

## APPETIZERS

- Tempura Shrimp Taco** (2 pcs) 185

Deep fried crispy gyoza leaf, tempura fried red shrimp & green papaya
- Nehm** 140

Pork spring rolls, crispy lettuce, mint, coriander & nouc cham
- Thai Beef Sashimi** 175

Lemon, Srirachadressing, peanuts & coriander
- Kimchi Pancake** 135

Peanuts, mandu sauce, red chili & sesame
- Chicken Gyoza** (4/8 pcs) 85/160

Steamed chicken dumplings & mandu sauce, chili
- Vegan Gyoza** (4/8 pcs) 80/150

Steamed vegan dumplings & mandu sauce, chili
- Stir-fried Haricots Verts** 115

Fried garlic & mushroom soy
- Five Spice Chicken Karaage** 135

Yuzu kosho emulsion & grilled lime

## SIDES

- Omiso Shiro** 35

**Som Tam Salad** 110
- Edamame** 85

**East Kimchi** 65
- Smash Cucumber** 55

## DONBURI

- Bibimbap** 255

Soy sake glazed chicken steak, kimchi, marinated bean sprouts, spinach, cucumber & egg
- Seared Shake** 265

Seared salmon with rice noodles, edamame, pickled red onion, marinated cucumber, mango, chuka ika & wasabi dressing
- Maguro tataki** 260

Seared tataki tuna with rice noodles, edamame, pickled red onion, marinated cucumber, mango, chuka ika & wasabi dressing

## MAINS

- Chicken Lemon** 275

Crispy noodles, red chili, lime & steamed rice
- Black Pepper Venison** 305

Venison, black pepper sauce, pimento de padron & steamed rice
- Chashu Bao** 270

Pork belly, steamed buns, hoisin, kimchi, smash cucumber & pickled red onions
- Tom Kha Gai** 225

Chicken config, galangal, lime leaf, coconut cream, coriander, red chili & steamed rice
- Yu Xiang Qie Zi** 165

Aubergine, fermented chili-bean paste, sichuan pepper & sweet potato noodles
- Entrecôte Thai Kratiam** 425

Kratiam, pak choy, crispy fried garlic & steamed rice

Please let us know if you have any allergies!

## DESSERTS

- Chawammushi** 130

Coconut crust & passion fruit
- Chocolate Ganache** 145

Raspberry sorbet & hazelnut nougatine
- Sorbet or ice cream of the day** 65
- Truffle** 65

## COMBO

- S O S Special** (14 pcs) 345

Chef's choice of 5 Nigiri, 5 Maki, 4 Sashimi
- Sushi Sashimi Combo** (25 pcs) 645

Chef's choice of 10 Nigiri, 5 Maki, 9 Sashimi, 1 tartar

## MAKI

5/10 pieces

- Tempura Spicy Tuna** 155/245

Kimchi marinated tuna, jalapeno, avocado, cucumber, chili mayo & chives
- Veg Roll** 95/165

Avocado, pickled red onion, haricot vert, cucumber & pea shoots
- Ebi Tempura** 150/235

Red shrimp, ikura rom, pickled kohlrabi, japanese mayo, avocado, cucumber, chives, tobiko & East sweet sauce
- Salmon truffle** 160/245

Silver onion, pickled kohlrabi, cucumber - inside out, dressed with seared salmon, topped with crunchy black mushrooms & fresh truffle
- Beef roll** 135/195

Pickled daikon, celery, nashi pear, miso-gochujang & Manchego creme

## NIGIRI

Classic or Modern 5 pieces

|               |     |                |     |
|---------------|-----|----------------|-----|
| <b>Salmon</b> | 145 | <b>Avocado</b> | 120 |
| <b>Tuna</b>   | 155 | <b>Hamachi</b> | 180 |
| <b>Shrimp</b> | 140 |                |     |

## SUSHI & SASHIMI

- Classic Moriawase** 160/285 (5/10 pcs)

Chef's choice of classic mixed Nigiri
- Classic Sashimi** 295 (12 pcs)

Chef's choice of classic mixed Sashimi
- Modern Moriawase** 165/295 (5/10 pcs)

Chef's choice of modern Nigiri
- Modern Sashimi** 315 (12 pcs)

Chef's choice of modern Sashimi and toppings
- Shake Manchego** (10 pcs) 245

Salmon Nigiri, Manchego cheese, honey, lime

COCKTAILS

179

Chōrō-Tachi

Apollon Mythic Peach, St Germain, Vodka,  
Lemon, Simple Syrup, Egg whites

Jōnetsu

Chili, Lemon Vodka, Italicus, Lime,  
Passion Sugar, Egg Whites

Shōga

Cardemum infused sake, Ginger,  
Simple Syrup, Lime

Sakura

Sakura Gin, Aperol, Lemon, Simple Syrup

Aka

Beetroot infused Tequila, Hibiscus, Lime,  
Simple Syrup

BOTTLES

|                           |    |
|---------------------------|----|
| 1664 Blanc, Wheat Beer FR | 94 |
| Carlsberg Hof Lager DK    | 78 |
| Somersby Pear Cider DK    | 92 |

DRAUGHT BEER

|                            |     |
|----------------------------|-----|
| Carlsberg Export Lager DK  | 92  |
| 1664 Blanc Wheat Beer FR   | 98  |
| Brooklyn Stonewall IPA USA | 109 |

NON-ALCOHOLIC BEER

|                        |    |
|------------------------|----|
| Carlsberg Lager 0,5 DK | 65 |
|------------------------|----|

SOFT DRINKS

|                      |    |
|----------------------|----|
| Pepsi                | 48 |
| Pepsi Max            | 48 |
| Zingo                | 48 |
| 7-up Free            | 48 |
| Mandarin Soda        | 55 |
| Pink Grapefruit Soda | 55 |
| Ginger Beer          | 55 |

WINE BY THE GLASS

WHITE

|                                                        |         |
|--------------------------------------------------------|---------|
| 2022 Dufouleur, Pire & Fils, Chardonnay & Chablis, FRA | 185/835 |
| 2023 Grand Perrières, Sauvignon Blanc & Sancerre, FRA  | 175/795 |
| 2021 Dr.Loosen, Erdener Treppchen, Reisling, DE        | 195/895 |
| 2019 Jeanneret, Clare Valley, Riesling, AUS            | 140/650 |
| 2022 Lundén, Rheingau, Riesling, DE                    | 170/780 |
| 2023 Bründlemayer, Kamptal, Grüner Veltliner, AUST     | 190/870 |
| 2023 Villa Gracchio, Tuscany, Chardonney, IT           | 140/650 |

RED

|                                                             |         |
|-------------------------------------------------------------|---------|
| 2021 Casas Patronales, Maule Valley, Cabernet Sauvignon, CH | 170/780 |
| 2018 Ritual, Casablanca Valley, Pinot Noir, CH              | 195/895 |
| 2022 Milani 1985, Puglia, Sangiovese Primitivo, IT          | 140/650 |
| 2021 Constitution Road, Robertson, Shiraz, ZA               | 180/850 |
| 2017 Torre Zambra, Madia, Montepuliciano DAbruzzo, IT       | 135/600 |

SPARKLING

|                                          |         |
|------------------------------------------|---------|
| Moët Chandon Imperial Brut Champagne, FR | 195/995 |
| Cielo Spumante, IT                       | 140/640 |

JAPANESE SAKE/UMESHU

Glas (8cl)/Bottle

|                      |         |
|----------------------|---------|
| Ichinokura Taru Sake | 190/870 |
| Jozen Pink           | 125/780 |
| Hakutake Umepon      | 105/680 |
| Hakutake Yuzumon     | 105/680 |
| Himezen Ume          | 105/680 |