

Sharing is Caring Menu

To be shared with
the table

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Spicy Edamame

Sashimi

Misobutter Scallops

Crispy Rice

Beef Tataki

Teriyaki Tofu

Gohan

Yakitori Pork

Wagyu

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Soy sauce Icecream

Chocolate Cake Fantasy

or

Yuzu Sorbet Lemon Cake

68€

per seat



Cocktails

Kyuuri Saketini Refreshing cocktail with cucumber and sake	13
Umeshu Soda Japanese plum wine sioda on the rocks	12
Shiso Sour Shiso leaf infused ROKU gin sour	13
Umeshu Spritzer Sweet Japanese plumliquer, Prosecco & soda	15
Sake Mule The ginger & sake cocktail with a kick of a mule	12
Ronin Sour The Shinobi whiskey sour	13
Highball Classic Whiskey soda	12
Matcha Collins Matcha gin collins	14
Yuzu Taiyou Citric smooth yuzu cocktail	14
Sochu Lemon The Sochu lime soda cocktail	12



Mocktails

Ginger Sour	7
Sweet Currant	7
Kyuuri Spritz	7



Beeru

Kirin 25 cl	7
Kirin 50 cl	9.9
Kirin 0.0% 33cl	7

Bubbles

Prosecco

10 cl	11
Bottle	55

Champagne

Bottle	89
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Wine

16 cl	14
12 cl	11
24 cl	20
Bottle	55

Soju

Soju 4 cl	4
Soju pullo	25

Sake

Glass 10 cl	11
Bottle	55
Yuzu Sake 12cl	11

Green tea	5
Soft drinks	5
Sparkling water	3

Snacks & Sides



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Edamame (Ve)	5
Kimchi (Ve)	5
Daikon Kimchi (Ve)	5
Padron peppers (Ve)	8
Rice (Ve)	5

Food to fill the table

Perfect for sharing

Misobutter Scallops	15
Scallops seared in misobutter, served with ponzu seaweed and smoked salmon roe	
Fish & Avocado tartar	9
Fresh salmon, ponzu, avocado red radish	
Sashimi	11
Salmon sashimi served with house soy, pickled onion and horseradish wasabi	
Aburi Sashimi	15
Flame-seared sashimi of tuna, salmon and scallops.	
Crispy Rice	13
2pcs, crispy sushi rice-cakes, salmon, avocado, kewpie majo	
Spicy Crispy Rice	13
2pcs, Crispy crusted sushi rice topped with a spicy hot gochujang mayo and tuna	
Beef Tataki	15
Briefly seared tenderloin pickled ginger. sweet soy	
Tuna Tataki	15
Briefly seared Yellowtail tuna, horseradish, sweet soy sauce	
Beef TarTar	13
Spicy beef tartar, quail egg, pepper paste, sesame	

Teriyaki Tofu (Ve)	14
Crispy crust, pickled onions, roasted sesame and grated horseradish	
Avocado sashimi (Ve)	7
Thin cut avocado served with wakame, house soy, pickled ginger	
Misokoiso (Ve)	17
Fried eggplant, miso sauce, sesame seeds, spring onions	
Tamagoyaki	11
Japanese sweet & savoury Omelet	
Onsen Tamago	6
Soft boiled egg, dashi soy, katsuobushi	

Yakitori & Grill

Yakitori Chicken 2pcs	9
Yakitori Skin 2pcs	7
Yakitori Pork 2pcs	12
Yakitori Pineapple 2pcs (Ve)	8
Yakitori Tofu 2pcs (Ve)	8
Yakitori Mushroom 2pcs (Ve)	8
Wagyu A5 sirloin 100g	48

Desserts

Soy sauce ice-cream and the chocolate fantasy	9
Yuzu Sorbet (Ve)	9
Lemon cake, raspberry, white chocolate	