



HOUSE SELECTION

Hamachi Nigiri, Akami Nigiri
Salmon Nigiri, Mushi Ebi Nigiri SF

STARTERS ON DISPLAY

PREMIUM SELECTION

Chu-Toro Aburi, Blue Salmon
Wasabi, Wagyu Beef, Seabass Shiso

CLAP WAY SASHIMI

Salmon ponzu, Seabass creamy jalapeno, Scallops Shiso Salsa SF, Beef Tataki Yuzu Kosho

SIGNATURE ROLLS

Shrimps Tempura SF, Salmon Avocado, Tuna Volcano, Hamachi Shiso

MINI CHA-SOBA & TOMATO BURRATA BOWLS

Tempura Sauce, Ginger, Kizami Wasabi, Shiso Ceviche Dressing

SALADS

Seaweed V CLAP Signature V, GF Shiitake V, VG

FRESH OYSTERS SF

Lemon Wedges, Ponzu, Maui Onion Salsa

PRAWN TOWER SF

Cocktail Sauce

SASHIMI GF

Salmon, Tuna, Hamachi

ROLLS

Tuna, Salmon, Mushi Ebi SF

CEVICHE SF

Seafood Moriawase & Vegetarian

VEGETERIAN NIGIRI V, VG, GF

Bell Pepper, Mango, Avocado

VEGETERIAN ROLLS V, VG, GF

Black Garden, Avocado, Asparagus

MAIN COURSES

SHARING

BLACK COD

LOBSTER THERMIDOR SF, P

GRILLED TENDER CHICKEN

WAGYU FLANK SCHICHIMI

Teriyaki, Mixed Mushroom, Butter

SWEET CORN

Shiso Butter

CHICKEN KUSHI-YAKI

Teriyaki

KIMCHI LAMB KUSHI-YAKI

Kimchi Anticucho

DESSERT PLATTER

FRUIT OF THE DAY V, GF BASQUE MATCHA CHEESECAKE

MISO CHOCOLATE TART N MOCHI N

VANILLA PEANUT MILLEFEUILLE N

GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish | P - Premium Package