



MATSU TO WAIT

KAVIARI FARM OSCIETRA CAVIAR 50g

GILLARDEAU OYSTERS N° 3

EDAMAME SEA SALT GF, VG | GRILLED & SPICY

PADRON PEPPERS

sweet honey miso sauce, sesame seeds GF, V, VG

KYURI SALAD

ginger amaz, sweet cucumber V, VG

TACOS CHICKEN | WAGYU BEEF

ZENSAI BITES

GRILLED UMAMI CHICKEN WINGS

Peruvian anticucho honey sauce A

BLACK COD

baby gem lettuce, foie gras, citrus miso, fried kadaifi

PULLED BEEF TACOS

yuzu chili jam, Padron peppers

WAGYU BEEF TARTARE & BIWA CAVIAR

sando bread

SQUID KARAAGE

aji panka aioli SF

SHOJIN TEMPURA

selected vegetables, daikon oroshi, green tea salt V

ROCK SHRIMP TEMPURA

spicy chili mayo, chives SF

HOKKAIDO SCALLOPS & FOIE GRAS

mixed berries, vanilla miso, unagi sauce SF

CRISPY RICE

WAGYU
masago,
spring onion

SALMON
masago,
spring onion

AVOCADO
dried miso,
yuzu juice, olive oil V





HAJIMERU STARTERS

MISO SOUP

wakame, tofu, spring onion GF, V, VG

CLAP SALAD

dried miso, truffle G, V

KAISO SALAD

seaweed, white goma dressing V, GF

KALE & SHRIMP SALAD

beansprouts, radish, karashi wasabi dressing SF

KARAI TOMATO BURRATTA

compressed watermelon, shiso dressing V

CRISPY SHIITAKE SALAD

goma dressing V, VG

SEA BASS & MANGO CEVICHE

lime, cucumber, coriander, wakamomo

PINK PRAWNS CEVICHE

grapefruit vinaigrette, sorrel, cress, pickled celery SF, GF

SEAFOOD MORIAWASE CEVICHE

ceviche dressing, amazu

FOUR WAY CLAP TEMAKI

Salmon, akami, hamachi, seaweed

WAGYU BEEF & FOIE GRAS GYOZA

truffle teriyaki sauce

SHRIMP GYOZA

tomato, shiso dressing SF





NAMA RAW

TORO SASHIMI
ponzu dressing, ginger, chives, Sakura cress

SALMON TARTARE
Salmon, apple, zuke salsa, rice cracker

BEEF TATAKI
daikon, sudashi dressing, summer truffle

HOKKAIDO SCALLOP TIRADITO
pequillos salsa, dried miso, romesco sauce SF

☘ SASHIMI CLAP WAY | HAMACHI | SEA BASS | SALMON

SAIN ROLLS SIGNATURE ROLLS

CORN TEMPURA
shrimp, avocado, unagi sauce

SMOKED SALMON BELLY
tenkasu, kimchi the CLAP way

☘ CRAZY CALIFORNIA
fresh crab, avocado, wasabi mayo SF

SOFT SHELL CRAB
masago, avocado, shiso, sesame seeds SF

☘ SALMON VOLCANO
tempura flakes, spicy mayo, ikura, spring onion, sesame seeds A

SHRIMP TEMPURA
spicy mayo, sesame seeds SF

☘ CRISPY SHRIMP & CHU-TORO
tanuki, spicy mayo, yuzu truffle dressing SF

SPICY TUNA MAKI
takuan, asparagus, kadaifi, aji amarillo

BLACK GARDEN
cucumber, carrot, bell pepper, avocado GF, V

TUNA VOLCANO ROLL
fresh shiso, sunomono, avocado, ikura, sesame seeds

HAMACHI GOMA ROLL
yamagobo, takuan, wakame

WAGYU BEEF & FOIE GRAS
asparagus, cacao nibs





SASHIMI 3Pcs & NIGIRI 2Pcs

AKAMI GF

CHU-TORO GF

O-TORO GF

YELLOWTAIL GF

SALMON GF

SEABASS GF

SCALLOPS GF, SF

UNAGI A

AKAMI GF

CHU-TORO GF

O-TORO GF

YELLOWTAIL GF

SALMON GF

SEABASS GF

SCALLOPS GF, SF

UNAGI A

NEW AGE CLAP WAY NIGIRI

SEASONED AKAMI 1Pc

BELLY SALMON 1Pc

SEASONED HAMACHI 1Pc

WAGYU & FOIE GRAS 1Pc

SEASONED SCALLOP 1Pc

BLACK COD NIGIRI 1Pc

SEASONED CHU-TORO 1Pc

MEINKOSU MAIN COURSE

SHOYU CHILEAN SEA BASS
serori salsa, sunomono A

GRILLED SILKEN TOFU
daikon oroshi, mixed herbs

☘ SEA BASS AMAPEÑO
coriander, red onion, ginger

SHRIMPS HOBAYAKI
mushroom, asparagus, chili, garlic, sake soy sauce A, SF

☘ BLACK COD MISO
sweet citrus miso sauce

SALMON TERIYAKI
CLAP-way sunomono

PISTACHIO CRUSTED BABY CHICKEN
yuzu daikon A, N

MARINATED LAMB RACK
kimchi the CLAP way

STONE BOWL VEGETABLES | SHRIMP | WAGYU





AUSTRALIAN WAGYU

BRAISED BEEF CHEEK
barley miso, spring onions, baby gem lettuce

AUSTRALIAN WAGYU TENDERLOIN
baby gem lettuce, hijiki, cherry tomato

AUSTRALIAN WAGYU STRIPLOIN
baby gem lettuce, hijiki, cherry tomato

RIBEYE FLAMBE
baby gem lettuce, hijiki, cherry tomato A

OKAZU SIDES

EGGPLANT AGEBITASHI
soy mirin sauce A, V, VG

STEAMED WHITE RICE GF, VG, V

SHIITAKE MUSHROOM SKEWERS
tamari butter, chives V, GF

BROCCOLINI
shoyu, garlic chips

VEGETABLES KUSHIYAKI
hot miso sauce V

QUINOA RISOTTO
yuzu truffle dressing V





DEZÄTO DESSERT

PLATTERS

CLAP NATSU

exotic fruits, matcha cheesecake, selection of mochis, ice cream of the day

CLAP SIGNATURE

exotic fruits, chocolate fondant, matcha cheesecake,
vanilla peanut butter millefeuille, ice cream of the day

SIGNATURES

☼ CLAP CHOCOLATE FONDANT
cocoa streusel, coconut sorbet N

☼ VANILLA-PEANUT MILLEFEUILLE
crispy filo, vanilla cream, homemade peanut praline N

☼ MATCHA CHEESECAKE
baked matcha cheesecake, raspberry seeds, yoghurt sorbet

ASSORTED MOCHIS ICE CREAM GF

TIRA'MISO
miso sponge soaked with espresso, vanilla Mascarpone cream,
miso-caramel, caramelia sauce A, N

SELECTION OF ICE CREAM & SORBET
home-made ice cream & sorbet GF

EXOTIC FRUITS OF THE SEASON
seasonal assorted fruits

