

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

ONE FULLERTON

Jypsy

DRINKS

Jypsy

JYPSY HOME COOLERS

B 4c	HONEY MELON MINT COOLER Honeydew, mint, honey and soda	11
C 8c	SPARKLING YUZU & LEMONGRASS Yuzu, lemongrass, ginger and soda	11
D 13c	CALAMANSI & UME COOLER Ume, calamansi, lime, mint and soda	12
C 6c	SOURSOP PASSIONFRUIT COOLER Soursop, passionfruit, lemon and soda	12

SPARKLING JAPANESE SODAS

C 5c	MIKAN ORANGE	11.9
C 5c	RINGO APPLE	11.9
C 5c	UME PLUM	11.9

KOMBUCHAS

B 0c	LEMON, LIME & MINT	10.5
B 0c	WILD BERRY	10.5

COLD-PRESSED JUICES

C 8c	HONEYDEW MELON	9.9
C 7c	NASHI PEAR	9.9
C 9c	ORANGE	9.9

ICED COFFEES

A 0c	AMERICANO	7
C 4c	CAPPUCCINO	7
C 4c	LATTE	7
C 9c	HONEY MILK LATTE	7.5
+10c	Add a scoop of Hokkaido milk ice cream	+3.5
D 13c	ARIGATO AFFOGATO Espresso, Hokkaido milk ice-cream, matcha powder	9.5

COFFEES

A 0c	ESPRESSO	6
A 0c	AMERICANO	6.5
C 4c	CAPPUCCINO	6.5
C 4c	FLAT WHITE	6.5
C 4c	LATTE	6.5
A 0c	LONG BLACK	6.5
A 1c	MACCHIATO	6.5
C 9c	HONEY MILK LATTE	7
	Decaf / oat milk / soy milk / extra shot	+1

TEAS

D 10c	MATCHA LATTE	7
D 10c	ICED MATCHA LATTE	7.5
A 9c	ORIENTAL SENCHA	7.5
C 5c	MANUKA GINGER SOOTHER	10.5

BEERS ON TAP

300ml 500ml

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

JYPSY SIGNATURES

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

WINES BY GLASS

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

NUTRI-GRADE
A B C D



CHARCOAL TSUKUNE STICKS

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

SUSHI ROLLS

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

JYPSY SASHIMIS

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

CLASSIC SASHIMI

CHEF'S DAILY SASHIMI PLATE Chef's selection of fresh Japanese air flown fish with nama wasabi & shoyu	26 / 34 / 44
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HOUSE SIGNATURES

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

SMALL PLATES

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

BIG PLATES

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

SWEETS

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

* - 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