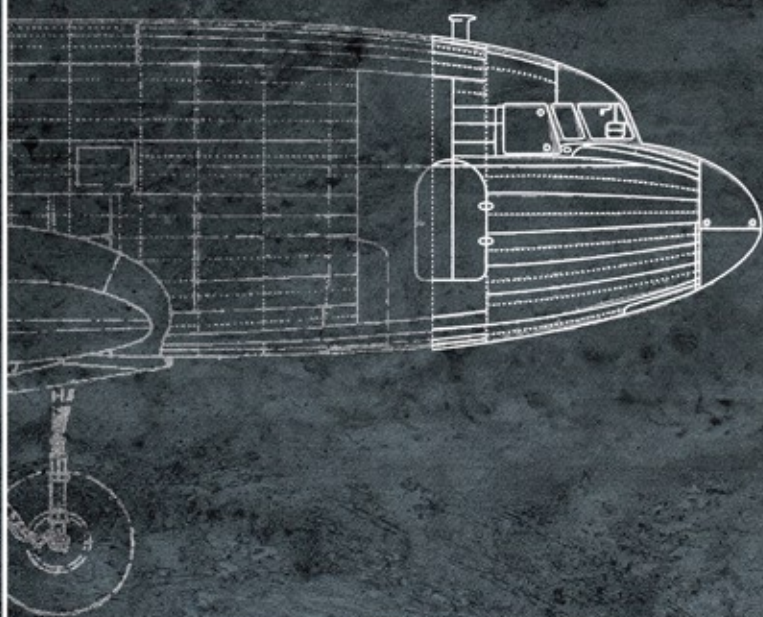




Chapter 1

STARTERS





Airways Soft Shell Crab Salad



STARTERS

Tako Wasabi Seasoned raw octopus with wasabi	6	Salmon Carpaccio Thinly sliced salmon, served with ponzu sauce	22
Truffle / Sea Salt Edamame ★ Japanese green soybean sprinkled with either truffle oil or sea salt	6	Hamachi Carpaccio Thinly sliced yellowtail, served with ponzu sauce	24
Iwashi Tatami Dried sardine sheet	6	Tai Carpaccio Thinly sliced sea bream, served with ponzu sauce	24
Chuka Lidako Seasoned baby octopus	7	Salmon Ikura Salad Salmon sashimi and salmon roe with mixed fruit & vegetables	32
Shisamo Grilled shisamo fish	9	Airways Soft Shell Crab Salad ✈	32
Tatami Himego Grilled crystal fish	15	Deep-fried soft shell crab with mixed fruit & vegetables with sesame sauce	
Grilled Fugu Grilled puffer fish	17	Airways Sashimi Garden Salad	38
Fruit Salad Fresh vegetables with seasonal fruit with sesame sauce	21	Mixed seasonal fish with seaweed, flying fish roe & vegetables	

★ Popular ✈ Chef's Recommendation

* Prices are subject to 10% service charge and prevailing Government taxes