

TAIPAN ASIA SUSHI EXPERIENCE

MONSOON VALLEY WINES

From the sun-soaked vineyards of Hua Hin, Thailand, Monsoon Valley Wines capture the harmony of Asian cuisine and world-class winemaking. Grown in the unique microclimate between the mountains and the sea, these wines are crafted to complement delicate seafood, fragrant herbs, and the vibrant balance of sweet, sour, salt, and spice.

WHITE: Crisp, aromatic, with bright citrus and green apple notes; a perfect partner for sashimi and lighter rolls.

ROSÉ: Fresh and fruit-forward, offering red berry elegance to enhance tempura, vegetables, and mild spice.

BLENDED RED: Smooth and medium-bodied, with ripe fruit and soft tannins; ideal with duck, teriyaki, and umami-rich dishes.

SHIRAZ: Bold and peppery with dark fruit depth, pairing beautifully with spiced tuna, katsu chicken, and richly glazed unagi.

SIGNATURE SUSHI PLATTERS

TAI TAI EXPERIENCE PLATTER **£64.95**

The signature showpiece of Taipan Asia — a vibrant selection of sashimi, nigiri, maki, and rolls, thoughtfully composed to delight both traditionalists and modern sushi lovers.

- Sashimi (9 pcs): 3× Salmon, 3× Tuna, 3× Unagi
- Nigiri (6 pcs): 2× Salmon, 2× Tuna, 1× Unagi, 1× Seared Aburi Salmon topped with Salmon Roe
- Hosotate Maki (12 pcs): 6× Cucumber, 6× Avocado
- Uramaki Rolls (8 pcs): 4× California Roll, 4× Crispy Prawn Tempura Roll
- Garnishes & Sides: Wakame Seaweed Salad, Pickled Ginger Slaw, Wasabi, Soy

Wine pairing: Monsoon Valley White — crisp and citrus-led, elevating the freshness of sashimi and nigiri.

TAIPAN GRAND OMAKASE **£59.95**

A luxurious journey through Taipan Asia's finest creations — balancing premium cuts, bold flavours, and elegant presentation.

- 6 pcs Sashimi (2× Salmon, Tuna, Unagi)
- 6 pcs Nigiri (2× Salmon, Tuna, Unagi, Salmon Roe)
- 8 pcs Rainbow Roll
- 8 pcs Crispy Duck Roll
- 2 pcs Black Pepper Tuna
- Edamame & Wakame Salad

Wine pairing: Monsoon Valley Rosé — light and fruit-forward, perfect with delicate rolls and crispy tempura.

BLOSSOM HARMONY PLATTER **£34.95**

A delicate and beautifully balanced selection, perfect for one who seeks harmony of flavours and textures — fresh, vibrant, and satisfying from first bite to last.

- 3 pcs Sashimi (Salmon, Tuna, Prawn)
- 4 pcs Nigiri (Salmon, Tuna)
- 6 pcs Spicy Tuna Roll
- 2 pcs Emperor's Garden Tempura Roll (crispy vegetable tempura with avocado & sweet chili glaze)
- Seaweed Salad & Miso Soup

Wine pairing: Monsoon Valley White — vibrant and clean, complementing seafood freshness.

INDIVIDUAL SUSHI SET PLATES

KYOTO SOUL SET **£24.95**

A comforting and flavourful set showcasing the essence of Kyoto-style sushi — light, fresh, and satisfying.

- 3 pcs Nigiri (Salmon, Avocado, Tuna)
- 6 pcs California Roll
- 2 pcs Emperor's Garden Tempura Roll (crispy vegetable tempura with avocado & sweet chili glaze)
- Miso Soup

Wine pairing: Monsoon Valley White — delicate enough for lighter rolls and vegetable tempura.

URBAN UMAMI SET **£28.95**

- 4 pcs Spicy Tuna Roll
- 4 pcs Beef Teriyaki Roll
- 3 pcs Salmon Nigiri
- Pickled Daikon & Wakame Salad

Wine pairing: Monsoon Valley Blended Red — soft and rounded, enhancing umami-rich beef and tuna.

ZEN GARDEN (VEGAN SET) **£22.95**

- 4 pcs Age Tofu Roll
- 4 pcs Yasai Roll
- 1 pc Takuwan Nigiri, 1 pc Avocado Nigiri, 1 pc Red Pepper Pickle Nigiri
- Edamame, Miso Soup & Wakame

Wine pairing: Monsoon Valley Rosé — fresh berry notes complement vibrant vegetable flavours.

THE FIRE & ICE SET (FOR 2) **£56.95**

A bold contrast of flavours and temperatures — from the rich warmth of aburi to the cool freshness of perfectly crafted sushi. Designed for adventurous palates who enjoy a little heat with their chill.

- 4 pcs Salmon Aburi
- 6 pcs Nigiri (Salmon, Prawn, Unagi)
- 8 pcs Spicy Katsu Chicken Roll
- 4 pcs Emperor's Garden Tempura Roll (crispy vegetable tempura with avocado & sweet chili glaze)
- Pickled Ginger Slaw

Wine pairing: Monsoon Valley Shiraz — bold and peppery to balance the heat and richness.

SHASHIMI / SUSHI / MAKI ROLL MENU

SASHIMI 3 PCS

Salmon	£5.95 (GF)
Tuna	£6.95 (GF)
Crab Stick	£4.95
Tamago	£4.50 (GF)
Unagi	£6.95

Wine pairing: Monsoon Valley White delicate and citrus-led, highlighting freshness.

NIGIRI 2 PCS

Salmon	£5.50 (GF)
Tuna	£5.95 (GF)
Prawn	£5.50 (GF)
Crab Stick	£4.95
Unagi	£5.95
Tamago	£4.50 (GF)
Avocado (V)	£4.95 (V)(GF)
Cucumber (V)	£4.00 (V)(GF)
Tukuwan (V)	£4.00 (V)(GF)

HOSO MAKI 6 PCS

Salmon	£6.95 (GF)
Tuna	£7.50 (GF)
Avocado	£5.95 (V)(GF)
Cucumber	£5.50 (V)(GF)
Takuwan	£5.50 (V)(GF)
Prawn	£6.95 (GF)
Crab Stick	£5.50
Tamago	£5.50 (GF)

URAMAKI ROLLS 8 PCS

OCEAN JEWEL ROLL

£12.95

Crab stick, cucumber, avocado, topped with salmon, tuna, roe, mayo, unagi. *Wine pairing: Monsoon Valley White — zesty freshness complements layered seafood.*

RED HEATWAVE ROLL

£11.99

Tuna, spring onion, spicy sriracha mayo, chili, unagi sauce. *Wine pairing: Monsoon Valley Shiraz — spice-taming and full-bodied.*

HOKKAIDO GLOW ROLL (GF)

£9.80

Salmon and avocado, sesame
Wine pairing: Monsoon Valley White — soft citrus and minerality for salmon.

GOLDEN COAST ROLL

£9.80

Crab stick, cucumber, avocado, pickles, masago & mayonnaise.
Wine pairing: Monsoon Valley White — clean and refreshing.

VEGETARIAN ROLL 4 PCS

GOLDEN GARDEN ROLL (V)

£8.50

Pumpkin croquette, sweet chili sauce, spring onion
Wine pairing: Monsoon Valley Rosé — light fruit tones to lift sweet pumpkin.

CRISPY CLOUD ROLL (V)

£8.95

Crispy tofu, broccoli, wakame salad, soy
Wine pairing: Monsoon Valley White — crisp contrast to tofu and broccoli.

GARDEN HARMONY ROLL (GF)

£11.95

Mixed vegetables, avocado, cucumber, pickles, lettuce, carrot. *Wine pairing: Monsoon Valley Rosé — bright and versatile for mixed vegetables.*

EMPEROR'S TEMPURA ROLL (V)

£8.95

Crispy veg tempura with avocado & sweet chili glaze.
Wine pairing: Monsoon Valley Rosé — freshness for crispy vegetable tempura.

TAIPAN FAVOURITES 8PC

DRAGON'S KISS ROLL

£12.95

Tempura prawn, cream cheese, rice, topped with eel, avocado, roe, spiced mayo, unagi sauce
Wine pairing: Monsoon Valley White — bright acidity cuts through rich eel and cream cheese.

GOLDEN TEMPURA CRUNCH

£12.95

Tempura prawn, rice, mayo, teriyaki glaze
Wine pairing: Monsoon Valley Rosé — refreshing against the crisp tempura and teriyaki glaze.

KYOTO EMBER ROLL

£10.95

Grilled chicken, spring onions, sesame, teriyaki sauce
Wine pairing: Monsoon Valley Blended Red — rounded fruit and soft tannins for savoury chicken.

PEKING FIRE ROLL

£12.99

Deep-fried duck, mango, fried shallots, spiced mayo, unagi sauce
Wine pairing: Monsoon Valley Blended Red — rich, ripe fruit matches the depth of duck.

VOLCANO CRUNCH ROLL

£10.95

Crispy panko chicken, cucumber, spicy chili, katsu sauce
Wine pairing: Monsoon Valley Shiraz — bold spice-friendly character for the katsu sauce.

TOKYO STREET ROLL

£12.99

Seared beef, cucumber, pickle, avocado, teriyaki sauce
Wine pairing: Monsoon Valley Shiraz — peppery and robust for seared beef.