



FOOD MENU

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

OYSTERS

RAW	6	9	12
NATURAL (GF) (LF) Choice of 6, 9 or 12 oysters, served with lemon wedges, Tabasco, salt and black pepper	255	385	510
TOKYO – JAPAN (LF) Ponzu, citrus and sesame oil	285	425	570
BANGKOK – THAILAND (LF) (NF) Chilli, lime and ginger	290	435	580
BARCELONA – SPAIN (LF) (NF) Roasted red pepper and honey	290	435	580
LIVERPOOL – ENGLAND (GF) (LF) Non-alcoholic bloody mary	290	435	580
COOKED	6	9	12
ROCKEFELLER (GF) (NF) Spinach, onion, Parmesan lemon butter	305	455	610
CHORIZO KILPATRICK (NF) Onion, red wine vinegar, chorizo, brandy, tomato sauce, Worcestershire sauce, Tabasco	325	485	650
GARLIC BUTTER (GF) (NF)	365	545	730
OCEAN CELLAR BLISS 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 (V)	115	230

Chermoula marinade, avocado, coriander and tomato concassé

ABALONE

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

SOUPS

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

SALADS (LF)

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

STARTERS

SALMON MOSAIC (GF) (LF) (SF)	145
Norwegian salmon cured in beetroot and gin, served with an Asian cucumber salad	
GRAVLAX TUNA (LF)	170
Doused in ponzu sauce with side salad	
SALMON TARTAR (GF) (LF) (SF)	155
With onion, capers and lemon juice	
SEAFOOD CEVICHE (GF) (LF)	145

POKE BOWL (GF) (LF) (SF)	150
Sushi rice, avocado, broccoli, mushroom and pickled slaw	
Choice of raw salmon or tuna	
CALAMARI	135
Choice of fried or grilled calamari, with rustic fries and salad	
BEER-BATTERED SEAWEED (V) (SF)	140
With sweet chilli sauce	

MAINS

THAI GREEN CURRY (SF)	150
With spicy kingklip, jasmine rice and sambals	
POSH FISH 'N CHIPS	210
Beer-battered hake, green pea purée, rustic fries and tartar sauce	
ATLANTIC FISH CAKES (SF)	145
Seared in coconut oil, lemon aioli and micro-greens	
HAKE BITES (SF)	170
Beer-battered hake bites, rustic fries and wasabi aioli	
MONKFISH PASTA (SF) (NF)	225
Monkfish, homemade linguini, white wine and garlic sauce and fresh chives	
PRAWNS 3 6 12 (LF) (GF) (NF)	270 420 740
MUSSELS (LF)	145
Mussels and thinly sliced chorizo sausage	

STUFFED SQUID	220
Namibian squid stuffed with chorizo and prawn, served on a bed of red pepper purée	
CRAYFISH (GF) (NF)	655
+/-600g grilled crayfish with lime and chilli	
HONEY AND SOY PRAWN NOODLE STIR-FRY (LF)	195
FISH COOKED YOUR WAY (NF)	
Pan-seared, grilled or steamed, served with vegetables and choice of rustic fries or Basmati rice	
Salmon	345
Tuna	310
Kingklip	280
Namibian Hake	175
Kabeljou	210
Sole	255

NON-PESCATARIAN

WAGYU BEEF FILET MIGNON (GF) (SF) (NF)	500
With pumpkin purée, mashed potato and seasonal vegetables	

YAKITORI CHICKEN SKEWER (LF) (SF)	145
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) AND RUSTIC FRIES (LF) (NF) (SF) 85

MINI CHICKEN SKEWER AND RUSTIC FRIES (LF) (NF) (SF) 85

MINI BEEF SKEWER AND RUSTIC FRIES (LF) (NF) (SF) 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) 215

Salmon, cucumber, avocado, caviar and Kewpie mayonnaise

SALMON ROSES (3PCS) (GF) (SF) (LF) 145

Sushi rice wrapped with salmon, Kewpie mayonnaise and caviar

TUNA CRUNCH (8PCS) (SF) 210

Seared tuna, avocado and crispy batter

KALIMBO ROLL FRIED (10PCS) 245

Crab, tuna, avocado and crumbed prawn

HAND ROLL (1PCS) (GF) (LF) (SF) 180

Salmon or tuna

CRAZY KASAKOKA (4PCS) (GF) (SF) (LF) 215

Seared salmon, caviar, spring onion and Kewpie mayonnaise

ABALONE AWABI (3PCS) (GF) 395

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

TOMATO KATSUO NIGIRI (3PCS) (VG) (GF) (LF) 85

Marinated seaweed and Asian sesame sauce

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

SALMON COMBO (LF)	550	MEGA SUSHI COMBO	815
Sashimi (3pcs) Maki (6pcs) California (4pcs) Nigiri (2pcs)		Kalimbo Roll (10pcs) Salmon California (4pcs) Salmon Fashion Sandwich (4pcs) 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)			