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## Small plates

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Edamame beans, maldon sea salt	€ 4.00
Miso soup, hajiki, spring onion, wakame, silken tofu	€ 8.50
Waygu beef taquitos, pico de gallo, avocado	€ 12.50
Chicken sui mai, fois gras, shitake, teriyaki	€ 10.50
Chillian seabass and crayfish gyoza, teriyaki	€ 11.50
Grilled scallops, wasabi peas, yuzu aioli	€ 12.50
Crispy duck, cucumber, spring onion, chili, hoisin sauce	€ 14.00
Tuna tataki, avocado, pico de gallo, ajia amarillo	€ 14.00

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## Main courses

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Thai penang curry, thai vegetables in green curry sauce	€ 14.00
Pork ribs, black bean oyster sauce, spring onion, coriander	€ 16.50
Duck breast, aji amarillo chili & miso marinade, marjoram, lime	€ 18.50
Monkfish tail, yuzu kusho dressing, yuzu jelly	€ 21.50
Chilean sea bass, chorizo, black quinoa	€ 21.50

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## From the grill

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All steaks from the grill include one sauce, dip, or salsa and one side. Served on hot stones

### U.S. Black Angus:

Roast beef	€33.00
Rib eye	€40.00
Sirloin	€24.00

### Wagyu Beef:

Roast beef	€40.00
Ribeye	€45.00

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## Sauces

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Aji panca, Pico di gallo, Bearnaise, Dashi beurre blanc, Shiso chimchurri, Chili-garlic bbq, Hoisin bbq, Chili-garlic hollandaise, Black truffle butter, Teriyaki, Salsa Verde  
Extra €3.00

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## Sides

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Jasmine rice, Green beans with XO sauce, Steamed pak choi, Baby potatoes in dashi glaze, Asian vegetable pot au feu, Manjok fries, Wild herb salad  
Extra €5.00

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

