

Goldfin Specials

Sushi omakase / 5 course (all sushi)	55
Karaat omakase / 8 course (mixed)	85
Uramaki Ponyo - daikon / avocado / seaweed VGN	14
Uramaki Ryo - ebi fry prawn / peanut / snake bean	15
Uramaki Shari- king crab / avocado / daikon	23
Kishi - Otoro / lime / truffle	19
Uramaki Yoshikazu - aburi salmon / avocado / prawn	17
Omakase - sashimi / nigiri / maki (V possible)	19

Sashimi platters

Salmon / tuna - 8 pcs	19.5
Sea bream / salmon / tuna - 12 pcs	30
Balfego toro / hamachi - 8 pcs	36

Nigiri platters - 6 pcs

Salmon / tuna / sea bream	18
Veggie - shiitake / avocado / tamago V	16
Aburi - salmon / scallop / unagi	20
Nigiri omakase - selection of special nigiri	29

Uramaki 8 pcs

Salmon / avocado	11
Tuna	10
Prawn / avocado	10
Avocado / cucumber VGN	10
Kampyo VGN	9
Spicy salmon	11
Spicy tuna	11

Kitchen Plates

Oysters / chilli / yuzu	12
Duck egg / kale / enoki / seaweed V	13
Spare ribs / chilli jam / cabbage / lime	14
Broccolini gomaae / almond / cashew cheese VGN	12
Octopus / sweet potato / gochujang / tamarind	19
Silken tofu / spinach / sesame / seaweed tartare VGN	10
A5 wagyu / aged soy	28
Otoro / ponzu	26

Kitchen Mains

Guinea Fowl / topi nambour / shimeji / jus	26
Aubergine / tahini / macadamia / tfaya V	22
Miso cabbage / yuzu / nuts / furikake VGN	19
Fish special	-
Aussie short ribs / 12 hour / carrot / herb	25
Dry age entrecote / sweet potato / per 100g	18
A5 wagyu chuck short rib/ per 100g	65

Sides

Baby spinach / bean sprout salad VGN	5.5
Avocado / seaweed / cabbage salad V	7.5
Asian vegetables VGN	7.5
Fries VGN	4.5
Sticky rice VGN	3.5
Fries / parmesan / chilli salt	5.5

Do you have any dietary wishes or allergy requests?
Please tell us more about how we can accommodate to your wishes.

V = vegetarian / VGN = vegan

Dim Sum

Ha Kau / prawn	9
Siu Mai / chicken	9
Vegan char siu bao VGN	12
Radish cake / lap cheong	10
Gua bao buns / pork belly	14
Wonton soup / cabbage VGN	8

Ramen

Sapporo noodles (thin) VGN OR Tamomi noodles (thick) VGN

Tonkotsu miso - char siu / egg / black fungus / citrus	16
Sesame - tofu / paprika / taugé / soy milk VGN	15
Shio chicken - pulled chicken / egg / bamboo / yuzu	16

Supplements:

Extra noodles	3.5
Char siu	5
Chicken	4
Egg	1.5
Spinach	2
Tofu	2.5
Bamboo	1.5
Black fungus	2.5
Nori	1.5
Ebi fry prawn	4.5
Octopus	4.5

Dessert

Chocolate / orange / tonka / cremeaux	10
Custard tart / rhubarb / clotted cream V	9
Pistachio / matcha / white chocolate	9
Donut / lychee / pecan / ginger / yuzu VGN	9
Mochi selection V	7
Ice cream selection	-

Sake

Sho Chiku Bai sake warm - 250ml - 15%	13
Sho Chiku Bai sake cold - 250ml - 15%	13
SCB Junmai ginjo - 300ml - 15%	26
SCB Shirakabequra MIO - sparkling sake - 300ml - 5%	22
SCB Shirakabequra Kimoto junmai - 180ml - 15,5%	16

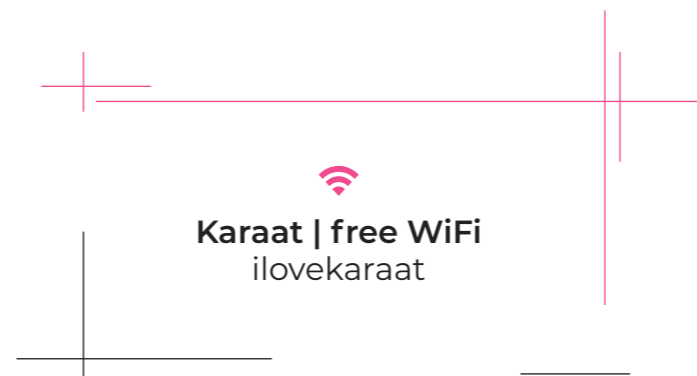
Kids

Hamburger / fries	8.5
Sticky rice / chicken	8.5
Ebi fry / cucumber / paprika	8.5

Karaat
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Snacks

Olives VGN	4.5
Mixed nuts VGN	4.5
Dutch bitterballen	6.5
Oyster mushroom bitterballen V	8
Fried prawns	8.5
Karaage - fried chicken	6
Edamame VGN	5.5
Spicy edamame VGN	6
Fries VGN	4,5
Chili parmesan fries	5,5
Gyoza VGN	6
Takoyaki - fried octopus	7.5
Samosa V	6.5
Spicy Korean chicken	9.5
Spicy Korean tempeh VGN	6.5
Double cheese burger / cheddar / bbq onions	16



Karaat
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BAKERY
RESTAURANT
GOLDEN-ROOM

Goldfinch
SUSHIBAR
by Karaat

Dinner

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