

▲  
D/6  
●

tower  
**IZAKAYA**  
at D/6

**SEAFOOD**

**SEASONAL OYSTERS (GF) 4.5EA**  
fanny bay, shigoku, riptide point

**JUMBO PRAWN COCKTAIL (GF) 29**  
tiger prawns, atomic horseradish,  
wasabi cocktail sauce

**JAE'S SEAFOOD PLATTER 75**

east & west coast oysters, jumbo prawns, scallop ceviche,  
bluefin tuna poke, gringo salmon aburi skewers  
*served with: togarashi nori & taro chips*

**SASHIMI (3PCS)**

**SALMON 15 | HAMACHI 18 | BLUEFIN TUNA 20 | CHU TORO TUNA 28**

**MAKI**

**SPICY TUNA ROLL (GF) 19**  
ahi tuna, scallion, cucumber,  
sesame chili sauce

**CALIFORNIA ROLL (GF) 20**  
dungeness crab, avocado, cucumber,  
masago, yuzu mayonnaise

**AVOCADO CRUNCH ROLL (GF)(VG) 17**  
avocado, cucumber, mango,  
shiso mayo, puffed rice



## COLD PLATES

**KALE GOMA-AE (VG)(GF) 8**  
wasabi sesame sauce

**HAMACHI NOBU STYLE 14**  
shaved serrano, cilantro, yuzu ponzu

**EDAMAME PEPERONCINO (V) 9**  
shiro dashi marinade, garlic,  
chili pepper

**ICEBERG "TOWER" SALAD(VG)(GF) 7**  
iceberg lettuce, daikon, carrot,  
cucumber, ginger miso dressing

**YAM CHIPS (V) 7**  
togarashi & lime spiced kewpie espuma

## HOT PLATES

**CHICKEN KARA-AGE 17**  
sake soy chicken,  
agave citrus & red chili dips

**CRISPY PANKO EBI 16**  
creamy spicy ponzu,  
unagi sauce, aonori

**WAGYU "LITTLE MAC"  
SLIDERS (2EA) 18**  
sesame seed brioche bun, cheddar  
cheese, lettuce, pickles, wafu sauce

**WAGYU BEEF  
MINI DOGS (2EA) 14**  
crispy onion,  
teriyaki glaze, wasabi aioli

**BULGOGI LETTUCE CUPS (GF) 18**  
roasted pork belly, sushi rice, pickled daikon & carrot, gochujang mayo  
TOFU SUBSTITUTE AVAILABLE (V)

## SWEETS

**MOCHI (GF) (VG)**  
4.50 each | 3pc 12.50  
mango, strawberry, matcha

**PASSION FRUIT SORBET (VG) 6**  
two scoops

**BLACK FOREST GATEAU (N) 16**  
valrhona manjari chocolate mousse, cherry compote,  
chocolate cherry sponge, hazelnut praline

(V) = VEGETARIAN | (VG) = VEGAN | (GF) = GLUTEN FREE | (N) = NUTS