



kitchen & bar



### MAKI [4]

••	kingklip and avocado	R50
••	salmon and avocado	R62
••	tuna and avocado	R50

### NIGIRI [3]

••	prawn	R68
••	salmon	R76
••	tuna	R64

### URAMAKI [4]

••	salmon	R62
••	tempura prawn	R52
••	tuna	R50

### SASHIMI [4]

••	kingklip	R89
••	oyster	R85
••	salmon	R89
••	tuna	R89

## ONIGIRAZU [4]

- kingklip and chili R56
- salmon and avocado R59
- tuna and sesame seeds R59

## RAINBOW ROLL [3]

- salmon, tuna and avocado R98

## SALMON ROSES [4]

- salmon, miso mayo and caviar R98

## SNOW DRAGON [8]

- panko breadcrumbed prawn, avocado, sweet and sour chili, miso mayo-dressed crabsticks and toasted sesame seeds R156

## TUNA CRUNCH [8]

- tuna with sweet chili and tempura batter R118

## MAKI [4]

- Beet and gin cured salmon roll with lemongrass mayo and black garlic rice R110
- smoked snoek with katsu curry mayo and roasted sweet potato R110

## NIGIRI [3]

- kingklip with a chili and lime crumb, soy gel and rice wine pickled cucumber ribbon R82

## URAMAKI [4]

- smoked duck tartar with sweet and spicy apricot and szechwan mayo R92

## SASHIMI [4]

- soy dressed oyster with pink grapefruit and thai basil R95
- pink pepper and yuzu seared tuna R95

## KILLERMARI

- corn-coated deep-fried squid with citrus pepper and lime aioli R49

## DANGER DUMPLINGS

- sweet and sour spicy pork dumplings R44

## BEE T THIS!

- roasted beets with goats curd, fennel salt and satay dressing R49

## THE ITALIAN NINJA

- asian 'caesar salad' with romanesque lettuce, nashi pear, crispy anchovies and tempura egg yolk R39

## MISO SALTY

- heirloom tomatoes with pickled shallots, chicory, sweet miso and soy dressing R40

## T.I.A.

- seared springbok carpaccio with chili pepper mayo, apple and nut oil R79

## KUNG FU KATSU

- chicken katsu burger with wasabi mayo and triple cooked chips R99

## THAT OL' COW

- sesame coated wagyu short rib with a whisky and molasses glaze, masala mash and grilled asparagus R199

## WAGYU WARRIOR

- wagyu fillet burger, gem lettuce, goats cheese, chili pickle, spicy mayo and triple cooked chips R99

## FIGHTING FISH

- salt and pepper tempura kingklip with fennel slaw, triple cooked chips and tomato and caper ketchup R120

## PIGGY ON THE BRAAI

- roasted pork belly with pak choi, smoked bbq black beans and fire roasted bell peppers R125

## MISO VEGGIE

- grilled asparagus with nashi pear, ginger butter, miso mash and a chilli soy reduction R95

## ROCK 'N' ROLL RAMEN

all served with a soft-boiled 'scotch egg', udon noodles, spring onion, toasted sesame, chinese leaf and bean sprouts in a lemongrass broth

- tofu R105
- chicken R105
- pork belly R105
- linefish R105
- wagyu beef R125

## SIDES

R22

five spiced onion rings  
triple cooked chips  
edamame beans  
asian-dressed chinese cabbage  
prawn crackers with japanese pickled vegetable

## NOT FOR PUSSIES

- signature chocolate fondant with lime honeycomb, caramelised pineapple, chili salsa and yuzu sorbet R49

## JOU MA SE MALVA

- traditional malva pudding with litchi, frozen vanilla custard and pistachios R49

## ANISE ASSAULT

- fennel panacotta with white chocolate wafer, smashed oat cookie R49

## BANGKOK BABOON

- banana split brûlée with bains whisky ice cream, white chocolate R35

## ALL BUTTERED UP

- cinnamon bread and butter pudding, strawberry jam, cardamon custard and glazed berries R35