

# SUSHI

## HOSOMAKI

Thin roll filled with rice, fish/seafood/vegetables. 6 pcs

<b>Vegeterian Maki</b>	38
Avocado / Cucumber / Green onion	
<b>Salmon And Avocado</b>	46
<b>Red Tuna And Green Onion</b>	48
<b>Shrimp Tempura</b>	46
<b>Hot Salmon Maki</b>	48
Salmon and avocado in tempura glazed with teriyaki.	
<b>Hot Sweet Potato Maki</b>	46
Sweet potato and avocado in tempura. glazed with teriyaki.	

## NIGIRI/SASHIMI

rice fingers wrapped in fish/sea food/vegetables. 2 pcs

slices of raw fish served thick/thin

<b>Avocado Nigiri</b>	36
<b>Sea Bass Nigiri</b>	38
<b>Salmon Nigiri</b>	40
<b>Red Tuna Nigiri</b>	44
<b>Yellowtail Nigiri</b>	48
<b>Sea Bass Sashimi</b>	54
<b>Salmon Sashimi</b>	56
<b>Red Tuna Sashimi</b>	58
<b>Yellowtail Sashimi</b>	60

## INSIDE OUT & SPECIALS

Seaweed covered in rice filled with fish/seafood/vegetables. 8 pcs.

<b>Vegetarian Roll</b> Avocado, cucumber, carrot, oshinko and kanpyo coated in tempura flakes.	56	<b>Golden Roll</b> Spicy salmon, avocado and lettuce coated in sweet potato flakes.	72
<b>Crispy Sweet Potato Roll</b> Sweet potato tempura and avocado coated in tempura flakes.	56	<b>Fish &amp; Chips Roll</b> Sea bass in tempura, spicy mayonnaise, cucumber and green onion coated in sweet potato flakes, served with tartar sauce.	68
<b>Aspara Roll</b> Asparagus, avocado, cucumber, green onion and cream cheese coated in black sesame seeds.	58	<b>Spicy Tuna Roll</b> Spicy tuna, tempura flakes and cucumber coated in black sesame seeds.	72
<b>Salmon Avocado Roll</b> Salmon and avocado coated in black sesame seeds.	68	<b>Shrimp Tempura Roll</b> Shrimp tempura and avocado wrapped in salmon and avocado.	68
<b>Purple Rain</b> Spicy yellowtail and avocado coated in beetroot flakes.	74	<b>Black And White</b> Red tuna, green onion and cucumber coated in black sesame seeds.	72
<b>Squares</b> Crispy butter fried rice squares topped with spicy tuna tartar, tobiko, chives, and avocado truffle cream. (5 pcs)	68	<b>Nihon Roll</b> Salmon, avocado and wasabi tobiko wrapped in seared salmon, spicy mayo, lemon slices and green onion.	74
<b>Maguro Nigiri</b> Rice fingers, red Tuna tataki, seared goose liver and teriyaki touches. Placed on wasabi aioli. (5 pcs)	76	<b>Tiger Roll</b> Avocado, cucumber, green onion and cream cheese wrapped in panko crusted salmon, glazed in teriyaki.	72
<b>Mizumi Roll</b> Asparagus, avocado and shiitake mushrooms wrapped in sea bass, tuna, avocado & salmon sashimi decorated with wasabi aioli.	74	<b>Sashimi Roll</b> Red tuna, salmon, sea bass, avocado & chives wrapped in nori & seaweed & cucumber sashimi served with ponzu and ginger sauce. 5 pcs	70
<b>Crazy Roll</b> Salmon, avocado, cream cheese and green onions wrapped in salmon and tempura flakes.	72	<b>Salmon Volcano</b> Rice balls wrapped in salmon sashimi filled with spicy salmon topped with avocado cubes. 2 pcs	48
<b>Crunch Roll</b> Spicy tuna, tempura flakes and avocado topped with spicy tuna and tobiko.	74	<b>Lemon Twist</b> Spicy Tuna, cucumber and oshinko, wrapped in spicy tuna and lemon slices.	72
<b>Out Of Control</b> Spicy tuna & tempura flakes wrapped in avocado, tuna & tempura flakes.	76	<b>Umami Roll</b> Spicy Salmon, cucumber and avocado, wrapped in seared salmon, teriyaki, black sesame and green onion.	74
<b>Sakura Roll</b> Shrimp tempura, spicy tuna, avocado and cucumber coated in tobiko.	72	<b>Sakena Roll</b> Tempura shrimp, avocado and cucumber, topped with salmon sashimi, a lemon fan and tataki Tuna.	74

## KIDS

<b>Children's Schnitzel</b> Crispy breaded chicken breast. Served with French fries and ketchup.	56
<b>Children's Burger</b> 120 gr beef patty, lettuce and tomatoes on a soft bun. Served with French fries and ketchup.	58
<b>Children's Pasta</b> Pasta penne in tomato/cream sauce & parmesan cheese.	56
<b>Fish Kids</b> Sea bass in tempura, French fries and tartar sauce.	58
<b>Baby/Kid noodles</b> Egg noodles with chicken breast and scrambled egg in sweet soy and oyster sauce.	38/58

The dishes in our kitchen are composed of numerous ingredients, including unique spices from the East. Some contain animal-derived components, and some are not kosher. **Not all ingredients are listed in detail on the menu.** Please inform us if you have any food allergies, restrictions, or dietary preferences so that we can accommodate your needs accordingly.

## STARTERS

- Mexican Tuna** Mexican Tuna - Yellowfin tuna tartare, jalapeño yuzu vinaigrette, Monte Rosa tomatoes, onion, togarashi aioli, and microgreens.
- Yellowtail Sashimi** Avocado cream, truffle ponzu, jalapeño, cilantro, and lime.
- Indu Sirloin** Sirloin Steak.
- Tempura Shrimp Togarashi** Tempura Shrimp Togarashi - Sriracha aioli and yuzu, Asian herb salad. 5 pcs
- Sirloin Carpaccio** Tomato and herb salsa, lemongrass, radish, green chili, croutons and Parmesan cheese. bread and butter.
- Gyoza** Dumplings seared in butter, filled with cabbage and spinach/Chicken and ginger/long cooked beef/shrimp, sesame oil and mushroom stock. 4 pcs
- Nams** Vietnamese spring roll filled with chicken, vegetables and glass noodles. Served with iceberg lettuce, chili, fresh leaves and a fish sauce and chili cane sugar sauce. 2 pcs
- Vegetarian Nams** Vietnamese spring roll, iceberg lettuce, chili-lime peach blood sauce, cilantro, and green onion. 4 pcs
- Spicy Tofu** Tofu squares in Japanese tempura served with a pepper, chili and ginger sauce.
- Meat Bun** Steamed Buns filled with long cooked beef, cucumber kimchi, lettuce and Wasabi Yuzu Aioli.
- New Style Sashimi** Yellow tail, Peppers and Yuzu Vinegratte, Cilantro and Jalapeño herbs, Chili oil. Served with Bread.

## WOK

- 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. 78
- 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. 78
- Curry Dan** Egg noodles with tofu/chicken/sirloin/shrimps in red curry and coconut milk, peanuts, green onions and coriander. 78
- Hunter's Noodles** Stir fried egg noodles with slow cooked beef, sake, root vegetables, leek and parsley. 82
- 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. 78

## 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. 124
- Fish & Chips** Sea bream in Japanese beer tempura with togarashi, fries, salad, and tartar sauce. 94
- Veal Schnitzel** Tenderloin cut with a crispy coating, tzatziki, and green salad. 94
- Szechuan Chicken** 2 Chicken Skewers in soy-caramel glaze, served with roasted cabbage and puree topped with chopped chives. 86
- Salmon Sake** Salmon fillet served on pappardelle in a sake butter sauce, lemon grass, shallot and asparagus. 119
- Chicken Breast** Marinated in herbs and lemongrass, grilled cabbage and green beans sauted in butter. Served with potato puree. 86
- Panko Schnitzel** Panko and korean chili crusted chicken breast. Served with mashed potatoes. 86
- Cheeseburger** 180g beef patty, lettuce, pickles, tomato, red onion, Gouda, and sriracha aioli in a soft bun. Served with parmesan fries (Keto bun +2, Redefine Meat patty +2) 84/86
- Shimeji Pasta** Linguine in a cream, thyme and beef stock sauce with parmesan, shimeji, champignon, portobello and oyster mushrooms. 72
- Angus Sirloin** 300 gr of aged sirloin, mashed potatoes, green beans, Dijon mustard and garlic confit. 152

## SALADS

- 78 **Yuzu Salanova** Salanova lettuce, mint, coriander, shallot, carrot, radish, caramelized seasonal fruit and salted almonds. 58  
In a yuzu, jalapeño and maple vinaigrette.
- 74 **Burrata Salad** Burrata cheese, cherry tomatoes, radish, artichoke, onion, Kalamata olives and herbs dressed with olive oil, lemon juice and Atlantic sea salt. 68
- 78 **Japan Ceaser Salad** Romaine lettuce, cherry tomatoes, shallot, croutons, parmesan and togarashi twill. With Caesar dressing, soy sauce and Tabasco. 58
- 66 **Sea Bass Tempura Salad** Cubed sea bass fillet in tempura, kohlrabi, cherry tomatoes, red chili, radish, mint, basil and shallots in a yuzu and coriander dressing. 62
- 68 **Crispy Cabbage Salad** White and red cabbage, crispy tortilla, crispy chicken strips, cherry tomatoes, cucumbers, fresh herbs, peanut butter vinaigrette. 62
- 52 **Tempura Chicken Salad** White cabbage, lalique lettuce, cucumber, coriander, caramelized peanut, peanut butter vinaigrette. 62

## SOUPS

- 58 **Tom Yum** Spicy Thai soup based on coconut milk and lemongrass, with cherry tomatoes, mushrooms, green onion, glass noodles and coriander with chicken/shrimp/tofu. 64/68
- 65 **Pho** Vietnamese chicken broth, chicken dumplings, rice noodles, sprouts, red onion, green onion and coriander. sauce based on soy and dashi. 72
- 74 **Creamed Corn (dairy)** Corn soups, kaffir lime, lemongrass and allspice. 44
- White Miso** Tofu, dashi, nameko mushrooms, wakame seaweed, and green onion. 42