

Nº	BREAKFAST 10.00 — 11.30	€		MAIN DISHES	
1	Toast AvocadoImage: Constraint of the con	14 +4	40	Crispy Chili Beef Tender Beef Strips tossed in a sticky ginger chilli sauce with onions and mixed peppers served with Steamed Jasmin Rice	27
2	Plain Omelette Toasted bread, egg, cream √ G ∟	8	41	Chicken Katsu Curry Breaded and fried chicken cutlet, rich Japanese curry sauce served with	24
3	Cho Gao Omelette (V G L) oasted bread, egg, bell pepper, spring onion, beansprouts	11		steamed Jasmine Rice Thai Green Curry V A fragrant and creamy Thai curry made	
	BITES TO SHARE		42	with coconut milk, green curry paste, Eggplant,Sugar snap peas, lime leaves & thai basil, served with steamed jasmine rice	20

10	Prawn Crackers(S) (P)Served with Sweet chilli Dip& Peanut Sauce	6	
11	Edamame Steamed edamame pods Salted or Spicy	8	
12	Spring Rolls Crispy vegetable homemade spring rolls served with a sweet chili dipping sauce	14	-
13	S G Chili & Lime Jam, Nori Powder, Lime Wedge	15	
14	Tempura Green Beans (V) G Lightly battered and fried haricot verte, lemon mayonnaise, togarashi	12	
15	Chicken Gyoza Pan-friend chicken dumplings served with soy sauce	12	
16	Vegetarian Gyoza Pan-Fried vegetable dumpling served with soy sauce	12	
17	Dim Sum (6 pieces) (S) (G) (L) Steamed dumplings: vegan masala, chicken curry, shrimp with ginger and garlic, served with chili jam.	18	-
18	Chicken Satay Skewers (3 stuks) P Satay peanut sauce, cucumber, pickled	15	

	steamed jasmine rice	
	Chicken +5 Shrimp +7 (S)	
43	Steamed Sea bass Steamed seabass fillet, dressing with Soy Ginger & Spring onion Sauce, topped with cucumber, coriander and Crispy Garlic served with Steamed Jasmine Rice	29
44	Teriyaki Salmon Grilled salmon fillet glazed with teriyaki sauce, grilled asparagus, served with steamed jasmine rice	26
	NOODLES & RICE	
50	Classic Pad Thai G P S Stir-fried noodles with tofu, bean sprouts, eggs and crushed peanuts, garnished with Chinese chives & lime Chicken +5 Shrimp +7	19
51	Yakisoba Stir-fried noodles in a Yakisoba sauce with chicken, shrimp, bean sprouts, and mushrooms. Topped with furikake and bonito flakes.	25
52	Nasi Goreng ● ⑤ Fried rice with prawns, vegetables and fried egg, topped with crispy shallot. Served with 2x chicken satay skewers & prawn Crackers	23
	SALADS	
60	Japanese Kani Salad Surimi Crab, Avocado, Tobiko, Carrot, Cucumber, Mixed leaves, Ginger Dressing	21
61	Kale Sesam Salad Fresh Kale, Avocado, crushed walnut, apple, Shredded Nori, Toasted Sesame Seeds & Japanese Sesame Dressing	19
	SIDES	
70	Steamed Rice	3.5
71	Fried Rice Wok fried rice with egg, Pea, Carrots, special seasoning	б
72	Sautéed Shiitake 🔍	б
73	Thai Salad Papaya, Radish, Carrot, Cherry Tomato, Green Beans, Thai basil, Mint & coriander,Crushed peanuts in a lemongrass Dressing	7
	DESSERTS	
80	Matcha Tiramisu Mascarpone, Cream, Green matcha	12
81	Sesame Balls Fried Sweet Sesame balls served with a sweet dipping Sauce	9
82	Mango- & Coconut Sorbet (V) Served with fresh mango	10
83	Mochi Ice Cream (3 pieces/6 pieces) (V) Latte coffee / Passion fruit + mango Himalayan salted caramel / Mango / Matcha	9 ⁄ 18
84	Apple Dim Sum (V) G Fried dumplings with apple, matcha ice cream, white chocolate, and mango sauce	12
	KIDS	
90	Chicken Satay Skewers P 2x satay chicken skewer, peanut sauce served with jasmin rice	12
91	Chicken Katsu Breaded and fried chicken cutlet, sweet sauce, served with jasmin rice	15
92	Stir-Fry Noodles, beef, bell pepper, onion, sweet sauce	12

18	Satay peanut sauce, cucumber, pickled shallot	15
19	Salmon Tataki Seared Salmon crusted with truffle ponzu, Kimchi	17
	JAPANSE SANDO 11.30 — 17.00	
20	Tonkatsu Sando Crispy Chicken Thigh Patty, shredded Cabbage, Japanese Mayo & Tonkatsu Sauce between soft toasted bread, served with coleslaw	17
	POKE BOWLS 11.30 — 17.00	
25	Teriyaki Chicken Grilled Teriyaki chicken Served over rice with Carrots, Edamame, Cucumber, Avocado and Cherry Tomatoes Garnished with sesame seeds and Green onion	21
26	Spicy Salmon Marinated Salmon chunks served over rice with Mango, wakame, Edamame, Cucumber and avocado Garnished with sesame seeds and a lightly Spiced Dressing	23
27	Vegan Bowl Quinoa, Kale, Avocado, Mix of nuts, V Edamame, mango & Japanese Sesame Dressing	19
	SOUPS	
30	Soto Ayam Rich Indonesian chicken Broth with Lemongrass, kaffir Lime & Turmeric. Topped with Shredded Chicken, Egg, Bean Sprouts, coriander & spring onion with Rice Noodles	14
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We kindly ask to limit the choice to **5 different main** courses per table. Similarly, we reserve the right to issue only one bill per table.



SCANQR NL/FR/DE