweet Corn, Crispy Rice

Daikon Ikura Salad ^G
Salmon Roe, Radish, Mizuna,
Plum Dressing, Shiso, Bonito Flakes

Wakame & Tofu Sunomono
Daikon, Cucumber, Amazu
Dressing

A5 Wagyu Beef Tataki ^G
Truffle Ponzu

A5 Wagyu Tartar ^G

Tempura

Kakiage Tempura ^{V, G}
Pamalican Farm Vegetables, Radish,
Ginger, Tendashi

Ebi Tempura ^G
Tiger Prawn, Shiso, Radish, Ginger,
Tendashi

Tempura Moriawase ^G
White Fish, Tiger Prawn,
Seasonal Vegetables, Tentsuyu

Mains

Tori Karaage ^G
Chicken Thigh Fillet, Shishito, Lemon

Tendon ^G
Ebi, Farm Vegetables, Shishito, Sweet Soy

Tonkotsu Ramen ^G
Chasu Pork, Scallions, Burnt Garlic Oil,
Tamago, Pork Broth

Karaage Don
Chicken Thigh, Shichimi Togarashi,
Lemon-Zest Mayo

Buta Kakuni
Pork Belly, Asparagus, Sweet Potato

Grilled Snow Fish ^G
Gindara Saikyo-Yaki