

FOOD MENU



TAPASAKE
MONTENEGRO

BITES

SPICY EDAMAME 100gr Roasted Nuts, Chili Garlic, Sake, Soy (A N VV)	10
SALTY EDAMAME 100gr Maldon Salt (VV)	9
CROQUETAS IBERICO 140gr Iberico Ham, Truffle Sauce, Unagi Sauce (P)	22
PAN CON TOMATE 150gr Iberico Ham, Smoked Tomato (P)	28
FRIED CALAMARI 120gr Jalapeño Mayo (DF GF S)	19
CRISPY RICE WITH BEEF TARTARE 140gr 🍷 19 Truffle Sauce, Chives, Unagi Sauce (DF S)	

CAVIAR

BAERI 30gr	190
OSCIETRA RESERVE 30gr	190
Blinis, Rice Crackers, Chives, Yuzu Crème Fraîche (S)	

SUSHI BAR

(Nigiri 50g or Sashimi 40g, 2 pcs)

SHRIMP (DF GF S)	9
SEABASS (DF GF S) 🍷	9
TUNA TORO (DF GF S)	15
SALMON (DF GF S)	9
HAMACHI (DF GF S)	9
AKAMI (DF S)	10
ADD ON	
BAERI CAVIAR 1gr	8
OSCIETRA CAVIAR 1gr	8

SUSHI ROLLS

SALMON VOLCANO ROLL 180gr Tempura Flakes, Spicy Mayo, Tobiko, Sesame Seeds (DF S)	29
SALMON TEMPURA ROLL 180gr Asparagus, Spicy Creamy, Sesame Seeds (DF S)	32
UNAGI & FOIE GRAS ROLL 180gr Raspberry Wasabi, Tamago, Kadaifi (DF S)	35
SPICY TUNA ROLL 180gr Yukke Sauce, Chili Feferoni, Kimchi Tenkasu (DF GF S)	29
CRAZY CALIFORNIA ROLL 180gr King Crab, Avocado, Wasabi Mayo (DF S)	35
SALMON MUSTARD MISO ROLL 180gr Burnt Top, Spring Onion, Avocado (DF GF S)	28
GARDEN ROLL 180gr Tofu Goma Dressing, Spinach, Crispy Potato (VV)	24

RAW

HAMACHI TARTARE 180gr Yuzu Honey Dressing, Rice Cracker, Chunky Avocado (DF S)	33
SALMON POKE 150gr Ikura, Avocado, Truffle Soy (DF S)	30
BEEF TATAKI 150gr Daikon, Citrus Chili Dressing, Coriander (DF)	35

SALADS

TOMATO CITRUS DASHI SALAD Buckwheat, Shiso, Pickled Ginger (S)	25
DUCK SALAD Plum Sauce, Pomegranate, Mint (A DF)	28
QUINOA SALAD Asparagus, Avocado, Wafu Dressing (GF VV)	28

Alcohol (A) | Dairy Free (DF) | Gluten Free (GF) | Nuts (N) | Pork (P)
Seafood or Shellfish (S) | Vegan (VV) | Vegetarian (V) | Locally Sourced 🍷

All prices are in EUR, inclusive of 21% VAT, subject to 10% service charge.
Please advise of any dietary requirement or any allergies and our chefs would be delighted to assist.

HOT TAPAS

SHRIMP TEMPURA 150gr Spicy Mayo, Chives, Yuzu (DF S)	35
SHRIMP GYOZA 160gr Shiso Tomato Salsa, Pumpkin Purée (DF S)	28
WAGYU GYOZA Dashi Parmesan Sauce, Pimentón de la Vera (S)	38
CHICKEN SKEWERS Ginger Garlic, Yuzu Aioli, Crispy Quinoa (DF)	24

PREMIUM EXPERIENCE

A5 JAPANESE WAGYU SIZZLING 250gr Quail Egg, Yakimeshi, Crying Tiger Sauce (DF)	130
WAGYU A5 SANDO 200gr Cabbage, Lemon Mayo, Tonkatsu Sauce	98
MOUNTAIN WAGYU A5 PAELLA 300gr Asparagus, Yuzu Mayo, Truffle (DF GF)	98
WAGYU ISHIYAKI STONE BOWL 200gr Shiro Dashi, Kombu, Sake Soy (A DF)	110

FROM THE SEA

MISO BLACK COD 240gr Miso Yuzu, Pomegranate Gari, Marinated Apricot (DF GF S)	58
CATCH OF THE DAY WITH CITRUS GALIC 600gr 🍋 Asian Mix, Fennel, Yasai Dressing (DF S)	65
SEAFOOD PAELLA 240gr Mussels, Catch of the Day, Prawns, Calamari (DF GF S)	52

FROM THE FARM

BEEF TENDERLOIN HOT STONE 240gr 🍷 Truffle Butter, Jalapeño Relish, Spicy Ponzu	52
COQUELET TERIYAKI 240gr Daikon Chili Tears, Citrus Salt (DF)	56
LAMB CHOPS WITH HERB CHILI SALSA 300gr Eggplant Caviar, Shiso (DF)	58

FROM THE LAND

VEGETABLE STONE POT 160gr Mushrooms, Crispy Tofu, Shiso (VV)	38
CRISPY POTATO 140gr Bravas Sauce, Yuzu Garlic Aioli (GF VV)	18
SAUTÉED VEGETABLES 140gr Seasonal Vegetables (A VV)	18

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