

LET'S HAVE DINNER!

TO START

CRISPY GRILLED PITA » 6⁵⁰
YOGHURT - JALAPEÑO

RAW OYSTER PLATTER - 6 PCS » 21
PONZU - LIME

ORGANIC EDAMAME » 7⁵⁰
SPICY OR LEMON SALT

GREEN BEAN IN TEMPURA » 8⁵⁰
TRUFFLE MAYONNAISE

TEMPURA CORN & SPICY POPCORN » 9⁵⁰
SASAME - MAYONNAISE

OSIETRA CAVIAR

BLINIS - EGG MIMOSA - SHALLOT - CRÈME FRAICHE - CHIVES

10 GR. » 40

30 GR. » 90

50 GR. » 120

CAFÉ STYLE TAGOS

3 PCS.

SPICY CHICKEN » 15
PULLED CHICKEN - TRUFFLE TERIYAKI
SPRING ONION - RED PEPPER

TUNA » 15
TUNA - GUACAMOLE - RED MISO - SPRING ONION

SALMON » 15
SALMON - GUACAMOLE
WASABI MAYONNAISE - CHIVES

DIM SUM

CHICKEN GYOZAS - 4 PCS. » 14
SPICY MAYONNAISE - SPRING ONION - RED PEPPER

SHRIMP GYOZAS - 4 PCS. » 14
SHRIMPS - GINGER - YUZUKOSHO

STARTERS

KING PRAWN TEMPURA » 16
COCONUT CHILI MAYONNAISE

BABY SPINACH SALAD WITH KING PRAWNS » 15
TRUFFLE - MISO - FRIED LEEK - PARMESAN

BEEF TATAKI » 18
PONZU - GARLIC CRISPS - SPRING ONION - RED PEPPER

BLACK ANGUS BEEF CARPACCIO » 16
CHILI PEPPER - ARUGULA - TRUFFLE MAYONNAISE
TRUFFLE TERIYAKI - DAIKON - PARMESAN

TUNA TARTARE » 18
PONZU - AVOCADO - JAPANESE CRACKER

SKEWERS

CHICKEN SKEWER - 2 PCS. » 15
TERIYAKI - SESAME SAUCE - GARLIC - SPRING ONION

BEEF SKEWER - 2 PCS. » 15
CHIMICHURRI

LOBSTER SKEWER - 2 PCS. » 18
STEAMED COCONUT RICE
ANTICUCHO MAYONNAISE - SPRING ONION

SASHIMI

SALMON - TUNA - SEA BASS

8 PCS. » 22

12 PCS. » 33

16 PCS. » 44

SASHIMI BOWL PARTY 20 PCS. » 49^{95*}

SALMON - TUNA - SEA BASS
COQUILLE - HAMACHI
SERVED WITH:

FRESH WASABI - GINGER - PONZU
* ASK THE WAITER FOR AVAILABILITY

CLASSIC NIGIRI

4 PCS.

TUNA » 16⁵⁰
SOYA GLAZED - YUZUKOSHU

SALMON » 14⁵⁰
SOYA GLAZED - KETA

SEABASS » 14⁵⁰
SOYA GLAZED - JALAPEÑO

FUSION MAKI ROLLS

8 PCS.

GOLD DIGGER MAKI » 22
SALMON ON TOP - ASPARAGUS - CUCUMBER
SPICY MAYONNAISE - TOBIKO - TOUCH OF GOLD

ROCK 'N ROLL MAKI » 23
TEMPURA MAKI - TIGER PRAWN - CHILI MAYONNAISE
TUNA AVOCADO TARTARE ON TOP - CHIVES

BEEF TRUFFLE MAKI » 22
BEEF TATAKI - ASPARAGUS - CREAM CHEESE - SESAME
TRUFFLE MAYONNAISE - TRUFFLE TERIYAKI - FRESH TRUFFLE

TIGER AVOCADO MAKI » 24
TIGER PRAWN - AVOCADO - CUCUMBER - CHIVES
SESAME - WASABI MAYONNAISE - TERIYAKI

SPIDER MAKI » 21
SOFTSHELL CRAB - AVOCADO ON TOP
SESAME - JAPANESE MAYONNAISE - KETA

SPICY TUNA MAKI » 23
TUNA - TEMPURA CRUNCH - SPRING ONION - CHILLI - CUCUMBER
KOREAN RED CHILLI MISO - WASABI MAYONNAISE

BILLIONAIRE MAKI » 28
TORCHED WAGYU - CUCUMBER - AVOCADO
TERIYAKI - GARLIC CRISPS - SPRING ONION

SIGNATURE MAKI ROLLS

8 PCS.

SALMON TORCH MAKI » 22
SALMON - TEMPURA CRUNCH - AVOCADO - KATAIFI
CUCUMBER - WASABI MAYONNAISE - TERIYAKI

TIGER RAINBOW MAKI » 24
TIGER PRAWN - SALMON - SEA BASS - CUCUMBER
CHIVES - SESAME - WASABI MAYONNAISE - TERIYAKI

BEEF TATAKI MAKI » 19
BEEF - TOMAGO - CREAM CHEESE - CHIVES
SESAME - SPICY MAYONNAISE

SHANGHAI DUCK MAKI » 22
CUCUMBER - SOY WRAP - SPRING ONION - WASABI MAYONNAISE - HOISIN

CHICKEN KATSU MAKI » 19
CRISPY CHICKEN - MANGO ON TOP - SWEET CHILI
SPICY MAYONNAISE - SPRING ONION - RED PEPPER

FUSION NIGIRI

4 PCS.

TORCHED SALMON » 16⁵⁰
JAPANESE MAYONNAISE - KETA

TORCHED WAGYU » 22⁵⁰
ROCK SALT - TERIYAKI - GARLIC - SPRING ONION

MAINS

GRILLED TUNA » 26
SESAM - SOBA NOODELS - PAK-CHOY
TAUGÉ - TOM YUM

CAFÉ IN THE CITY MINI BURGERS » 18
BLACK ANGUS BEEF BURGER - ONION TOMATO
LETTUCE - SAUCE - FRIES

GRILLED HALF LOBSTER » 34
SPAGHETTI - TOMATO - CHILI

CRISPY GRILLED SPRING CHICKEN » 24
TOMATO MAYONNAISE

PEKING DUCK » 24
PANCAKES - BAO BUNS - CUCUMBER
SPRING ONION - HOISIN

GRILLED SEA BASS » 24
ROASTED VEGETABLES - FREGOLA
COCONUT AND TRUFFLE SAUCE

BEEF TENDERLOIN - 200 GR. » 34
THINLY SLICED - CHIMICHURRI - ANTICUCHO SALSA

RIB EYE - 350 GR. » 32
THINLY SLICED - CHIMICHURRI - ANTICUCHO SALSA

WAGYU STEAK - 200 GR. » 49⁹⁵
SERVED ON A HOT STONE

PLATTER

BIG BOYS CAFÉ STEAK PLATTER FOR 2 PERS. » 100

SERVED ON A ROBATA GRILL:

RIB EYE - TOURNEDOS - CRISPY CHICKEN
BEEF & CHICKEN SKEWERS

SERVED WITH:

FRENCH FRIES - FRIED RICE - GREEN SALAD
CHIMICHURRI - ANTICUCHO SALSA

SIDES

FRENCH FRIES » 6⁵⁰
YUZU MAYONNAISE

PARMESAN TRUFFLE FRIES » 10
PARMESAN - TRUFFLE OIL
TRUFFLE MAYONNAISE - CHIVES

STIR FRIED VEGETABLES » 10
ASPARAGUS - BIMBI - BROCCOLI
SUGAR SNAPS - OYSTER SAUCE

AVOCADO SALAD » 7⁵⁰
CORIANDER - MINT - RED PEPPER

CASHEW NUTS - SESAME - SHALLOT
FRIED RICE » 7⁵⁰