

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

WEEKEND LUNCH (11.30AM - 4PM)
(LAST ORDER AT 3PM)

WEEKEND BRUNCH (8AM - 4PM)
(LAST ORDER AT 3PM)

PARKLAND GREEN

Jypsy

DRINKS

Jypsy

JYPSY HOME COOLERS

B 4.5	HONEY MELON MINT COOLER	11
	Honeydew, mint, honey and soda	
C 8.5	SPARKLING YUZU & LEMONGRASS	11
	Yuzu, lemongrass, ginger and soda	
D 13.5	CALAMANSI & UME COOLER	12
	Ume, calamansi, lime, mint and soda	
C 6.5	SOURSOP PASSIONFRUIT COOLER	12
	Soursop, passionfruit, lemon and soda	

SPARKLING JAPANESE SODAS

C 5.5	MIKAN ORANGE	11.9
C 5.5	RINGO APPLE	11.9
C 5.5	UME PLUM	11.9

KOMBUCHAS

B 0.5	LEMON, LIME & MINT	10.5
B 0.5	WILD BERRY	10.5

COLD-PRESSED JUICES

C 8.5	HONEYDEW MELON	9.9
C 7.5	NASHI PEAR	9.9
C 9.5	ORANGE	9.9

ICED COFFEES

A 0.5	AMERICANO	7
C 4.5	CAPPUCCINO	7
C 4.5	LATTE	7
C 9.5	HONEY MILK LATTE	7.5
	+10. Add a scoop of Hokkaido milk ice cream	+3.5
D 13.5	ARIGATO AFFOGATO	9.5
	Espresso, Hokkaido milk ice-cream, matcha powder	

COFFEES

A 0.5	ESPRESSO	6
A 0.5	AMERICANO	6.5
C 4.5	CAPPUCCINO	6.5
C 4.5	FLAT WHITE	6.5
C 4.5	LATTE	6.5
A 0.5	LONG BLACK	6.5
A 1.5	MACCHIATO	6.5
C 9.5	HONEY MILK LATTE	7
	Decaf / oat milk / soy milk / extra shot	+1

TEAS

D 10.5	MATCHA LATTE	7
D 10.5	ICED MATCHA LATTE	7.5
A 9.5	ORIENTAL SENCHA	7.5
C 5.5	MANUKA GINGER SOOTHER	10.5

BEERS ON TAP

	300ml	500ml
ORION	15	19
Lager, Japan		
ORION THE DARK	15	19
Dark Lager, Japan		
AN TROPICAL IPA	16	21
IPA, Singapore		
BLUE MOON	16	21
Wheat Beer, USA		

JYPSY SIGNATURES

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

WINES BY GLASS

PROSECCO	16
Santa Margherita Brut D0CG, Italy	
Le Contesse Prosecco Rosé, Italy	18
ROSÉ	16
Paul Mas Claudeval, France	
SAUVIGNON BLANC	15
Sileni, New Zealand	
CHARDONNAY	17
The Wild Ones, Australia	
PINOT NOIR	15
Te Kairanga Estate, New Zealand	
SANGIOVESE	17
Fiorini Chianti Superiore D0CG, Italy	
SHIRAZ	19
Mitolo Jester, Australia	

NUTRI-GRADE
A B C D



*** WEEKEND BRUNCH**

SAT, SUN & PH, 8AM - 4PM
(LAST ORDER AT 3PM)

PLATES

- VM **SMOKED SALMON EGG BENEDICT** 26
Croffle, salmon gravlax, guacamole, onsen egg, wasabi hollandaise, pea sprouts, seven spice chilli powder
- WAGYU HAMBURGER STEAK PLATE** 26
Handmade wagyu patty, sunny-side up, demi-glaze, shredded cabbage salad, Japanese rice, Chitose tomato, miso soup
- JYPSY BIG BREAKFAST** 29
Dashi omelette, bacon, chunky pork sausage, portobello mushroom, Chitose tomato, okra and bean salad

SANDOS

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

SALAD

- V **GREEN TEA SOBA SALAD** 19
Green tea soba, puffed rice, tofu, edamame, avocado, kizami nori, homemade wafu dressing, Chitose tomato, mesclun salad
- With grilled chicken 5
- With grilled prawn 8

SWEETS

- V **MATCHA GRANOLA** 12
Green tea yoghurt, nuts, goji berry, puffed rice
- V **CROFFLE SOFT SERVE** 14
Azuki bean, butter, kinako powder

WEEKEND LUNCH

SAT, SUN & PH, 11.30AM - 4PM
(LAST ORDER AT 3PM)

JYPSY SASHIMIS

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

CLASSIC SASHIMI

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

HOUSE SIGNATURES

- V **CRUNCHY CABBAGE PILE** 10
Light sesame dressing, smoked paprika oil
- JYPSY OYSTER SHOTS (2pcs)** 16
Orange ponzu sauce, momiji oroshi, pickled wasabi
- V **NEST OF FRIES** 16
Crispy shredded potato, white truffle oil, wasabi mayo, teriyaki balsamic sauce
- JYPSY SALMON TACOS (2pcs)** 18
Salmon, seaweed, avocado & tomato salsa, wasabi mayo, ikura
- TIGER PRAWN & CRAB GYOZA (6pcs)** 18
Lobster bisque foam
- JYPSY HAMACHI TACOS (2pcs)** 19
Yellowtail, seaweed, avocado, truffle mayo, ikura
- JYPSY TUNA TACOS (2pcs)** 19
Tuna tartare, seaweed, avocado & tomato salsa, wasabi mayo, caviar
- VM **SMOKEY UNAGI FRIED RICE** 26
Wok-fried Japanese rice, grilled unagi, tofu, pickle, egg omelette, slaw

SUSHI ROLLS

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

SMALL PLATES

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

BIG PLATES

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

JUNIOR

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

SWEETS

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

* - 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