

## Sushi Menu

	LE
<b>01 Fujiyama Sushi platter (for 4 persons)</b>	<b>380</b>
3 kind of sashimi	
8 pcs of rainbow roll	
4 pcs of salmon nigiri	
4pcs of spicy chicken gunkan	
<b>02 Tokyo Sushi platter (suitable for 2 persons)</b>	<b>200</b>
4 pc of California rolls	
2 pc of tuna nigiri	
2pc of wasabi tobiko gunkan	
3 kinds of sashimi	
<b>03 Emperor Sushi platter (for 1 person)</b>	<b>160</b>
2 pcs of Soma Bay roll	
1 pc of spicy chicken gunkan	
1 pc of sesame tuna gunkan	
1 pc of salmon nigiri	
1 pc of tuna nigiri	
<b>04 Sashimi San</b>	<b>120</b>
Tuna, squid, salmon	
<b>05 Nigiri San</b>	<b>120</b>
Tuna, squid, salmon, prawn, catch of the day from the Red Sea	

## Sushi Menu

	LE
<b>Nigiri Sushi - fine fish draped on vinegar marinated and polished rice (2 pieces per serving)</b>	<b>60</b>
06 Maguro (tuna)	
07 Suzuki (sea bass)	
08 Ebi (shrimp)	
09 Ika (squid)	
10 Shake (salmon)	
11 Shime Saba (Mackerel)	
12 Unagi (smoked eel)	
13 Tamago (egg omelette)	
<b>Ura Maki rolls in toasted seaweed</b>	<b>120</b>
14 Soma Bay maki roll with dates, and pistachios	
15 Spicy tuna maki roll with, cucumber and chili-garlic sauce	
16 California maki roll with crabstick, tobiko, cucumber, avocado	
17 Grilled vegetable maki roll with asparagus, shiitake mushrooms	
18 <b>Dragon Maki roll</b>	<b>160</b>
Shrimp, salmon, tuna, squid, sea bass, crabstick, avocado, cucumber, Japanese mayonnaise	

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	LE
19 <b>Tuna salad Maki roll</b> Tuna flakes with Japanese mayonnaise , Iceberg lettuce	60
20 <b>Hoso Maki roll</b> <i>Wrapped in toasted seaweed</i> With tuna and cucumber With salmon and avocado	60
21 <b>Temaki hand roll</b> <i>set of three pieces suitable for one person to include</i> California temaki, tuna temaki, salmon temaki	120
22 <b>Kaiso salad</b> Assorted Pacific ocean seaweeds with baby shrimp, teriyaki sauce and sesame oil	80

## Asian Soups & Starters

	LE
23 <b>Miso soup</b> With wakame seaweed and silken tofu	80
24 <b>Tom yam soup</b>  With chicken, prawns and vegetables	80
25 <b>Wonton soup</b> With chicken and vegetables	80
26 <b>Edamame beans</b>  Served steaming hot, with rock salt	60
27 <b>Vegetable spring rolls</b>  Julienne of vegetable wrapped in crispy spring roll dough	60



## Seafood favorites

	LE
29 <b>Steamed sea bass</b> Accompanied with Chinese greens in ginger and light soy sauce	160
30 <b>Wok fried Red Sea spiny lobster tail</b> With vegetable in X.O. sauce	220
31 <b>Sweet and sour prawns</b> Steamed sweet pineapple and pickled lemon sauce	220

## Meats

	LE
32 <b>Cantonese style lamb</b> Served with mixed vegetables	180
33 <b>Stir fried Beef</b> Flavored with lemongrass, ginger, chili and oyster sauce	180

## Rice and Noodles

- |    |   | LE |
|----|---|----|
| 34 | <b>Nasi Goreng</b> <br>Beef satays with peanut sauce, fried rice and fried egg | 90 |
| 35 | <b>Shanghai fried rice</b><br>Wok fried rice with chicken , shrimp, beef bacon, egg and scallions   | 80 |
| 36 | <b>Singapore fried noodles</b> <br>With barbeque beef, prawns and sprouts      | 80 |
| 37 | <b>Steamed Basmati rice</b>   | 20 |

## Vegetable & Tofu

- |    |   | LE |
|----|---|----|
| 38 | <b>Stir fried broccoli</b> <br>Accompanied with shiitake mushrooms, baby corn, water chestnuts in chili-garlic sauce | 80 |
| 39 | <b>Braised silken tofu</b> <br>Enhanced with straw mushroom and garlic pearls  | 90 |
| 40 | <b>Stir fried cabbage</b> <br>Oyster sauce and cashew nuts   | 80 |

## Curries

- |   | LE  |
|---|-----|
| 41 <b>Indian Murgh Tikka Masala</b>  | 180 |
| Chicken cooked with onions, tomato and fenugreek in gravy   |     |
| 42 <b>Thai</b>                       | 180 |
| Kaffir lime leaves, lemongrass, birds-eye chili, galangal and red curry paste infused in rich coconut milk            |     |
| <i>Choose between:</i>  |     |
| * <b>Beef</b>   |     |
| * <b>Chicken</b>  |     |
| * <b>Prawns</b>   |     |
| * <b>Green vegetable Curry</b>     | 160 |

## Asian sweets

	LE
43 <b>Tab Tim Krob</b> Thai water chestnuts, Sago pearls, cantaloupe and coconut milk	60
44 <b>Fruit Sushi</b> Seasonal fruits draped on coconut rice served with peppered chocolate sauce and minted fondant	80
45 <b>Green tea mousse with crystallized ginger</b> Served with one scope of ice cream or sorbet of your choice	80
46 <b>Ice cream and sorbets per scoop</b>	20
Vanilla ice cream	
Chocolate ice cream	
Coconut ice cream (home made)	
Lemongrass ice cream (home made)	
Lychee ice cream (home made)	
Mango sorbet	
Strawberry sorbet	
Lemon sorbet	

*Dear Guest,  
Please note that we don't use monosodiumglutamate in our dishes, however traces could be found in imported ingredients. Items do contain milk, gluten, eggs, nuts, traces of peanuts, cupins, sesame seeds or soya .*

*No alcohol or pork products have been added.*