

TAPAS FUSION - starters great for sharing

| | |
|---|-----|
| PRAWN CRACKERS fried chips, pineapple mango salsa | 105 |
| EDAMAME sautéed soybean pods, nanami chilli powder 🌱 | 115 |
| PAPADUM with wasabi cream cheese, pineapple mango salsa | 125 |
| CAVI ART two rice toasts, seaweed caviar, tofu-yuzu avocado ❤️ | 145 |
| INARI two gratinated tofu pouches, stuffed with Japanese potato, Asian mushrooms and pistachios 🌱 | 155 |
| OKONOMIYAKI Japanese egg omelette, shrimps, perila | 145 |
| EBI ZANGI two crispy fried prawns, spring onion ❤️ | 165 |
| TUNA TATAKI three marinated tuna slices in sesame crust | 235 |
| SHRIMPS with white wine and garlic, prawn chips, lime ❤️ | 195 |
| KARAAGE two fried chicken leg balls | 145 |
| CORNED BEEF with chilli-honey | 165 |
| REUBEN SANDWICH corned beef, pickles, emmental, cabbage | 285 |
| TARTARE two tofu toasts, beef tenderloin, marinated yolk | 185 |
| SLIDER with wagyu & beef tenderloin, pepper mayo ❤️ | 345 |
| WAGYU TATAKI four slices of wagyu with ponzu | 525 |

SOUPS

| | |
|---|-----|
| KIMCHI chicken legs, vegetable stock, kimchi, bok-choy, sesame, garlic ❤️ | 115 |
| TOM YUM GOONG shrimps, lemon grass, coconut milk, chilli | 135 |

SALADS

| | |
|--|-----|
| SHIITAKE NINJIN mushrooms, carrots, celery, ponzu, sesame 🌱 | 285 |
| SOM TAM papaya, carrot, dried shrimps, peanuts, chilli ❤️ | 315 |
| RED DRAGON organic dragon fruit, chayote, soy sprouts, shiso, red chard leaves, yuzu-miso dressing 🌱 | 325 |
| SHRIMP SALAD shrimps, avocado, kohlrabi, papaya, edamame, dressing, lime | 375 |

MAIN DISHES - large plates

| | |
|--|-------|
| KUNG PAO chicken legs, peanuts, spring onion, chilli ❤️ | 315 |
| CURRY chicken breast, Thai red curry, coconut milk, vegetables | 325 |
| NASU DENGAKU baked eggplant, beetroot & walnut miso 🌱 | 345 |
| RAMEN shrimps, wakame, marinated egg, naruto | 385 |
| BULGOGI seared beef tenderloin, bulgogi sauce, mushrooms | 395 |
| UDON NOODLES with vegetables, chilli, soy sauce 🌱 | 305 |
| OR with crispy duck breast | 345 |
| KAMO sliced tender duck breast, wasabi | 385 |
| FISH & CHIPS monkfish, fries, pea paste | 415 |
| TERIYAKI SALMON salmon with teriyaki sauce | 425 |
| TIGER PRAWNS butter, garlic, chilli, baguette ❤️ | 525 |
| LAMB grilled New Zealand lamb chops | 545 |
| FILET MIGNON 300g Argentinian beef tenderloin steak | 975 |
| SIRLOIN 300g U.S. Prime sirloin steak ❤️ | 925 |
| TOMAHAWK 1000g Irish beef tomahawk steak | 2 395 |
| WAGYU 150g miso marinated A5 Japanese Wagyu ribeye ❤️ | 1 985 |

SAUCES

| | |
|-------------------|--------------------|
| | 50 / serving |
| WASABI MAYONNAISE | GARLIC BBQ |
| YUZU MISO | MANGO MUSTARD |
| STRAWBERRY CHILLI | YUZU SANSHO CHEESE |
| GARLIC SWEET SOUR | YUZU TARTARE |

SIDES

| | |
|--------------------|-------------------------|
| | 95 / serving |
| FRIES | HOKKAIDO POTATOES |
| JASMINE WHITE RICE | ROASTED VEGETABLES |
| THAI BLACK RICE | BAGUETTE |
| WAKAME SALAD | SMALL MIXED GREEN SALAD |
| KIMCHI | PAPADUM |

❤️ = SIGNATURE DISH | 🌱 = VEGAN | ALLERGEN CONTENT ON REQUEST
Menu created by our international team led by Lukáš Kastely and Takeshi Ito

JAPANESE SUSHI

Prepared for you by our creative Chef 岳 Takeshi Ito from Tokyo

MAKI - ROLLS

| | |
|--|-------|
| | 4 PCS |
| SALMON, AVOCADO, CUCUMBER | 375 |
| TUNA, AVOCADO, CUCUMBER | 395 |
| EBI – DEEP FRIED SHRIMP, AVOCADO, CUCUMBER | 365 |
| VEG – AVOCADO, CUCUMBER, RADISH | 275 |

NIGIRI – GEISHA TEMARI BALLS

| | |
|---------------------|-------|
| | 2 PCS |
| SALMON - Norway | 175 |
| TUNA - Indian Ocean | 195 |
| HAMACHI - Japan | 215 |
| HOTATE - Japan | 245 |
| SHRIMP - Argentina | 205 |

TEMAKI – ‘WRAP IT YOURSELF’ ROLL

| | |
|---------------------|------|
| | 1 PC |
| UNAGI - Denmark | 275 |
| SALMON - Norway | 210 |
| TUNA - Indian Ocean | 215 |
| HAMACHI - Japan | 265 |
| HOTATE - Japan | 275 |
| SHRIMP - Argentina | 205 |

SASHIMI SELECTION

| | |
|--|------|
| TUNA, SALMON, HAMACHI | 745 |
| TUNA, SALMON, HAMACHI, SHRIMP, SCALLOP | 1625 |