
TO START

CRISPY GRILLED PITA » 5⁵⁰
Yoghurt - Jalapeño

ORGANIC EDAMAME » 5⁵⁰
Spicy or Lemon salt

GREEN BEAN IN TEMPURA » 5⁵⁰
Truffle mayonnaise

RAW OYSTERS - 2 PCS. » 6
Ponzu - Lime

**TEMPURA CORN
AND SPICY POPCORN » 5⁵⁰**
Sesame - Mayonnaise

SEA BASS TACO - 2 PCS. » 12
Jalapeño - Radish - Den miso

CHICKEN GYOZAS - 4 PCS. » 14
Steamed - Spicy mayonnaise

CRISPY RICE NIGIRIS - 4 PCS. » 16
Tuna Tartare - Ponzu

MISO SOUP » 5
Tofu - Shitake

OMAKASE

Assorted sashimi, nigiri and a selection
of our best maki rolls

**MAGNUM PLATTER
30 PCS. » 75**

**JEROBOAM PLATTER
60 PCS. » 150**

**BALTHAZAR PLATTER
120 PCS. » 300**

SASHIMI

Salmon - Tuna - Sea bass
Fish of the day

8 PCS. » 20
12 PCS. » 30
16 PCS. » 40

SIGNATURE ROLLS

SALMON TORCH MAKI » 21
Salmon - Tempura crunch - Avocado - Kataifi
Cucumber - Wasabi mayonnaise - Teriyaki

SPICY TUNA MAKI » 22
Tuna - Tempura crunch - Spring onion - Chilli
Cucumber - Korean red chilli - Miso

SHANGHAI DUCK MAKI » 23
Cucumber - Soy wrap - Spring onion
Wasabi mayonnaise - Hoisin

TIGER MAKI » 24
Tiger prawn - Salmon - Sea bass - Cucumber
Chives - Sesame - Wasabi mayonnaise - Teriyaki

SPIDER MAKI » 21
Soft-shell spider crab - Cucumber - Avocado
Ikura - Japanese sesame dressing
Lotus crisps - Kewpie mayonnaise

BEEF TATAKI MAKI » 20
Cream cheese - Avocado - Beef - Chives - Sesame
Tamago - Nori - Wasabi - Soy - Spicy mayonnaise

FUSION ROLLS

SURF & TURF MAKI » 23
Tiger prawn - Beef tataki - Chives
Sesame - Spicy mayonnaise

TORO MAKI » 26
Best part of the tuna - Spring onion
Red pepper - Asetra caviar on top

BILLIONAIRE MAKI » 28
Torching wagyu A5 grade - Pear - Avocado
Garlic crisps - Spring onion - Teriyaki glazed

CHEF'S SPECIALS

BEEF TATAKI » 18
Ponzu - Garlic crisps - Spring onion

JAPANESE STEAK TARTARE » 16
63 degrees egg - Garlic crisps
Chives oil - Miso mayonnaise

MARINATED SALMON » 14
Pickled radish - Wasabi mayonnaise - Crispy lettuce

NIGIRI

WAGYU - 4 PCS. » 24
Teriyaki - Rock salt - Crispy garlic - Spring onion

SALMON - 4 PCS. » 14
Torching - Japanese mayonnaise - Chives

SEABASS - 4 PCS. » 15
Soy glaze - Lemon zest - Kizami wasabi

O-TORO TUNA - 4 PCS. » 22
Soy glazed - Sesame - Garlic crisps

TO SHARE

RAW OYSTER PLATTER 6 PCS. » 18
Ponzu - Lime

**BABY SPINACH SALAD
WITH KING PRAWNS - 3 PCS. » 12**
Truffle - Miso - Fried leek - Parmesan

BLACK ANGUS BEEF CARPACCIO » 16
Chili pepper - Arugula - Truffle mayonnaise
Truffle teriyaki - Radish - Parmesan cheese

TEMPURA KING PRAWNS » 16
Yellow Curry - Coconut mayonnaise - Sugar snaps

PEKING DUCK SALAD » 14
Crispy salad - Sesame - Hoisin dressing

TUNA TARTARE » 18
Ponzu - Avocado puree - Rice crackers
Red tobiko - Spring onions

CHICKEN GYOZAS 4 PCS. » 14
Steamed - Spicy mayonnaise

PEKING DUCK PANCAKES » 24
Cucumber - Spring onion - Hoisin

SKEWERS

From the Grill

CHICKEN SKEWERS - 3 PCS. » 14
Truffle teriyaki

BEEF SKEWERS - 3 PCS. » 16
Chimichurri - Salsa

SKEWERS

**BLACK COD SKEWERS
3 PCS. » 18**
Honey miso - Ginger

ASPARAGUS » 12
Sweet soy - Sesame

MAINS

**CRISPY GRILLED
SPRING CHICKEN » 24**
Tomato mayonnaise - Tomato salad

SALMON TERIYAKI GLAZED » 22
Cucumber salad

**THAI GREEN CURRY
WITH KING PRAWNS » 24**
Steamed coconut rice

STIR FRIED BULLIT STEAK » 24
Avocado - Black garlic soy - Sesame

BEEF TENDERLOIN » 26
Thinly sliced - Chimichurri - Anticucho salsa

RIB EYE » 28
Thinly sliced - Chimichurri - Anticucho salsa

**TOMAHAWK STEAK
1.000 GR. (2 PERS.) » 80**
Thinly sliced - Chimichurri
Anticucho salsa

**WAGYU MIZUYAKI A5
100 GR. » 45**
Teriyaki - Fried garlic - Rock salt
Served on a BBQ

SIDES

FRENCH FRIES » 5⁵⁰

GRILLED CORN » 5⁵⁰

VEGETABLES » 5⁵⁰

TRUFFLE FRIES » 7⁵⁰

STIR FRIED RICE » 7⁵⁰