

ITAMESHI

Kindly inform our restaurant team of any allergies or dietary restrictions you may have.
All prices listed are in USD, subject to service charge & applicable government taxes.

Allergen Key

🌰 Nuts | 🥛 Dairy | 🌾 Sesame | 🐬 Shellfish | 🥚 Soya
🌱 Vegetarian | 🍷 Gluten-free | 🍷 Contains Alcohol



J A P A N E S E

M E N U

Sushi Sashimi

Sashimi

Six Pieces per Order

Thick, premium slices of raw or lightly-cooked Seafood.

Served with Asian-grated Radish, Carrot, Wasabi, Pickled Ginger & Soy Sauce.

Shiromi (Whitefish)

Maguro (Tuna)

Sake (Salmon)

Nigiri

Two Pieces per Order

Slices of premium Seafood served atop delicately-seasoned Vinegar Rice. Served with Wasabi, Pickled Ginger & Soy Sauce.

Maguro (Tuna)

Sake (Salmon)

Shiromi (Whitefish)

Unagi (Smoked Eel)

Ikura Gunkan (Salmon Roe)

Temaki

One Piece per Order

Salmon Avocado Temaki

Fresh Salmon, Avocado, Tobiko & Japanese Mayonnaise. 🍣

California Temaki

Crab Stick, Cucumber, Avocado, Tobiko & Japanese Mayonnaise. 🍣 🍣

Maki Rolls

Six Pieces per Order

Served with Wasabi, Pickled Ginger & Soy Sauce.

Kappamaki 🍣

Avocado Maki 🍣

Spicy Tuna Maki

Assorted Platters

Sashimi Moriawase

Assorted Salmon, Tuna & Modha Sashimi.

Nine Pieces

Special Sushi & Sashimi Platter

Assorted Sashimi, Nigiri & Maki.

Eighteen Pieces

The Fortress Signatures

Shiromi Sashimi 🍣

Thinly-sliced Raw Whitefish & Soy Sauce served with Garlic-infused Olive Oil.

The Fortress Signature Temaki

Salmon, Tuna, Crab Stick, Cream Cheese with Chef's Special Sauce. 🍣 🍣

The Fortress Signature Rolls

Served with Wasabi, Pickled Ginger & Soy Sauce.

Salmon Avocado Roll

Salmon, Avocado, Cream Cheese, Mayonnaise & Tobiko. 🍣

California Roll

Crab Stick, Avocado, Cucumber, Mayonnaise & Tobiko. 🍣 🍣

Dragon Roll

Prawn Tempura & Cream Cheese topped with thinly-sliced Avocado. 🍣 🍣

Rainbow Maki

Crab Stick Tempura, Salmon, Tuna, Yellow Bell Pepper, Avocado, Cucumber & Tobiko. 🍣 🍣

Chicken Katsu Roll

Deep-fried Breaded Chicken, Cabbage, Avocado, Katsuobushi, Japanese Mayonnaise & Tonkatsu Sauce. 🍣 🍣

Tiger Roll

Prawn Tempura, Cucumber & Tobiko topped with Tuna, Avocado, Crab Stick & Teriyaki Mayonnaise. 🍣 🍣 🍣

Volcano Roll

Tempura Prawn, Avocado, Tobiko topped with Spicy Crab Mix, Sriracha & Mayonnaise. 🍣 🍣



À la carte

Appetizers

Goma-ae 🍷

Blanched Seasonal Greens tossed in Sesame Paste 🌿🌿

Yasai Tempura 🍷

Batter-fried Assorted Vegetables served with Tempura Sauce 🌿

Edamame

Boiled Japanese Green Soybeans with Sea Salt 🌿

Spicy Edamame

Boiled Japanese Green Soybeans tossed in a light Chilli Blend 🌿

Wakadori Karaage

Deep-fried seasoned Chicken Bites, served with Lime & spicy Mayonnaise 🌿

Buta No Kakuni

Japanese Braised Pork Belly with Grilled Cabbage & a Soft Boiled Egg 🌿

Seafood Okonomiyaki

Japanese savoury Pancake with Prawns & Cuttlefish 🌿🌿🌿

Ebi Tempura

Crispy batter-fried Prawns served with spicy Mayonnaise or Tempura Sauce 🌿🌿🌿

Wasabi Prawns

Tempura Prawns with Wasabi Mayonnaise & Lime 🌿🌿

Salads

Kaiso Salad 🍷

Cucumber & Kaiso Seaweed with a sweet Goma Dressing 🌿🌿

Tofu Salad 🍷

Tofu & Green Lettuce with Avocado, Wakame & Goma Dressing 🌿🌿

Spicy Sashimi Salad

Raw & Cooked Seafood with Greens & spicy Mayonnaise Dressing 🌿🌿

Soups

Miso Jiru

Classic Japanese Soy Bean Soup 🌿

Tonjiru

Pork Soup with Vegetables 🌿

Donburi

12 Served with Japanese Pickles & Miso Jiru

Tori Katsudon

20

12 Crumb-fried Chicken, Onion & Egg cooked in Sweet Sauce, served on a bed of Rice 🌿

Buta Katsudon

20

12 Crumb-fried Pork, Onion & Egg cooked in Sweet Sauce, served on a bed of Rice 🌿

Japanese Katsukare

Buta Katsukare

16

Breaded Pork Cutlet with Steamed Rice & Japanese Curry 🌿

14

Tori Katsukare

16

Breaded Chicken Cutlet with Steamed Rice & Japanese Curry 🌿

16

Ebi Katsukare

18

Breaded Prawn Cutlet with Steamed Rice & Japanese Curry 🌿🌿

16

Teriyaki

Tori Teriyaki

20

18 Grilled Teriyaki Chicken served with Grilled Vegetables & Garlic Rice 🌿🌿

Sake Teriyaki

24

18 Grilled Teriyaki Salmon served with Grilled Vegetables & Garlic Rice 🌿🌿

Beef Teriyaki

35

14 Grilled Teriyaki Beef Tenderloin served with Broccoli, Carrot & Garlic Rice 🌿🌿

Yakisoba

Vegetable Yakisoba 🍷

11

14 Stir-fried Noodles with Assorted Vegetables 🌿

Mixed Yakisoba

14

Stir-fried Noodles with Chicken, Prawns & Cuttlefish 🌿🌿

Ramen

Chicken Shoyu Ramen (Regular | Spicy)

16

10 Soy-based Broth with Noodles, Chicken, Bok Choy, Egg & Mushrooms 🌿

Pork Miso Ramen (Regular | Spicy)

18

10 Miso Broth with Noodles, Braised Pork, Bok Choy & Boiled Egg 🌿🌿

Gohan

Steamed Japanese Rice

Yakimeshi

Ninniku Yakimeshi - Garlic 🍷

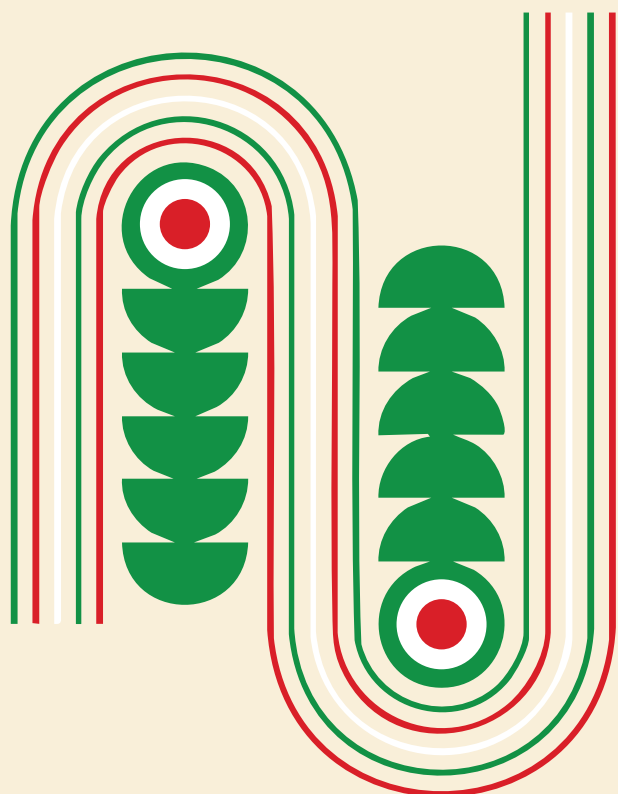
Tori Yakimeshi - Chicken 🍷

Kaisen Yakimeshi - Seafood 🍷 🍷

Kani Yakimeshi - Crab 🍷 🍷

Desserts

10	Ice Cream Moriawase 🍷	10
	Red Bean Mousse 🍷	12
	Wasabi Crème Brûlée 🍷 🍷	12
	Tofu Panna Cotta 🍷	12
12	Miso Chocolate Cheesecake 🍷	14
14		
18		
18		



ITALIAN
M
E
N
U

Antipasto | Appetizers

Parmigiana di Melanzane Baked Eggplant Roll with Tomato Sauce, Parmigiano Reggiano & Fresh Basil 🍴 🌿	12
Insalata di Rucola Wild Rocket Salad with Walnuts, Kalamata Olives, Semi-dried Tomatoes & Balsamic Reduction 🍴 🌿	12
Sarde a Beccafico Baked Sardines with a Herbed Breadcrumbs, served with Garlic & Lemon Aioli.	14
Carpaccio di Gamberi Shrimp Carpaccio with marinated Melon, Cucumber, Sweet Peppers & an Orange-infused Olive Oil Dressing 🍴 🌿	16
Insalata di Polpo Grilled Octopus Salad served over Potatoes, dressed with Parsley & Lemon	16
Burrata Caprese Crispy Burrata Cheese with Semi-dried Tomatoes, Basil Pesto & Aged Modena Balsamic Reduction 🍴 🌿	18
Carpaccio di Manzo al Tartufo Thin Slices of Angus Beef with Arugula, Mushrooms, Black Truffle of Norcia & Shaved Parmigiano Reggiano 🍴 🌿	18
Affettati e Formaggi A curated selection of Parma Ham, Milano Salami & Beef Bresaola, paired with Parmigiano Reggiano, Gorgonzola & Buffalo Mozzarella 🍴 🌿	18

Zuppe | Soups

Minestrone di Verdure Traditional Italian Vegetable Soup with Tomato, Pasta & Grilled Focaccia 🍴 🌿	12
Crema di Funghi Porcini al Tartufo Porcini Mushroom Velouté with Ricotta Cheese & Black Truffle 🍴 🌿	16
Cacciucco ai Frutti di Mare Tuscan Seafood Soup with Shrimp, Squid, Mussels & Clams in a Saffron Broth. Served with Grilled Focaccia 🍴 🌿	16

Paste | Pasta

Tortelloni di Ricotta e Spinaci Spinach Ricotta Ravioli in a Four-cheese Sauce, topped with Walnuts 🍴 🌿	18
Spaghetti Linguine Fettuccine Penne Fusilli Sauces: Carbonara Pomodoro Aglio e Olio Pesto di Basilico Alfredo Bolognese Frutti di Mare 🍴 🌿	24

Ravioli di Astice Lobster Ravioli served with Lobster Bisque Ragù & Basil Oil 🍴 🌿	24
---	----

Fettuccine con Ragù d'anatra Homemade Fettuccine with Duck Ragù, Goose Liver & Toasted Hazelnuts 🍴 🌿	30
--	----

Risotto

Risotto ai Porcini e Tartufo Nero Porcini Mushroom Risotto with Black Truffle & Shaved Parmesan 🍴 🌿	21
Risotto ai Frutti di Mare Seafood Risotto with Shellfish Stock, Green Peas & Tomato 🍴 🌿	24

Secondi | Main Courses

Carne | Meats

Costolette di Maiale Grilled Pork Chop with creamy Polenta & a Pinot Grigio Sage Sauce 🍴 🌿	24
Filetto di Manzo al Gorgonzola Grilled Angus Tenderloin with Gorgonzola Cheese Sauce & Walnuts 🍴 🌿	35
Ossobuco alla Milanese Braised Veal Shank in Barolo Wine, served with Saffron Risotto & Gremolata 🍴 🌿	40
Quadrifoglio d'Agnello Slow-roasted Rack of Lamb with a Pistachio Crust, finished with Marsala Wine & Raisin Sauce 🍴 🌿	60

Pesce | Fish & Seafood

Tonno alla Griglia Grilled Tuna Fillet on Roast Potatoes with Garlic, Oregano, Parsley & A Red Wine Vinegar Olive Oil Salsa 🍴 🌿	35
Gamberoni Giganti Grilled Tiger Prawns on Spinach with Red Pepper Cream Sauce & Oregano 🍴 🌿	35
Aragosta al Forno Grilled Lobster with Sweet Peppers & a Red Wine Vinegar Olive Oil Salsa.	55
Grigliata Mista di Pesce Grilled Seafood Platter with Italian Herb-marinated Lobster, Mussels, Tiger Prawns, Red Mullet, Squid & Octopus with Italian Parsley Marinade 🍴 🌿	58

Contorni | Side Dishes

Truffle Mashed Potatoes
Roasted Potatoes
Grilled Vegetables
Rocket Salad
Sautéed Button Mushrooms
Risotto alla Parmigiana
Creamy Polenta

Dolce | Desserts

Hazelnut Cappuccino Mousse Nutella Mousse with Meringue & Orange Zest 🍷	10
Gelati e Sorbetti Selection Ice Creams & Sorbets 🍷	10
Panna Cotta alla Vaniglia Silky Vanilla Panna Cotta with Mixed Berry Compote & Chocolate Shavings 🍷	12
Fragole alla Sambuca Sambuca-marinated Strawberries with Pistachio Ice Cream 🍷 🍷	12
Tiramisu Mascarpone Foam with Kahlúa Liqueur, Espresso & Savoiardi Biscuit 🍷 🍷	14
Cannoli alla Siciliana Crispy Pastry filled with Ricotta, Rum, Candied Fruits & Mint 🍷 🍷	14