

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

PARKLAND GREEN

Jypsy

DRINKS

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JYPSY HOME COOLERS

- C** 5.0 SPARKLING YUZU & LEMONGRASS 10.5
- B** 5.0 HONEY MELON MINT COOLER 10.5

SPARKLING JAPANESE SODAS

- C** 5.0 UME PLUM 11.9
- C** 5.0 MIKAN ORANGE 11.9
- C** 5.0 RINGO APPLE 11.9

KOMBUCHAS

- B** 5.0 WILD BERRY 10.5
- B** 5.0 LEMON, LIME & MINT 10.5

COLD-PRESSED JUICES

- C** 7.0 NASHI PEAR 9.9
- C** 5.0 HONEYDEW MELON 9.9

ICED COFFEE

- C** 4.0 HONEY MILK LATTE 7.5
- A** 0.0 AMERICANO 7
- C** 0.0 CAPPUCCINO 7
- C** 0.0 LATTE 7
- +10** ADD A SCOOP OF HOKKAIDO MILK ICE CREAM +3.5
- D** 13.0 ARIGATO AFFOGATO 9.5
Espresso, hokkaido milk ice cream, matcha powder

COFFEE

- A** 0.0 ESPRESSO 6
- A** 3.0 MACCHIATO 6.5
- A** 0.0 AMERICANO 6.5
- A** 0.0 LONG BLACK 6.5
- C** 0.0 FLAT WHITE 6.5
- C** 0.0 CAPPUCCINO 6.5
- C** 0.0 LATTE 6.5
- C** 4.0 HONEY MILK LATTE 7
- DECAF / OAT MILK / SOY MILK / EXTRA SHOT +1

TEA

- D** 10.0 ICED MATCHA LATTE 7.5
- D** 10.0 MATCHA LATTE 7
- A** 0.0 JAPANESE SENCHA 7.5
Ette Tea Company
- C** 5.0 MANUKA GINGER SOOTHER 10.5

WATER

- A** 0.0 ACQUA PANNA 7
- A** 0.0 SAN PELLEGRINO 7

JYPSY COCKTAILS

- G** GREEN GEISHA 21
Gin, shiso, mediterranean tonic, wasabi salt
- G** JYPSY SPUMONI 17
Aperol, grapefruit, mediterranean tonic
- G** LYCHEE HIGHBALL 16
Soju, lychee
- G** JYPSY SPRITZ 19
Prosecco, plum liqueur, grapefruit
- G** YUZU GIN FIZZ 20
Gin & yuzu
- G** HONEYDEW MELON SOUR 19
Gin, midori melon, yuzu
- G** CUCUMBER LYCHEETINI 21
Sake, fresh cucumber, lime, lychee

WINES BY GLASS

- PROSECCO 18
SANTA MARGHERITA BRUT DOCG. ITALY
- SAUVIGNON BLANC 19
SILENI. NEW ZEALAND
- CHARDONNAY 18
LOGAN APPLE TREE FLAT. AUSTRALIA
- PINOT NOIR 20
OLD COACH ROAD. NEW ZEALAND
- SANGIOVESE 19
FIORINI CHIANTI SUPERIORE DOCG. ITALY
- ROSÉ 16
PAUL MAS CLAUDEVAL. FRANCE

Jypsy

CHARCOAL TSUKUNE STICKS

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

SANDO

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

SUSHI ROLLS

SOFT SHELL CHILLI CRAB ROLL Deep-fried softshell crab, crab meat, chilli mayo	28
JYPSY CALI ROLL Picked crab, kaffir lime mayo, avocado, cucumber	19
JYPSY RAINBOW ROLL Rolled with salmon tartare, bluefin tuna, yellowtail, avocado, furikake	23
ABURI SALMON BELLY NIGIRI Torched salmon tartare, jalapeno mayo, ikura	21
VM CRISPY SHRIMP ROLL Tempura prawns, avocado, peperonata mayo, kaffir lime	19
SPICY LOBSTER ROLL Lobster, green mango, cucumber, tempura crunch & pickled wasabi	26
SPICY TUNA CRISPY NIGIRI Tuna tartare, crispy sushi rice	22
TORCHED WAGYU CRISPY NIGIRI Torched wagyu beef, foie gras, black truffle sauce	30

JYPSY SASHIMI

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

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
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SMALL PLATES

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

HOUSE SIGNATURES

JYPSY OYSTER SHOTS (2pcs) Orange ponzu sauce, momiji oroshi, pickled wasabi	16
V CRUNCHY CABBAGE PILE Light sesame dressing, smoked paprika oil	10
* 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	7
V NEST OF FRIES Crispy shredded potato, white truffle oil, wasabi mayo, teriyaki balsamic sauce	16
JYPSY SALMON TACOS (2pcs) Salmon, seaweed, avocado & tomato salsa, wasabi mayo, ikura	18
JYPSY TUNA TACOS (2pcs) Tuna tartare, seaweed, avocado & tomato salsa, wasabi mayo, caviar	19
JYPSY HAMACHI TACOS (2pcs) Yellowtail, seaweed, avocado, truffle mayo, ikura	19
TAKA'S HOT WINGS Garlic soy sauce, shichimi, calamansi	17
TIGER PRAWN & CRAB GYOZA (6pcs) Lobster bisque foam	18
VM SMOKEY UNAGI FRIED RICE Wok-fried japanese rice, grilled unagi, tofu, pickle, egg omelette, slaw	26

BIG PLATES

JYPSY FISH & CHIPS Wasabi tartar, calamansi	24
ASARI CLAM SPAGHETTI Kombu clam broth, dipping garlic bread	19
IKA PIZZA Squid, okonomi sauce, bonito flakes, sakura shrimp, furikake	26
KARAAGE CRACKER CHICKEN Curry mayo, shishito & homemade rice crackers	18
WAGYU BEEF DRIPPING FRIED RICE Grilled wagyu, kombu butter fried rice, pickle	32
KATSU CURRY RICE Japanese curry, cabbage pile, pickle	
Kurobuta pork cutlet	26
Chicken cutlet	19
VM KING PRAWN & UNAGI AGLIO OLIO Spaghetini, toasted sesame breadcrumbs, yuzu juice, chunky chilli oil	29

* JYPSY SEAFOOD PLATTER (for 2 - 3 people) Refer to chalkboards for our seasonal offerings	168
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JUNIOR

JUNIOR PLATE Bolognese pasta, karaage bites, tamagoyaki, cucumber sushi roll	15
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SWEET

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

