

5 asian kitchens


## THAILAND

| PAPAYA SALAD | Green papaya salad with cherry tomatoes, Thai eggplant, green beans, Thai peanuts, garlic and chili in palm sugar, lime and fish sauce | 54 |
| :---: | :---: | :---: |
| TOM YUM ${ }^{\text {d }}$ | Spicy \& Sweetish soup with Tofu / Chicken / Shrimp, coconut milk, cherry tomatoes, mushrooms, onion and coriander | 59 |
| MIANG ROLL 3 | Rice papers rolled with Tofu / tempura White Fish, miang sauce, lettuce, cucumber, mint, coriander and chili rings, served with sweet \& sour Nam jiim dressing | 56 |
| PAD KRAPOW | Chopped pullet with steamed rice, green beans, Krapow leaves, onion, Garlic, chili and egg, in Thai fish sauce | 71 |
| THAI CASHEW do | Tofu / Chicken in cashew, red pepper, white onion, green onion and chili, served with steamed rice and crispy garlic | 69 |
| RED CURRY 0 | Tofu / Chicken / Beef / Shrimp, pineapple, Thai eggplant, cherry tomatoes, kaffir lime leaves and Thai basil, in red curry sauce and coconut milk, served with steamed rice | 74/74/76/76 |
| PAD THAI ${ }^{0}$ | Tofu / Chicken / Shrimp, fresh rice noodles, carrot, green onion, sprouts, egg, peanuts and coriander, in spice and sweetish Thai sauce | 69 / 69 / 74 |
| THAI FISH | Steamed White Fish with lemon grass, kaffir lime, Thai basil, green onion and coriander, served with green beans in black pepper \& fried rice | 97 |
| KOREA |  |  |
| LAAB | 4 pieces of minced pullet in Gochujang sauce, served on lettuce with white onion, coriander, garlic, ginger, scallions, and lime zest | 58 |
| GALBI | Slow-cooked short ribs marinated in Korean BBQ sauce, served with kimchi, bulgogi sauce, pickled onions, Korean garlic bread, and iceberg lettuce | 69 |
| EGGPLANT BUN | 2 Pcs. of steamed buns with fried eggplant in bulgogi sauce, chopped lettuce, pickled onion, crispy onion, and red chili rings | 54 |
| BEEF BUN | 2 Pcs. of steamed buns with brisket in bulgogi sauce, sesame oil, kimchi, iceberg lettuce, pickled onion, crispy onion, and red chili rings | 59 |
| BUSAN SALAD 0 | Bean noodles, wakame seaweed, tapioca pearls, cucumber, apple, red onion, cilantro, chili rings, radish and crushed peanuts, in citrus Busan sauce | 49 |
| TTEOKBOKKI | Rice cakes with Tofu / Chicken / Beef / Shrimp, broccoli, bok choy, white onion, red chili, ginger, and roasted sesame seeds in a sweet Gochujang sauce | 72/72 / 74 / 74 |
| FILLET TOMEI | Stir-fried beef strips, sprouts, young spinach and mushrooms, in a delicate and sweet oyster sauce with steamed rice,kimchi and sesame | 74 |
| BIBIMBAP © | Tofu / Ground Beef in Korean chili sauce on steamed rice with sesame oil, sprouts and spinach salad, carrots, sautéed red pepper and onion, cucumber, pickled vegetables, kimchi, egg and toasted sesame | 82 |
| KOREAN GOGI | Beef fillet, togarashi, Korean cream and mustard sauce, zasai, soba \& pears salad, garnished with green onion salsa | 98 |
| Gluten-free option \| Ob | \| Spicy | Our gluten free dishes are prepared in a common kitchen with the risk of gluten exper | sure |

## JAPAN

| TUNA BRUSCHETTA | Brioche bread bruschetta with red tuna, avocado, ponzu sauce, wasabi aioli and tobiko | 66 |
| :---: | :---: | :---: |
| BATERA | 6 pcs. of Batera sushi coated with fried Japanese rice pearls, with salmon tartare seasoned with ponzu-yuzu sauce and lemon kosho, yuzu aioli and togarashi | 59 |
| KYŌTO | Cucumber papers filled with fish tartar mix of red tuna, salmon and white fish, with ponzu sauce, tobiko, sriracha and furikake mixture | 59 |
| TATOFFEE | Salmon tataki in Japanese toffee sauce, with furikake mixture, chopped chives and lime zest | 54 |
| CRISPY NORI | Crispy nori seaweed with white fish tartar, tobiko, pickled jalapeno pepper, chopped chives, wasabi aioli and sriracha | 62 |
| GYOZA GIONICO | Steamed and seared dim sum filled withslow-cooked beef in onion salsa sauce and spicy ponzu sauce | 54 |
| YAMAGUCHI DUMPLING | Steamed dim sum filled with chicken, ginger, mint, green onion, carrot and cabbage, in onion salsa sauce, soy and sesame | 52 |
| SHIITAKE DUMPLING 0 | Steamed and seared dim sum stuffed with shiitake \& champignon mushrooms, in onion salsa sauce, truffles and chow chow | 49 |
| SHIITAKE UDON | Tofu / Chicken / Beef, Udon noodles, Shiitake mushrooms, champignon and Portobello mushrooms, broccoli, green onion, soya and mirin | 71/71/74 |
| SAKA \& MISO | Salmon in miso on Yokohama eggplant cream, with roasted vegetables decorated with bonito chips and ponzu sauce, served with a hot chili pepper | 98 |

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## SUSHI

DOUBLE BATATA DO
Chives, pumpkin, yams and avocados, wrapped in avocado leaves and garnished with yam chips

## SALSA VEGGIE D

Shiitake mushrooms, cucumber and asparagus, wrapped in orange soya leaf and garnished with oshinko, avocado and yam salsa, teriyaki and ponzu sauce

## MIZUTANI 0

Mushrooms, onion and carrot in tempura and sriracha, wrapped in tempura zucchini and decorated with kaffir lime oil and ponzuwasabi sauce

PHILLY ROLL
Salmon, Philadelphia cream cheese, avocado, cucumber and chives, wrapped in grilled salmon with teriyaki and tempura chips

YIN \& YANG ROLL
Truffle cream, shiitake, cucumber and chives, wrapped in avocado and salmon, decorated with Japanese rice pearls and smoked salt

MARE ROLL
67
Tempura shrimp, avocado and cucumber, wrapped in tobiko mix and decorated with shrimp popcorn sauce, spicy tuna tartare, ginger chips and sesame-wasabi

CAESAR ROLL
White fish in tempura, truffle puree, cucumber and sriracha, wrapped in onion and avocado, decorated with tobiko and ponzo-wasabi sauce

KAMI ROLL
Red tuna, avocado, sweet potato, and arugula, wrapped in seared salmon tataki and garnished with roasted almonds

SAKURA ROLL
Seared salmon, avocado, and tobiko, topped with seared red tuna tataki, lime, spicy mayonnaise, and green onion

ZEN ROLL
66
Spicy red tuna, avocado, and lime, with a wrap of red tuna, avocado, and artichoke chips

## SAKA AVOCADO

Salmon and avocado in a coating of tempura chips and sesame

## SAKA WASABI

Cucumber, tamago avocado in a coating of seared salmon and garnished with aioli and wasabi, tempura chips and purple yam

## SAKA YAKI

Roll in tempura with salmon, avocado, chives, shiitake mushrooms and teriyaki

## OSAKA ROLL

Salmon, avocado, oshinko and chives, wrapped in seared white fish and garnished with slices of lime

## PURPLE ROLL

Salmon, crème fraiche, yam and cucumber, wrapped in avocado and garnished with purple yam chips

ABURI ROLL
Yam, cucumber and avocado, wrapped in seared salmon and teriyaki

## SUNSHINE

Salmon, avocado and asparagus, wrapped in nori seaweed and salmon tempura

## TOKYO ROLL

Avocado, pumpkin, oshinko and chives, wrapped in red tuna, garnished with Jerusalem artichoke chips and tobiko

## HATTORI ROLL

Asparagus, yam and avocado, wrapped in red tuna, garnished with aioli and yuzu with pickled jalapeno

## RAINBOW

Oshinko, cucumber and asparagus, wrapped in white fish, avocado, red tuna and salmon, garnished with chopped chives

[^1]SHRIMP \& CALAMARI J ..... 66
Tempura shrimp, avocado and tobiko,garnished with fried calamari with spicymayonnaise sauce and chopped chives
NAGOYA ROLL56
Roll in beetroot tempura and panko withsalmon, avocado, oshinko, chives andyuzu aioli
MAGURO NICO ..... 64
Oshinko, asparagus and cucumber, garnishedwith tuna tartare seasoned with yuzu and soya,yuzu and leek chips
COMBO
VEGGIE COMBO | 15 PCS. ..... 64
8 pcs. Double Batata • 4 pcs. Salsa Veggie •Asparagus Nigiri • Oshinko Nigiri • Yam Nigiri
JOY COMBO | 20 PCS.1248 pcs. Aburi Roll • 8 pcs. Saka Wasabi4 pcs. Shiya Roll
FISH COMBO | 24 PCS.184
8 pcs. Yin \& Yang Roll $\cdot 8$ pcs. Shishito Roll $\cdot$
4 pcs. Hattori Roll $\cdot 2$ pcs Nigiri Tuna \& Bubu
Arare pearls • 2 pcs. Nigiri Salmon \&
Lemon kosho
22
Tamago / Avocado / Asparagus28
SPECIAL NIGIRI
White fish \& Shishito pepper ..... 34
Salmon \& Lemon kosho ..... 36
Tuna \& Bubu Arare pearls ..... 45
NIGIRI
Shrimp

OKINAWA SPICY
Salmon, avocado, oshinko, tobiko, and lime, wrapped in seared salmon, yuzu aioli and tabasco-sriracha sauce

## SHISHITO ROLL

Avocado, oshinko and chives, wrapped in white fish and decorated with shishito pepper salsa, smoked salt, furikake mixture and tabasco

SHIYA ROLL
59
White fish, shiitake and asparagus, wrapped in salmon and decorated with kosho lime, spicy mayonnaise and tempura chips

MAKI

Tamago / Avocado / Cucumber / Yam 22

Salmon / White Fish 24

Shrimp

Tuna

## SASHIMI

Salmon / White Fish
Tuna ..... 47


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