

Cosmo

捞起 2019 鱼生

JAPANESE CHOYA
FUSION YUSHENG

Regular \$38⁺⁺
Large \$58⁺⁺

From 28 JAN till
22 FEB 2019

Cosmopolitan Yu Sheng Platter

Medley of fish or seafood with julienned crunchy root vegetables & pickles, golden tempura crisps & our house signature shaken "Choya-Ponzu Soy Dressing"

A redefined Yu Sheng platter. Six magnificent towers of shredded vegetables that consist of carrot, white radish, frisee, red cabbage, cucumber & yellow pickled turnip.

Surrounding the towers of vegetables are mandarin oranges & fresh pomelo, pickled ginger and sesame seeds, topped with a mountain of red shiso cress and dusted with the good flavors of Togarashi & Sansho Powder that brings about the red and green element of Chinese auspicious colours.

The raw fish element is a choice of norwegian smoked salmon or pickled sea scallops

We have curated a house choya dressing for the sauce, consisting of Choya Liqueur, a flavorful ume plum liqueur, with citron plum sauce & sesame oil. The Yu Sheng is not complete without a handful of crushed roasted cashew nuts & golden tempura crumbs symbolizing bountiful Gold & Prosperity.

Choices of
-Norwegian Smoked Salmon
-Pickled Sea Scallop



All prices are subjected
to 10% service charge and 7% GST