

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

STARTERS

🍷 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

MEINKŌSU

🍷 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
GRILLED SILKEN TOFU daikon oroshi, mix herbs A, GF
ICHIGO MISO GLAZED EGGPLANT A, GF

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

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

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