

# ZENSAI

OSCIETRA CAVIAR 30g - 50g

OYSTERS GILLARDEAU N\*3 HALF DOZEN - DOZEN SF

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

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

GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce

🍷 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi

🍷 CRISPY RICE AVOCADO VG, GF, V | SALMON | WAGYU

🍷 SQUID KARA AGE aji panka aioli

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF

PULLED BEEF TACOS yuzu chili jam, padron peppers

## HAJIMERU

🍷 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

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

## FROM THE SUSHI BAR

**HYOJUN PLATTER** 45 pcs SF

**SAIKO PLATTER** 59 pcs SF

Selection of sashimi, nigiri, and rolls

**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

🍷 SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds

🍷 CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF

🍷 SURF & TURF snow crab, wagyu beef, avocado, truffle mayo SF

🍷 - 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

# MEINKÖSU

🌀 BLACK COD MISO sweet citrus miso sauce, hajikami shoga A  
SALMON TERIYAKI CLAP way sonomono A  
MARINATED LAMB RACK 4 pcs kimchi CLAP way  
KARA AGE OCTOPUS WITH AMARILLO ROMESCO piquillo, mitsuba salsa N  
BLACK ANGUS BEEF TENDERLOIN teriyaki A | anticucho red & yellow | chimichurri N 180g  
AUSTRALIAN WAGYU TOMAHAWK RIBEYE 1.5kg

## TOKYO STREET

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

## OKAZU

### SIDES

STEAMED WHITE RICE GF, V, VG  
🌀 KIZAMI WASABI MASHED POTATO V  
BROCCOLINI sake soy, garlic chips V, A, VG

## DEZÄTO

### SIDES

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

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