

## SPECIAL

### SALMON ROSES - 4 PIECE

Salmon, avocado, mayo, caviar

### RAINBOW ROLL - 8 PIECE

Inside: crab sticks, avocado, cucumber. Outside: salmon, tuna, avocado

### CRISPY TUNA ROLL - 8 PIECE

Inside: tempura tuna, cucumber. Outside: torched tuna, cheese mayo with spring onion, teriyaki sauce, caviar

### 4X4 - 8 PIECE

4 piece: 4 shrimp tempura with special mayo on Tuna California

4 piece: Salmon rose with avocado, mayo and caviar

### FUNKY ROLL - 8 PIECE

Inside: crispy salmon skin, avocado, teriyaki sauce

Outside: mayo crab, caviar, spring onion

### FLAMING SALMON ROLL - 8 PIECE

Inside: salmon, avocado, cucumber

Outside: torched Salmon, cheese mayo, spring onion, caviar, teriyaki sauce

### WASABI PUZZLE - 9 PIECE

Inside: tuna, avo, wasabi mayo / Outside: Salmon, Wasabi mayo, caviar

### SALMON CREAM CHEESE - 8 PIECE

Inside: salmon, cream cheese / Outside: salmon, mayo, caviar

### DRAGON ROLL - 8 PIECE

Inside: tempura prawn, avo / Outside: caviar, mayo

### SAMURAI - 8 PIECE

Inside: prawn, avo, cucumber / Outside: seared tuna, 7 spice

### TIGER ROLL - 8 PIECE

Inside: prawn, cucumber, avo / Outside: Prawn, avo, mayo, caviar

### FULL MAKI - 4 PIECE

Inside: salmon, tuna, prawn, crab stick, avo, cucumber, teriyaki sauce and deep fried

Outside: mayo, spring onion and teriyaki sauce

### SAKEGAWA ROLL - 8 PIECE

Inside: avo, cucumber / Outside: torched, marinated salmon skin, avo, teriyaki sauce and cheese mayo

### TUNA MUSUBI

Sushi rice, avo, cucumber, torched chopped tuna, sesame oil, sesame seeds, cheese mayo and teriyaki

### VEGETARIAN

Inside: avo and cucumber / Outside: bean curd and mango sauce

## SUSHI PLATTERS

### PLATTER 1 - 12 PIECE

4 tuna California, 6 salmon maki, 2 Prawn nigiri

### PLATTER 2 - 15 PIECE

3 salmon sashimi, 4 salmon California, 2 salmon nigiri, 6 salmon maki

### PLATTER 3 - 22 PIECE

2 tuna sashimi, 2 salmon sashimi, 4 rainbow, 4 Tuna California, 2 tuna nigiri,

2 salmon nigiri, 6 avo maki

### PLATTER 4 - 12 PIECE

2 Salmon nigiri, 2 Tuna nigiri, 2 Prawn nigiri, 2 torched Salmon nigiri,

2 torched tuna nigiri, 2 tuna inari

### PLATTER 5 - 22 PIECE

4 Salmon california, 4 tuna california, 4 tempura prawn california,

4 Rainbow, 6 avo maki

### PLATTER 6 - 32 PIECE

4 tuna fashion sandwich, 4 salmon california, 4 tempura tuna california 2 tuna sashimi, 2

salmon sashimi, 2 tuna nigiri, 2 salmon nigiri, 6 salmon maki, 6 tuna maki

R85

R105

R115

R145

R95

R140

R125

R125

R100

R115

R130

R100

R120

R100

R90

R110

R155

R235

R232

R188

R317

## COLD BEVERAGES

### STILL WATER AND SPARKLING WATER

500 ML R15

### COKE CAN

330 ML R18

### COKE ZERO CAN

330 ML R18

### SPRITE CAN

330 ML R18

### FANTA GRAPE CAN

330 ML R18

### FANTA ORANGE CAN

330 ML R18

### LIPTON ICE TEA LEMON CAN

330 ML R20

### LIPTON ICE TEA PEACH CAN

330 ML R20

### APPLETISER CAN

330 ML R23

### GRAPETISER RED CAN

330 ML R23

### GRAPETISER WHITE CAN

330 ML R23

### LIQUIFRUIT ORANGE JUICE

330 ML R23

### LIQUIFRUIT APPLE JUICE

330 ML R23

## HOT BEVERAGES

### ESPRESSO

R14

### AMERICANO

R17

### CAPPUCHINO

R20

### CAFFE-LATTE

R20

### HOT CHOCOLATE

R23

### ICED COFFEE

R34

## TEA POTS

### GREEN TEA

**Sencha Fukujyu** - One of Japan's most popular natural leaf teas, Sencha Fukujyu Cha is known for its refreshingly sweet and grassy taste. R35

**Genmaicha** - A blend of toasted rice, roasted barley, and green tealeaves, Genmai Cha is a good example of the ancient method of flavouring tea. During the roasting process, a few grains of the rice pop, resembling popcorn. R33

**Sakura Cherry Green** - Grassy Japanese sencha green tea lightly infused with sweet candied cherry. R33

### OOLONG TEA

**Jasmine Dragon Phoenix Pearls** - A true white tea, hand-picked, hand-selected, meticulously perfumed, and then sorted twice (by size) in the mountainous Fuding, Fujian Province. R38

### BLACK TEA

**Kenya Mariny GFOP1** - refreshing in the mouth R33

### HERBAL TEA

**Herbal Sundown** - peppermint, lemon grass, roses, chamomile - relaxing, calming R33

### ROOIBOS

**Honeybush** - sweet R33

The famous red bush tea is caffeine-free but tastes like a light Ceylon black tea. This herbal infusion can support milk and is ideal for decaffeinated black tea drinkers.

**Earl Grey (Bergamot)** R33

This tea is an aromatic experience, inspiring the mind and lifting spirits. Natural bergamot oil comes from a small citrus grown in Italy, and is known for its calming, restorative and anti-depressant properties.

**Lemon & Ginger** R33

Drink to ease aches & pains, congestion, lower fever & clear your head to improve focus and feel better.



MENU

92 Campground Road, Rondebosch  
Tel: 087 470 0474

# LUNCH SPECIALS

Available from 12:00 until 14:00 only. Not a take-away option.

## SUSHI BENTO

1 salmon nigiri, 1 tuna nigiri, 1 prawn nigiri, 4 piece crab-stick california roll, 3 piece seasonal vegetable tempura with dipping sauce and miso soup

R90

# STARTERS

## MISO SOUP

Soup with wakame seaweed

R25

## YAKI GYOZA

8 pieces, pork and vegetable Japanese dumplings

PORK

R68

8 pieces, chicken and mushroom Japanese dumplings

CHICKEN

R68

## CRISPY SALMON SKIN SNACK

Deep fried salmon skin served with dipping sauce

R30

## VEGETABLE SPRING ROLL (X2 PIECE)

Cabbage, carrot, onion, glass noodles

R30

# SALADS

## JAPANESE SALAD

Fresh shredded salad leaves, carrot, wakame seaweed, avocado, cucumber and sesame seeds with sesame dressing

TUNA

R80

SALMON

R90

TUNA & SALMON

R85

VEGETARIAN FRIED TOFU

R75

## CRAB SALAD

Crab stick, fresh shredded salad leaves, avocado, cucumber, carrot, white & black sesame seed, Japanese mayo with sesame dressing

R45

# NOODLES

## SHOYU RAMEN

Japanese ramen noodle, shoyu broth soup, pork belly chashu, 7 min egg, Spring onion, bean sprouts and nori

R95

## TON-KOTSU RAMEN

Japanese ramen noodle, pork bones broth soup, pork belly chashu, 7 min egg, spring onion, bean sprouts and nori

R95

## SHIN RAMYUN

Spicy Korean famous instant noodle with spring onion

R70

## VEGETABLE RAMYUN

Korean famous instant noodle with spring onion

R70

## YAKI UDON

Stir fried Udon noodle with vegetables

PORK

R95

CHICKEN

R95

# NOODLES

## VEGETABLE UDON

Udon noodle, dashi soy sauce broth soup with wakame seaweed, spring onion, crab stick, carrot, fried tofu and bonito

R80

## TEMPURA UDON

Vegetable Udon with 1 Prawn tempura and 2 mixed veg tempura

R110

## ZARU SOBA

Cold noodle, cold mentsuyu dipping sauce, spring onion, paste of white radish

R90

## MULNAENGMYEON

Cold noodle in a cold beef broth based soup with pickled white radish and cucumber, egg, steamed sliced beef and sesame seeds

R95

## BIBIMNAENGMYEON

Cold noodle served with egg, pickled white radish & cucumber, sesame oil, steamed sliced beef, sesame seeds and chilli paste

R95

# TEMPURA

All options served with tempura dipping sauce

## VEGETABLE TEMPURA

8 piece seasonal vegetable (4 kinds)

R50

## PRAWN TEMPURA

4 piece prawn

R80

## TEMPURA PLATTER (X10 PIECE)

2 prawn, 2 tuna, 6 piece seasonal vegetable (5 kinds)

R100

# KATSU

Crumbed cutlets, served with a Japanese styled curry

## TON-KATSU

Japanese style crumbed, deep fried pork cutlet served with rice, cabbage salad and dressing

R120

## CHICKEN-KATSU

Japanese style crumbed, deep fried chicken cutlet served with rice, cabbage salad and sesame dressing

R120

# DONBURI

Rice bowl with topping

## TON-KATSU DONBURI

Steamed rice topped with ton katsu, egg, vegetable and donburi sauce

R110

## CHICKEN-KATSU DONBURI

Steamed rice topped with chicken katsu, egg, vegetable and donburi sauce

R110

# SUSHI

## SASHIMI - 3 PIECE

SALMON R50  
SEARED SALMON R53

TUNA R45  
SEARED TUNA R48

## MAKI - 6 PIECE

Traditional sushi rolled with nori and rice

SALMON R42  
PRAWN R42  
AVOCADO R25

TUNA R40  
CUCUMBER R25

## NIGIRI - 2 PIECE

SALMON R40  
PRAWN R40  
TORCHED SALMON with cheese mayo, spring onion R48  
TORCHED TUNA with cheese mayo, spring onion R46  
TORCHED PRAWN with cheese mayo, spring onion R45  
MANGO KISS torched salmon, avo, mango sauce R53  
EEL LIKE torched, marinated salmon skin, cheese mayo, teriyaki sauce and spring onion R40

TUNA R38  
AVO & NORI R30

## HAND ROLLS - 1 PIECE

Rolled cone of nori, wrapped around rice and filling. All served with cucumber, avocado, lettuce and Japanese mayo

SALMON R45  
PRAWN R45  
VEGETABLE with carrots and pickled daikon R35  
EEL LIKE torched marinated salmon skin R45

TUNA R42  
TEMPURA PRAWN R48

## CALIFORNIA ROLLS

Outer layer of rice in an inside-out roll. All served with cucumber, avocado and sesame seeds

SALMON 4PC R43  
TUNA 4PC R40  
TEMPURA TUNA 4PC R42  
PRAWN 4PC R42  
TEMPURA PRAWN 4PC R45  
CRABSTICK 4PC R37  
VEGETABLE 4PC R32  
BACON 4PC R38

8PC R80  
8PC R74  
8PC R78  
8PC R78  
8PC R84  
8PC R68  
8PC R58  
8PC R70

## DEEP FRIED CALIFORNIA ROLLS (8 PC ONLY)

All California Rolls, except Tempura

ADD R15

## FASHION SANDWICHES - 4 PIECES

All include Avocado, Mayo and sesame seeds

SALMON R45  
PRAWN R44  
VEGETARIAN R35 (cucumber, carrot, avo, daikon)

TUNA R42  
CRABSTICK R39

## INARI - 2 PIECE

Sushi rice in beancurd

SALMON spring onion, soy sauce, sesame oil and sesame seed R48  
TUNA spring onion, soy sauce, sesame oil and sesame seed R46  
TORCHED PRAWN steamed prawn, cheese mayo, sesame seed and teriyaki sauce R48  
AVOCADO rice bean curd and avo R40  
SIMPLE rice and bean curd R33

# EXTRAS

JAPANESE MAYO R8  
TERIYAKI R8  
SUSHI RICE R16  
STEAMED RICE R14

10% Service charge will be included on the slip.