



À LA CARTE

— STARTERS / ZENSHAI —

RICE CRACKERS... €7.5

MISO CITRUS MAYO & SEAWEED SALT...

HOUSE-MADE FERMENTED KIMCHI... €8.5

SALAD & GREENS...

SMASHED SICHUAN CUCUMBER SALAD... €8.5

CHILLI & GARLIC...

CHICKEN KARA-AGE... €10

TOGARASHI MAYO...

NASU NO MISO... €9.5

MICRO GREEN SALAD...

CHICKEN GYOZAS... €9.5

VEGAN SPICY MAYO...

VEGAN GYOZAS... €9

VEGAN SPICY MAYO...

SPICY TUNA TARTAR NORI TACO... €9.5

CRISPY ARAGE...

— SIDES / FUKUSAI —

WASABI MAYO FRIES... €4**MISO SHIRU SOUP... €4****GREEN SALAD WITH SESAME DRESSING... €4****HOUSE MADE FERMENTED KIMCHI... €4****SALADCHICKEN & EGG FRIED RICE HOUSE... €4****CHILI SAUCE... €4**

— 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 & ONION TOPPED WITH POACHED EGG...

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

SLOW COOKED RIBS, GLAZED SOY SAUCE, GINGER, SESAME, APPLE & WASABI PUREE...

SALMON MISO & YUZU... €26.5

CELERY ROOT PUREE...

CHICKEN & EGG FRIED RICE... €17

GARLIC, CARROT, SCALLIONS, KIMCHI, SWEET CORN, FRIED EGG ON TOP...

PORK YAKISOBA... €19

CHASNU PORK YAKI SOBA NOODLES, BEAN SPROUTS, CORN, SHITAKE MUSHROOMS, PICKLED GINGER...

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 insourcing 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.



À LA CARTE

SUSHI 8 PER ROLL

49ER ROLL... €16

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

SHRIMP TEMPURA ROLL... €16

SMOKED EEL SAUCE...

RAINBOW ROLL... €16

TUNA, SALMON, TEMPURA SHRIMP, CUCUMBER...

LOCAL CAUGHT TUNA ROLL... €14

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

DESSERT / KANMI

TEARS OF THE SUN... €10

ORANGE MOCHI COCONUT, TAPIOCA & GINGER...

RAW FRUIT IN SEASON... €9

DATES, CASHEW NUTS, VANILLA CREAM,
FRESH FRUIT IN SEASON...

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...

BEEF & VEGETABLE TEPPAN ROLL...

THINLY SLICED BEEF WRAPPED AROUND MIXED VEGETABLES...

ASIAN COCONUT PUDDING...

TOFFEE WITH A TOUCH OF SALT AND 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 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

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!