

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 / 50g  
OYSTERS GILLARDEAU N°3 SF HALF DOZEN / DOZEN  
PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V  
EDAMAME SEA SALT GF, VG, V | GRILLED & SPICY A, N, VG | TRUFFLE GF, V

ZENSAI  
BITES

GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce  
🌀 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi  
🌀 CRISPY RICE AVOCADO VG, V | SALMON | WAGYU  
WAGYU BEEF TARTARE & BIWA CAVIAR sando bread  
🌀 SQUID KARA AGE aji panka aioli, lime  
SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt v  
ROCK SHRIMP TEMPURA spicy chili mayo, chives SF  
PULLED BEEF TACOS yuzu chilli jam, padron peppers

HAJIMERU  
STARTERS

🌀 MISO SOUP wakame, tofu, spring onions GF, VG, V  
🌀 CLAP SALAD dried miso, truffle GF, V  
🌀 KAISO SALAD seaweed, white goma dressing VG, V  
KALE & SHRIMP SALAD beansprouts, radish, karashi wasabi dressing SF  
🌀 CRISPY SHIITAKE SALAD goma dressing V, VG  
KARAI TUNA BURRATA fuyu salad, dried miso, shiso dressing v  
HOKKAIDO SCALLOP & FOIE GRAS mixed berries, vanilla miso, balsamic reduction SF  
WAGYU BEEF & MUSHROOM GYOZA truffle teriyaki A  
WHOLE DOVER SOLE TATSUTA-AGE matcha salt, spiced ponzu  
SEA BASS & MANGO CEVICHE lime, cucumber, coriander, waka momo  
🌀 SASHIMI CLAP WAY | TORO GF | HAMACHI  
BEEF USUZUKURI STYLE quail egg, parmesan, chives  
HOKKAIDO SCALLOP TIRADITO pequillos salsa, dried miso, romesco SF  
WAGYU BEEF TATAKI sudachi dressing, oscietra caviar

🌀 - 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

### HYOJUN PLATTER 45 pcs SF

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

### SAIKO PLATTER 59 pcs SF

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 GF  
CHU-TORO GF  
O-TORO GF  
YELLOWTAIL GF

SALMON GF  
SEA BASS GF  
EBI SHRIMP GF, SF  
SWEET SHRIMP GF, SF

SCALLOPS GF, SF  
SEA BREAM GF, SF  
UNAGI  
OCTOPUS GF

### SAIN ROLLS 6 pcs SIGNATURE ROLLS

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

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# MEINKŌSU

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

## FROM THE ROBATA

BLACK ANGUS BEEF TENDERLOIN 180g  
RUBIA GALLEGA RIBEYE 250g

AUSTRALIAN WAGYU SIRLOIN 250g  
AUSTRALIAN WAGYU  
TOMAHAWK RIBEYE 1.5kg

sauce selection: teriyaki A | anticucho red & yellow | chimichurri N

## OKAZU SIDES

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

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# VEGETARIAN MENU

## ZENSAI TO HAJIMERU BITES TO STARTERS

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

EDAMAME SEA SALT GF, VG | GRILLED & SPICY GF, VG | TRUFFLE GF

☞ TOFU KARA AGE creamy aji amarillo

☞ CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom GF, VG

☞ CLAP SALAD dried miso, truffle GF

KAISO SALAD seaweed, white goma dressing VG

KARAI TOMATO BURRATA compressed watermelon, shiso dressing, dried miso

☞ CRISPY SHIITAKE SALAD goma dressing VG

SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt

## NIGIRI

AVOCADO GF, VG

ASPARAGUS GF, VG

BELL PEPPER GF, VG

## ROLLS

BLACK GARDEN GF, VG  
cucumber, avocado, yamagobo

ASPARAGUS TEMPURA  
spicy mayo, avocado, sesame seeds

## MAKI

AVOCADO GF, VG

CUCUMBER GF, VG

ASPARAGUS GF, VG

## MEINKŌSU MAIN COURSES

GRILLED SILKEN TOFU daikon oroshi, mix herbs GF

STONE BOWL VEGETABLES VG

MUSHROOMS, ASPARAGUS, chilli garlic, sake soy VG

ICHIGO MISO GLAZED EGGPLANT GF

CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan

QUINOA RISOTTO creamy yuzu truffle VG

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