

# >>>>> 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 & cucumber sashimi, served with carrot-yuzu-ginger sauce.	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, avocado, cucumber and tempura flakes Wrapped in avocado, tuna and 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>Sakana 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

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## 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, cucumber lime

**Indu Sirloin** Sirloin Steak.

**Tempura Shrimp Togarashi** yuzu kosho aioli, Asian herb salsa. 5 pcs

**Sirloin Carpaccio** Aged sirloin, truffle vinaigrette, brown butter aioli, brioche, mizuna, parmesan.

**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.

**Burrata Stracciatella** Tomato sashimi, yuzu salsa, smoked padrón pepper, pickled shallots, shishito oil, roasted pistachio, basil, cilantro.

## 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.

**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.

**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. 124

**Fish & Chips** Sea bream in Japanese beer tempura with togarashi, fries, salad, and tartar sauce. 94

**Szechuan Chicken** 2 Chicken Skewers in soy-caramel glaze, served with roasted cabbage and puree topped with chopped chives. 86

**Chicken Breast** Marinated in herbs and lemongrass, grilled cabbage and green beans sauted in butter. Served with potato puree. 86

**Chicken Salad** Chicken yakitori, lettuce, tomato, cucumber, green beans, radish, tahini yuzu, herbs, nuts. 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

**Pho** Vietnamese chicken broth, chicken dumplings, rice noodles, sprouts, red onion, green onion and coriander. sauce based on soy and dashi. 68

**Creamed Corn (dairy)** Corn soups, kaffir lime, lemongrass and allspice. 44

**White Miso** Tofu, dashi, nameko mushrooms, wakame seaweed, and green onion. 42

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