# >>>>> []] []] <<<<<

HDSOMAKI Thin roll filled with rice, fish/seafood/vegetables. 6 pcs		<b>NIGIRI</b> rice fingers wrapped in fish/sea food/vegetables. 2 pcs
<b>Vegeterian Maki</b> Avocado / Cucumber / Green onion	36	Avocado Nigiri
Salmon And Avocado	44	Sea Bass Nigiri
Red Tuna And Green Onion	46	-
Shrimp Tempura	44	Salmon Nigiri
Hot Salmon Maki	46	
Salmon and avocado in tempura glazed with teriyaki.		Red Tuna Nigiri
Hot Sweet Potato Maki Sweet potato and avocado in tempura glazed with teriyaki.	44	Yellowtail Nigiri

**SASHIMI** slices of raw fish served thick/thin

Sea Bass Sashimi Salmon Sashimi

Red Tuna Sashimi 56 Yellowtail Sashimi 58

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### **INSIDE DUT** Seaweed covered in rice filled with fish/seafood/vegetables. 8 pcs.

Vegetarian Roll Avocado, cucumber, carrot, oshinko and kanpyo coated in tempura flakes.

**Crispy Sweet Potato Roll** Sweet potato tempura and avocado coated in tempura flakes.

**Aspara Roll** Asparagus, avocado, cucumber, green onion and cream cheese coated in black sesame seeds.

Salmon Avocado Roll Salmon and avocado coated in black sesame seeds. Purple Rain Spicy yellowtail and avocado coated in beetroot flakes.

Wakma Roll Sweet potato, avocado and kanpyo with tempura flax, seaweed salad and white sesame.

4	Golden Roll Spicy salmon, avocado and lettuce	68
	coated in sweet potato flakes.	
4	Fish & Chips Roll	66
	Sea bass in tempura, spicy mayonnaise,	
	cucumber and green onion coated in sweet	
4	potato flakes, served with tartar sauce.	
	Spicy Tuna Roll	68
	Spicy tuna, tempura flakes and cucumber	
4	coated in black sesame seeds.	
	Shrimp Tampura Roll	66
2	Shrimp tempura and avocado wrapped in	
	salmon and avocado.	
4	Black And White	68
	Red tuna, green onion and cucumber coated in	
	black sesame seeds.	

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## ★ S P E C I A L S ★ Squares Crispy butter fried rice 66 Nihon Roll Salmon, avocado and wasabi tobiko wrapped in seared salmon, spicy

squares topped with spicy tuna tartar, tobiko, chives, and avocado truffle		tobiko wrapped in seared salmon, spicy mayo, lemon slices and green onion. 8 pcs
cream. (5 pcs)		Tiger Roll Avocado, cucumber, green onion
Maguro Nigiri Rice fingers, red Tuna tataki, seared goose liver and teriyaki	76	and cream cheese wrapped in panko crusted salmon, glazed in teriyaki. 8 pcs
touches. Placed on wasabi aioli. 5 pcs		Sashimi Roll Red tuna, salmon, sea bass, avocado & chives wrapped in nori &
Mountain Roll Spicy salmon and avocado hosomaki topped with shrimp cubes in tempura, chili yuzu aioli and	70	seaweed & cucumber sashimi served with ponzu and ginger sauce. 5 pcs
chives. 6 pcs.		Salmon Volcano Rice balls wrapped in salmon sashimi filled with spicy salmon
Mizumi Roll Asparagus, avocado and	72	topped with avocado cubes. 2 pcs
shiitake mushrooms wrapped in sea bass, tuna, avocado & salmon sashimi decorated with wasabi aioli. 8 pcs.		Lemon Twist Spicy Tuna, cucumber and oshinko, wrapped in spicy tuna and lemon slices. 8 pcs
Crazy Roll Salmon, avocado, cream	68	Umami Roll Spicy Salmon, cucumber and
cheese and green onions wrapped in salmon and tempura flakes. 8 pcs.		avocado, wrapped in seared salmon, teriyaki, black sesame and green onion.
Crunch Roll Spicy tuna, tempura flakes	72	Sakena Roll Tempura shrimp, avocado
and avocado topped with spicy tuna and tobiko. 8 pcs.		and cucumber, topped with salmon sashimi, a lemon fan and tataki Tuna. 8 pcs
<b>Dut Of Control</b> Spicy tuna & tempura flakes wrapped in avocado, tuna & tempura flakes. 8 pcs.	72	Sakura Roll Shrimp tempura, spicy tuna, avocado and cucumber coated in tobiko. 8 pcs

Mexican Tuna Red tuna carpaccio, hot green pepper, cherry tomatoes and micro leaves on to crispy tortilla glazed with anchovy aioli.

Yellowtail Sashimi Avocado cream, truffle po jalapeño, cilantro, and lime.

Indu Sirolin Sirloin Steak.

Popcorn Shrimp Shrimp tempura cubes, coated in yuzu aioli, chili and chives.

Sirloin Carpaccio tomato and herb salsa, lemongrass, radish, green chili, croutons and Parmesan cheese. bread a butter.

#### Gyoza 4 pcs

Dumplings seared in butter, filled with cabbage of spinach/Chicken and ginger/long cooked beef/s sesame oil and mushroom stock.

#### Name 2 pcs

Vietnamese spring roll filled with chicken, vegetab and glass noodles. Served with iceberg lettuce, chi fresh leaves and a fish sauce and chili cane sugar Spicy Tofu Tofu squares in Japanese tempura

served with a pepper, chili and ginger sauce.

New Style Sashimi Yellow tail, Peppers and Vinegratte, Cilantro and Jalapeño herbs, Chili oil Served with Bread.

Meat Bun Steamed Buns filled with long cook beef, cucumber kimchi, lettuce and Wasabi Yuzu

## SALADS

<b>Tuna</b> Red tuna carpaccio, hot green erry tomatoes and micro leaves on top of a lla glazed with anchovy aioli. <b>il Sashimi</b> Avocado cream, truffle ponzu,	74	<b>Yuzu Salanova</b> Salanova lettuce, mint, coriander, shallot, carrot, radish, caramelized seasonal fruit and salted almonds. In a yuzu, jalapeño and maple vinaigrette.	56	
lin Sirloin Steak. Shrimp Shrimp tempura cubes,	76 64	<b>Burrata Salad</b> Burrata cheese, cherry tomatoes, radish, artichoke, onion, Kalamata olives and herbs dressed with olive oil, lemon juice and Atlantic sea salt.	65	
arpaccio tomato and herb salsa, s, radish, green chili, croutons and cheese. bread a butter.	64 55	Japan Ceaser Salad Romaine lettuce, cherry tomatoes, shallot, croutons, parmesan and togarashi twill. With Caesar dressing, soy sauce and Tabasco.	54/67	
pcs seared in butter, filled with cabbage and nicken and ginger/long cooked beef/shrimp, and mushroom stock.	46	<b>Glass Noodles Salad</b> Bean thread noodles, green onion, red cabbage, ginger, caramelized cashews and spicy red pepper. In soy, Mirin and Japanese sake sauce.	54	
e spring roll filled with chicken, vegetables oodles. Served with iceberg lettuce, chili, s and a fish sauce and chili cane sugar sauce. <b>fu</b> Tofu squares in Japanese tempura	56	<b>Sea Bass Tempura Salad</b> Cubed sea bass fillet in tempura, kohlrabi, cherry tomatoes, red chili, radish, mint, basil and shallots in a yuzu and coriander dressing.	58	
le Sashimi Yellow tail, Peppers and Yuzu Cilantro and Jalapeño herbs, Chili oil.	72	<b>Crispy Cabbage Salad</b> White and red cabbage, crispy tortilla, crispy chicken strips, cherry tomatoes, cucumbers, fresh herbs, peanut butter vinaigrette.	58	
n Steamed Buns filled with long cooked nber kimchi, lettuce and Wasabi Yuzu Aioli.	62	<b>Tempura Chicken Salad</b> White cabbage, lalique lettuce, cucumber, coriander, caramelized peanut, peanut butter vinaigrette.	58	
<b>Tom Yum</b> Spicy Thai soup based on cocor tomatoes, mushrooms, green onion, glass no chicken/shrimp/tofu.			62/66	

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green onion and coriander. sauce based on soy and dashi. Creamed Corn (dairy) Corn soups, kaffir lime, lemongrass and allspice. White Miso Tofu, dashi, nameko mushrooms, wakame seaweed, and green onion.

Chicken Cashew Chicken breast in tempura, Champignon mushrooms, Bell peppers, green onions, Broccoli, bean sprouts, and caramelized cashews. In soy sauce, tamarind, garlic and ginger. Served with a side of steamed rice.

Pad Thai Rice noodles with tofu/chicken/sirloin/shrimp, scrambled egg, bean sprouts, green onions, white cabbage, crushed peanuts and coriander in red tamarind and oyster sauce. Curry Dan Egg noodles with tofu/chicken/sirloin/shrimps in red curry and coconut milk, peanuts, green onions and coriander. Hunter's Noodles Stir fried egg noodles with slow cooked beef, sake, root vegetables,

leek and parsley. Pad See Ew Rice noodles in black soy sauce with tofu/chicken/sirloin, green onion, broccoli, shallots, mushrooms, bok choy, scrambled egg, coriander and crushed peanuts.

### MAIN

Sea Bream in Tomato Butter Seared sea bream fillet on the griddle served on tomato butter sauce, portobello mushrooms, bok choy, sprouts, red chili and shallot served with white basmati rice.	118
<b>European Seabass in Curry Butter</b> Seared sea bass fillet on the griddle on Red Curry butter, Crispy Potatoes and Roasted asparagus, Coriander oil and Shisu Herbs.	114
Shrimp in Citrus Butter White wine, green onion, chili and coriander oil. Served with brioche bun.	84
Shrimp Linguine Pepper butter, shrimp bisque, sake, spinach, and red chili.	88
<b>Szechuan Chicken</b> 2 Chicken Skewers in soy-caramel glaze, served with roasted cabbage and puree topped with chopped chives.	82
Salmon Sake Salmon fillet served on pappardelle in a sake butter sauce, lemon grass, shallot and asparagus.	114
<b>Chicken Breast</b> Marinated in herbs and lemongrass, grilled cabbage and green beans sauted in butter. Served with potato puree.	82
Panko Schnitzel Panko and korean chili crusted chicken breast. Served with mashed potatoes.	82
<b>Cheeseburger</b> 180g beef, lettuce, pickles, tomato, red onion, Gouda and Sriracha aioli in a soft bun. Served with parmesan fries. (Keto bun +2, Redefine Meat patty +2)	84
<b>Redefine Meat™</b> A plant based vegan burger served with lettuce, pickle, tomato & red onion on a soft bun. 82 Served with fries. (Keto bun +2).	82/84
<b>Shimeji Pasta</b> Linguine in a cream, thyme and beef stock sauce with parmesan, shimeji, champignon, portobello and oyster mushrooms.	70
Angus Sirloin 300 gr of aged sirloin, mashed potatoes, green beans, Dijon mustard and garlic confit.	148