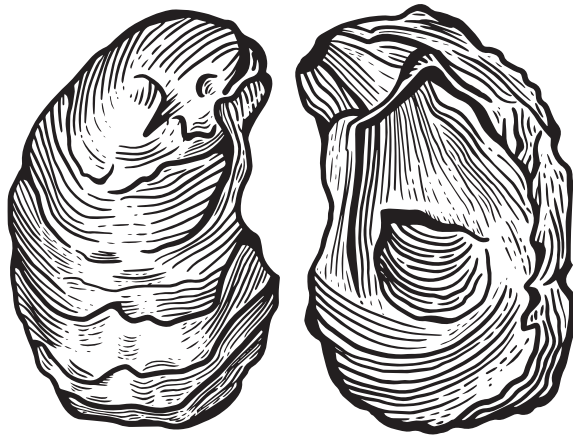


Dinner Menu

17.00 - 22.00



Oysters

Nuoc Cham dressing 🐚	5
Natural 🐚	4

Sushi

Chihiro 4/8 pcs 🌿	11/22
soft shell - avocado - kimchi - yuzu	
Aburi salmon 4/8 pcs 🦀 🌿	12/24
king crab - cucumber - ikura - fried noodles	
Nekoya 4/8 pcs 🌿 🦐	10/20
prawn - curry - tamago - papadum	
Special nigiri platter 6 pcs 🌿	38
Unagi - Wagyu - hamachi	
Sashimi platter	S 25 / L 48

Fish

Corvina tiradito 🦀	19
king crab - passionfruit - aji - mojo herbs - chips	
Lobster tail 🦀	29
roasted fennel - citrus dressing - chipotle bisque	
Scallop laksa 🐚	18
chili oil - salty fingers - ikura	

Veggie

Pakora 🍷 🌿	13
mango relish - raita - spices	
Miso eggplant 🌿	12
spiced orange glaze - artichoke chips	
Roasted sweet potato salad 🌿 🍷	13
parsnip - goat cheese - chestnut - seeds	
Celeriac and pear soup 🌿 🍷	10
truffle brie	

Meat

Bulgogi short ribs 3 pcs 🌿	16
daikon nashi salad - sesame - spring onion	
Venison filet	18
red wine - glazed plums	
Turkey roulade	17
glazed carrot - cavalo nero	
Korean Bbq Kalbi Bavette 200g 🌿	29
special rice - lettuce	

Sides

Fries 🌿	7
Sweet potato fries - truffle mayo 🍷 🌿	9
Green salad - yuzu dressing - nuts 🌿	7
Korean sides 🌿 🌿	8
bean sprouts - soy beans - kimchi - spinach	

Dessert

Basque cheesecake 🌿 🍷 🍷 spiced crumble - cranberry sauce	10
Croissant and butter pudding 🌿 🍷 🍷 Vanilla bean icecream - cardamom anglaise	11
Selection of mochi 🍷 🍷	9

After dinner

Espresso Martini	13
Misaki yuzu dessert wine	12
Pedro Ximenez	6

Glossary

- Kimchi - Traditional Korean dish, fermented cabbage
Kombu - Japanese dried seaweed
Kampyo - Japanese calabash
Kyuri - Japanese cucumber
Takuan - Pickled raddish
Tamago - Japanese omelet
Nuoc Cham - Vietnamese dressing with fish sauce, sjallots, chili and citrus
Yuzu - Japanese citrus
Kalbi - sweet Korean marinade

Allergies



Vegetarian



Vegan



Peanuts



Lactose



Shell



Crustaceans



Gluten



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