



DRINKS

CANS Bonaqua (sparkling water neutral/flavored) Coca Cola & Coca Cola Zero 17:-

BOTTLES Pellegrino Limonata/Aranciata Rossa, Carlsberg Non-alc. beer 35:-
Jarritos (Mexican soda made in fruit flavors), Bundaberg Gingerbeer 45:-

BEER

KIRIN ICHIBAN - LAGER 69:-
Light Lager (5%) Kirin Brewery (Japan).

TSINGTAO - LAGER 69:-
Light Lager (4,7%) Tsingtao Brewery (China).

BIG WAVE - GOLDEN ALE 69:-
Pale Ale (4,4%) Kona (Hawaii, USA).

HANAMI - INDIA PALE LAGER GLUTEN-FREE 69:-
Flavorful Lager (6%) Nomada Brewing Company (Spain)

PETRICOR - INDIA PALE ALE GLUTEN-FREE 69:-
Savory IPA (6%) Nomada Brewing Company (Spain)

PASSIFLORA - BERLINER WEISSE 69:-
Sour Wheat Beer (3,5%) Nomada Brewing Company (Spain)

WINE

PROSECCO PICCOLO 89:-
Sparkling white wine (11%) WA Tokyo (Italy)

BELLINI PICCOLO 89:-
Sparkling white wine & peach drink (5%) WA Tokyo (Italy)

GUEST DRINKS

Check the bar for any off menu specials.

SIDES

SALMON SASHIMI 79:-

ABURI SASHIMI 99:-

HAMACHI SASHIMI 99:-

KIMCHI 29:-

YUZU SALAD 39:-

PLAIN RICE 39:-

SAUCES 10:-

BAMBINO BOWL 79:-

Sushi rice, Avocado,
Cucumber, Sesame soy
& Sweetchilimayo

Choose between Tofu, Pork,
sashimi or baked Salmon

SWEET

MOCHI ICE CREAM 39:-

Soft, pounded sticky
rice dumpling with
ice cream filling. Ask us
for current flavours

BOWLS

1

WASABI TOFU Baked Tofu & Avocado in creamy Wasabi sauce, marinated Rice, Red Cabbage in soy, Namasu*, pickled Fennel, Cucumber, Cilantro, Scallions, roasted Garlic, Furikake*** & extra Wasabisauce **129:-**

2

MISO TOFU Baked Tofu & Avocado in Misogoma sauce, marinated Rice, Kimchi**, Namasu*, pickled Fennel, Baby leaf mix, Cucumber, Cilantro, Scallions, roasted Garlic, Furikake*** & Sweetchilimayo **129:-** [WE CAN MAKE IT VEGAN]

3

HOT TOFU Warm baked Tofu in chili oil, marinated Rice, Pointed Cabbage in soy, Namasu*, pickled Fennel, Baby leaf mix, Cucumber, Cilantro, Scallions, roasted Garlic, Furikake*** & Chilibeanyo **135:-** [WE CAN MAKE IT VEGAN]

4

BÖRU SALMON Sashimi cubes of Salmon & Avocado in Sesame Soy, Marinated Rice, Homemade Kimchi**, Namasu*, pickled Fennel, Cucumber, Cilantro, Scallions, roasted Garlic, Furikake*** & Sweetchilimayo **135:-**

5

ABURI SALMON Seared 24h marinated Salmon, Marinated Rice, Namasu*, Red Cabbage, pickled Fennel, Avocado, Cucumber, Cilantro, Scallions, roasted Garlic, Furikake*** & Kimchimayo **139:-** [EXTRA SALMON 199:-]

6

BAKED SALMON Chili marinated baked Salmon, marinated Rice, Pointed Cabbage in soy, Namasu*, pickled Fennel, Baby leaf mix, Cilantro, Cucumber, Scallions, roasted Garlic, Furikake*** & Chilibeanyo **135:-**

7

PONZU SALMON Sashimi of Salmon, fresh red chili with 24h Ponzu soy on marinated Rice, Avocado, Namasu*, pickled Fennel, Cucumber, Baby leaf mix, Cilantro, Scallions, roasted Garlic, , Furikake*** & Herbmayo **145:-**

8

YUZU YELLOWTAIL Sashimi of Hamachi, fresh Jalapeño with Yuzu soy on marinated Rice, Namasu*, pickled Fennel, Cucumber, Baby leaf mix, Cilantro, Scallions, roasted Garlic, , Furikake*** & Kimchimayo **155:-**

9

CRISPY PORK 12hours brined slow roasted Pork Belly, marinated Rice, pickled Apple, Homemade Kimchi**, pickled Fennel, Cilantro, Cucumber, Scallions, roasted Garlic, Furikake*** & Sweetchilimayo **139:-** [EXTRA PORK 179:-]

*PICKLED DAIKON/CARROT **FERMENTED CABBAGE ***RICE SEASONING

CHANGE OF (RICE) BASE

Salad base with Kelp Noodles,
Shredded Cabbage, Cucumber,
Baby Leaf Mix & Yuzu soy

EXTRA SPICY Black Bean Chili Oil **10:-**

GUEST BOWL

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