

CAROUSEL RESTAURANT

OISHII SO JAPAN!

DINNER PROMOTION HIGHLIGHTS

10TH AUGUST – 19TH AUGUST 2018

Selection of Sushi and Maki

Ebi Sushi , Mango Salad Sushi, Ika Sushi, Tako Sushi, Tamago Sushi, Inari Sushi, Chuka Idako Sushi, Chuka Hotate Sushi, Salmon Sushi, Kani Inari Sushi, Tuna Sushi, Ebiko Sushi , Aonori Ko Mushroom Sushi, Wasabi Ko Sushi, Salmon Mayo Sushi , Aburi Cheese Sushi and Tai Sushi

Futo Maki, California Maki, Tuna Salad Maki, Salmon Maki, Salmon Tuna Salad Maki, Mushroom Maki, Soft-shell Crab Maki, Salad Maki, Aburi Chicken Ham Maki and Salmon Avocado Maki

Nihon Highlights (In Rotation)

Fresh Norwegian Salmon, Fresh Yellowfin Tuna, Mekajiki, Hamachi, Tako, Ika, Hirame, Hokkigai (Surf Clam), Akagai (Ark Shell), Amaebi, Botan Ebi, Ikura rolls, Tobiko, Ebiko and Kalbashira Scallops

Zensai – Appetiser (8 in Rotation)

Toriniku to Yasai no Nanbanzuke*

Marinated Fried Chicken and Vegetables in Spicy Sauce

Umaki*

Roasted Eel wrapped in Omelette

Tai no Marine*

Marinated Sea Bream

Ika to Takenoko Kinome Miso Ae

Squid and Bamboo Shoots with Mixed Miso Japanese Pepper Leaves

Takenoko Konakatsuo Ni

Stewed Bamboo Shoots with Shaved Bonito Flakes

Asari to Negi Nibitashi

Boiled Baby Clams and White Leek

Kani to Kurage no Shirosuae

Crabmeat and Jellyfish in White Vinegar

Nasu to Satoimo no Ageni
Fried Eggplants and Taro Root

Kani no Fukusa Yaki
Grilled Crabmeat

Tako to Renkon no Bainikuae
Octopus, Lotus Root and White Asparagus Tofu in Dried Plum Sauce

Aona to Usuage no Nibitashi
Boiled Greens with Fried Beancurd

Unagi to Kyuri no Sunomono
Grilled Eel and Cucumber in Japanese Vinegar

Aona to Toriniku Goma-ae
Green Vegetables and Chicken with Sesame Sauce

Hotate to Ingen Kimizuae
Scallops and Kidney Beans with Egg Yolk Vinegar

Shirauo Tamagojime
Japanese Icefish

Togan to Hoshi Shiitake Kaibashira Ankake
White Gourd Melon, Shiitake Mushrooms and Dried Scallops with Thick Sauce

Salad Counter (5 in Rotation)

Chuka Idako with Red Sauce
Marinated Baby Octopus with Red Sauce

Chuka Hotate with Sweet Sauce
Seasoned Scallop Skin with Sweet Sauce

Tori Gobo Salad
Pan-fried Japanese Burdock Root with Chicken, Carrots and Chestnuts

Hokkigai Salad
Seasoned Soft Clams with Mayonnaise and Seaweed Cucumber

Yasai No Goma Age
Long Beans with Japanese Sesame Paste

Karakuchi Wakame
Spicy Seaweed Salad

Kinoko Salad
Mixed Mushrooms with Ponzu Sauce

Hokkaido Ground Vegetable Salad with Pumpkin, Sweet Potato and Egg Mayo Sauce

Seafood Salad with Chuka Wakame

Tuna Miso Tataki with Yuzu, Daikon and Spring Onion

Hot Pot Station (1 in Rotation)

Kenchin Jiru

Vegetable Soup

Kinoko Miso Shiru

Miso Soup with Mushrooms

T Teppanyaki Live Station

Fresh Prawns, Beef with Miso, Red Snapper, Salmon, Black Mussels, White Clams, Baby Octopus, Asparagus, Vegetables, and Garlic Fried Rice

Japanese Steamed Station (1 in Rotation)

Chawanmushi

Steamed Egg Custard with Shrimp, Chicken, Mushroom and Fish Paste

Hamaguri Mushi

Steamed Clam-flavoured Egg Custard

Noodles Station

Minced Chicken Noodles with Gravy

Japanese Hot Kitchen Menu (1 in Rotation)

Japanese Hot Kitchen Menu 1

Hotate, Ebi, Kani no Ankake*

Scallops, Shrimp and Snow Crab and Vegetables in Thick Sauce

Tai no Sansho Age*

Fried Sea Bream with Japanese Pepper

Ika Meshi*

Boiled Squid stuffed with Rice

Aigamo to Takenoko Kinome Yaki

Grilled Duck marinated with Japanese Pepper Leaves and served with Bamboo Shoots

Nikujaga

Simmered Beef Slices with Potato Cubes

Unagi no Yanagawa

Boiled Eel with Egg and Thin Sliced Burdock

Japanese Hot Kitchen Menu 2

Hotate, Ebi, Kani no Ankake*

Scallops, Shrimp, Snow Crab and Vegetables in Thick Sauce

Tai no Sansho Age*

Fried Sea Bream with Japanese Pepper

Ika Meshi*

Boiled Squid stuffed with Rice

Atsuage Tori no Ankake

Deep-fried Tofu and Chicken with Thick Sauce

Ebi Yuko Yaki

Grilled Citrus Tiger Prawns

Nasu to Atsuage Dengaku Yaki

Miso-coated Grilled Eggplants and Fried Beancurd

Tempura Station

Assorted Deep-fried Mixed Vegetables, Prawn and Fish
Served with White Radish and Ginger Sauce

Japanese Sweet Temptations (6 in Rotation)

Atari Goma Pudding
Yuzu Compote with Tengusa Jelly
Chilled Chestnut Chawanmushi
Wasabi Cheesecake
Raspberry Mirin Jelly
Matcha Tiramisu
Japanese Baked Cheesecake

Premium Ice-cream Parlour (13 in Rotation)

Mint Yuzu, Matcha Adzuki with Raisin, Wasabi Cheese, Berries Yoghurt, Sticky Lemon Thyme,
Raspberry Milk, Matcha Adzuki, Kaya Toast, Fresh Coconut, Chendol, Salted Egg, Mango Yoghurt,
Thai Milk Tea, Caramel Macchiato, Chocolate Hazelnut and Vanilla Cashew

***Guest Chefs' special**

****The Chef reserves the right to make changes to the menu,
depending on freshness and availability of ingredients.**