

SUSHI & SASHIMI

CLASSIC SASHIMI \$7

4 pieces per order

Tuna
Salmon
Yellow Tail
Wahoo
Roasted Eel
Crabstick
Mackerel
Shrimp
Salmon Caviar

TEMPURA

Prawns	5 pieces	\$14
Tofu	5 pieces	\$10
Vegetables	5 pieces	\$10
Soft Shell Crab	2 pieces	\$14
Fish	6 pieces	<i>Tuna, Salmon, Yellow Tail</i> \$14

Combo \$18

11 pieces

Soft Shell Crab, Vegetables, Tofu, Prawns

CLASSIC NIGIRI \$6

2 pieces per order

Tuna
Salmon
Yellow Tail
Wahoo
Roasted Eel
Crabstick
Mackerel
Shrimp
Salmon Caviar

TRADITIONAL MAKI 6 pieces per order

Vegetarian	Or prepared as Temaki (hand roll) 1 piece per order	6
California	Grilled assorted vegetables	7
Tekka Maki	Cucumber, Avocado, Crabstick, inside out, Tobiko or Sesame Seed	8
Unakyu Maki	Tuna	7
Uramaki	Roasted Eel, Cucumber	7
Sake Mak	Prawns Tempura inside out, Toasted Almonds	8
Chicken Maki	Salmon	7
Beef Maki	Grilled Chicken Teriyaki, Cucumber, Sesame Seeds	7
Shrimp Maki	Grilled Angus Beef Tenderloin, Teriyaki Sauce	8
	Avocado, Japanese Mayo, on a skewer	8

SPECIAL MAKI 6 pieces per order

Bermuda	Chopped Spicy Tuna, Salmon, Yellow Tail, Wrapped with Salmon	12
911	Spicy Tuna, Inside Out, Scallions, Wasabi Tobiko	10
Sunset	Spicy Salmon, Avocado, wrapped with Tuna	12
Rainbow	California Roll, wrapped with Tuna, Salmon, Yellow Tail	14
Hawaiian	Prawn, Mango, Pineapple, Spicy Tuna Salad, inside out	12
Breeze	Spicy Tuna, Salmon, Yellow Tail Tempura	10
Jurassic	Baked Salmon, Avocado, Crabstick, wrapped with Roasted Eel	13
Philly	Cream Cheese, Avocado, wrapped with Smoked Salmon	10
Dynamite	Spicy Grilled Scallops, inside out, Sesame Seeds, Scallions	11
Spider	Soft Shell Crab Tempura, Inside Out, Tobiko	13
Elbow	Spicy Tuna, Tempura Crumbs, Japanese Mayo	10
Crazy	Mango, Crab and Seaweed Salad, Spicy Mayo, Tobiko	12
Chirashi	Spicy Tuna, Salmon, Yellow Tail, wrapped with Shrimps	13
Anaconda	Prawn Tempura, wrapped with roasted Eel	12

SUSHI COMBO PLATTERS

HAYATE \$49

24 pieces - serves 2

12 pieces Nigiri,
Tuna, Salmon, Yellow tail,
Roasted Eel, Crabstick, Shrimp
&
12 pieces Maki
911, California

TSATSUMAKI \$79

36 pieces - serves up to 4

18 pieces Nigiri
Tuna, Salmon, Yellow Tail,
Roasted Eel, Crabstick, Shrimp
&
18 pieces Maki
Philly, Dynamite, Jurassic

FUJIIIN \$108

48 pieces - serves up to 8

24 pieces Nigiri
Tuna, Salmon, Yellow Tail,
Roasted Eel, Crabstick, Shrimp
&
30 pieces Maki
Philly, Dynamite, Jurassic, 911, Beef Maki

SAKE

SHIMIZU-NO-MAI PURE KNIGHT

750 ml Btl \$220

The Pinnacle of Sake. Best alone or paired with the finest sashimi or caviar



SHIMIZU-NO-MAI PURE DAWN

300 ml Btl \$28

Sturdy structure and balance make this a "food friendly" sake. Compliments a wide range of dishes, Nigiri, chef's Special Rolls, chicken, pasta and seafood



SHIMIZU-NO-MAI PURE DUSK

300 ml Btl \$29

Compliments Pan-Asian foods such as raw sashimi, shrimps and white meat fish



TAPAS

Tapas style service means that food is prepared to order and delivered to the table plates at a time.

We do not intend on delivering all the food in traditional course style or the entire table at once. This way, you will be able to enjoy an authentic tapas evening that encourages sharing of plates, lots of gossip and Sangria.

CARNE *MEATS*

ALBONDIGAS	Spanish Beef and Pork Meatballs in Tomato Sauce	8
CHORIZO KEBABS	Grilled Skewers of Fresh Chorizo and Bell Peppers	8
BOEUF AU POIVRE	Angus Beef Strips sautéed with Pink and Green Peppercorns, Onions, Veal Jus	7.75
CHICKEN SATAY	Indonesian Style Skewers with Peanut Sauce	8
LAMB KOFTA	Spiced Levantine Lamb Patties, Greek Yogurt and Mint Sauce	9.75
MITITEI	East European, grilled Pork and Beef Sausage, Mustard, Crostini	7.75
YUANGI BEEF	Thinly sliced Angus Beef Skewers in Japanese Marinade	7
CAJUN GRILLED RIBS	Sea Breeze Special Dry Rub Pork Baby Ribs	9
BUFFALO WINGS	Tossed in Tabasco, Butter and Celery Salt Sauce	8
BURGER SLIDER	Angus Beef, Swiss Cheese, Apple Smoked Bacon	8.75

PESCADO Y MARISCOS *FISH & SEAFOOD*

CALAMARI	Golden Fried Calamari with Spicy Tomato Dip	8
SHAO MAI DIM SUM	Chinese Shrimp Dumplings with Sweet Chili Sauce	8
FRIED BAY SCALLOPS	Breaded and tossed with Special Lemon Sauce	8
TUNA TATAKI	Wakame Seaweed Salad, Black Sesame Seeds	8.75
GRILLED OYSTERS	Garlic Butter, Parsley, Parmesan and Romano Cheese	4 / piece
FRESH OYSTERS	Tangy Louisiana, Pink Sauce, Lemon Wedges	4 / piece
PULPO	Atlantic Octopus, White Creamer Potatoes, Garlic, Olive Oil	8
POACHED SHRIMPS	Tangy Louisiana, Pink Sauce, Lemon Wedges	7
ISLAND SLIDER	Fried Local Catch, Raisin Bun, Coleslaw, Banana	8.75
CAVIAR&EGG	American Caviar, Hard Boiled Farm Egg, Scallions	10

VERDURAS *VEGETABLES*

CAPRESE SKEWERS	Fresh Mozzarella, Roasted Grape Tomatoes, Tapenade	7.75
BABY SPRING ROLLS	Bean Sprouts, Cabbage, Carrots, Onions, Sweet Chilli Sauce	8.75
EDAMAME	Japanese Soy Beans, Sea Salt Flakes, Lime	7
FRIED ZUCCHINI	Spicy Marinara Sauce, Basil, Parmesan	7
MED OLIVES	Mixed Olives marinated with Herbs, Garlic and Citrus	7
PAN TOMATO	Grilled Rustic Bread, Local Tomatoes, Basil, Olive Oil, Sea Salt	7
GRILLED BROCCOLI	Chili, Red Wine Vinegar, Beurre Noisette	7
ONION RINGS	Crispy Battered Onion Rings, Truffle Mayo	8
MINI POTATO SKINS	White Creamer Potatoes, Cheddar, Chives, Sour Cream, Tomato	7
PAPA'S MUSHROOMS	Fried Button Mushrooms, Goat Cheese Stuffing, Spicy Mayo	7

PINTXOS *TRADITIONAL SPANISH CROSTINI*

SPECK	Smoked Cured Ham	4.25
NORCINO	Rustic Salami	3.25
SOPPRESSATA	Southern Italy Spicy Sausage	4.25
LYON	Rosette de Lyon French Salami	4.25
PARMA	Italian Parma Ham	4.25
MORTADELLA	Pork and Pistachio Cooked Ham	3.25

POSTRES *DESSERT*

FONDUE <i>serves 2</i>	54% Melted Chocolate Dip with assorted Fruits and Pound Cake	32
SWEET SPRING ROLL	Banana and Pineapple filling, Sesame Seeds, Vanilla Ice Cream, Honey Drizzle	12
PUMPKIN BRULEE`	Pumpkin flavoured Custard, Pistachio Biscotti, Mixed Berries	12
CHOCO MOUSSE	Three Layers Chocolate Mousse, Berries Compote, Cinnamon Soil, Brandy Snap	12
ICECREAM & SORBETS	Vanilla, Chocolate, Strawberry, Rum and Raisins, Mango, Passion Fruit, Lemon, Mandarin (2 scoops)	8

Prices are subject to 17% service charge