



# FOOD MENU

MONDAY TO SUNDAY 12h00 - 22h00 | LAST ORDERS 21h30

## OYSTERS

RAW	6	9	12
<b>NATURAL</b> (GF) (LF) Choice of 6, 9 or 12 oysters, served with lemon wedges, Tabasco, salt and black pepper	255	385	510
<b>TOKYO – JAPAN</b> (LF) Ponzu, citrus and sesame oil	285	425	570
<b>BANGKOK – THAILAND</b> (LF) (NF) Chilli, lime and ginger	290	435	580
<b>BARCELONA – SPAIN</b> (LF) (NF) Roasted red pepper and honey	290	435	580
<b>LIVERPOOL – ENGLAND</b> (GF) (LF) Non-alcoholic bloody mary	290	435	580
COOKED	6	9	12
<b>ROCKEFELLER</b> (GF) (NF) Spinach, onion, Parmesan lemon butter	305	455	610
<b>CHORIZO KILPATRICK</b> (NF) Onion, red wine vinegar, chorizo, brandy, tomato sauce, Worcestershire sauce, Tabasco	325	485	650
<b>GARLIC BUTTER</b> (GF) (NF)	365	545	730
<b>OCEAN CELLAR BLISS</b> Lemon-soya sauce, sesame oil, ginger and spring onion	375	565	750

# FISH TACOS' JOURNEY

	3	6		3	6
TUNA	145	290	OYSTER	185	370
SALMON	285	570	ABALONE	235	470
PRAWN	145	290	VEGETARIAN <span>(V)</span>	115	230

Chermoula marinade, avocado, coriander and tomato concassé

## ABALONE

<b>SWEET AND SOUR ABALONE</b> <span>(LF)</span>	515	<b>CURED ABALONE CARPACCIO</b> <span>(LF)</span> <span>(NF)</span>	335
Sweet and sour abalone, pineapple, capsicum, onion, chilli and soya sauce		Cured in butter, topped with olive oil, lemon juice and black pepper	
<b>ABALONE GINGER</b> <span>(LF)</span>	520	<b>ABALONE STIR FRY</b> <span>(LF)</span>	425
Orange Kikkoman sauce, glass noodles and mixed vegetables		Crispy pork belly with broccoli and Basmati rice	

## SOUPS

<b>SHIMEJI MUSHROOM</b> <span>(LF)</span> <span>(V)</span>	175
Spinach, edamame beans, vegetable wonton soup	
<b>CRAYFISH BISQUE</b>	155
Traditional French-style, served with fresh, homemade bread	
<b>CREAMY TOM YUM SOUP</b>	140
Spicy coconut broth with lemongrass and ginger, served with a tiger prawn	

## SALADS (LF)

<b>SASHIMI CRISPY SALAD</b> <span>(GF)</span> <span>(SF)</span>	150
Tuna, salmon and kabeljou	
<b>SEAWEED SALAD</b> <span>(GF)</span> <span>(LF)</span>	140
Tossed wakame seaweed, crab meat and cucumber salad	
<b>SEARED TUNA BOWL</b> <span>(LF)</span>	150
Seared tuna, couscous, pickled cucumber and Asian slaw	

# STARTERS

<b>SALMON MOSAIC</b> (GF)(LF)(SF)	145	<b>POKE BOWL</b> (GF)(LF)(SF)	150
Norwegian salmon cured in beetroot and gin, served with an Asian cucumber salad		Sushi rice, avocado, broccoli, mushroom and pickled slaw	
<b>GRAVLAX TUNA</b> (LF)	170	<b>Choice of raw salmon or tuna</b>	
Doused in ponzu sauce with side salad			
<b>SALMON TARTAR</b> (GF)(LF)(SF)	155	<b>SEAFOOD CEVICHE</b> (GF)(LF)	145
With onion, capers and lemon juice		<b>BEER-BATTERED SEAWEED</b> (V)(SF)	140
		With sweet chilli sauce	

# MAINS

<b>THAI GREEN CURRY</b> (SF)	150	<b>STUFFED SQUID</b>	220
With spicy kingklip, jasmine rice and sambals		Namibian squid stuffed with chorizo and prawn, served on a bed of red pepper purée	
<b>POSH FISH 'N CHIPS</b>	210	<b>MUSSLES</b> (LF)	145
Beer-battered hake, green pea purée, rustic fries and tartar sauce		Mussels and thinly sliced chorizo sausage	
<b>ATLANTIC FISH CAKES</b> (SF)	145	<b>CRAYFISH</b> (GF)(NF)	655
Seared in coconut oil, lemon aioli and micro-greens		+/-600g grilled crayfish with lime and chilli	
<b>HAKE BITES</b> (SF)	170	<b>HONEY AND SOY PRAWN NOODLE STIR-FRY</b> (LF)	195
Beer-battered hake bites, rustic fries and wasabi aioli		<b>FISH COOKED YOUR WAY</b> (NF)	
<b>MONKFISH PASTA</b> (SF)(NF)	225	Pan-seared, grilled or steamed, served with vegetables and choice of rustic fries or Basmati rice	
Monkfish, homemade linguini, white wine and garlic sauce and fresh chives		<b>Salmon</b>	345
<b>CALAMARI</b>	135	<b>Tuna</b>	310
Choice of fried or grilled calamari, with rustic fries and salad		<b>Kingklip</b>	280
<b>PRAWNS 3   6   12</b> (LF)(GF)(NF)	270   420   740	<b>Namibian Hake</b>	175
		<b>Kabeljou</b>	210
		<b>Sole</b>	255

# NON-PESCATARIAN

<b>WAGYU BEEF FILET MIGNON</b> (GF)(SF)(NF)	500	<b>YAKITORI CHICKEN SKEWER</b> (LF)(SF)	145
With pumpkin purée, mashed potato and seasonal vegetables		Flame-grilled tender chicken loins marinated in yakitori sauce	

# VEGETARIAN

## CABBAGE WEDGE ASIAN STYLE (V)(GF)(SF) 115

Roasted cabbage, miso butter and green beans

## ROOT VEGETABLES WITH COCONUT CURRY (V)(GF)(SF) 155

Sliced butternut, roasted sweet potato, broccoli florets and Indian-style coconut curry sauce

# PLATTERS

## SEAFOOD PLATTER FOR 1 455

3 x grilled prawns, 1 x grilled kingklip, 3 x grilled calamari, 5 x white wine mussels, 1 x beer-battered hake, rustic fries and choice of sauce

## SEAFOOD PLATTER FOR 2 755

6 x grilled prawns, 2 x grilled kingklip, 6 x grilled calamari, 10 x white wine mussels, 2 x beer-battered hake, rustic fries and choice of sauce

# SIDES

RUSTIC FRIES (LF)(VG)(SF)	45
JASMINE RICE (GF)(LF)(VG)(NF)(SF)	45
SEASONAL VEGETABLES (GF)(VG)(NF)(SF)	55
GREEN SALAD (GF)(VG)(NF)(LF)(SF)	
One serving	60
Two servings	120

# SAUCES

LEMON AND GARLIC BUTTER (SF)(NF)(V)	45
SAUCE VIN BLANC (SF)(NF)(V)	60
PERI-PERI (SF)(NF)(LF)(V)	45
TARTAR (SF)(GF)(LF)(V)	45
LEMON BUTTER (GF)(SF)(V)	45

# KIDS

MINI BATTERED HAKE (100G) (LF)(NF)(SF) AND RUSTIC FRIES	85
MINI CHICKEN SKEWER (LF)(NF)(SF) AND RUSTIC FRIES	85
MINI BEEF SKEWER (LF)(NF)(SF) AND RUSTIC FRIES	85

# DESSERTS

CHOCOLATE BROWNIE SPRING ROLL (V)	90
Lemon and thyme gelato	
CRÈME BRÛLÉE (GF)(NF)(V)	90
Rooibos infusion	
BAKED CHEESECAKE (V)	115
Lemon ganache and meringue drops	
APPLE, CARAMEL AND BAVARIAN CHOCOLATE MOUSSE CAKE (V)	135
Macadamia nut sponge	
TROPICAL COCONUT MOUSSE (LF)(V)	130
Roasted pineapple and brandy syrup	
MATCHA ICE-CREAM (GF)(NF)(V)	90

# SUSHI

## IT'S RAW

### SASHIMI (4pcs) GF LF

Choice of soy or Korean spicy sauce, with optional Togarashi spice

**Salmon** 140

**Tuna** 115

**Salmon, Tuna, Kingklip** 180

**Kabeljou** 85

### HAWAIIAN POKE LF

Salmon or tuna cubes marinated in brewed soy sauce, toasted sesame oil, lemon juice and a hint of chilli

**Salmon** 195

**Tuna** 155

## NIGIRI (2pcs)

GF LF NF SF

**SALMON** 120

**TUNA** 95

**KABELJOU** 95

## MAKI (6pcs)

NF GF LF

**CRAB** 75

**AVOCADO** VG SF 65

**CUCUMBER** VG SF 75

**SALMON** SF 125

**SPICED KINGKLIP** SF 95

**TUNA** SF 105

## SUSHI SPECIALTIES

### RAINBOW (4PCS) GF SF LF

Salmon, cucumber, avocado, caviar and Kewpie mayonnaise

215

### SALMON ROSES (3PCS) GF SF LF

Sushi rice wrapped with salmon, Kewpie mayonnaise and caviar

145

### TUNA CRUNCH (8PCS) SF

Seared tuna, avocado and crispy batter

210

### KALIMBO ROLL FRIED (10PCS)

Crab, tuna, avocado and crumbed prawn

245

### HAND ROLL (1PCS) GF LF SF

Salmon or tuna

180

### CRAZY KASAKOKA (4PCS) GF SF LF

Seared salmon, caviar, spring onion and Kewpie mayonnaise

215

### ABALONE AWABI (3PCS) GF

Steamed abalone dice, Kewpie mayonnaise, Togarashi spice and caviar on sushi rice, wrapped in inari-cured pouches

395

### TOMATO KATSUO NIGIRI (3PCS) VG GF LF

Marinated seaweed and Asian sesame sauce

85

V Vegetarian VG Vegan GF Gluten-Free LF Lactose-Free SF Shellfish-Free NF Nut-Free

\*May contain traces of allergens.\*

## CALIFORNIA ROLLS (4pcs)

CRAB (GF)	70	SALMON (GF)	160
VEGETABLE (V)(VC)	80	TUNA (GF)	130
PRAWN (GF)	110	SMOKED SALMON AND AVOCADO (GF)	185

## FASHION SANDWICHES (2pcs)

SALMON (GF)	175	PRAWN (GF)	115
TUNA (GF)	125		

## COMBOS

<b>SALMON COMBO</b> (LF)	550	<b>MEGA SUSHI COMBO</b>	815
Sashimi (3pcs)		Kalimbo Roll (10pcs)	
Maki (6pcs)		Salmon California (4pcs)	
California (4pcs)		Salmon Fashion Sandwich (4pcs)	
Nigiri (2pcs)		Prawn California (4pcs)	
		Spiced Tuna Nigiri (4pcs)	
		Salmon Roses (3pcs)	
<b>MIXED COMBO</b> (GF)(LF)	545		
Rainbow Roll (4pcs)			
Tuna California (4pcs)			
Prawn Nigiri (2pcs)			
Salmon Maki (6pcs)			