

NIGIRI & SASHIMI*2 Piece*

Tuna	R 240
Tuna Toro	R 280
Salmon	R 160
Tamago	R 120
Ebi - Only Nigiri	R 170
Yellowtail	R 165
Seabass	R 180

SUSHI ROLL*Handroll**Cut Roll*

Salmon	R 140	R 140
Crab, Scallions, Spicy Mayo, Roe	R 220	R 240
Tuna	R 240	R 280
Langoustine	R 375	-
California Roll, Tempura Prawn, Avocado	-	R 180
Futumaki Roll, Soft-Shell Crab	-	R 350
Salmon & Tuna Dragon Roll, Cucumber	-	R 300
Spicy Tuna Tempura	-	R 180
Cucumber, Shisho, Ponzu (V)	R 105	R 105

NEW STYLE & TIRADITO

Yellowtail	R 320
Tuna	R 420
Salmon	R 200
Seafood Ceviche	R 420



SOUPS & BITES

Ostrich Tartare & Tamago	R 240
Cape Wagyu Open Sando	R 220
Spicy Crab Miso	R 160
Shiitake Miso (V)	R 105
Edamame (V)	R 100
Spicy Edamame (V)	R 100
Japanese Pickles/Tsukemono (V)	R 100

SALADS

Crab, Avocado, Broccoli Sprouts, Ponzu	R 250
Delaire Goma, Crispy Shiitake, Sesame (V)	R 180
Spinach, Walnuts, Apple, Radish (V)	R 160
Mizuna, Radicchio, Asparagus, Tomato, Barley Miso (V)	R 160
Cabbage Salad, Bonito Aioli & Yuzu Soy	R 120
Baby Spinach Salad, Crispy Ginger, Tosazu (V)	R 120

TACOS

Tuna	R 110
Salmon	R 110
Crayfish	R 220
Cape Wagyu	R 220
Mushroom (V)	R 100

COLD DISHES

Hōseki Pizza, Truffle Aioli, Tuna, Wasabi Momiji, Ponzu	R 240
Tuna Noodles, Kumquat Miso, Shoyu, Chives	R 210
Salmon Tataki, Shallot & Garlic Salsa, Karashi-Su-Miso	R 240
Crispy Rice with Spicy Tuna or Salmon	R 210
Tuna Tataki with Mustard Onion Dressing	R 220



HOT DISHES

Den Miso Black Cod	R 1350
Tobanyaki	R 1100
Donabe, Seafood, Shiitake, Soy Egg	R 850
Aubergine Miso Yaki (V)	R 180
Grilled Salmon, Asparagus, Yuzu Kosho Dashi	R 550
Ume Glazed Duck Breast, Sancho Furikake, Spinach	R 490
Beef Gyoza, Robata Mushroom & Chilli Sauce	R 290

TEMPURA

Crab, Doubanjiang Aioli	R 380
Rock Shrimp, Shichimi, Tobiko, Yuzu Soy	R 340
Malay Tempura Market Fish, Cape Tsukemono	R 280
Chicken Karaage, Spicy Aioli	R 250
Tempura Prawns, Spicy Plum	R 450
Baby Marrow (V)	R 100
Aubergine (V)	R 100
Asparagus (V)	R 100

KUSHIYAKI JAPANESE SKEWERS

Salmon	R 280
Scallop, Ikura & Yuzu Kosho Butter	R 330
Cape Wagyu, Truffle Rice	R 280
Shiitake (V)	R 100

ROBATA FROM THE GRILL

Market Fish, Unagi, Cucumber, Kombu	R 450
Scallop, Kosho Salsa, Butter Ponzu, Mandarin	R 420
Asparagus, Miso & Yuzu Furikake, Soy Egg (v)	R 220
Caramelised Tenderstem Broccoli, Garlic Dressing (v)	R 110



Chef's Tasting Experience

Multiple Course Tasting Menu R 2200

+ Add Wagyu SQ

Chef's Selection of Prime Cuts

ANGUS		LOCAL WAGYU	
200g Rib-Eye	R 650	150g Rib-Eye	R 950
200g Sirloin	R 550	150g Sirloin	R 850

SIDES

Rice	R 110
Potato & Bonito	R 120
Steamed Broccoli	R 110
Robata Corn, Miso Butter, Shichimi	R 110
Corn Takikomi, Gohan Rice, Truffle Soy Butter (V)	R 110

DESSERT

Green Tea Cheesecake, Dark Chocolate Ice Cream	R 240
Adzuki Bean Sata Andagi, Yuzu Miso, Namalaka	R 240
Sweetiepie, Raspberry Sorbet, Citrus	R 240
Uncle Fluffy Crème Caramel with Umeboshi	R 240

Please note that a 12.5% gratuity will be added to all final bills

