



CHARCOAL STICKS (2pcs)

CHICKEN THIGH TSUKUNE Green ponzu	14
KUROBUTA PORK Green ponzu	17
* WAGYU BEEF Green ponzu and chunky chilli oil	23
SUSHI	
JYPSY CALI ROLL Crab meat, kaffir lime mayonnaise, avocado and cucumber	21
VM CRISPY SHRIMP ROLL Tempura prawns, aonori tempura crunch, avocado, peperonata sauce and kaffir lime	22
ABURI SALMON BELLY NIGIRI Torchred salmon tartare, jalapeno mayonnaise and ikura	23
* TORCHED EEL SUSHI ROLL Foie gras and truffle sauce	23
JYPSY RAINBOW ROLL Salmon tartare, tuna, yellowtail, avocado and furikake	24
SPICY LOBSTER ROLL Lobster, green mango, cucumber, tempura crunch, pickled wasabi and chunky chilli oil	27
SOFT SHELL CHILLI CRAB ROLL Deep-fried softshell crab, crab meat and chilli mayonnaise	28
ASSORTED ABURI NIGIRI PLATE Torchred salmon, hamachi, snapper, eel and scallop	28
TORCHED WAGYU CRISPY NIGIRI Torchred wagyu beef, foie gras and black truffle sauce	30

JYPSY SASHIMI

SALMON SASHIMI Lemon-soy dashi, ikura, guacamole and pickled wasabi	24
SNAPPER, SALMON AND SCALLOP SASHIMI Fresh orange ponzu	27
CHEF'S DAILY SASHIMI PLATE Fresh Japanese air flown fish with nama wasabi and shoyu	26 / 34 / 44

HOUSE SIGNATURES

V CRISP CABBAGE PILE Light sesame dressing, fried onions and smoked paprika oil	12
JYPSY OYSTER SHOTS (2pcs) Orange ponzu, momiji oroshi and pickled wasabi	16
TAKA'S HOT WINGS Garlic soy sauce, shichimi and calamansi	17
V NEST OF FRIES Crispy shredded potato, white truffle oil, wasabi mayonnaise, and teriyaki & balsamic sauce	18
TIGER PRAWN & CRAB GYOZA (6pcs) Lobster bisque foam	18
JYPSY SALMON TACOS (2pcs) Salmon tartare, seaweed shell, avocado & tomato salsa, wasabi mayonnaise and ikura	18
JYPSY HAMACHI TACOS (2pcs) Yellowtail tartare, seaweed shell, avocado, truffle mayonnaise and ikura	19
JYPSY TUNA TACOS (2pcs) Tuna tartare, seaweed shell, avocado & tomato salsa, wasabi mayonnaise and caviar	19
V GREEN TEA SOBA SALAD Green tea soba, puffed rice, tofu, edamame, avocado, kizami nori, wafu onion dressing, Chitose tomato and mesclun salad	20
VM SMOKEY UNAGI FRIED RICE Wok-fried Japanese rice, grilled unagi, tofu, omelette and slaw	26

SMALL PLATES

V BROKEN CUCUMBER & MISO DIP Yuzu coriander miso	8
* ASARI CLAM MISO SOUP Tofu and wakame	9
V CHILLED CHITOSE TOMATO SALAD Pickled mustard leaf, wasabi mayonnaise and teriyaki & balsamic sauce	11
* ROBATA WHITE CORN RIBS Cajun butter soy and bonito furikake	12
V CRISPY PORTOBELLO MUSHROOM Truffle mayonnaise, white truffle oil and grated parmesan	16
V ROBATA BROCCOLINI Green ponzu and crispy chilli oil	16
V CAMEBERT CHEESE TEMPURA Cranberry ponzu sauce	17
OBASAN'S STICKY BEEF SOFT BUNS (2pcs) Pulled beef short rib, crunchy cabbage and toasted soft butter brioche	17
KARAAGE CHICKEN Curry mayonnaise and shishito	18
LITTLE JYPSY BURGERS Australian Wagyu beef patties, bulgogi sauce, chilli ponzu sauce and crispy onions	18
SPICY POPCORN SHRIMP Chilli ponzu sauce	19
JYPSY CRAB OMELETTE Dashi omelette, spinach and lobster bisque foam	20
CRISPY CALAMARI Wasabi tartare sauce and calamansi	23

BIG PLATES

CHICKEN KATSU CURRY RICE Japanese curry and cabbage pile	21
JYPSY FISH & CHIPS Wasabi tartare sauce and calamansi	26
MENTAI CARBONARA Spaghettoni, pancetta, grated parmesan and onsen egg	26
IKA PIZZA Squid, okonomi sauce, bonito flakes, sakura shrimp, furikake and mozzarella	27
VM KING PRAWN & UNAGI AGLIO OLIO Spaghettoni, toasted sesame breadcrumbs, yuzu juice, tobiko and chunky chilli oil	29
* WAGYU CURRY PIZZA Bulgogi wagyu, mozzarella and curry sauce dip	29
* MISO BARRAMUNDI RISOTTO Seaweed & mushroom risotto and fried leeks	30
WAGYU BEEF DRIPPING FRIED RICE Grilled wagyu and kombu butter fried rice	32
* ROBATA KUROBUTA PORK CHOP Wasabi mashed potatoes, smokey leek and ssamjang miso	37

SWEETS

JYPSY CUSTARD PIE Hokkaido milk ice cream	13
YUZU TOFU CHEESECAKE Butter biscuit crumb	13
MATCHA LAVA Hokkaido milk ice cream	15
TIRAMISU SOFT SERVE Cookie crisps	15

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

ONE FULLERTON

Jypsy

DRINKS

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JYPSY HOME COOLERS

B 4.0	HONEY MELON MINT COOLER	12
	Honeydew, mint, honey and soda	
C 5.0	SPARKLING YUZU & LEMONGRASS	12
	Yuzu, lemongrass, ginger and soda	
D 13.0	CALAMANSI & UME COOLER	13
	Ume, calamansi, lime, mint and soda	
C 5.0	SOURSOP PASSION FRUIT COOLER	13
	Soursop, passion fruit, lemon and soda	

SPARKLING JAPANESE SODAS

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

KOMBUCHAS

B 9.0	LEMON, LIME & MINT	10.5
B 9.0	WILD BERRY	10.5

COLD-PRESSED JUICES

C 9.0	HONEYDEW MELON	9.9
C 7.0	NASHI PEAR	9.9
C 9.0	ORANGE	9.9

COFFEES

	Hot	Iced
A 9.0	ESPRESSO	6
C 4.0	FLAT WHITE	6.5
A 9.0	LONG BLACK	6.5
A 3.0	MACCHIATO	6.5
A 9.0	AMERICANO	6.5 7
C 4.0	CAPPUCCINO	6.5 7
C 4.0	LATTE	6.5 7
C 9.0	HONEY MILK LATTE	7 7.5
+10.0	Add a scoop of Hokkaido milk ice cream	+3.5
D 13.0	ARIGATO AFFOGATO	9.5
	Espresso, Hokkaido milk ice-cream, matcha powder	
	Decaf / oat milk / soy milk / extra shot	+1 +1

TEAS

D 10.0	MATCHA LATTE	7
D 10.0	ICED MATCHA LATTE	7.5
A 9.0	ORIENTAL SENCHA	7.5
C 5.0	MANUKA GINGER SOOTHER	10.5

ICED COLD BEERS

HITACHINO NEST	16
White Ale, Japan	
HITACHINO NEST	17
Red Rice Ale, Japan	

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		
ORANGE WIT	16	21
Wheat Beer, Singapore		

JYPSY SIGNATURES

MIKAN SPRITZ	21
Mikan shu, gin, rosé prosecco and soda	
MOMOJITO	22
Momo shu, housemade mint & lime cordial, rum and soda	
ADAM'S SHU	23
Apple umeshu, whisky, lemon juice and soda	
LYCHEE HIGHBALL	17
Soju and lychee	
HONEYDEW MELON SOUR	21
Gin, midori melon and yuzu	
JYPSY SPRITZ	21
Prosecco, plum liqueur and grapefruit	
YUZU GIN FIZZ	22
Gin, yuzu, shiso bitters and togarashi	
CUCUMBER LYCHEETINI	21
Sake, fresh cucumber, lime and lychee	
NIKKEI PASSION	23
Pisco, passion fruit, plum liqueur, lemon, matcha powder	
CHILLI YUZU MARGARITA	22
Tequila, Cointreau and yuzu with a hint of chilli	
SINGAPURA SLING	24
Gin, spiced rum, mixed berries, orgeat, pineapple juice and soda	

WINES BY GLASS

PROSECCO	16
Santa Margherita Brut D.O.C.G., Italy	
Le Contesse Prosecco Rosé, Italy	18
ROSÉ	16
Paul Mas Claudeval, France	
SAUVIGNON BLANC	15
Sileni, New Zealand	
CHARDONNAY	17
Two Monkeys, New South Wales, Riverina	
PINOT NOIR	15
Te Kairanga Estate, New Zealand	
SANGIOVESE	17
Fiorini Chianti Superiore D.O.C.G., Italy	
SHIRAZ	19
Mitolo Jester, Australia	

