



À LA CARTE

Our à la carte menu, masterfully curated by Executive Chef Rafa Cano, showcases the finest elements of Japanese cuisine, featuring unique ingredients that are often unavailable on this island.

We take pride in sourcing the highest quality components from around the globe. Guests are invited to indulge in a selection of exquisite offerings, including Grade A sushi, the exclusive Wagyu A5 Ribeye Roll from

Japan, sensational ramen, slow-cooked Iberian ribs, and melt-in-your-mouth miso salmon, among others—all prepared using highly skilled culinary techniques.

To enhance the Teppanyaki experience, we offer thoughtfully curated wine pairings, meticulously selected by our wine specialists to complement and elevate the flavors of each dish.

— STARTERS / ZENSHAI —

TUNA TATAKI... €11

SEARED TUNA | JAPANESE CITRUS VINAIGRETTE | GREEN APPLE & WASABI PURÉE...

TEBASAKI CHICKEN WING... €11

CRISPY CHICKEN WINGS | SWEET STICKY SOY GLAZE...

JAPANESE BRAISED PORK BELLY... €10

PORK BELLY, SOY SAUCE | MIRIN | SAKE AROMATICS....

CHICKEN OR VEGAN GYOZAS... €9.5

CHICKEN OR VEGETABLE DUMPLINGS | LIGHT AROMATIC DIPPING SAUCE....

STEAMED EDAMAME... €8

STEAMED SOYBEANS | LIGHT SALT OR MILD CHILLI DRESSING....

NAMI FRIED RICE... €8 | €12

JASMINE RICE | VEGETABLES
AVAILABLE AS A MAIN ALSO...

— MAINS / SHUSAI —

RAMEN... €22.5

CHICKEN BROTH | KIMCHI | NOODLES | CRISPY CHICKEN | SPICE BOILED EGG | UMAMI....

JAPANESE A5 WAGYU 150GR... €75

BLACK PEPPER SAUCE | WASABI MASH, BUTTERED MASH OR FRIES....

LOW & SLOW IBERIAN PORK RIBS YAKINIKU STYLE... €25

SOY SAUCE | GINGER | SESAME | APPLE WASABI PURÉE | WASABI MASH, BUTTERED MASH OR FRIES....

MIGNON KURO... €34

FILET MIGNON | KIMCHI | PAK CHOY | BLACK PEPPER SAUCE | WASABI MASH, BUTTERED MASH OR FRIES....

KYOTO JACKFRUIT CURRY... €19

YOUNG JACKFRUIT | JAPANESE-STYLE CURRY | FRAGRANT RICE....

EBI SHIO YAKISOBA... €17.5

SHRIMP | CABBAGE | CARROT | PASTA NOODLES | ONION | SHIMEJI....

TORI KARE RAISU (CHICKEN CURRY)... €22

AROMATIC CURRY (PLANT BASED) | COCONUT MILK | CHICKEN THIGH | FRAGRANT RICE....

ROBATA SEARED TUNA TERIYAKI... €26.5

SEARED TUNA | GARLIC AND SAVORY SHIMEJI | PUMPKIN PUREE....



À LA CARTE

SUSHI 8 PER ROLL

NAMI ROLL... €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 & SPICY VEGAN MAYO...

NORWEGIAN SALMON NIGIRI... €14

PREMIUM SALMON CARAMELISED WITH BROWN SUGAR...

SCALLOP NIGIRI WITH LIME... €16.5

SCALLOP NIGIRI | CITRUSY LIME MAYONNAISE...

DESSERT / KANMI

MIKAN TAIYŌ MOCHI... €10

ORANGE MOCHI | COCONUT | TAPIOCA | GINGER...

YUKI MOCHI ICE CREAM... €9

MOCHI | ICE CREAM | CHOOSE RASPBERRY, MANGO OR MATCHA...

ICHIGO KAKIGORI... €9

SHAVED STRAWBERRY ICE | FRESH STRAWBERRY SYRUP...

BANANA KAREMELU MISO... €9.5

LIGHTLY SALTED CARAMELISED BANANA | VANILLA GELATO | WHITE MISO CARAMEL...

TEPPANYAKI

SHOW COOKING EXPERIENCE

PER PERSON €65PP

ADD WINE PAIRING €90PP
(BOOK NOW WITH OUR TEAM)

MISO SOUP...

ACCOMPANIED TORI NO KARAAGE...

CHICKEN GYOZAS WITH CRISPY SESAME...

JAPANESE PAN-FRIED DUMPLINGS...

TUNA TATAKI WITH YUZU DRESSING...

SEARED TUNA WITH JAPANESE CITRUS VINAIGRETTE...

NAMI FRIED RICE...

JASMINE RICE WITH VEGETABLES...

TEPPANYAKI BLACK PEPPER SAUCE FILLET OF BEEF...

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

MOCHI ICE CREAM...

DELICATE MOCHI FILLED WITH ICE CREAM...

UNDERSTANDING TEPPANYAKI:

Here's a breakdown:

鉄板 (てっぱん): This translates to "iron plate"

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

Thus, 鉄板焼き (てっぱんやき) 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 our 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!