

# Sushi specials

## Hamachi uramaki 19

edamame - leek - seame - caviar

## Softshell crab chumaki 18

prawn - daikon - squid ink - lime

## Vegan roll chumaki 15

snake beans - paprika - cauliflower - avocado

## Aburi salmon uramaki 16

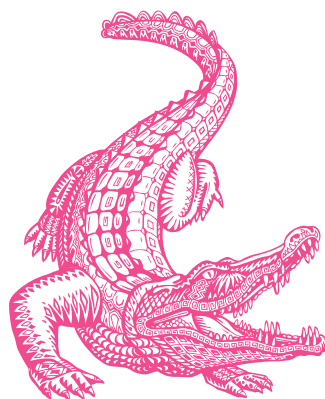
king prawn - cucumber - salmon

## Wagyu chumaki 28

Caviar - wasabi - shiso - kampyo

## Spicy tuna uramaki 12

togarashi - spicy sauce



# Sharing starters

## Oysters

Galangal and basil 4

Aji Amarillo 4

Yuzu granitè 4.5

**Chicken Siu mai** - masago 10

**Prawn Ha kau** - XO emulsion 11

## Braised Short ribs 12

crispy wonton - reduced soy sauce - sriracha - coriander

## Vietnamese Bao buns 14

grilled aubergine - five spice - pickled carrot VGN

pork belly - hoisin - peanuts - pickled onion

## Cauliflower ssam "lettuce wrap" V 13

egg emulsion - aromatic spicy dressing - coriander

# Platters

## Sashimi

salmon - tuna - 8pcs 22

sea bream - salmon - tuna - 12pcs 30

## Nigiri's - 6pcs

Salmon - tuna - sea bream 20

Shiitake - avocado - daikon V 18

Aburi - salmon - scallop - unagi 22

Special - selection of special nigiri's from the chef 30

## Garlic Gamba Roja 19

olive oil - lemongrass - chili - garlic - herbs

## Fall off the bone Karaat Ribs! 15

4 hour slow cooked pork ribs - cabbage - chili mayo

## Fried Baby squid 14

seaweed alioli - lime - togarashi

## Neri Goma salad VGN 13

Edamame - carrot - tabouleh - black sesame dressing

# Ramen

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BAKERY  
SUSHI-BAR  
RESTAURANT  
GOLDEN-ROOM

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## Shio Chicken 17

chicken meatball - egg - daikon - red ginger - Temomi noodles

## Tonkotsu Miso 17

char siu - egg - black fungus - Temomi noodles

## Sesame VGN 16

tofu - paprika - bean sprouts - soy milk - Sapporo noodles

# Mains

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## Grilled Chicken 24

peanut sauce - snake beans - crispy peanuts - chili - coriander

## Bavette from the Jospier 25

herb miso butter - charred leek

## Chili crab 27

egg - yellow curry - coconut

## Charcoal roasted vegetables VGN 23

sweet potato creme - soy & maple glaze

## Fish Special --

# Sides

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## Paksoy on the wok - soy dressing VGN 6

## Steamed rice furikake VGN 4

## Shanghai fried buns 6

Asian salad - cashew nuts - wonton chips - lime & tamarind dressing

## 7 Fries VGN 5

## Chili Fries - "huancaina" V 6

# Dessert

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## Textures of black sesame 9

## Chocolate hazelnut "millefeuille" 10

## Mochi selection 9

## Vegan apple crumble 9

# Snacks

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## Edamame VGN 6

## Karaage 7

## Ebi fry prawn / tonkatsu 8

## Bitterballen / mustard 7

## Spring rolls / sweet chili VGN 7

## Oyster mushroom bitterballen V 8

## Gyoza V 7

 **Karaat | free WiFi - ilovekaraat**

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

*Karaat*  
AMS  
TER  
DAM