



## FOOD MENU

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

### OYSTERS

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

## FISH TACOS' JOURNEY

	3	6		3	6
TUNA	145	290	OYSTER	185	370
SALMON	285	570	ABALONE	235	470
PRAWN	145	290	VEGETARIAN 	115	230

*Chermoula marinade, avocado, coriander and tomato concassé*

## ABALONE

<b>SWEET AND SOUR ABALONE</b> 	515	<b>CURED ABALONE CARPACCIO</b>  	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> 	520	<b>ABALONE STIR FRY</b> 	425
Orange Kikkoman sauce, glass noodles and mixed vegetables			Crispy pork belly with broccoli and Basmati rice

## SOUPS

<b>SHIMEJI MUSHROOM</b>  	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

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

## STARTERS

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

## MAINS

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

## NON-PESCATORIAN

<b>WAGYU BEEF FILET MIGNON</b> <small>(GF) (SF) (NF)</small>	500	<b>YAKITORI CHICKEN SKEWER</b> <small>(LF) (SF)</small>	145
With pumpkin purée, mashed potato and seasonal vegetables			

## VEGETARIAN

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### 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

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### 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

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### 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

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### 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

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### 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

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### 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

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

(LF) Lactose-Free

(SF) Shellfish-Free

(NF) Nut-Free

\*May contain traces of allergens.\*

# SUSHI

## IT'S RAW

<b>SASHIMI</b> (4pcs)	(GF) (LF)
Choice of soy or Korean spicy sauce, with optional Togarashi spice	
<b>Salmon</b>	140
<b>Tuna</b>	115
<b>Salmon, Tuna, Kingklip</b>	180
<b>Kabeljou</b>	85
 <b>HAWAIIAN POKE</b>	(LF)
Salmon or tuna cubes marinated in brewed soy sauce, toasted sesame oil, lemon juice and a hint of chilli	
<b>Salmon</b>	195
<b>Tuna</b>	155

## NIGIRI (2pcs)

(GF) (LF) (NF) (SF)

<b>SALMON</b>	120
<b>TUNA</b>	95
<b>KABELJOU</b>	95
 <b>MAKI</b> (6pcs)	(NF) (GF) (LF)
 <b>CRAB</b>	75
<b>AVOCADO</b> (VG) (SF)	65
<b>CUCUMBER</b> (VG) (SF)	75
<b>SALMON</b> (SF)	125
<b>SPICED KINGKLIP</b> (SF)	95
<b>TUNA</b> (SF)	105

## SUSHI SPECIALTIES

<b>RAINBOW (4PCS)</b>	(GF) (SF) (LF)	215
Salmon, cucumber, avocado, caviar and Kewpie mayonnaise		
 <b>SALMON ROSES (3PCS)</b>	(GF) (SF) (LF)	145
Sushi rice wrapped with salmon, Kewpie mayonnaise and caviar		
 <b>TUNA CRUNCH (8PCS)</b>	(SF)	210
Seared tuna, avocado and crispy batter		
 <b>KALIMBO ROLL FRIED (10PCS)</b>		245
Crab, tuna, avocado and crumbed prawn		

<b>HAND ROLL (1PCS)</b>	(GF) (LF) (SF)	180
Salmon or tuna		
 <b>CRAZY KASAKOKA (4PCS)</b>	(GF) (SF) (LF)	215
Seared salmon, caviar, spring onion and Kewpie mayonnaise		
 <b>ABALONE AWABI (3PCS)</b>	(GF)	395
Steamed abalone dice, Kewpie mayonnaise, Togarashi spice and caviar on sushi rice, wrapped in inari-cured pouches		
 <b>TOMATO KATSUO NIGIRI (3PCS)</b>	(VG) (GF) (LF)	85
Marinated seaweed and Asian sesame sauce		

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

(LF) Lactose-Free

(SF) Shellfish-Free

(NF) Nut-Free

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## CALIFORNIA ROLLS (4pcs)

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

## FASHION SANDWICHES (2pcs)

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

## COMBOS

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SALMON COMBO	(LF)	550	MEGA SUSHI COMBO	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)	
MIXED COMBO	(GF)(LF)	545		
Rainbow Roll (4pcs)				
Tuna California (4pcs)				
Prawn Nigiri (2pcs)				
Salmon Maki (6pcs)				