

## OMAKASE

おまかせ

## PREMIUM OMAKASE

おまかせ

In Japanese omakase means "I will leave it up to you".

A selection of dishes carefully chosen by our chef to give you the full CLAP dining experience.

### MATSU

TO WAIT

OSCIETRA CAVIAR 30g 130 50g 210

OYSTERS GILLARDEAU N°3 SF HALF DOZEN 70 - DOZEN 130

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V 12

EDAMAME SEA SALT GF, VG, V 9 | GRILLED & SPICY A, N, VG 11 | TRUFFLE GF, V 13

### ZENSAI

BITES

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, V 14 | SALMON 18 | WAGYU 31

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread 37

🍷 SQUID KARA AGE aji panka aioli, lime 24

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt V 21

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 29

PULLED BEEF TACOS yuzu chilli jam, padron peppers 19

### HAJIMERU

STARTERS

🍷 MISO SOUP wakame, tofu, spring onions GF, VG, V 9

🍷 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 V 35

HOKKAIDO SCALLOP & FOIE GRAS mixed berries, vanilla miso, balsamic reduction SF 43

WAGYU BEEF & MUSHROOM GYOZA truffle teriyaki A 49

WHOLE DOVER SOLE TATSUTA-AGE matcha salt, spiced ponzu 95

SEA BASS & MANGO CEVICHE lime, cucumber, coriander, waka momo 28

🍷 SASHIMI CLAP WAY | TORO GF 39 | HAMACHI 31

BEEF USUZUKURI STYLE quail egg, parmesan, chives 42

HOKKAIDO SCALLOP TIRADITO pequillos salsa, dried miso, romesco SF 28

WAGYU BEEF TATAKI sudachi dressing, oscietra caviar 58

🍷 - 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

## FROM THE SUSHI BAR

### HŪJOJUN PLATTER 45 pcs SF175

SASHIMI: HAMACHI, AKAMI, SALMON,  
SCALLOPS, SEA BASS  
NIGIRI: CHU-TORO, SALMON, EBI-SHRIMP  
ROLLS: SHRIMP TEMPURA, SCALLOP  
KADAIFI, SPICY TUNA

### SAIKO PLATTER 59 pcs SF390

SASHIMI: TORO | HOKAIDO SCALLOPS,  
AKAMI, O-TORO, SALMON, SEA BASS, UNAGI  
NIGIRI: TORO ABURI, WAGYU BEEF FOIE GRAS,  
YELLOW TAIL, SHISO SEA BASS  
ROLLS: LOBSTER TEMPURA, WAGYU SURF &  
TURF, CRISPY SHRIMP CHU-TORO

### SASHIMI 3 pcs NIGIRI 2 pcs

AKAMI GF20  
CHU-TORO GF24  
O-TORO GF28  
YELLOWTAIL GF17

SALMON GF17  
SEA BASS GF15  
EBI SHRIMP GF,SF18  
SWEET SHRIMP GF,SF19

SCALLOPS GF,SF17  
SEA BREAM GF,SF16  
UNAGI 18  
OCTOPUS GF19

### 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
- LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF 68
- 🍣 SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds 25
- 🍣 CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF 32
- SCALLOP KADAIFI asparagus, spicy mayo SF 20
- 🍣 SURF & TURF snow crab, wagyu beef, avocado, truffle mayo SF 29

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MEINKŌSU  
MAIN COURSES

BABY BACK PORK RIBS homemade hoisin, toasted almonds, lime N 35  
SHOYU CHILEAN SEA BASS serori salsa A 56  
SHRIMPS HOBAYAKI mushroom, asparagus, chili garlic, sake soy SF 44  
🌀 BLACK COD MISO sweet citrus miso sauce, hajikami shoga A 56  
STONE BOWL VEGETABLES v, VG 31 | WAGYU 65  
SALMON TERIYAKI CLAP way sonomono A 39  
PISTACHIO CRUSTED BABY CHICKEN yuzu daikon N 33  
MARINATED LAMB RACK 4 pcs kimchi CLAP way 55  
KARA AGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N 61

FROM THE ROBATA

BLACK ANGUS BEEF TENDERLOIN 180g 75      AUSTRALIAN WAGYU SIRLOIN 250g 150  
RUBIA GALLEGA RIBEYE 250g 75      AUSTRALIAN WAGYU  
TOMAHAWK RIBEYE 1.5kg 410  
sauce selection: teriyaki A | anticucho red & yellow | chimichurri N

OKAZU  
SIDES

STEAMED WHITE RICE GF, V, VG 8  
MUSHROOM ASPARAGUS chilli garlic sake soy GF, V, VG 12  
🌀 KIZAMI WASABI MASHED POTATO v 16  
BROCCOLINI sake soy, garlic chips v, A, VG 15  
CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan v 15

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# VEGETARIAN MENU

## ZENSAI TO HAJIMERU

### BITES TO STARTERS

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, VG 12

EDAMAME SEA SALT GF, VG 9 | GRILLED & SPICY GF, VG 11 | TRUFFLE GF 13

☮ TOFU KARA AGE creamy aji amarillo 17

☮ CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom GF, VG 14

☮ CLAP SALAD dried miso, truffle GF 22

KAISO SALAD seaweed, white goma dressing VG 25

KARAI TOMATO BURRATA compressed watermelon, shiso dressing, dried miso 26

☮ CRISPY SHIITAKE SALAD goma dressing VG 23

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt 21

### NIGIRI

AVOCADO GF, VG 12

ASPARAGUS GF, VG 12

BELL PEPPER GF, VG 12

### ROLLS

BLACK GARDEN GF, VG 21  
cucumber, avocado, yamagobo

ASPARAGUS TEMPURA 19  
spicy mayo, avocado, sesame seeds

### MAKI

AVOCADO GF, VG 12

CUCUMBER GF, VG 12

ASPARAGUS GF, VG 12

## MEINKŌSU

### MAIN COURSES

GRILLED SILKEN TOFU daikon oroshi, mix herbs GF 21

STONE BOWL VEGETABLES VG 31

MUSHROOMS, ASPARAGUS, chilli garlic, sake soy VG 19

ICHIGO MISO GLAZED EGGPLANT GF 23

CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan 15

QUINOA RISOTTO creamy yuzu truffle VG 23

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