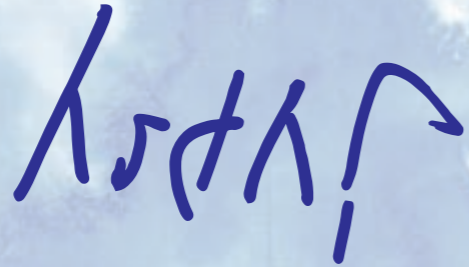


Jypsy is our casual contemporary approach to Japanese cuisine, marrying traditional flavours with a nomadic island spirit. Please enjoy!

PARKLAND GREEN



DRINKS



JYPSY HOME COOLERS

B 4c	HONEY MELON MINT COOLER	11
	<small>Honeydew, mint, honey and soda</small>	
C 8c	SPARKLING YUZU & LEMONGRASS	11
	<small>Yuzu, lemongrass, ginger and soda</small>	
D 13c	CALAMANSI & UME COOLER	12
	<small>Ume, calamansi, lime, mint and soda</small>	
C 6c	SOURSOP PASSIONFRUIT COOLER	12
	<small>Soursop, passionfruit, lemon and soda</small>	

SPARKLING JAPANESE SODAS

C 5c	MIKAN ORANGE	11.9
C 5c	RINGO APPLE	11.9
C 5c	UME PLUM	11.9

KOMBUCHAS

B 0c	LEMON, LIME & MINT	10.5
B 0c	WILD BERRY	10.5

COLD-PRESSED JUICES

C 8c	HONEYDEW MELON	9.9
C 7c	NASHI PEAR	9.9
C 9c	ORANGE	9.9

ICED COFFEES

A 0c	AMERICANO	7
C 4c	CAPPUCCINO	7
C 4c	LATTE	7
C 9c	HONEY MILK LATTE	7.5
+10c	<small>Add a scoop of Hokkaido milk ice cream</small>	+3.5
D 13c	ARIGATO AFFOGATO	9.5
	<small>Espresso, Hokkaido milk ice-cream, matcha powder</small>	

COFFEES

A 0c	ESPRESSO	6
A 0c	AMERICANO	6.5
C 4c	CAPPUCCINO	6.5
C 4c	FLAT WHITE	6.5
C 4c	LATTE	6.5
A 0c	LONG BLACK	6.5
A 1c	MACCHIATO	6.5
C 9c	HONEY MILK LATTE	7
	<small>Decaf / oat milk / soy milk / extra shot</small>	+1

TEAS

D 10c	MATCHA LATTE	7
D 10c	ICED MATCHA LATTE	7.5
A 0c	ORIENTAL SENCHA	7.5
C 6c	MANUKA GINGER SOOTHER	10.5

BEERS ON TAP

300ml 500ml

ORION	15	19
<small>Lager, Japan</small>		
ORION THE DARK	15	19
<small>Dark Lager, Japan</small>		
AN TROPICAL IPA	16	21
<small>IPA, Singapore</small>		
BLUE MOON	16	21
<small>Wheat Beer, USA</small>		

JYPSY SIGNATURES

LYCHEE HIGHBALL	16
<small>Soju and lychee</small>	
HONEYDEW MELON SOUR	19
<small>Gin, midori melon and yuzu</small>	
JYPSY SPRITZ	19
<small>Prosecco, plum liqueur and grapefruit</small>	
YUZU GIN FIZZ	20
<small>Gin and yuzu</small>	
CUCUMBER LYCHEETINI	21
<small>Sake, fresh cucumber, lime and lychee</small>	
GREEN GEISHA	21
<small>Gin, shiso, mediterranean tonic, shiso leaves, and wasabi salt</small>	
JYPSY SPUMONI	17
<small>Aperol, grapefruit, mediterranean tonic and rosemary</small>	
NIKKEI PASSION	22
<small>Pisco, passionfruit, plum liqueur, lemon and matcha</small>	

WINES BY GLASS

PROSECCO	16
<small>Santa Margherita Brut D.O.C.G., Italy</small>	
<small>Le Contesse Prosecco Rosé, Italy</small>	18
ROSÉ	16
<small>Paul Mas Claudeval, France</small>	
SAUVIGNON BLANC	15
<small>Sileni, New Zealand</small>	
CHARDONNAY	17
<small>The Wild Ones, Australia</small>	
PINOT NOIR	15
<small>Te Kairanga Estate, New Zealand</small>	
SANGIOVESE	17
<small>Fiorini Chianti Superiore D.O.C.G., Italy</small>	
SHIRAZ	19
<small>Mitolo Jester, Australia</small>	



JYPSY

CHARCOAL TSUKUNE STICKS

SMOKEY CHICKEN Green ponzu	12
BEEF & GARLIC Chunky chilli oil	15
CHUNKY PRAWN Green ponzu	15

SANDOS

* V TAMAGO SANDO Brioche, hanjuku tamago, wasabi mayo, salad	18
* CHICKEN SANDO Brioche, kombu marinated chicken breast, chilli mayo, salad	21
* SOUS-VIDE WAGYU SANDO Brioche, grade 7 Australian wagyu, spicy bulgogi sauce, salad	28

SUSHI ROLLS

VM CRISPY SHRIMP ROLL Tempura prawns, avocado, peperonata mayo, kaffir lime	20
ABURI SALMON BELLY NIGIRI Torched salmon tartare, jalapeno mayo, ikura	21
JYPSY CALI ROLL Crab meat, kaffir lime mayo, avocado, cucumber	21
SPICY TUNA CRISPY NIGIRI Tuna tartare, crispy sushi rice	22
JYPSY RAINBOW ROLL Rolled with salmon tartare, bluefin tuna, yellowtail, avocado, furikake	23
SPICY LOBSTER ROLL Lobster, green mango, cucumber, tempura crunch & pickled wasabi	26
SOFT SHELL CHILLI CRAB ROLL Deep-fried softshell crab, crab meat, chilli mayo	28
TORCHED WAGYU CRISPY NIGIRI Torched wagyu beef, foie gras, black truffle sauce	30

JYPSY SASHIMIS

SALMON SASHIMI Lemon-soy dashi, ikura, guacamole, pickled wasabi	24
HOKKAIDO SCALLOP SASHIMI Orange ponzu, caviar, lemon zest	26
SNAPPER, SALMON, SCALLOP SASHIMI Fresh lime ponzu	27

CLASSIC SASHIMI

CHEF'S DAILY SASHIMI PLATE Chef's selection of fresh Japanese air flown fish with nama wasabi & shoyu	26 / 34 / 44
6 / 9 / 12pcs	

SMALL PLATES

EDAMAME TEMPURA Wasabi salt	7
V BROKEN CUCUMBER & MISO DIP Yuzu coriander miso	8
KING PRAWN MISO SOUP	9
V CHILLED CHITOSE TOMATO SALAD Pickled mustard leaf, wasabi mayo, teriyaki balsamic sauce	11
V ROBATA BROCCOLINI Green ponzu & JYPSY crispy chilli oil	15
OBASAN'S STICKY BEEF SOFT BUNS (2pcs) Pulled beef short rib, crunchy cabbage, toasted soft butter brioche	16
* JYPSY CRAB OMELETTE Dashi omelette, spinach, lobster bisque foam	18
LITTLE JYPSY BURGERS Australian Wagyu beef patties, spicy bulgogi sauce, chilli ponzu mayo, crispy onions	18
SPICY POPCORN SHRIMP Chilli ponzu mayo	18
CRISPY CALAMARI Wasabi tartar, calamansi	22
YELLOWTAIL CEVICHE Homemade rice crackers, pickled wasabi, myoga	23

HOUSE SIGNATURES

V CRUNCHY CABBAGE PILE Light sesame dressing, smoked paprika oil	10
JYPSY OYSTER SHOTS (2pcs) Orange ponzu sauce, momiji oroshi, pickled wasabi	16
V NEST OF FRIES Crispy shredded potato, white truffle oil, wasabi mayo, teriyaki balsamic sauce	16
TAKA'S HOT WINGS Garlic soy sauce, shichimi, calamansi	17
JYPSY SALMON TACOS (2pcs) Salmon, seaweed, avocado & tomato salsa, wasabi mayo, ikura	18
TIGER PRAWN & CRAB GYOZA (6pcs) Lobster bisque foam	18
* V GREEN TEA SOBA SALAD Green tea soba, puffed rice, tofu, edamame, avocado, kizami nori, homemade wafu dressing, Chitose tomato, mesclun salad	19
With grilled chicken	5
With grilled prawn	8
JYPSY HAMACHI TACOS (2pcs) Yellowtail, seaweed, avocado, truffle mayo, ikura	19
JYPSY TUNA TACOS (2pcs) Tuna tartare, seaweed, avocado & tomato salsa, wasabi mayo, caviar	19
VM SMOKEY UNAGI FRIED RICE Wok-fried Japanese rice, grilled unagi, tofu, pickle, egg omelette, slaw	26

BIG PLATES

KARAAGE CRACKER CHICKEN Curry mayo, shishito & homemade rice crackers	18
ASARI CLAM SPAGHETTI Kombu clam broth, dipping garlic bread	22
JYPSY FISH & CHIPS Wasabi tartar, calamansi	24
IKA PIZZA Squid, okonomi sauce, bonito flakes, sakura shrimp, furikake	26
KATSU CURRY RICE Japanese curry, cabbage pile, pickle Chicken cutlet	20
Kurobuta pork cutlet	26
KING PRAWN & UNAGI AGLIO OLIO Spaghettoni, toasted sesame breadcrumbs, yuzu juice, chunky chilli oil	29
VM WAGYU BEEF DRIPPING FRIED RICE Grilled wagyu, kombu butter fried rice, pickle	32

JUNIOR

* BOLOGNESE A kid's version of our classic	15
* CARBONARA Cream sauce, chicken, parmesan	15
JUNIOR PLATE Bolognese pasta, karaage bites, tamagoyaki, cucumber sushi roll	15
* MINI CHEESEBURGER Served with fries	15

SWEETS

JYPSY CUSTARD PIE Hokkaido milk ice cream	12
YUZU TOFU CHEESECAKE Butter biscuit crumb	12
MATCHA LAVA Hokkaido milk ice cream	14
TIRAMISU SOFT SERVE PS. cookie crisps	14

* - New V - Vegetarian VM - Vegetarian Modifiable

Please let your server know if you have any food allergies

All prices are not inclusive of statutory government goods and services tax & service charge