

## A NEW CONCEPT BY KARAAT AMSTERDAM

In the morning/day **The George Bakery**  
for your coffees, pies and sandwiches,  
at night, a whole new sushibar.  
Welcome to Karaat's **Goldfin!**

**GOLDFIN** opening Hours  
Tue - Sat 17.00-22.00  
Please note that we have limited seating  
available for Goldfin.

DO YOU PREFER TO EAT AT HOME?  
Check out our website:  
[www.karaatamsterdam.nl](http://www.karaatamsterdam.nl)

Karaat Opening Hours  
Mon - Wed 08.00 - 00.00  
Thur - Sat 08.00 - 01.00  
Sun 09.00 - 00.00

**Goldfin**  
SUSHIBAR  
by Karaat

**Karaat**  
AMS  
TER  
DAM

103 Houthavenkade 1014 ZB Amsterdam  
[reserveren@karaatamsterdam.nl](mailto:reserveren@karaatamsterdam.nl)  
020 223 9695

## MIXED PLATE

**Small** 35  
Nigiri 8 pieces - 1 uramaki - your choice  
1 hosomaki - your choice  
**Large** 50  
Nigiri 10 pieces - 2 uramaki - your choice  
1 hosomaki - your choice  
**Special** 60  
Nigiri 10 pieces - 2 Goldfin Special - your choice  
1 hosomaki - your choice

## SASHIMI PLATE

**Small** 25  
12 pieces  
**Large** 40  
18 pieces

## GOLDFIN SPECIALS 8 pieces

**Towa Tei**  
king crab – avocado – shiso – sesame – ikura 13  
**Krush**  
seabream – avocado – lime – sesame – yuzu 11  
**Tanaka**  
king prawn – avocado – salmon – masago 13  
**Ishino**  
ebi – tonkatsu – kampyo – spring onion 13

## URAMAKI ROLL 8 pieces

salmon – avocado 8  
salmon - avocado vgn 8  
tuna – avocado 9.5  
prawn – avocado 8  
spicy tuna – cucumber 8.5  
spicy salmon – cucumber 8.5  
prawn – wakame 7.5  
avocado - cucumber - shiitake vgn 8  
kampyo - red radish - sprouts vgn 8

## HOSOMAKI ROLL 6 pieces

salmon 5.5  
tuna 5.5  
prawn 5  
shiitake vgn 4.5  
avocado vgn 4.5  
cucumber vgn 4.5  
kampyo vgn 4.5

## SASHIMI 2 pieces

salmon 4.5  
salmon vgn 4  
salmon belly 5  
tuna 5.5  
bluefin tuna 11  
hamachi 6  
seabream 4  
scallop 7  
tataki tuna 6  
tataki salmon 4.5

## NIGIRI 1 piece

salmon 2.8  
tuna 3  
bluefin tuna 6  
bluefin tuna & uni 6.8  
hamachi 3.6  
prawn 2.7  
seabream 2.7  
scallop 3.5  
shiitake vgn 2  
avocado vgn 2  
cucumber vgn 2

## ABURI NIGIRI 1 piece

salmon 3  
salmon belly 3.5  
salmon - ikura - ginger 3.5  
salmon - mayo 3  
unagi 3.5  
hamachi - lime zest 4

## Others

**Edamame**  
steamed beans 5  
**wakame**  
seaweed salad 5  
**Hiyayakko**  
tofu - shies leave - katsuobushi - ponzu - ginger 3.5  
**Miso soup**  
soup of dash & miso 3.5  
**Sushi rice**  
sticky white rice 3.5  
**Chicken on a stick**  
chipotle mayo 9  
**Karaage**  
fried chicken - chipotle mayo 6  
**Ebi**  
fried prawns - lemon mayo 8  
**Short ribs**  
bao bun - pickled veggies 12  
**Octopus**  
rice crust - chive aioli 13  
**Pork belly**  
peanut - radish - coriander 20  
**Prawn laksa**  
spicy noodle soup - prawns 22

## SAKE

**Kikiumasamune sake**  
served warm 120ml / 250ml 8 | 16  
**Kikiumasamune Shiboritate**  
served cold 120ml / 250ml 9 | 18  
**Gekkeikan Horin Junmai Daiginjo**  
300ml 36  
**Denshin Ine Junmai**  
120 / 250 / 720ml 12 | 24 | 69  
**Ochoko junmai sake cup**  
180ml 10

## BEER

Kirin ichiban  
normal/pint 3.5 | 7