

ZENSAI

BITES

OSCIETRA CAVIAR 30 g 140 50 g 210

OYSTERS GILLARDEAU N*3 SF HALF DOZEN 70 DOZEN 130

KYURI SALAD baby cucumber, sesame seeds, gari shoyu dressing VG, V, GF 11

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF 12

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

CRISPY RICE AVOCADO GF 14 | SALMON 18

WAGYU AND MUSHROOM GYOZA truffle teriyaki 49

HAJIMERU

STARTERS

WATERMELON & FETA almond, Thai basil, pomegranate dressing V, GF, N 23

ROCK SHRIMP TEMPURA kimchi mayo SF 29

 CRISPY SHIITAKE SALAD goma dressing V, VG 23

BURRATA marinated cherry tomatoes, croutons, pomegranate, olive oil 28

SQUID KARAAGE aji panca aioli 24

FROM THE SUSHI BAR

RAW SELECTION

SEA BASS & MANGO CEVICHE lime, cucumber, coriander, wakamomo 28

HAMACHI CARPACCIO coriander, jalapeño 32

NIGIRI 2 pcs **SASHIMI** 3 pcs

Akami GF 20 | Yellowtail GF 17

Ebi shrimp GF, SF 18 | Unagi A 18

Chu-toro GF 24 | O-toro GF 28 | Scallops GF, SF 17

HYOJUN PLATTER 45 pcs SF 185

SASHIMI: hamachi, akami, salmon,
scallops, sea bass

NIGIRI: chu-toro, salmon,
ebi-shrimp

ROLLS: shrimp tempura, salmon volcano,
spicy tuna

SAIKO PLATTER 59 pcs SF, A 390

SASHIMI: toro, Hokkaido scallops, akami,
o-toro, salmon, sea bass, unagi

NIGIRI: toro aburi, wagyu beef foie gras,
yellowtail, shiso sea bass

ROLLS: lobster tempura, wagyu surf & turf,
crispy shrimp chu-toro

 - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

All prices are in EUR, inclusive of applicable government taxes. A discretionary service charge will be added to your final bill.

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

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
- 🍣 SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds 25
- CRAZY CALIFORNIA king crab, avocado, wasabi mayo SF 32
- LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF 65
- WAGYU SURF & TURF snow crab, wagyu beef, avocado, truffle mayo SF 32

MEINKŌSU

MAIN COURSES

- 🍣 WAGYU BEEF KUSHIYAKI ume yakiniku 52
- SEAFOOD CHIRASHI salmon, tuna, cucumber, avocado, wakame 41
- 🍣 STONE BOWL RICE VEGETABLES v 31
- SALMON TERIYAKI Clap way sunomono 39
- CLAP TENDER CHICKEN umami barley miso, yuzu daikon 36
- BLACK ANGUS BEEF TENDERLOIN 180 g 85
- AUSTRALIAN WAGYU TOMAHAWK 1.5 kg 410
- 🍣 AUSTRALIAN WAGYU SIRLOIN 250 g 160
- WAGYU BEEF SLIDER 3 pcs spicy mayo, caramelized onion 35
- CHICKEN KATSU SANDO 33
- PIZZA MARGHERITA tomato miso, burrata, shiso pesto v 28
- PIZZA TUNA TATAKI pistachio burrata, mizuna, yuzu truffle SF 44

OKAZU

SIDES

STEAMED WHITE
RICE GF, V, VG 8

🍣 GRILLED CORN
spicy shiso butter v 16

BROCCOLINI
sake soy, garlic chips v, A, VG 15

DEZÄTO

DESSERTS

- MOCHI ICE CREAM 18
- CLAP ICE CREAM & SORBET 8
- EXOTIC FRUITS OF THE SEASON VG 27
- MATCHA CHEESECAKE
raspberry elixir, yoghurt sorbet 23.5

- CLAP CHOCOLATE FONDANT N 24
- VANILLA-PEANUT MILLEFEUILLE N 24

🍣
CLAP SIGNATURE DESSERT PLATTER
exotic fruit, chocolate fondant, matcha cheese cake,
vanilla millefeuille, ice cream stone 63

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