

PHNOM PENH LOUNGE EXPERIENCE



A la Carte Menu

SASHIMI - 3 KINDS

A classic sashimi assortment featuring fresh tuna, premium salmon, and seasonal white fish. Thinly sliced and beautifully presented to highlight the natural freshness and flavor of each fish.



\$13.90



\$13.90

SUSHI - 5 KINDS

An assorted selection of five varieties of fresh sushi, featuring chef-selected seasonal fish and seafood. Carefully hand-pressed sushi rice, served with wasabi, soy sauce, and pickled ginger for a perfectly balanced taste.

BARASHIRACHI

A classic Japanese dish consisting of sushi rice topped with an assortment of essential raw fish arranged in a visually appealing manner.



\$11.90



\$4.90

TOFU WITH EGG SALAD

Soft chilled tofu and a perfectly boiled egg served with fresh mixed green, lightly dressed with a homemade Japanese-style dressing.

SALMON SALAD

Fresh salmon sashimi served over a crisp garden salad of mixed lettuce, finished with a homemade dressing



\$7.90

A la Carte Menu

EDAMAME

Fresh young soybeans, steamed to perfection and lightly sprinkled with sea salt . Served warm in their pods for a nutrition and delicious appetizer.



\$3.50



\$2.90

FRENCH FRIES

Crispy golden potato fries, perfectly fried and lightly seasoned with sea salt and spices. Fluffy on the inside and crunchy on the outside. Served hot with tomato ketchup.

BAIGAI

Simmered Snail, known as Baigai in Japanese, is a traditional Japanese dish where snails are simmered in soy sauce , mirin and sugar until tender and flavorful.



\$4.50



\$5.90

EIHIRE

Tender strips of stingray fin, lightly grilled to bring out their natural flavor, and served with a side of creamy mayonnaise and a dash of chill powder. Enjoy the unique, slightly chewy texture and savory taste of this traditional Japanese delicacy

GRILLED HALIBUT

White fish fillet with a mild, buttery, sweet and savory umami-rich miso glaze Served with black soy sauce pickled cucumber



\$4.90

A la Carte Menu

GRILLED BLACK COD

Premium black cod gently marinated in Saikyo miso slowly grilled until the surface is lightly caramelized, revealing a silky buttery texture with a delicate balance of sweet and savory.



\$5.90



\$6.90

GRILLED TIGER PRAWN

Juicy tiger prawn grilled to perfection, then topped with mentaiko (spicy cod roe) sauce blended with Japanese mayonnaise and butter. Finished with light char to enhance its natural sweetness, savory, creamy, and gently spicy flavors.

SALMON TERIYAKI

Pan-seared salmon steak glazed with house-made teriyaki sauce, caramelized to perfection and finished with a glossy shine. Tender and flaky inside, with a balance of sweet and savory flavors. Served with seasoned mixed lettuce salad.



\$7.90



\$11.90

BEEF STEAK

Juicy beef steak served with rich, house-made yakiniku sauce blended from soy sauce, garlic, sesame, mirin, and subtle sweetness. Perfectly seared to lock in flavor, delivering a bold umami taste with a smoky finish. Accompanied by fresh lettuce.

PASTA HOTATE

Pan-seared scallops served over pasta, coated in a creamy mentaiko (Japanese cod roe) sauce with butter and cream. Finished with spring onion and chili flakes, delivering a rich umami flavor with gentle ocean sweetness.



\$11.90

A la Carte Menu

CHICKEN KARAAGE

Japanese-style marinated chicken thigh seasoned with soy sauce, ginger, and garlic. Lightly coated in potato starch and deep-fried until golden and crispy. Juicy on the inside with a delicate crunch. Served with Japanese tartar sauce.



\$3.90



\$4.90

CRAB CREAM CROQUETTE

Delicate crab meat folded into a silky béchamel cream, lightly breaded with panko and deep fried until golden and crisp. Creamy and rich inside with a satisfying crunch. Served with tonkatsu sauce.

CHAWANMUSHI

A delicate and savory Japanese egg custard dish made by mixing eggs with fresh seaweed sauce then steaming the mixture until it sets into a smooth and silky custard and topping it with salmon roe



\$5.90



\$4.90

CLEAR OYSTER SOUP

Fresh oysters gently simmered in a light, clear dashi broth infused with kombu and bonito flakes. A delicate flavor that highlights the natural sweetness of the oysters. Warm, comforting, and well-balanced.

MISO SOUP

A comforting Japanese dish featuring a rich broth infused with the delicate sweetness of crab meat and the savory depth of miso paste creating a harmonious balance of flavor



\$3.50

A la Carte Menu

BEEF UDON

A comforting Japanese noodle soup featuring chewy udon noodles served in a light, savory dashi-based broth. Topped with tender slices of beef, green onions, wakame, and mushrooms, offering a rich umami taste with a clean, warming finish.



\$9.50



\$3.90

JAPAN SHRIMP DUMPLINGS

Delicate dumplings filled with fresh, succulent shrimp and seasoned vegetables, wrapped in a thin dough and pan-seared to a golden crisp. Served with a light soy-based dipping sauce for a perfect balance of umami and sweetness.

WHITE FISH CARPACCIO

Paper-thin slices of fresh white fish, drizzled with a savory anchovy-infused dressing, finished with a touch of citrus and delicate herbs for a light, flavorful starter.



\$6.90



\$9.00

GRILLED MISO SQUID

Tender whole squid marinated in a savory Japanese miso blend, lightly grilled over high heat to achieve a smoky aroma and caramelized finish. Served juicy and flavorful, with a subtle balance of umami, sweetness, and char.

*** Price is exclusive of applicable tax and a 7% Service Charge



Five.19 Whisky Cigar Lounge & Sushi
28th Floor, Flatiron By Meridian

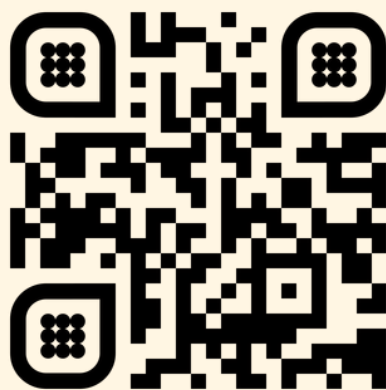
www.five19lounge.com

FIVE.19

WHISKY CIGAR LOUNGE & SUSHI



Five.19 Whisky Cigar Lounge & Sushi
28th Floor, Flatiron By Meridian



www.five19lounge.com