



East Meets East Highlight Menu **17 October - 16 November 2025**

Japanese Cold Station

California Roll, Foto Maki, Soft-Shell Crab Maki, Au-Nori ko Maki, Mix Maki,
Ebi-Fry Maki, Mix Sushi with Shoyu, Pink Ginger and Wasabi

Sushi (寿司) vs. Kimbap (김밥)

Japanese Uramaki - Vinegared rice with Alaskan Crab Stick torched with
Ebiko Mayo

Korean Kimbap - Rolled rice with Kimchi, Chicken Luncheon Meat and Seaweed

Selection of Fresh Sashimi

Fresh Salmon, Mekajiki, Tuna, Hokkigai (Surf Clam)
Ika, Ikura Roe, Taco and Akagai (Ark Shell)
Izu Tai, Botan Ebi, Hamachi, Hireme

Weekend Highlight

Ma-Tako Leg, Amaebi, Hotate

Okonomiyaki (お好み焼き) vs. Pajeon (파전)

Japanese Osaka Okonomiyaki with Aonori, Bonito and Homemade Sauce

Korean Pajeon with Seafood, Scallion and Kimchi

Tempura (天ぷら) vs. Twigim (튀김)

Japanese Tempura Moriawase with Seafood and Vegetable

Korean Ojingeo-Twigim with Squid and Perilla Leaf
(Weekend Special)

Seafood Station

Maine Lobster
Snow Queen Crab Leg
Boil Tiger-Prawn
White Clam & Cherry Clams
Green and Black Mussel
Flower Crab, Mud Crab
Scallop with Shell

Seasonal Oysters

Japan Sakoshi Bay Oyster



Hokkaido Appetizer (3 in Rotation)

Ikura Shinryoku Ae (Salmon Roe Dress with Grated Cucumber)
Asparagus no Smoke Salmon Maki (Asparagus Roll with Smoked Salmon)
Tako Marine (Marinated Octopus)
Sengiri Potato Salad (Shredded Potato Salad)
Hijiki Nimono (Stewed Japanese Seaweed)
Salmon Roll Tamagoyaki (Japanese Omelette Roll with Raw Salmon)
Beef Tataki (Seared Thin-Sliced Beef with Ponzu Sauce)

Salad Counter (2 on Rotation)

Hokkaido Ground Vegetable Salad with pumpkin, sweet potato and mayo egg sauce
Tofu Salad with fish fake, ebiko, ginger and spring onion
Kaiso Salad (Three-Colour Seaweed with Shoyu Sauce)
Kinoko Salad (Three-Mushroom Salad with Ponzu Sauce)
Tuna Miso Tataki with yuzu, daikon and spring onion

Chirashi Don (ちらし丼) vs. Hwe Dupbap (회덮밥)

Japanese Chirashi Don topped with assorted sashimi and ikura roe
Korean Hwe Dupbap with raw fish, vegetables, and gochujang sauce

Korean Pickled Salads (6 in Rotation)

Kkakdugi (깍두기) – Cubed radish kimchi, crunchy and mildly spicy
Chonggak Kimchi (총각김치) – Whole young radish kimchi with leafy tops
Yeolmu Kimchi (열무김치) – Young summer radish greens, refreshing and slightly spicy
Gaji Namul (가지나물) – Marinated eggplant with sesame oil and soy
Sigeumchi Namul (시금치나물) – Blanched spinach with garlic and sesame oil
Miyeok Julgi Muchim (미역줄기무침) – Seasoned seaweed stem with slightly sweet soy
Kongnamul Muchim (콩나물무침) – Soybean sprouts with sesame oil and garlic
Myeolchi Bokkeum (멸치볶음) – Stir-fried anchovies with soy, sugar and chili
Gamja Jorim (감자조림) – Soy-braised potato cubes, sweet and savoury

Japanese Hot Selection (5 on Rotation)

Sake in Shoyu Butter (Salmon grilled with butter and soy sauce)
Yaki Niku Tori Chef's Special Sauce (Grilled beef steak with Chef's special sauce)
Tori Teriyaki (Grilled chicken with teriyaki sauce)
Chikuzen Ni (Stewed vegetables in country style)
Hotate Ogon Yaki (Grilled scallop with egg yolk)
Sake Nishin Umani (Simmered salmon)
Kamo Kurokoshou Yaki (Black pepper grilled duck breast)



Takikomi Gohan (Flavoured rice with chicken and bamboo shoots)
Daikon Kani Ankake (Simmered radish with Chef's crab meat sauce)
Kai Sen Ni Tsuke (Seafood stewed)

Hot Pot

Japanese Ishikari Nabe (Hokkaido traditional miso hot pot)
Korean Chicken Ginseng Soup with Red Dates and Wolfberries

Japanese Curry (カレーライス) vs. Korean Curry (카레라이스)

Japanese Kare Raisu creamy thick, mild curry with vegetables
Korean Kare Raeseu Spicy, aromatic curry with vegetables

Korean Fried Chicken

Original, Spicy Gochujang, Soy Garlic, Cheese and Ghost Pepper Chili

DIY Korean Chicken Bulgogi Shawarma *(Weekend Special)*

Chicken Bulgogi Kebab stuffed with Tomato, Lettuce, Onion
Condiment: Gochujang sauce, mayonnaise, ghost pepper chili, pickled relish, kimchi

Live Carving Station

Bulgogi Marinated Beef Ribeye
Roasted Gochujang Glazed Whole Chicken

Korean Noodle Live Station

Jjajangmyeon (Noodle in Black Bean Sauce)
Tteokbokki (Sweet & Soicy Rice Cake)
Creamy Spicy Gochujang Penne with Parmesan Cheese Topping

Ramen (ラーメン) vs. Ramyeon (라면)

Japanese Toyama Black Ramen with bamboo shoot
Korean Ramyeon with spicy cheese noodles with kimchi

Sweet Temptation

Miniature Glass, Shooters and Cake

Yasai no Oshiruko (Sweet azuki bean soup with candied vegetables)
Azuki Kinako Mochi (Glutinous rice cake)
Matcha no Pudding (Green tea pudding with mirin-prune)
Tamago Tofu Ninjin-Ankake (Egg tofu with carrot sauce)
Wasabi Cheesecake
Strawberry Yuzu Cake
Green Tea Chestnut Cake
Korean Chestnut Tiramisu



Yaksik (Steamed rice cake with red dates, chestnuts and pine nuts)

Mochi (餅もち) vs. Ggul Tteok (꿀떡)

Japanese Mochi - Chewy rice cake with red bean paste

Korean Ggul Tteok - Glutinous rice cake with honey sesame filling

Premium Ice-cream Parlor

Wasabi Cheese Ice Cream

Matcha Azuki Bean Ice Cream

Korean Strawberry Yoghurt with Tteok

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