



À LA CARTE

STARTERS / ZENSHAI

HOUSE-MADE FERMENTED KIMCHI... €9

TRADITIONAL HOUSE-FERMENTED KOREAN CABBAGE...

SMASHED SICHUAN CUCUMBER SALAD... €9

CRISP CUCUMBERS LIGHTLY SMASHED TO ABSORB A BOLD SICHUAN-STYLE DRESSING OF GARLIC, CHILI, AND VINEGAR...

TEBASAKI CHICKEN WING... €11

JAPANESE-STYLE CRISPY CHICKEN WINGS GLAZED IN A SAVORY-SWEET SOY SAUCE, FINISHED WITH GARLIC AND A HINT OF PEPPER...

JAPANESE BRAISED PORK BELLY... €10

SLOW-BRAISED PORK BELLY SIMMERED IN A RICH SOY-BASED SAUCE WITH MIRIN, SAKE, AND AROMATICS UNTIL MELTINGLY TENDER...

TOKYO GARDEN GREENS WITH CRISPY SHRIMP... €11.5

FRESH BABY GREENS TOPPED WITH GOLDEN CRISPY SHRIMP, FINISHED WITH A TANGY-SWEET TONKATSU DRESSING...

LOCAL SERIOLA USUZUKURI WITH PONZU... €15

SERVED WITH BABY GREENS AND BRIGHT PONZU DRESSING...

CHICKEN OR VEGAN GYOZAS... €9.5

SERVED WITH A LIGHT, AROMATIC DIPPING SAUCE THAT ENHANCES EVERY BITE...

OSAKA TAKOYAKI... €12

TRADITIONAL JAPANESE OCTOPUS FRITTERS TOPPED WITH TAKOYAKI SAUCE, CREAMY MAYO AND BONITO FLAKES...

STEAMED EDAMAME... €8

LIGHTLY SALTED YOUNG SOYBEANS, STEAMED TO PRESERVE THEIR NATURAL SWEETNESS AND VIBRANT COLORS...

TUNA TATAKI WITH GREEN APPLE PURÉE AND WASABI... €12

LIGHTLY SEARED TUNA, SLICED AND SERVED RARE, PAIRED WITH A BRIGHT GREEN APPLE PURÉE AND A TOUCH OF WASABI FOR A FRESH, BALANCED CONTRAST OF FLAVOR...

RAMEN

KIMCHI CHICKEN RAMEN... €25

TOKYO NOODLES, AJITAMA, EGG, BEAN SPROUTS, PAK CHOY, CORN & CHILLI OIL, FRIED CHICKEN...

VEGAN MISO SESAME SHOYU RAMEN... €22

TOKYO NOODLES, MUSHROOM, SOY BEAN SPROUTS, PAK CHOY, CORN & CHILLI OIL...

MAINS / SHUSAI

JAPANESE A5 WAYGU 150G RIBYE ROLL... €75

BLACK PEPPER SAUCE, CRISPY LEEK AND ONION, TOPPED WITH POACHED EGG. EXQUISITE JAPANESE A5 WAGYU RIB EYE ROLL WITH INTENSE MARBLING AND RICH BUTTERY FLAVOR...

LOW & SLOW IBERIAN PORK RIBS YAKINIKU STYLE... €27

SLOW COOKED RIBS GLAZED WITH SOY SAUCE, GINGER AND SESAME, SERVED WITH APPLE WASABI PURÉE...

ROBATA SEARED TUNA TERIYAKI AND GARLIC SHIMEJI... €26.5

FLAME-KISSED TUNA FROM THE ROBATA GRILL, SERVED WITH SAVORY SHIMEJI MUSHROOMS IN TERIYAKI GLAZE AND SMOOTH PUMPKIN PURÉE...

KYOTO JACKFRUIT CURRY... €19

TENDER YOUNG JACKFRUIT SIMMERED IN A FRAGRANT JAPANESE-STYLE CURRY, RICH, COMFORTING, AND COMPLETELY PLANT-BASED...

SERIOLA GRILLED OVER CHARCOAL & BALINESE CURRY... €21

CHARCOAL GRILLED SERIOLA COLLAR SERVED WITH AROMATIC BALINESE CURRY. DELICATE AND JUICY FISH WITH SMOKY NOTES BALANCED BY WARM EXOTIC SPICES...

SIDES / FUKUSAI

WASABI MAYO FRIES... €3

MISO SHIRU SOUP... €3

GREEN SALAD WITH SESAME DRESSING... €3

HOUSE MADE FERMENTED KIMCHI SALAD... €3

EGG FRIED RICE... €3

STEAMED MINI BAO BUNS... €3



À LA CARTE

SUSHI 8 PER ROLL

49ER'S... €16

LEMON, SALMON, AVOCADO & FLY FISH ROE...

SHRIMP TEMPURA... €16

SMOKED EEL SAUCE...

RAINBOW... €16

TUNA, SALMON, TEMPURA SHRIMP, CUCUMBER...

LOCAL CAUGHT TUNA & SEROLA... €14

SPICY TUNA, AVOCADO, TOBIKO, GREEN ONION,
SPICY VEGAN MAYO...

NORWEGIAN SALMON NIGIRI... €14

PREMIUM SALMON GENTLY CARAMELISED
WITH BROWN SUGAR...

SCALLOP NIGIRI WITH LIME... €16.5

DELICATE SCALLOP NIGIRI FINISHED WITH A TOUCH
OF CITRUSY LIME MAYONNAISER...

UNAGI NIGIRI... €16.5

TENDER EEL BRUSHED WITH RICH TARE SAUCE, SERVED
OVER PERFECTLY SEASONED SUSHI RICE...

DESSERT / KANMI

TEARS OF THE SUN... €10

ORANGE MOCHI COCONUT, TAPIOCA & GINGER...

MOCHI ICE CREAM... €9

DELICATE MOCHI FILLED WITH ICE CREAM.
SELECT YOUR FLAVOUR: RASPBERRY, MANGO OR MATCHA...

TOKYO STRAWBERRY KAKIGORI... €9

FINELY SHAVED STRAWBERRY ICE TOPPED WITH FRESH
STRAWBERRY SYRUP, LIGHT, REFRESHING, AND SWEET...

TEPPANYAKI

SHOW COOKING EXPERIENCE

PER PERSON €65PP

ADD WINE PAIRING €90PP

TORI NO KARA-AGE...

JAPANESE STYLE FRIED CHICKEN...

CHICKEN GYOZAS WITH CRISPY SESAME...

JAPANESE PAN-FRIED DUMPLINGS...

TUNA TATAKI WITH YUZU DRESSING...

SEARED TUNA WITH JAPANESE CITRUS VINAIGRETTE...

NAMI FRIED RICE...

JASMIN RICE WITH VEGETABLES...

TEPPANYAKI BLACK PEPPER SAUCE BEEF FILLET...

TENDER BEEF FILLET SEARED ON THE TEPPAN, FINISHED WITH
A BOLD BLACK PEPPER OYSTER SAUCE...

MOCHI ICE CREAM...

DELICATE MOCHI FILLED WITH ICE CREAM.
SELECT YOUR FLAVOR: RASPBERRY, MANGO OR MATCHA...

UNDERSTANDING TEPPANYAKI:

Here's a breakdown:

鉄板 (てつばん): This translates to "iron plate"

焼き (やき): This means "grilled, broiled, or pan-fried"

Thus, 鉄板焼き (てつばんやき) translates to
"grilling on a metal plate"

ATTENTION CUSTOMERS WITH FOOD ALLERGIES.

Please be aware that our food may contain or come into contact with common allergens, such as DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH, OR WHEAT.

Whilst we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond or reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.



DRINKS MENU

WHITE WINE

LUNDARI PINOT GRIGIO... GLASS | BOTTLE

IS A DRY, LIGHT-BODIED WHITE WINE KNOWN FOR ITS CRISP, REFRESHING CHARACTER. COMMON TASTING NOTES INCLUDE CITRUS (LEMON, LIME, GRAPEFRUIT), GREEN APPLE, PEAR, AND HINTS OF MELON (HONEYDEW OR CANTALOUPE) STUNNING WITH SUSHI...

ITALY €8 | €34

LUNDARI CHARDONNAY...

IS A DRY WHITE WINE WITH MEDIUM TO FULL BODY, OFTEN EXHIBITING FLAVOURS OF GREEN APPLE, CITRUS, AND PEAR, PERFECT WITH FISH...

ITALY €9 | €36

LUNDARI SAUVIGNON BLANC...

IS KNOWN FOR ITS VIBRANT, ZESTY CHARACTER, OFTEN EXHIBITING A RANGE OF FLAVOURS AND AROMAS. COMMON TASTING NOTES INCLUDE CITRUS (LIME, GRAPEFRUIT), GREEN FRUITS (GOOSEBERRY, GREEN APPLE), TROPICAL FRUIT FLAVOURS SUCH AS PASSION FRUIT AND GUAVA, GREAT WITH FISH AND POULTRY...

ITALY €9 | 36

SAKE

ALSO KNOWN AS JAPANESE RICE WINE, IS AN ALCOHOLIC BEVERAGE MADE FROM FERMENTED RICE. IT'S A TRADITIONAL DRINK IN JAPAN, "NIHONSHU"....

**TENSHIN OTO JUMAI 250ML
SHARING CARAFE... €60**
(HIGH GRADE JAPANESE SAKE)

**JUNMAIGINNJO 250ML
SHARING CARAFE... €56**
(HIGH GRADE JAPANESE SAKE)

RED WINE

MONTEPULCIANO D ABRUZZO... GLASS | BOTTLE

IS GENERALLY CONSIDERED A VERSATILE, APPROACHABLE WINE WITH A GOOD BALANCE OF FRUIT, SPICE, AND TANNINS. PERFECT WITH GILLED MEATS AND RICH FOOD...

ITALY €9.5 | €38

CASA LUNARDI CAB SAUVIGNON...

IS A FULL-BODIED RED WINE KNOWN FOR ITS DARK FRUIT FLAVOURS LIKE BLACK CHERRY, BLACKBERRY, AND BLACK CURRANT, SPICE, BLACK PEPPER DUE TO OAK AGING...

ITALY €8.5 | €35

MUCHO MAS...

FRUITY, AND AROMATIC PROFILE, IT TYPICALLY EXHIBITS A CHERRY RED COLOUR WITH A MEDIUM-HIGH LAYER. AROMATICALLY, IT'S DESCRIBED AS ELEGANT AND INTENSE, WITH NOTES OF RIPE BLACK FRUIT, SCRUBLAND, AND BALSAMIC, FOLLOWED BY HINTS OF VANILLA....

SPAIN €9.5 | €38

CASTILLO ALBAI...

CRAFTED FROM TEMPRANILLO GRAPES, FEATURES VIBRANT RUBY-RED HUES AND AROMAS OF RIPE RED FRUITS, SPICES, AND FINE WOOD. BOTH WINES ARE KNOWN FOR THEIR LONG, BALANCED FINISHES AND ABILITY TO PAIR WELL WITH VARIOUS DISHES....

SPAIN €9 | 36

RIEBERA DEL DUERO...

EXPECT A MIX OF RIPE RED AND BLACK FRUITS LIKE CHERRIES, BLACKBERRIES, AND PLUMS, ALONG WITH FRESH, YOUTHFUL ACIDITY, MATCHES PERFECTLY WITH GILLED MEATS AND BOLD FLAVOURS...

SPAIN €55

CHAMPAGNE

MOET NECTAR... €300
MOET ICE... €350
DOM PERIGNON... €550

IS A SPARKLING WINE ORIGINATED AND PRODUCED IN THE CHAMPAGNE WINE REGION OF FRANCE UNDER THE RULES OF THE APPELLATION, WHICH DEMAND SPECIFIC VINEYARD PRACTICES, SOURCING OF GRAPES EXCLUSIVELY FROM DESIGNATED PLACES WITHIN IT...

SPARKLING WINE

**PROSECCO TREVISO...
GLASS | BOTTLE**

FRESH, FRUITY, AND FLORAL AROMAS, WITH NOTES OF GREEN APPLE, PEAR, AND WHITE FLOWERS LIKE ACACIA. ON THE PALATE, IT'S OFTEN DESCRIBED AS LIGHT, SMOOTH, AND WELL-BALANCED, WITH A FINE AND PERSISTENT EFFERVESCENCE (BUBBLES)...

ITALY €7.5 | €35

PROSECCO SECCO ROSE...

AN ELEGANT AND SPARKLING PROSECCO ROSÉ, BURSTING WITH VIBRANT NOTES OF FRESH STRAWBERRIES, RASPBERRIES, AND DELICATE BLOSSOMS. IT OFFERS A BRIGHT, CRISP TEXTURE AND A REFRESHING CITRUS FINISH)...

ITALY €8 | €36.5

RUM

DON PAPA SINGLE ISLAND... €17
SAILOR JERRY SPICED... €15
PROHIBIDO 15YR... €15
ZACAPA 12YR... €17

VODKA

SKY VODKA... €12
ZUBROWKA BISON GRASS... €12
CIROC RED BERRY... €16
GREY GOOSE... €18
CIROC... €15

TEQUILA

OLMECA GOLD... €10
PATRON ANEJO... €16
PATRON REPASADO... €16

GIN

BOMBAY... €15
EDGERTON PINK... €16
HENDRICKS... €16
TANQUERAY... €14
BEEFEATER 24... €14

WISKEY / BOURBON

NIKKA COFFEY MALT... €18
TOGOUCHI KIWAMI... €16
SUNTORY THE CHITA... €18
JIM BEAM DOUBLE OAK... €16
MAKERS MARK... €16

COGNAC

HENNESSY V.S.O.P... €20
HENNESSY VS... €17
COURVOISIER VS... €15

BOTTLE BEER / CIDER

ASAHI SUPER DRY... €8.5
SAPPORO PREMIUM... €8.5
CORONA BOTTLE... €7.5
HEINEKEN BOTTLE... €7
NON ALCOHOLIC BEER 0%... €4
SOMERSBY BERRY... €5.5
SOMERSBY APPLE... €5.5

SOFT DRINKS

STILL WATER... €2.5
SPARKLING WATER... €2.5
COCA COLA... €2.5
SPRITE... €2.5
FANTA ORANGE... €2.5
REDBULL... €5
ALL FRUIT JUICE... €2.5
FRESH ORANGE JUICE... €3.5

All our spirits are served in standard 50ml double measures, while our glasses of wine contain 200ml, and our sake carafes hold 175ml. We have meticulously selected the finest wines to complement our dishes and sought out premium spirits to enhance this unparalleled occasion. When paired with our exquisite cuisine, you will undoubtedly share your complete experience with friends.

Much of what is offered on our menus is not available elsewhere on the island; however, we have made it possible for you to enjoy these exceptional selections!