

Meisei is a contemporary Asian house of fine cuisine.  
The prevailing cuisine influences are Japanese, Cantonese, Szechuan and Korean  
with Italian panache.

Dishes are prepared by our expert chefs in these specialized Kitchens:

The Principal Kitchen, Kimbap (Sushi) bar, Robotayaki grill and  
the Clay Oven kitchen.

Meisei serves dishes that are designed for sharing. Our chefs and servers  
will be happy to provide explanation and assist you in choosing a menu.

Enjoy the Meisei experience.

# ROBATAYAKI JAPANESE GRILL (YAKITORI)

<b>SPICED GRILLED ROMAINE</b> romaine lettuce, spicy black bean sauce, sesame oil reduction	4.5
<b>GRILLED AVOCADO</b> tomato salsa	4.5
<b>SHISHITO PEPPERS</b> Japanese peppers	4.5
<b>MISO CHICKEN WINGS</b> yogurt miso marinate	4.5
<b>PEANUT CHICKEN WINGS</b> spicy peanut marinate	4.5
<b>JALAPENO HAMMOUR</b> cubed baby hammor, jalapeno puree	5.5
<b>NORWEGIAN SALMON</b> cubed salmon, spicy Korean sesame paste	5.5
<b>SPICY PEKING DUCK YAKITORI</b> five spiced minced duck	5.5
<b>CHICKEN YAKITORI</b> herb marinated minced chicken	5.5
<b>SPICY KING TIGER PRAWN</b> Korean, gochijang paste	6.5
<b>SHRIMP HAMMOUR YAKITORI</b> herb marinated minced shrimp & hammour	6.5
<b>BEEF YAKITORI</b> minced angus beef, serrano marinate, aji amarillo	6.5
<b>RIB-EYE PRIME ANGUS BEEF</b> aji panca marinate	6.5
<b>SEA BASS</b> creamy yuzu marinate	6.5

# BEGINNING

<b>HIMALAYAN EDAMAME</b> pink salt	3
<b>YUZU EDAMAME</b> Japanese lemon	3
<b>KAN PONGKI EDAMAME</b> spicy Korean gochugado	3
<b>SHIRO MISO</b> white miso	3
<b>ROASTED EDAMAME</b> truffle salt, truffle oil	3.5
<b>MISO LENTIL SOUP</b> braised yellow lentil, miso stock, sesame oil, roasted edamame	3.5
<b>SHIRO SEAFOOD MISO SOUP</b> white miso, shrimps, scallops, squid	4
<b>SPICY WAGYU SOUP</b> wagyu pulled beef, egg drop	4.5
<b>VEGETABLE TEMPURA</b> assorted julienned vegetable tempura, creamy yuzu	5
<b>POTATOE POPCORN</b> seasoned potatoe crunch, spicy dipping sauce	5
<b>CHICKEN POPCORN</b> creamy free-range chicken nuggets, spring onions	6
<b>SHRIMP POPCORN</b> creamy shrimp tidbits	6.5
<b>PANKO SHRIMP TEMPURA</b> crispy shrimp, ponzu vinaigrette	7
<b>SOFT SHELL CRAB TEMPURA</b> Japanese eggplant string, ginger garlic black bean sauce	7.5

## SARADA (SALAD)

<b>MEISEI SALAD</b> crisp greens, shoestring apples, grape seed vinaigrette	5
<b>ICE BERG VINAIGRETTE</b> Japanese assorted fruit vinaigrette	5
<b>MORNING GLORY</b> sautéed water spinach, spicy black bean sauce	5
<b>WAKAME SALAD</b> Japanese seaweed salad	6.5
<b>BABY SPINACH DRIED MISO SALAD</b> baby spinach, truffle oil, parmesan, dried miso, dried yuzu, lemon skin dressing	7.5
<b>BABY SPINACH DRIED MISO SHRIMP SALAD</b> baby spinach, truffle oil, parmesan, dried miso, dried yuzu, lemon skin dressing	8.5
<b>KANBOKO ALASKAN SALAD</b> marinated kanboko crab, king crab, greens, yuzu vinaigrette	8.5
<b>CRISPY DUCK SALAD</b> sakura mix truffle oil, roasted fig & shallots vinaigrette, black Hawaiian salt, yuzu grape seed oil, pine nuts, dried berries	8.5
<b>SPICY SASHIMI SALAD</b> Norwegian salmon, big eye tuna, Japanese octopus, spicy gochijang sauce	10

## MODERN CANTONESE DIM SUM

<b>CRISPY BAMBOO VEGETARIAN</b> glass noodles, sauteed vegetables, spicy soy vinaigrette	5.5
<b>CRISPY BAMBOO TIGER PRAWNS</b> minced shrimps, asian marinade, ginger soy vinaigrette	5.5
<b>CRISPY HARUMAKI ALASKAN</b> crisp fried Alaskan shiso & kanboko crab spring rolls, sauteed vegetables, sweet plum shiso, spicy citrus vinaigrette	7
<b>CRISPY HARUMAKI SHRIMP</b> crisp fried shrimp spring rolls, sauteed vegetables, sweet plum shiso, spicy citrus vinaigrette	7
<b>CRISPY WAGYU MUSHROOM DIM SUM</b> crisp fried minced wagyu beef, wild mushroom, sesame soy vinaigrette	7.5
<b>PAN SEARED TORI DIM SUM</b> pan seared free-range chicken, glass herbed noodles, yuzu vinaigrette	7.5
<b>STEAMED TIGER PRAWN SHUMAI</b> steamed rice flour herbed shrimp, tobiko, ginger garlic black beans	7.5
<b>PAN SEARED PEKING FOIE GRAS DIM SUM</b> pan seared five spiced minced duck, canard de cru, balsamic coffee reduction	8.5
<b>STEAMED ASSORTED MEISEI DIM SUM</b> steamed tori, tiger prawn, vegetables, scallops, sesame soy vinaigrette	8.5

# ASIAN TAPAS

<b>WAGYU CRISPY TACO</b> spicy wagyu pulled beef, green papaya kimchee, crispy greens	7.5
<b>BULGOGI CRISPY TACO</b> sliced marinated Australian wagyu beef, green papaya kimchee, crisp greens, tomato salsa, mozzarella cheese	7.5
<b>JERK CHICKEN YUZU QUESADILLA</b> spicy marinated chicken, roasted pepper, mozzarella, chestnut vanilla crust	7.5
<b>BIG EYE TUNA TACO</b> spicy minced raw tuna, greens, spicy green papaya kimchee, tomato salsa	8.5
<b>BULGOGI WAGYU PIZZA</b> marinated wagyu beef, goat cheese, shallots, chestnut vanilla crust, red capsicum	8.5
<b>PEKING DUCK PIZZA</b> five spice minced duck, mozzarella, spring onion, chestnut vanilla crust, teriyaki balsamic coffee reduction	8.5
<b>TONKATSU CRISPY CHICKEN PIZZA</b> roasted pepper, capers, mozzarella, sesame croissant crust	8.5
<b>VEGETARIAN DELIGHT PIZZA</b> roasted pepper, capers, shallots, baby spinach, goat cheese, chestnut vanilla crust	8.5
<b>SPICY SEAFOOD JUKAME PIZZA</b> medley of seafood, sauteed vegetables, spicy gochugado sauce, sesame croissant crust	9.5
<b>KALBI GIM PIZZA</b> pulled ginger soy beef, roasted pepper, capers, mozzarella, sesame croissant crust	9.5

# BAO SLIDERS

(steamed buns, accompanied by tempura sweet potato truffle essence)

<b>CRISPY HALOUMI BAO</b> tempura cheese, pickled carrots, pickled cucumbers, basil aioli	5.5
<b>VEG BAO</b> crispy seasoned potatoes, creamy yuzu, shishito pepper	5.5
<b>CRISPY CHICKEN</b> crisp fried free-range chicken, pickled onions, pickled carrots, creamy yuzu	7.5
<b>TEMPURA HAMMOUR</b> crisp fried hammour, Japanese creamy slaw, creamy yuzu, shiso leaf	7.7
<b>SPICY CARIBBEAN CHICKEN</b> julienned spicy soya herb marinated chicken, Japanese pickled daikon, pickled carrots	7.7
<b>PEKING DUCK</b> marinated duck, shoestring spring onions, pickled cucumbers, pickled onions	7.7
<b>SEAFOOD SZECHUAN TEMPURA</b> crisp fried shrimp, calamari garlic black bean puree, sautéed nuts, sakura cress	7.7
<b>BLACK ANGUS BEEF</b> minced beef, roasted peppers, lettuce, pickled onions, aji panca, wasabi mayo	8.8
<b>BULGOGI BEEF</b> marinated topside wagyu, wasabi mayo, papaya kimchee, marinated spring onions	8.8
<b>PULLED GINGER BEEF</b> yuzu garlic aioli, spring onions, caramelized shallots, roasted peppers	8.8

# FROM THE LAND

<b>FREE-RANGE CHICKEN TERIYAKI</b> roasted vegetables, scalloped potatoes, ancho chilli teriyaki sauce	12
<b>LOTUS CHICKEN</b> marinated sliced free-range chicken, oyster sauce, lotus root, capsicum	12
<b>SZECHUAN BEEF</b> sliced topside Australian wagyu beef, spicy black bean sauce, crispy lotus root chips	18
<b>KALBI GIM</b> braised beef short ribs, scalloped potatoes, roasted vegetables, pine nuts	18
<b>GRILLED SERRANO BABY CHICKEN</b> apple wood salt Peruvian mash, Thai basil puree, spicy serrano micro cress	20
<b>PRIME RIBEYE</b> black angus beef, roasted vegetables	20
<b>BLACK ANGUS BEEF PANCA CHILI</b> pan seared beef tenderloin, spring onions, panca chili anchovy puree, red lentil mash	22
<b>BLACK ANGUS BEEF TERIYAKI</b> beef tenderloin, scalloped potatoes, ancho chilli teriyaki sauce	22
<b>HERBED CRUSTED VEAL CHOP</b> grilled milk-fed veal, Japanese curry mash, matcha green tea salt, Hawaiian black salt, miso peppercorn jus	22
<b>MISO BRAISED BEEF SHORT RIBS</b> black angus short ribs, green black olives, chunky tomato caper chipotle sauce	27
<b>CRISPY AROMATIC DUCK</b> spring onion, cucumber, pancakes, ancho chilli teriyaki sauce, plum sauce	29

# FROM THE SEA

<b>CRISPY HAMMOUR</b> tempura hammour, spicy sweet sour sauce	12
<b>SAFFRON SEA BASS</b> pan seared sea bass, olives, saffron salt, spicy tomato miso stew	12
<b>SZECHUAN SHRIMP</b> crispy fried spicy tiger prawns, sauteed szechwan peppers, gourmet nuts, crunchy potatoe bits	15
<b>CANTONESE SEAFOOD CRISPY NOODLES</b> shrimp, squid, mussels, julienned vegetables, sesame sauce	17
<b>TONGRASHI FJORD TROUT</b> spicy Japanese herb crusted Norwegian trout, Asian slaw	18
<b>NORWEGIAN DILL SALMON TERIYAKI</b> pan seared Norwegian herbed salmon, assorted roasted vegetables, teriyaki balsamic sauce	18
<b>CRISPY TIGER PRAWN SHISO PONZU</b> crisp fried tiger prawns, sauteed with Japanese sesame leaf vinaigrette	18
<b>JAP TANG CHILEAN SEA BASS</b> pan seared Patagonian fish, sauteed shrimp, scallops, squid, mussels	20
<b>BLACK COD HOUBA LEAF</b> sweet miso glazed black cod	20
<b>CANTONESE ALASKAN KING CRAB</b> steamed alaskan king crab, assorted seafood, soy ginger garlic sesame sauce	22

# RICE SELECTION

<b>STEAMED BLACK WILD RICE</b>	3.5
<b>GARLIC FRIED RICE</b>	4
<b>VEGETABLE EGG FRIED RICE</b>	4
<b>SHRIMP FRIED RICE</b>	6.5
<b>BLACK WILD VEGETABLE EGG FRIED RICE</b>	7
<b>VEGETARIAN DOL SOT</b> black wild rice, shitake mushrooms, spring onions, zucchini, carrots, egg, baby spinach, spicy gochijang	8
<b>WAGYU DOL SOT</b> marinated sliced Australian wagyu beef, black wild rice, grilled shitake, spring onions, zucchini,carrots, egg, spicy gochijang sauce	9.5
<b>DONABE WILD MUSHROOM JAPANESE RISOTTO</b> Japanese kiku rice, miso soy ginger stock, nori flakes, umbria tartufo bianco olio	10
<b>DONABE JAPANESE SEAFOOD RISOTTO</b> Japanese kiku rice, miso stock, shrimp squid scallops, nori flakes	10



# RAW MINCED & MORE

<b>SPICY HAMMOUR CEVICHE</b> marinated baby hammour, aji panca citrus vinaigrette	9
<b>CALIFORNIA SALMON</b> norwegian salmon, avocado, sundried tomatoes, yuzu vinaigrette	10
<b>TUNA TATAKI</b> sesame seared big eye tuna, sundried tomatoes, garlic chips, spring onions, ponzu sauce	10
<b>SALMON UZUKURI</b> thinly sliced salmon, spring onions, ponzu vinaigrette	10.5
<b>RAW TRIO TIGERS MILK CEVICHE</b> hammour poblano, tuna jalapeno, scallop serrano, maiz mote, maiz cancha, ginger garlic coriander shallot citrus marinate	10.5
<b>SCALLOP CEVICHE</b> sliced aji panca chili marinated scallop, yuzu lime lemon herb vinaigrette	10.5
<b>SPICY TUNA CEVICHE</b> aji panca chili marinated minced tuna, citrus vinaigrette	10.5
<b>MEISEI DUO</b> spicy tuna, yuzu salmon, chestnut french vanilla crisp	11
<b>SAKU SESAME</b> big eye tuna, spicy sesame aioli, beet chips, daikon radish	11
<b>MATAKO BOTTARGA</b> Japanese octopus, dry aged tuna caviar, salsa verde, truffle oil	11
<b>HAMACHI SALSA</b> marinated yellow tail, wasabi tobiko, jalapeño salsa	11.5

## SASHIMI      NIGIRI

<b>KANBOKO CRAB</b> Japanese crab	4	3.5
<b>EBI</b> shrimp	4	3.5
<b>FJORD</b> trout	6	5
<b>SAKE</b> salmon	6	5
<b>TAKO</b> Japanese octopus	6	5.5
<b>MAGURO</b> tuna	6.5	5.5
<b>KING CRAB</b> Alaskan king crab	6.5	5.5
<b>UNAGI</b> sea eel	6.5	5.5
<b>HOTATE</b> scallops	6.5	5.5
<b>HAMACHI</b> yellow tail	8.5	6.5

# KIM BAP (MAKI)

<b>SALMON SKIN EXTREME</b> crunchy salmon skin	5.5
<b>TEMPURA SHRIMP</b> shrimp popcorn, shredded crab	5.5
<b>CRUNCHY SALMON</b> salmon, cucumber, guacamole, spicy mayo, spring onion, tempura bits	5.5
<b>RICELESS SALMON</b> soya wrap, cucumbers, avocado	6
<b>SEI</b> julienne tempura, creamy sauce	6
<b>ASIA</b> peking duck, cucumber, sweet potato chips, basil aioli	6
<b>MEI</b> yellow tail, salmon, tuna, avocado, cucumber, salmon skin, sweet mango	6
<b>VOLCANO</b> crab, cucumber, avocado, creamy shredded crab	6
<b>BR DRAGON ROLL</b> crunchy shrimp tempura, black rice, avocados, spicy tobiko mayo	6
<b>FLORIDA MAKI</b> crunchy hammour, cucumber, guacamole	6
<b>MARINATED WAGYU BEEF</b> sliced Australian wagyu beef, green papaya kimchee, cucumber	6.5
<b>SALMON CUCUMBER SOYA WRAP</b> soya wrap, Norwegian salmon, cucumber, avocado, marinated wakame	6.5
<b>SPICY TUNA SOYA WRAP</b> soya wrap, marinated big eye tuna, tobiko	7
<b>CALIFORNIAN SOYA WRAP</b> soya wrap, crab, cucumber, guacamole, marinated crab strings	7
<b>SOFT-SHELL DAIKON</b> tempura soft-shell crab, tempura kanboko crab, creamy yuzu	8.5
<b>OUTRAGEOUS</b> tempura shrimp, tempura crab, tempura salmon, shredded crab, spicy mayo, ginger soy reduction	9.5
<b>SULTAN LOBSTER</b> tempura rock lobster, crab tempura, marinated crab, avocado, tobiko, spring onion, creamy yuzu	9.5
<b>BR CRUNCHY BEEF DIM SUM</b> wagyu beef, black rice, marinated crab strings, garlic chips, spring onions, sesame soy vinaigrette	10

# THE END

<b>MEISEI ICE-CREAM</b> matcha green tea vanilla, white chocolate chocolate sorbet	2.5
<b>CHANTILLY CHOCOLATE PRALINE</b> hazelnuts, chocolate sponge, chocolate cream	5
<b>PEANUT PARFAIT</b> candied peanuts, peanut puree, chocolate mousse, toffee bar	5
<b>CHERRY MOLTEN FONDANT</b> warm chocolate cake, caramelized cherries, vanilla marshmallow	5
<b>JAPANESE BEIGNETS</b> crisp fried donuts, caramel sauce, green tea vanilla sauce	5
<b>CLOUD IN THE SKY</b> green tea biscuit, chocolate mousse, caramel, cotton candy	5
<b>GOAT CHEESE CAKE</b> goat cream cheese, buttery crumble	5
<b>RED VELVET</b> cream cheese frosting, white chocolate flakes	5
<b>SNOWBALL</b> french vanilla ice cream, exotic nuts, chocolate, mandarin puree	5
<b>GRAND MEISEI INDULGENCE</b> array of sweet delicacies, explore Meisei's sweet ending with your friends	25