



Z W E I G L E I S I G

COLD

Edamame	6
Oyster shot <i>Fresh oyster with spices and vodka</i>	8.6
Fresh Oysters (per piece) <i>Yuzu-Ponzu – shallots</i>	4.5
Tuna Toastado <i>Capers, anchovies & aioli</i>	13.8
Salmon sashimi <i>Wafu -vinaigrette</i>	15.5
Short marinated tuna sashimi <i>Sesame- soy sauce</i>	16.5
Sashimi New Style <i>Yellowtail mackerel with truffle- yuzu sauce</i>	17
Tuna-tartare <i>Ginger, coriander, peppers, soy sauce & fine leeks</i>	16.9
Ceviche of sea bass <i>Lime, Chili, Coriander, Sushi Rice</i>	14
Tuna tataki, short baked, with shiitake mushrooms <i>Garlic – lime marinade, balsamic – soy dressing</i>	16
Vitello Asiatico <i>Pink roasted veal, soy - sesame, pak choi, coconut dressing</i>	14

SUSHI

Three Nigiris <i>of Tuna, Salmon and Hamachi</i>	12.5
California Rolls (4 each) with:	
Beef-Tartare <i>Mushroom-Ragout with Mayo and fresh Truffle</i>	9.8
Salmon <i>Mango and Labneh</i>	9

Deep fried roll

- Vegetarian	9.8
- Fish	10.8
- Tandoori-Chicken	9

FRIED AND DEEP FRIED

Nori Fries	5
Shrimp Popcorn Wasabi aioli and chili mayo	8.5
Asparagus Tempura Soy-ginger sauce	8.8
Spicy Tofu-Balls Mango - cucumber salad, soy mayo	7
Gyozas Chinese cabbage- mince	8.9
Spring rolls with shrimps Green asparagus and ginger soy sauce	7.5
Spring rolls with vegetables Tofu, sesame and sweet chili dip	6.8
Chicken Kara Age Garlic – soy mayo	8.8
Cauliflower Drums Crispy baked cauliflower, parsley mayo	8.5

FROM THE GRILL

MEAT

Marinated Beef Skewer grilled salad and Kimchi vinaigrette	13.5
Fruity Marinated Chicken Skewer Peanut Dip	10.5
Veal fillet (100gr) Wasabi and Sea urchin Butter on Hijiki-Wakame Salad	18.8
Pork belly Ginger- chocolate soy sauce	12
Boneless Chicken sweet Miso marinade	10.9
Spareribs Vietnamese Style Rum BBQ Sauce	14

Asia Salsiccia	8.8
<i>Nam Plaa Prik Sauce</i>	
Cutlet from Iberico	19.5
<i>grilled vegetables-salad, mayo verde</i>	
Marinated Lamb Hip	19.5
<i>Lamb hips, eggplant, coconut cream, pineapple chutney, soy sauce</i>	
STEAK	
Rib Eye, Black Angus	39.8
<i>Jack's Creek, Australia, 300gr</i>	
Roastbeef.Black Angus Reserve	38.5
<i>Jack's Creek, Australia, 300gr</i>	
Teres Major, Black Angus Prime Beef	29.5
<i>Greater Omaha Packers Company (GOP), US 250gr</i>	
Flap Steak, Black Angus Prime Beef	28
<i>Greater Omaha Packers Company (GOP), US 250gr</i>	
FISH	
Tuna Steak (100gr)	16.5
<i>Soy-onions, grapefruit -avocado dip</i>	
Octopus Arm	14.8
<i>Nori -cucumber salad, trout caviar and mayo nero</i>	
Teriyaki Salmon	15.5
<i>Red cabbage - ginger salad</i>	
Sea Bream Filet	14.9
<i>Papaya salad, peanuts, chili</i>	
VEGGIE	
Teriyaki Sweet Potato	6.6
Baba Ganoush- grilled Eggplant	9.8
<i>Lemon and Tahine</i>	
Asparagus	9.8
<i>Dip and ginger straw</i>	
Portobello Mushroom	7.8
<i>Truffle-vinaigrette</i>	
Wild Broccoli (Broccolini)	10.6
<i>Sesame soy sauce</i>	
Grilled Cornbread	6.8
<i>Mint- sour cream</i>	

POKE BOWL

*Red Cabbage, Edamame, Mango, Carrot
Radish, Cucumber, Sushi Rice.* 16

Optionally with:

marinated, fried Tofu 19
Salmon, Hamachi sashimi 22
caramelized pork belly 19,5

SALADS

Asparagus salad 11,5
Asparagus, strawberries, goat cheese pralines with almonds, lime-yuzu dressing

Wild herbs Salad 13.5
baked black tiger shrimp, orange vinaigrette

Chicken-Papaya Salad 10.8
laab, chili, mint, coriander, tomato, Romain lettuce salad

DESSERT

Chocolate Tarte with Mango Sorbet 9.7

Matcha Panna Cotta
with Passion fruit foamed crumble 6.7

Creme Brulee
with Kafir, Lemongrass and Yuzu ice cream 8.6