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D/6
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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)

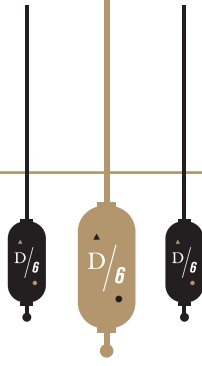
SALMON 15 | HAMACHI 18 | BLUEFIN TUNA 20 | CHU TORO TUNA 28

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

YUZU CRUNCH BAR (N) 12
hazelnut sponge cake,
vanilla mousse, yuzu cremeux



PASSION FRUIT SORBETTO (VG) 6
2 scoops

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