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SEYSHIMA

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# SEYSHIMA

APPETIZERS

A-LA-CARTE ITEMS

RAMEN BOWLS

SUSHI ROLLS


SASHIMI & NIGIRI




GUNKAN SUSHI

DESSERTS



# APPETIZERS



Miso Soup 	250
Tofu, Scallions, seaweed	
Prawns Tempura	310
4 Pieces Battered Fried Prawns, Tempura Sauce	
Edamame 	225
Edamame beans boiled then sauteed, served plain or spicy as per your preference	
Seyshima Salad 	250
Green salad, avocado, mango, lettuce, cucumber, tobiko, ginger dressing	
Japanese Gyoza 	200
6 pcs of duck or pork traditional Japanese dumplings	
Kani Karaage	250
Deep fried soft shell crab with ponzu sauce	


Full & half board guests are entitled to a 3 course dinner.

 Vegetarian


 Contains Nuts


 Contains Pork

 Contains Alcohol

 Locally Inspired

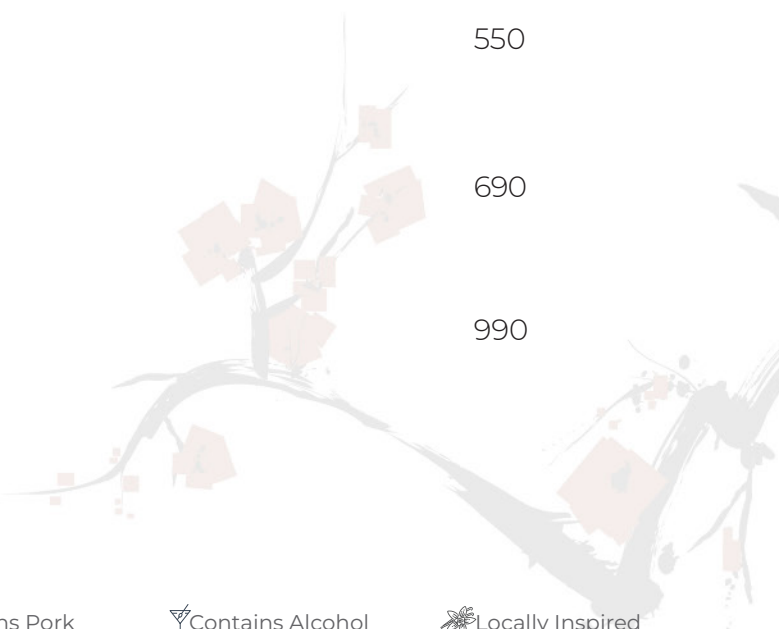
# A - L A - C A R T E T E P P A N Y A K I



Chicken Katsu	380
Beef Tenderloin	550
Sesame Tuna	400
Lobster Tail	750
Rib Eye Steak	550
Salmon Steak	800
Prawns	750
Hibachi Vegetables & Tofu 	400

All a-la-carte main dishes accompanied by choices of yellow soy noodles or garlic rice

# A - L A - C A R T E C O M B O ' S



Meat Lovers Ribeye & Chicken	550
The STORY Combo Tenderloin Steak & Prawns	690
Seafood Lovers Yellow Fin Tuna & Lobster	990

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# RAMEN BOWLS

<b>Spicy - Miso Broth</b>	365
Roast beef, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg	
<b>Shoyu -Miso Broth</b>	390
Tempura prawns, egg noodle, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg and tofu	
<b>Chicken- Miso Broth</b>	350
Grilled chicken egg noodle, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg and tofu	
<b>Vegetable -Miso Broth</b> 	325
Egg noodle, seaweed, carrot, scallion, spinach, corn, shitake, half boiled egg and tofu	
<b>Seafood – Miso Broth</b>	365
Prawns and calamari, egg noodle, seaweed, carrot, scallion, spinach, corn, shiitake, half boiled egg and tofu	

# SUSHI ROLL (8 PIECES)

<b>Spicy tuna roll</b> Traditional maki, yellow fin tuna and spicy mayonnaise	310
<b>California Maki</b> Crab Stick, Avocado, mango, cucumber, Japanese Mayo, Tobiko	310
<b>Tempura Prawns Roll</b> Tempura Prawns, Crab Stick, Avocado, Spicy Mayo	320
<b>Spider Cheese Roll</b> Tempura Soft Shell Crab, Cheese, Cucumber, Japanese Mayo	225
<b>Vegetarian Roll</b>  Avocado, Cucumber, Carrot, Asparagus, Sesame Seeds	220
<b>Rainbow Roll</b> Local Tuna, Salmon, Cucumber, Avocado, Crabstick, Japanese Mayo	310
<b>Spicy Salmon Fried Roll</b> Salmon, Cream Cheese, Spicy Mayo, Nori	400
<b>Maguro Tataki</b> Tuna Tataki, Ponzu Sauce, Red Onion, Coriander, Ginger	310
<b>Philly Maki</b> Smoked Salmon, cream cheese and cucumber	310

# STORY SPECIAL ROLLS (8 PIECES)

Seyshima Roll	335
Tuna, shrimp tempura, ginger, avocado, salmon & story sauce	
Beau Vallon Roll 	335
Avocado, crab and cucumber, topped with torched red snapper	
Creole Roll 	335
Smoked marlin, mango, cucumber and curry mayonnaise	
Coconut Crispy Roll 	335
Tempura coconut shrimp, crab stick, cucumber, avocado & spicy mayo	

## SASHIMI & NIGIRI

Salmon Sashimi	400
6 Pieces Salmon	
Tuna Sashimi 	300
6 Pieces Local Tuna	
Red Snapper Sashimi 	300
6 Pieces	
Mix Sashimi	340
Salmon, tuna and red snapper, 2 pieces each	
Salmon Nigiri	375
6 Pieces	
Tuna Nigiri 	210
6 Pieces	
Red Snapper Nigiri 	210
6 Pieces	
Mix Nigiri	275
Salmon, tuna and Red Snapper, 2 pieces each	

# GUNKAN SUSHI

- Tobiko Gunkan** 3 Pieces 310  
Rice wrapped with nori seaweed, topped with tobiko
- Tuna Gunkan** 3 Pieces 310  
Rice wrapped with nori seaweed, topped with tuna or spicy tuna as per your preference
- Salmon Gunkan** 3 Pieces 310  
Rice wrapped with nori seaweed, topped with salmon or spicy as per your preference

# DESSERTS

- Hokkaido 3 Cheese Tart** 225  
Pineapple compote
- Banana Spring Roll** 🌿 🍷 225  
Flambe with Takamaka , Vanilla Ice Cream
- Sweet Potato Mochi** 225  
Infused minted fruit salsa
- Jiggly Japanese Cheesecake** 225  
Mix berries
- Dark Chocolate Terrine** 225  
Crumble and caramel sauce