

ZENSAI

BITES

- OSCIETRA CAVIAR 30g 130 50g 210
- OYSTERS GILLARDEAU N*3 HALF DOZEN 70 - DOZEN 130 SF
- PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V 12
- EDAMAME SEA SALT GF, VG 9 | GRILLED & SPICY A, N, VG 11 | TRUFFLE GF, V 13
- GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce 21
- 🍷 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi 39
- 🍷 CRISPY RICE AVOCADO VG, GF, V 14 | SALMON 18 | WAGYU 31
- 🍷 SQUID KARA AGE aji panka aioli 24
- ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 29
- PULLED BEEF TACOS yuzu chili jam, padron peppers 19

HAJIMERU

STARTERS

- 🍷 CLAP SALAD dried miso, truffle GF, V 22
- 🍷 KAISO SALAD seaweed, white goma dressing VG, V 25
- KALE & SHRIMP SALAD beansprouts, radish, karashi wasabi dressing SF 27
- 🍷 CRISPY SHIITAKE SALAD goma dressing V, VG 23
- KARAI TUNA BURRATA fuyu salad, dried miso, shiso dressing 35
- SEA BASS & MANGO CEVICHE lime, cucumber, coriander, waka momo 28

FROM THE SUSHI BAR

HŪJOJUN PLATTER 45 pcs SF 175 SAIKO PLATTER 59 pcs SF 390

Selection of sashimi, nigiri, and rolls

SASHIMI 3 pcs NIGIRI 2 pcs

AKAMI GF 20	SALMON GF 17	SCALLOPS GF, SF 17
CHU-TORO GF 24	SEA BASS GF 15	SEA BREAM GF, SF 16
O-TORO GF 28	EBI SHRIMP GF, SF 18	UNAGI 18
YELLOWTAIL GF 17	SWEET SHRIMP GF, SF 19	OCTOPUS GF 19

SAIN ROLLS 6 pcs

SIGNATURE ROLLS

- SHRIMP TEMPURA avocado, cucumber, truffle mayo SF 21
- SPICY TUNA MAKI takuan, asparagus, kadaifi, aji amarillo 23
- 🍷 CRISPY SHRIMP & CHU-TORO tanuki, spicy mayo, yuzu truffle dressing SF 27
- 🍷 SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds 25
- 🍷 CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF 32
- 🍷 SURF & TURF snow crab, wagyu beef, avocado, truffle mayo SF 29

🍷 - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

All prices are in EUR, inclusive of applicable government taxes. A discretionary 12.5% service charge applies

MEINKŌSU

MAIN COURSES

- 🍷 BLACK COD MISO sweet citrus miso sauce, hajikami shoga A 56
- SALMON TERIYAKI CLAP way sonomono A 39
- MARINATED LAMB RACK 4 pcs kimchi CLAP way 55
- KARA AGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N 61
- BLACK ANGUS BEEF TENDERLOIN teriyaki A | anticucho red & yellow | chimichurri N 180g 75
- AUSTRALIAN WAGYU TOMAHAWK RIBEYE 1.5kg 410
- GRILLED SILKEN TOFU daikon oroshi, mix herbs A, GF 21
- ICHIGO MISO GLAZED EGGPLANT A, GF 23

TOKYO STREET

- SEAFOOD CHIRACHI salmon, tuna, cucumber, avocado, wakame SF 32
- CLAP CHICKEN SANDO rainbow mix, tonkatsu A 28
- BAO BUN SALMON TERIYAKI 29
- BAO BUN PULLED PORK 27
- WAGYU BEEF SLIDER 35

OKAZU

SIDES

- STEAMED WHITE RICE GF, V, VG 8
- 🍷 KIZAMI WASABI MASHED POTATO V 16
- BROCCOLINI sake soy, garlic chips V, A, VG 15

DEZÄTO

DESSERT

- CLAP CHOCOLATE FONDANT hot chocolate fondant, speculoos crumbs, ginger ice cream N 21
- EXOTIC FRUITS OF THE SEASON GF 31
- ICE CREAM & SORBET 7
- MOCHI ICE CREAM 23

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