

SUSHI

Sashimi 3 pcs (G)

Salmon	45
Mackerel	50
Madai Snapper	60
Akami	65
Hamachi	65
Hotate	65
Otoro	100

Nigiri 3 pcs (G)

Eel	40
Salmon	40
Madai Snapper	47
Akami	50
Ebi	55
Tako	60
Hotate	67

Maki 3 pcs (G)

Cucumber (M)	20
Avocado (M)	25
Salmon	35
Mackerel	40
Madai Snapper	50
Hamachi	50
Akami	55

Temaki / Hand Rolls

Spicy Salmon Roll (G)

Tobiko eggs, spicy mayonnaise, spring onion, crispy skin

55

California (G)

Crab, avocado, cucumber, wasabi mayonnaise

55

Prawns

Tempura, wasabi mayonnaise, soy sauce

55

Sushi Platter

Volcano roll 8 pcs, Sashimi salmon 4 pcs, Sashimi hamachi 4 pcs, Nigiri tuna 4 pcs, Nigiri ebi 4 pcs

295

Sashimi Platter (G)

15 pcs, 5 Chef varieties

195

ROLLS

Vegetable Roll (V)

Asparagus, avocado mayonnaise, pickles, Togarashi

50

Volcano

Salmon, cucumber, pickles, radish, volcano sauce

65

Spider Soft Shell Crab (6 pieces)

Avocado, cucumber, tobiko, wasabi, lettuce

70

Tempura Prawns

Cream cheese, Yama gobo, wasabi mayonnaise

70

Wagyu Beef Roll

Pickles, spring onion, quail eggs, spicy mayonnaise

80

Spicy Tuna (G)

Asparagus, pickles, radish, chives, spicy sauce

80

Snow Crab California Roll

King crab, squid ink, avocado, mayonnaise, tobiko

90

Duck Foie Gras Roll

Duck, green apple, cream cheese, teriyaki sauce

110

Smoked Salmon Roll, Black Truffle (G)

Cheese, green asparagus, black truffle dressing

120

Robutsuta Roll (G) (6 pieces)

Lobster, lettuce, lemongrass, spicy mayonnaise, citrus, spring onion

125

Dragon Roll

Black caviar, tempura prawns, eel, avocado, cream cheese

220

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RAW (NAMA)

Tataki Beef Tenderloin Enoki mushrooms, baby spinach leaves, garlic chips, ponzu dressing	75	Hokaido Scallops Red radish, chives, mango dressing, Asian cress	105
Sake Tartar, Ikura Eggs Smoked salmon, green apple, yuzu cream cheese, sesame tuile	90	Suzuki and Oyster Tartar 🍷 Wild seabass, Prat ar Coum, Wakame, pomegranate, shiso	112
Akami Carpaccio Tuna, orange, daikon, mizuna leaves, Combava leaves dressing	95	Kampachi 🍷 Amberjack, black sesame, truffle, yuzu soy sauce	115
Hiromi Ceviché 🍷 Halibut, tobiko, avocado mayonnaise, Amori garlic, salty eggs	100	Gurma Prawns 🍷 Obsiblu prawns tartar, celery, pear, mint, Salicornia, ginger, ponzu dressing	125
Jasmin Sturia Caviar 30 g	650	Oysters: (G) ponzu vinaigrette	
Mild Sturia Caviar, slightly salty, seasonal		Fine de Claire #4/pc	25
Pairing with choice of Beluga gold line vodka 3 cl	225	Prat-ar-Coum #3/pc	30
Wine Puligny Montrachet 1er Cru	2200	Tsarskaya #2/pc	45
Champagne Krug Grand Cuveé	4200	Belon #0/pc	50
		Oysters selection 6 pcs	230

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SMALL DISHES

Edamame (V) (G) Spicy or salted	25	Egg Noodles (V) Shanghai style	30
Eggplant (V) Chinese vinegar	30	Kaiso Salad (V) Seaweeds, cucumber, ponzu dressing	35
Fried Rice (V) Carrots, green peas, scallion	30	Tofu Skin Salad (V) Carrots, chilli, oil dressing	35
Green Mango Salad Dry shrimp, Thai dressing	30	Mixed Mushrooms (V) Fried soy sauce	40
		Cherry Tomato Salad (G) (V) Tofu, lemon ginger dressing, coriander	35

STARTERS

Korean Pear Salad (V) Beans sprout, Asian herbs, tamarind dressing	50	Akami Pizza Tuna, avocado, tomato, shishito, spicy sauce, pita bread	100
Fried Calamari Spicy Sriracha mayonnaise, salt, pepper	55	Burrata Cheese Tomato ginger jam, cucumber, daikon, soy caviar, toasted bread	95
Beetroots Coriander Salad (V) 🍷 Wasabi ice cream	72	Charcoal Tako (G) Octopus, green herb chilli dressing	110
Spicy Prawns (N) 🍷 Scallion, peanuts, chilli	75	Kani Snow Crab Avocado, Japanese mayonnaise, tobiko eggs, sesame	112
Sea Food Laksa Soup (G) Scallops, calamari, prawns, vegetables, coconut	80	Poached Langoustine 🍷 Black caviar	115
Deep-Fried Soft Shell Crab Spring onion, black pepper, honey sauce	85	Robustuta Salad Lobster, ginger, radicchio, tomato, beans, coconut dressing	125
Steamed Dim Sum Platter Scallop, chicken, prawn, vegetable, duck	90		

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MAIN COURSES

Steamed Tofu (V) Shimeji mushrooms, pumpkin, asparagus	82	Steamed Halibut (G) ● Tom Yum broth, vegetables	170
Chicken Noodles Carrot, red radish, cucumber, coriander, edamame	95	Seared Black Cod ● Beetroot miso marination, baby spinach, ponzu, basil	190
Forbidden Rice (G) ● Scallops, prawns, calamari, edamame	140	Roasted Suzuki Wild seabass, wasabi, edamame purée, bean sprout, yuzu lemon butter sauce	200
Duck Breast Pumpkin, foie gras, green beans, soy, goji berries sauce	150	Poached Patagonian Fish Udon noodles, kailan, dashi broth	210
Lobster Wonton ● Fried wonton, leeks, Shitake mushrooms, lemongrass, creamy crustacean sauce, coconut foam	160	Kani Snow Crab Tempura, lettuce, tomato, red onion, spicy mayonnaise	225
Salmon Miso Marinated sake fish vegetables, green tea soba noodles	155		
Butterfly Suzuki Baked whole seabass, glazed teriyaki sauce, steamed rice	395		
Grilled Sea Fu Platter/ for 2 persons Catch of the day, tiger prawns, scallops, octopus, black pepper sauce	390		
Additional Lobster	700		
Grilled Blue Lobster (N) Robustuta satay sauce, jasmine rice	550		
Roasted Wagyu "Côte de Boeuf" 800g (G) Grade 6, black truffle mashed potatoes, mushroom sauce	650		
		FROM OUR WOK	
		Deep-Fried Stone Bass ● Hoisin sauce, tomato, lotus roots, carrots ginger purée	165
		Beef Short Rib Green apple, soya honey glazed	170
		Stir-Fried Lobster XO sauce, asparagus, crispy noodles	195
		Deep-Fried Tiger Prawns Breaded, duck foie gras, mango sweet chilli sauce	200

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SIDE DISHES

Jasmine Rice (G) (V)	25
Kailan (V)	30
Pumpkin (V)	30

Spinach (G) (V)	30
Pok Choy (G) (V)	30
Mashed Potato (G) (V)	35
Green Beans, Sambal	35

SWEETS

Passion Fruit Raspberry (G) (N) (D) Raspberry light cream, sesame biscuit, passion fruit agar and sorbet	50
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Matcha Green Tea (N) (D) Grapefruit supreme, matcha cake, redcurrant sauce	50
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Banana Caramel (N) (D) Caramelised banana, Dulcey Chantilly, calamansi sorbet	55
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Coconut (N) (D) Milk chocolate and coconut cream, crunchy sponge, yuzu, roasted flakes, coconut lime sorbet	55
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Mochi (N) (D) Green tea, mango, coconut	70
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Lotus Flower (N) (D) Dark chocolate, mango mousse, exotic and spiced sorbet, cocoa nibs	70
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