



uramaki

four or eight pieces of medium inside-out sushi rolls with wasabi paste + pickled ginger

- 173

california roll

4pcs 4.4    8pcs 7.9

surimi, avocado, cucumber, japanese mayonnaise, red amaranth
- 178

spicy tuna

4pcs 5.3    8pcs 10.4

tuna, cream cheese, cucumber, mango mayo, teriyaki glaze, wasabi mixed sesame seeds, chives
- 171

spicy ebi

4pcs 4.7    8pcs 8.9

crispy panko prawn, chives, chilli garlic sauce, chopped chillies, tartare sauce
- 177

asparagus, avocado, cucumber

4pcs 4.4    8pcs 7.9

asparagus, avocado, cucumber, cornflower
- 170

chicken katsu roll

8pcs 9.8

chicken katsu, cucumber, blanched carrots, coriander cress, japanese mayonnaise, fried breadcrumbs
- 178

caterpillar

8pcs 12.1

prawns, avocado, mango, chives, japanese mayonnaise, salmon sashimi, black tobiko, ikura, mango philadelphia sauce, unagi sauce
- 192

tempura volcano roll

8pcs 11.3

surimi, avocado, surimi crab salad, spicy mayonnaise, teriyaki glaze
- 191

philadelphia maki roll

8pcs 10.2

cucumber, cream cheese, salmon
- 179

crab crunchy kani

8pcs 9.3

breaded crabsticks, japanese mayonnaise, sesame seeds, shredded crab kani

signature rolls

- 172

new

 samurai roll

8pcs 12.4

smoked salmon, salmon tartare, cucumber, cream cheese, teriyaki glaze, red breadcrumbs, red masago, chives
- 143

new

 ichiban maki roll

8pcs 12.3

prawns, salmon and tuna sashimi, cucumber, cream cheese, teriyaki glaze, mango mayo, red pepper, red pepper powder + black tobiko
- 145

new

 lion maki

8pcs 12.6

crab mix salad, salmon and avocado sashimi, cucumber, red pepper, wasabi mixed sesame seeds, teriyaki glaze, spicy mayonnaise + red masago

- 190

dragon roll

8pcs 12.6

tempura prawns, asparagus, avocado, cucumber, sweet chilli sauce, sriracha mayo, unagi sauce, spicy mayonnaise, caviar, tobiko
- 174

rainbow roll

8pcs 12.8

salmon, avocado, japanese mayonnaise, tuna, goma seaweed salad, sesame seeds
- 185

salmon signature roll

8pcs 12.5

salmon tartare, salmon sashimi, avocado, red masago, mixed sesame seeds, spicy mayonnaise, chives
- 189

prawn popcorn roll

8pcs 12.3

tempura prawns, avocado, red peppers, popcorn prawns, ponzu mayo, mixed sesame seeds, physalis
- 141

tiger roll

8pcs 12.9

tempura prawns, salmon, avocado, cream cheese, cucumber, unagi sauce, spicy mayonnaise
- 175

alaska roll

8pcs 12.5

tempura salmon, asparagus, avocado, smoked salmon, red pepper, black pepper mayo
- 140

squid maki roll

8pcs 12.3

squid, bread crumbs, avocado, mayonnaise, sesame dressing, ponzu mayo, tartare sauce, chives

nigiri

two pieces of salmon, tuna or ebi on a pillow of rice, garnished with wasabi paste + pickled ginger

- 160

salmon

2pcs 4.2
- 163

ebi

2pcs 4.2
- 162

tuna

2pcs 4.7

hosomaki

eight pieces of single filling sushi rolls with wasabi paste + pickled ginger

- 166

cucumber

8pcs 3.9
- 167

avocado

8pcs 4.3
- 164

salmon

8pcs 6.5
- 165

tuna

8pcs 6.8

sashimi

five slices of raw fish garnished with wasabi paste, pickled ginger + a slice of lime

- 150

salmon

8pcs 8.0
- 151

tuna

8pcs 8.2



platters

- 147

new

 osaka platter

28pcs 24.5

eight samurai roll, eight salmon hosomaki, eight cucumber hosomaki, two salmon nigiri, two ebi nigiri
- 180

mixed maki rolls

10pcs 10.5

two philadelphia maki, two spicy ebi, two asparagus, avocado + cucumber, two california, two spicy tuna
- 142

geisha platter

24pcs 28.5

eight tiger maki rolls, four california rolls, four spicy ebi rolls, two salmon sashimi, two salmon nigiri, two tuna sashimi, two tuna nigiri, goma seaweed salad
- 188

miyuki selection

24pcs 22.4

eight salmon + cucumber hosomaki, eight california rolls, eight rainbow maki rolls, goma seaweed salad, chives, mixed sesame seeds
- 181

gurando miyuki platter

60pcs 64.9

eight salmon hosomaki, eight cucumber hosomaki, eight california rolls, eight rainbow maki rolls, eight chicken katsu rolls, eight salmon signature rolls, four salmon sashimi, four tuna sashimi, two tuna nigiri, two salmon nigiri, goma seaweed salad, mixed sesame seeds
- 153

sashimi platter

12pcs 17.9

fine raw salmon, fine raw tuna, daikon radish + coriander cress, slice of lime
- 183

nigiri platter

8pcs 13.7

four salmon nigiri, two tuna nigiri, two ebi nigiri, unagi sauce, slice of lime



and to finish...

always room for dessert, this time with a fresh twist + the unique flavours of asia

- 15

white chocolate + ginger cheesecake (v)

5.7

a creamy cheesecake with a biscuit base and a zingy ginger twist, drizzled with a rich toffee sauce and dusted with ginger icing sugar
- 19

banana katsu (v)

5.6

fresh banana coated in crispy panko breadcrumbs, served with salted caramel ice cream and drizzled with a rich toffee sauce
- 17

chocolate layer cake (v)

5.7

layers of chocolate sponge, dark chocolate parfait and hazelnut cream, served with vanilla ice cream + fresh mint
- 18

mix it up mochi (v)

6.2

three mochi balls with a smooth ice cream centre, served with chocolate sauce and garnished with mint, mix + match to find your flavour
- mango / vanilla / chocolate / coconut / tropical
- new

mochi milkshake (v)

5.5

milkshake with mochi ice cream of your choice:
- 30

strawberry
- 31

vanilla
- 32

chocolate



ice cream + sorbet

two or three scoops of any of the following mövenpick flavours, served with fresh mint

- two scoop 5.9

three scoop 7.5
- 16

swiss chocolate (v)
- 11

pistachio (v)
- 12

lemon + lime sorbet
- 21

vanilla dream (v)
- 13

strawberry (v)

hot drinks

end your meal with satisfying sipping

tea

- 813

oriental sencha

3.4

a light green tea with the fruity aroma of mango and papaya
- 814

green sencha

3.4

delicately steamed green tea, with a sweet aroma and rich flavour
- 815

chamomile

3.5

fragrant and floral with honey notes
- 816

earl grey

3.5

a tea blend with a distinctive citrus flavour + aroma
- 817

jasmine princess

3.5

a unique and subtly fragrant green tea
- 818

kan-junga

3.5

light black tea with a sweet and floral flavour
- 819

strawberry + mango

3.5

an irresistible infusion of exotic mango + sweet strawberry
- 820

peppermint

3.5

minty + refreshing, naturally caffeine-free
- 806

flowering jasmine tea

3.5

flowering lily and jasmine green tea, each bulb will blossom on infusion

coffee

- 801

espresso

2.3
- 802

double espresso

3.3
- 803

cappuccino

3.4
- 807

café latte

3.4
- 812

nescafé

2.4
- 808

iced latte

3.4
- 809

americano

3.3





## sides + sharing

steamed, wrapped, folded, skewered. enjoy our small plates. full of flavour + perfect for sharing



115

### bao

two fluffy asian buns with your choice of filling

#### 110 **new** korean bbq chicken 7.8

korean bbq chicken in a teriyaki glaze with asian slaw salad, garnished with mixed sesame seeds + spring onion

#### 112 tempura prawn 7.7

tempura prawns with cucumber, black pepper sauce + japanese mayonnaise, garnished with fresh chilli + coriander

#### 115 korean barbecue beef 7.7

slow-cooked, tender barbecue beef brisket with red onion, freshly pickled asian slaw + sriracha mayonnaise

#### 116 mixed mushrooms (v) 7.3

mixed mushrooms with crispy panko-coated aubergine + japanese mayo, topped with coriander

#### 113 chicken katsu + asian slaw 7.5

crispy panko-coated chicken with a crunchy asian slaw, fried shallots, yakitori sauce + spicy mayonnaise, topped with coriander

#### 119 crispy duck + shiitake 7.8

crispy shredded duck + shiitake tempura with korean barbecue sauce, sriracha, coriander and spring onion, garnished with fresh chillies + mixed sesame seeds

### our signature gyoza

five dumplings packed with flavour, served with a dipping sauce

#### 102 **new** pulled pork 7.5

steamed and served with a spiced black vinegar dipping sauce

#### 99 duck 7.7

fried until crispy and served with a cherry hoisin dipping sauce

#### 101 yasai | vegetable (v) 7.3

steamed green gyoza, served with a spiced black vinegar dipping sauce

#### 100 chicken 7.5

steamed and served with a chilli, soy + sesame dipping sauce

### sharing platters

#### 130 **refreshed** platter for two 15.5

six ebi katsu prawns with dipping sauce, one portion of edamame beans with chilli garlic salt + ten korean bbq chicken wings

#### 132 **new** sake platter 10.9

five crispy duck gyoza, one roti flatbread and one portion of edamame beans with chilli garlic salt, served with hoisin + raisukatsu sauce

#### 138 **new** kyoto platter 23.9

build your own 8 piece bao bun platter, choose a 4 portion combination of any bao filling

(v) vegetarian

**(vg)** vegan

**new** new

**refreshed** refreshed

**🦴** may contain shell or small bones

### the classics

#### 104 **edamame, your way** 5.1

pop them out of their pod + enjoy simply salt / chilli + garlic salt

#### 114 chilli squid 7.6

our iconic crispy fried squid, tossed in shichimi spice, served with a chilli + coriander dipping sauce

#### 103 ebi katsu 7.7

butterflied prawns coated in crispy panko, topped with fresh coriander + a lime wedge, served with a chilli ramen sauce

#### 109 bang bang cauliflower 5.6

crispy cauliflower coated in our spicy firecracker sauce with red + spring onion, topped with fresh ginger + coriander

#### 108 korean bbq chicken wings 7.2

wings cooked in a sticky + sweet korean barbecue sauce, topped with spring onions + mixed sesame seeds

### to discover

#### 111 **new** duck wraps 7.8

crispy shredded duck served with cucumber + spring onions, asian pancakes and cherry hoisin sauce

#### 117 roti + raisukatsu 5.9

crisp + flaky asian flatbread warmed on the grill, served alongside our new raisukatsu sauce, bringing together the spice of our classic katsu + raisukaree flavours, topped with coriander cress + a drizzle of chilli oil

#### 107 bang bang prawns 8.0

crispy prawns coated in a spicy firecracker mayonnaise, topped with spring onion, chilli and fresh lime



80

## hot pot

the ultimate bowl of comfort. a steaming pot of warming broth packed with crunchy vegetables + the popular korean street food, tteokbokki

#### **new** hot pot

a korean inspired broth with soft + silky tteokbokki, butternut squash, mangetout, bok choy, kimchee + red onion, topped with coriander cress, red chilli + spring onion, finished with a drizzle of chilli oil

**81** **beef brisket** 14.0

**80** **chicken** 13.3

**82** **tofu** 13.0



71

## curry

whether mild + fragrant or packing a fiery punch, our curries are full of flavour

### katsu

iconic japanese flavours, chicken or vegetables coated in crispy panko breadcrumbs, topped with sticky white rice + an aromatic katsu curry sauce, served with a dressed side salad + japanese pickles

**71** **chicken** 13.5

**72** **yasai** 12.4  
sweet potato, aubergine + butternut squash

#### make your katsu hot

**666** **hot chicken** 13.5

**667** **hot yasai** 12.4

### raisukaree

mild + citrusy, a fragrant coconut sauce, mangetout, red + green peppers and red + spring onion, served with a dome of white rice, chilli, coriander, sesame seeds + a fresh zingy lime wedge

**79** **prawn** 14.9

**73** **tofu** 12.1

**74** **chicken** 14.3

### firecracker

a bold + fiery favourite, served with mangetout, red + green peppers, white + spring onion and hot red chillies, topped with a dome of white rice, sesame seeds, shichimi + a fresh zingy lime wedge

**52** **chicken** 13.5

**56** **tofu** 12.1

**53** **prawn** 14.4

customise my rice

**white** (vg) steamed / **sticky white** (vg) steamed



87

## donburi

a bowl full of soul, flavour-packed protein + vegetables on a bed of steaming rice

### teriyaki

your choice of beef or chicken coated in teriyaki sauce on a bed of sticky white rice, shredded carrots + spring onion, sprinkled with sesame seeds, topped with a fried egg + yakitori sauce, served with a side of kimchee

**76** **beef + red onion** 14.2

**75** **chicken** 12.6

#### 87 **grilled duck** 15.4

shredded duck in a sweet + spicy teriyaki sauce on a bed of sticky white rice, served with shredded carrots, mangetout, sweet potato, cucumber, yakitori sauce and red + spring onion, topped with a fried egg, served with a side of kimchee

#### 91 **teriyaki chicken raisu** 13.1

tender marinated chicken and red onions stir-fried in a teriyaki sauce, served with sticky white rice and garnished with seasonal greens, red pickles and mixed sesame seeds

#### 35 **japanese grilled salmon** 17.4

grilled salmon fillet drizzled with yakitori sauce, served on a bed of white steamed rice with wok tossed vegetables in teriyaki sauce, garnished with asparagus, coriander cress + mixed sesame seeds

#### 49 **chicken sweet + sour** 13.3

crispy chicken in a sweet + sour sauce with red + green peppers and red onion, served with a dome of white rice with a sprinkle of red pepper powder, garnished with lotus root, spring onion and ginger

customise my rice

**white** (vg) steamed / **sticky white** (vg) steamed

## soulful bowls

a collection of bright bowls to nourish the soul

### koyo bowl

a bright bowl combining your choice of protein with a sticky red chilli + miso sauce, served on a bed of mixed leaves, beetroot, carrot, cucumber, mooli, red radish + edamame beans, topped with crunchy sunflower seed brittle, coriander cress and a creamy white miso + mustard dressing on the side

#### 63 **chicken + caramelised onion** 12.3

**65** **salmon** 13.0

#### 60 **orange + sesame chicken salad** 12.4

marinated chicken with mixed leaves, orange, coriander, mangetout, caramelised red onions, spring onions and cashew nuts, served with an orange + sesame dressing, garnished with mixed sesame seeds

#### 64 **sashimi salmon + avocado salad** 12.8

fresh mixed salad with beansprouts, diced salmon sashimi and avocado, served with a sweet soy vinaigrette + wasabi, garnished with fried shallots



22

## ramen

slurp the noodles, sip the broth, our hearty bowls are topped with protein + fresh vegetables

#### **new** gyoza ramen

choice of gyoza, served with a hearty chicken or vegetable broth, ramen or udon noodles, roasted bok choy + chilli sambal paste, topped with spring onion, half a tea-stained egg, coriander + chilli oil, served with a side of chilli, soy + sesame dipping sauce

**22** **chicken** 13.5

**27** **pork** 13.5

**25** **duck** 13.9

**26** **yasai | vegetable** (v) 13.7

#### 28 **tantanmen beef brisket** 15.1

slow-cooked korean barbecue beef brisket + ramen noodles submerged in an extra rich chicken broth, topped with menma, kimchee + half a tea-stained egg, garnished with spring onion, coriander + chilli oil

#### 23 **coconut seafood broth** 15.5

coconut + vegetable soup with rice noodles, prawns, salmon, squid, mussels and tender stem broccoli, garnished with fresh chillies, spring onion and coriander cress

#### 20 **chicken ramen** 12.5

marinated chicken breast + ramen noodles served in a rich chicken broth with dashi + miso, topped with pea shoots, menma + a spring onion garnish

#### 21 **kare burosu** 13.6

shichimi-coated silken tofu + udon noodles submerged in a curried vegetable broth, topped with wok-fried mixed mushrooms, shredded carrots and a chilli + coriander garnish

customise my broth

**light** vegetable (vg) or chicken

**spicy** vegetable (vg) or chicken with chilli

**rich** reduced chicken broth with dashi + miso



155

## extras

**345** **plain duck pancakes** 1.8

**341** **miso soup** +

**japanese pickles** 3.8

**338** **roti flatbread** 2.0

**334** **kimchee** (v) 1.9

**300** **sticky white rice** 3.0

**302** **steamed white rice** 3.0

**301** **soba noodles** (v) 3.5

**308** **udon noodles** 3.5

**303** **freshly cut chillies** 1.3

**304** **japanese pickles** 1.6

**305** **katsu curry sauce** 2.5

**321** **hot katsu curry sauce** 2.5

**306** **teriyaki sauce** 1.7

**307** **amai sauce** 1.6

**310** **bao bun** 1.4

## teppanyaki

noodles sizzling from the grill, turned quickly so the noodles are soft and the vegetables stay crunchy

### yaki soba

soba noodles cooked with egg, peppers, beansprouts and white + spring onion, topped with crispy fried onions, pickled ginger + sesame seeds

**40** **chicken + prawn** 12.4

**41** **yasai | mushroom** (v) 11.8

**1141** **yasai | mushroom** 11.8

remove egg + choose udon or rice noodles to make vegan

### pad thai

rice noodles cooked in amai sauce with egg, beansprouts, leeks, chilli and red + spring onion, topped with fried onions, mint, coriander + a fresh lime wedge

**42** **chicken + prawn** 13.4

**45** **yasai | tofu** (v) 11.8

**1145** **yasai | tofu** 11.8

remove egg + fish sauce to make vegan

### teriyaki soba

soba noodles cooked in teriyaki sauce and curry oil with mangetout, bok choy, red + spring onion, chilli + beansprouts, topped with coriander + a sprinkle of sesame seeds

**90** **steak** 18.7

**92** **salmon** 17.3

**88** **chicken** 13.7

customise my noodles

**soba** (v) thin, contains wheat + egg

**udon** (vg) thick, contains wheat

**rice noodle** (vg) thin + flat

## sushi sando

traditionally known as 'onigirazu', sando is packed with tasty fillings wrapped in sushi rice

#### 155 **salmon tartare** 1pc 9.2

onigirazu coated in crispy panko breadcrumbs filled with salmon tartare, sriracha mayonnaise and sushi rice, served with a soy dipping sauce

#### 156 **tuna tartare** 1pc 8.9

onigirazu coated in crispy panko breadcrumbs filled with tuna tartare, chives, mixed pickled vegetables and sushi rice, served with a seafood dipping sauce

#### 157 **chicken katsu** 1pc 8.4

onigirazu coated in crispy panko breadcrumbs filled with chicken katsu, mixed leaves, japanese pickles and sushi rice, served with an aromatic katsu curry dipping sauce

#### 182 **sando selection** 3pc 19.8

chicken katsu, salmon tartare + tuna tartare

**allergies + intolerances** if you have a food allergy or intolerance, or need help accessing our allergen information, please let your server know before you order, every time you visit. the manager on duty will personally take and serve your order, whilst the kitchen manager will personally prepare your food as you require, this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination, we cannot guarantee that your dish will be free from allergenic ingredients as our food and drinks are prepared in busy kitchens where cross-contamination may occur, our menu descriptions do not include all ingredients

**please note** our dishes are prepared in a production line where allergenic ingredients are present, we cannot guarantee dishes are 100% free from these ingredients, due to the preparation process and possible cross contamination in the suppliers' production line

prices include all legal surcharges  
all prices are in euro €