
















## STARTERS

<b>EDAMAME</b> Maldon Salt / Cranberries	6.50€ 
<b>SPICY EDAMAME</b> Miso / Soy Sauce / Chili	8.00€   
<b>SPICY CAULIFLOWER SOUP</b> Port Wine / Chili / Glazed Tempura Prawns	9.50€  
<b>CRISPY DUCK SALAD</b> Spiced Hoisin Duck / Pomelo / Orange / Cress Salad / Peanuts	19.50€  
<b>MUSSELS &amp; RYE BREAD</b> Buttered Bread / Horseradish Crème / Lime / Chive	16.50€    
<b>HOT BEEF</b> Beef Filet / Pak Choi / Tomato / Miso / Soy Sauce / Kimchee	19.00€   
<b>IBERIAN BELLOTA HAM</b> Bread / Tomato / Olive Oil	26.00€

## NIGIRI'S

<b>SALMON NIGIRI (2U)</b>	7.50€ 
<b>YELLOW FIN TUNA NIGIRI (2U)</b>	8.00€ 
<b>FLAMED SALMON NIGIRI (2U)</b> Creamy Tobikko Sauce / Chive	8.50€    
<b>TUNA TERIYAKI NIGIRI (2U)</b> Tuna / Spicy Crème Fraîche / Teriyaki Sauce	9.50€    
<b>BLACK PEARL NIGIRI (2U)</b> Flamed Tuna / Perlita Caviar / Truffle Ponzu / Kizami Wasabi	16.50€    

## TEMPURA'S

<b>"GREEK STYLE" ZUCCHINI FRITTERS</b> Crispy Zucchini / Avocado Tzatziki / Lemon	14.50€    
<b>PRAWNS IN TEMPURA</b> Wasabi Tobikko Cream / Mentsuyu Sauce	18.50€     
<b>VEGETABLES IN TEMPURA</b> Teriyaki Sauce / Asian Mayonnaise	15.50€   
<b>CRUNCHY DUCK CROQUETTES (3U)</b> Plum Crème / Pistachio	10.50€   
<b>CRUNCHY PARMESAN CROQUETTES (3U)</b> Truffle Crème Fraîche / Parmesan	10.50€  
<b>THAI CURRY CROQUETTES (3U)</b> Green Curry / Romaine Lettuces / Mozzarella Cheese	10.50€    
Extra Croquette: +3.50€	

## SPECIAL SASHIMI'S

<b>AVOCADO SASHIMI</b> Panko Butter / Ponzu Sauce / Olive Oil / Red Onion / Coriander	16.00€   
<b>GRILLED TUNA SASHIMI "TERIYAKI STYLE"</b> Teriyaki Sauce / Spicy Crème Fraîche / Sesame / Chive	24.50€     
<b>SALMON SASHIMI &amp; BROWN BUTTER</b> Wakame Seaweed / Ponzu Sauce / Red Tobikko / Chive	19.50€    

All our dishes may contain an ALLERGEN among their ingredients (EU Regulation 1169/2011),  
in case of intolerances, please ask our staff for an allergen menu.

## SUSHIS

**SWEET CHICKEN ROLL (6U)** 17.50€  
Marinated Chicken / Cucumber / Avocado /  
Black Sesame / Teriyaki Sauce

**ORANGE PRAWN ROLL (6U)** 18.50€  
Tempura Prawn / Cucumber / Avocado /  
Salmon Sashimi / Teriyaki Sauce

**SURF & TURF ROLL (8U)** 24.50€  
Flamed Beef Sashimi / Crispy Prawn /  
Red Peppers Tempura / Spicy Teriyaki /  
Crème Fraîche / Potato Togarashi Crunch

**GOLDEN TUNA ROLL (8U)** 24.00€  
Flamed Tuna / Panko Crusted Prawn / Avocado /  
Golden Tobikko / Sauce Hollandaise

**GREEN WHEELS ROLL (8U)** 23.50€  
Tuna / Salmon / Sea Bass / Asian Sauce /  
Green Asparagus Tempura / Avocado Topping /

**HOLY VEGGIE ROLL (8U)** 22.50€  
Tempura Green Asparagus / Avocado /  
Tempura Carrot / Pickled Red Onions / Butter Panko

**LOADED AVOCADO MAKI & CRISPY PRAWN (8U)** 21.50€  
Avocado Maki / Glazed Tempura Prawn /  
Mentsuyu Butter / Shiso Leave

**CRUNCHY MATTERS ROLL (6U)** 18.50€  
Tempura Prawn / Cucumber / Coriander /  
Avocado / Tempura Crunch / Spicy Mayo

## MAIN COURSES

**SLOW COOKED BEEF CHEEKS** 28.00€  
Chestnut Potato Crème / Tonkatsu Jus / Chestnut Dust

**SOLE** 36.00€  
Brown Butter / Bacon / Coriander / Spring Leek /  
Baby Potatos

**BEEF TENDERLOIN (NEW ZELAND)** 32.00€  
Spiced Sauce Hollandaise / Red Cabagge /  
Crispy Potato / Chive

**GRILLED CROAKER** 28.00€  
Carrot Miso Creme / Cabbage / Pine Nuts /  
Moroccan Lime

**AMERICAN CHEESEBURGER** 21.50€  
Angus Beef / Edamer & Cheddar Cheese / Sweet Onions /  
Homemade Sauce / Pickled Cucumber / French Fries

**"MARIA 5" VEGGIE BURGER** 19.50€  
Lentils Carrot Patty / Vegan Cheese / Red Onions /  
Pickled Cucumber / Homemade Sauce / French Fries

**Side Dishes: +5.50€**




Roasted Cabbage & XO Sauce / Steamed Spicy Broccoli /  
French Fries / Sweet Potato / Mixed Salad / Potato Purée




## DESSERTS




**CHOCOLATE PANNA COTTA** 11.50€  
Raspberry Coulis / Hazelnut / Hazelnut Ice Creme /  
Vanilla Crumble




**COFFEE & MASCARPONE** 10.00€  
Mascarpone Mousse / Biscuit / White Chocolate Soup /  
Marinated Raspberries

**SORBET VARIATION** 9.50€

 Huevo | Egg | Ei  
 Mostaza | Mustard | Senf  
 Sulfitos

 Crustáceos | Crustacean  
 Frutos secos | Nuts | Nüsse  
 Apio | Celery | Sellerie

 Lácteo | Dairy | Milch  
 Semillas | Seeds | Samen  
 Moluscos | Mollusc | Molluske

 Soja | Soy | Soja  
 Pescado | Fish | Fisch  
 Gluten  Curry