

## CLASSIC MAKI

### BOSTON 790,-

rice, cream cheese, snow crab, shrimp, cucumber, masago, salmon, spicy sauce

### CALIFORNIA BLACK WITH SNOW CRAB 740,-

snow crab, rice, avocado, cucumber, tobiko, shrimp

### PHILADELPHIA WITH SALMON 890,-

salmon, rice, cucumber, nori, cream cheese, avocado

### PHILADELPHIA WITH EEL 990,-

eel, rice, cream cheese, avocado, nori, apple, unagi sauce, sesame, almond

## NIGIRI

### SALMON / EEL / SHRIMP 220,-

### AVOCADO 140,-

### SEARED SALMON 220,-

### TUNA 200,-

## GUNKAN

### SNOW CRAB 140,-

### CALAMAR 160,-

### TUNA 200,-

### SALMON / EEL / SHRIMP 220,-

## MAKI

### CAPA MAKI 240,-

### AVOCADO MAKI 290,-

### TUNA MAKI 340,-

### SAKE MAKI 390,-

### UNAGI MAKI 420,-

## SPECIALTY MAKI

### ZUCCHINI MAKI 590,-

#### WITH MANGO SAUCE

rice, snow crab, tuna, shrimp, zucchini, mango sauce

### TATAKI TUNA GORGONZOLA 740,-

rice, cream cheese, canned peach, gorgonzola, tuna, unagi sauce, crispy onion

### TARTARE TUNA MAKI 740,-

rice, snow crab, shrimp, cucumber, guacamole, pickled tuna

### SAKURA 740,-

rice, sesame, avocado, spice sauce, salmon, creamy crab, shrimp, mozzarella cheese, unagi sauce

### BROOKLYN 940,-

rice, cream cheese, cucumber, tuna, spicy sauce, mango sauce, masago, shrimp, truffle unagi sauce

### SAKE KUNSAI TEMPURA MAKI 790,-

rice, cream cheese, salmon, cucumber, avocado, crispy onion, unagi sauce, kaisen sauce

### FUJIYAMA 840,-

rice, cream cheese, cucumber, tuna, guacamole, shrimp

### BAKED SHRIMP MAKI 840,-

rice, sesame, shrimp, spicy sauce, cream cheese, avocado, cucumber, wasabi sauce

### GREEN MAKI 790,-

cucumber, cream cheese, salmon, avocado, masago, mango sauce

### FRIED EEL MAKI 940,-

ice, eel, snow crab, avocado, shrimp, spicy sauce, panko rusks, batter, mozzarella, unagi sauce, sesame

### FRIED SALMON MAKI 940,-

rice, sesame, tobiko, creamy crab, shrimp, cucumber, salmon, spicy sauce, mozzarella cheese, avocado, unagi sauce

### PHILADELPHIA AMAYAI 990,-

rice, cream cheese, snow crab, shrimp, cucumber, avocado, salmon, mango sauce

### AVOCADO MAKI 840,-

#### WITH SHRIMP IN TEMPURA

rice, cream cheese, shrimp, batter, panko rusks, avocado, kaisen sauce, masago

## M E N U



## STARTERS

**TAPAS WITH GOLDEN OLIVES TAPENADE** 270,-  
and cereal bread

**GREEK OLIVES** 320,-

**KIMCHI CUCUMBERS** 320,-  
with tomatoes and coriander

**TAPAS WITH TURKEY PATEE** 370,-  
and chanterelle jam on cereal bread

**PARMESAN ASTRA-MOUSSE** 430,-  
fried onion with parmesan mousse

**TAPAS WITH BEEF CHEEKS** 430,-  
on Borodino bread

**TAPAS WITH CRAWFISH TAILS** 490,-  
on brioche loaf

**CRISPY EGGPLANTS** 460,-  
with coriander and sweet chily sauce

**TURKEY LIVER PATEE** 490,-  
with hazelnut and brioche slice

**BEAF TRUFFLE TARTARE** 690,-  
with parmesan mousse

**MEET PLATE** 1090,-  
roast beef, pepperoni, tapas with patee, pastrami

**ECUADOREAN SHRIMPS** 1090,-  
in Thai sauce

**ARTISAN CHEESE** 1090,-  
fried halloumi, parmesan, caciotta, mozzarella, spicy cheese with rosemary and pepper

## POKE

**WITH MARBLE BEEF** 540,-  
fried onion, yolk and ponzu sauce on Japanese rice

**WITH TUNA** 760,-  
fried onion, yolk and ponzu sauce on Japanese rice

**WITH SALMON** 760,-  
fried onion, yolk and ponzu sauce on Japanese rice

## SOUPS

**CHICKEN BROTH WITH EGG** 430,-  
and soba

**CAULIFLOWER CREAM SOUP** 430,-  
fried cauliflower, bacon chip and unagi sauce

**GREEN SHCHI WITH NETTLE** 490,-  
spinach and farm-fresh egg

**PHO WITH MARBLE MEAT** 540,-  
on rich broth with tofu cheese and chili pepper

**BORSCH** 650,-  
with sour cream and homemade salo

**TOM YUM** 760,-  
with shrimps, calamars and mussels on coconut water  
**RICE/100 g** 100,-

## SALADS

**BIG GREEN AVOCADO SALAD** 650,- / 410,-  
with cucumbers and beans

**SALAD WITH BAKED ARTISAN CHEESE** 600,-  
tomatoes, pepper and cumquat

**SALAD WITH SWEET VEAL** 650,-  
spinach and avocado

**WARM SALAD WITH SHRIMPS** 760,-  
calamar and early zucchini

### SALAD TOPPINGS

TOFU CHEESE 160,-  
CHICKEN BREAST 170,-  
BAVET 210,-  
CALAMAR 210,-  
SHRIMPS 270,-

**BREAD BASKET** 260,-

## JOSPER

**FREE RANGE CHICKEN FILLET** 490,-  
tender and juicy sous vide meat cooked over an open fire

**VEGETABLES** 540,-  
grilled seasonal vegetables

**BAVET** 930,-  
alternative steak with rich flavour and good texture

**FLANK** 980,-  
juicy and full steak with reach taste, 200 days of grain-feeding

**MIGNON** 1090,-  
the most tender steak with velvety taste

**MACHETE** 1090,-  
rare and unique well marbled steak with rich and intense taste

**STRIPLOIN /100 g** 830,-  
classical American thin rib steak

**RIBEYE /100 g** 980,-  
classic of meat and standard of steaks, thick chine 6 to 12 rib

**SALMON FILLET** 930,-

**TUNA STEAK** 1040,-  
atlantic yellowfin tuna

### SAUCES

DEMI-GLACE / SATAY / PEPPER / PESTO / MUSHROOM / CHEESE SAUCE / CREAMY MUSTARD 130,-  
CATCHUP 70,-

## DESSERTS

**ASSORTED CRAFT HOMEMADE ICE CREAM** 220,-

**NAPOLEON** 440,-  
with ice cream

**PAVLOVA** 420,-  
with fresh berries

**PISTACHIO PATTY SHELL** 390,-  
with raspberry

**CRISPY WITH CHOCOLATE AND RICOTTA** 440,-  
with salty sandy paste and cream cheese ice cream

**CHEESECAKE** 540,-  
with strawberry tartare

**CHOCOLATE BROWNIE CAKE** 490,-  
with caramel cream and rye bread ice cream

## MAIN COURSES

**BUCKWHEAT GRECCOTTO WITH BULL NECK** 600,-  
and oyster mushrooms

**CHICKEN POLPETTE** 650,-  
with mashed potato and mushroom mousse

**CALAMAR WITH CARROT CREAM** 760,-  
and potato mousse

**VEAL TONGUE** 760,-  
with potato mousse and baked carrot

**ORZOTTO WITH SWEET VEAL MEAT** 760,-  
and parmesan mousse

**CHICKEN BURGER** 820,-  
with bacon and barbecue sauce

**GARFISH CHOPS** 820,-  
with violet potato and seaweed sauce

**COD FILLET** 940,-  
with mashed cannellini beans and white sea mussels

**BURGER WITH FRIED CHEESE** 980,-  
and truffel french fries

**BEEFSTEAK AND EGG** 990,-  
with smoked sour cream, tomato yolk and edible shell

## SIDE DISHES

**MASHED POTATO** 240,-

**TRUFFLE FRENCH FRIES** 300,-

**CHAR-GRILLED POTATO** 320,-  
with truffle salt

**FRIED POTATO** 370,-  
with oyster mushrooms

**CABBAGE STEAK** 370,-  
with hazelnut-ginger sauce

**CAULIFLOWER STEAK** 430,-  
with parmesan mousse