

## Appetizers

### Edamame 2100

Imported Japanese Soybeans Pods

### Gyu no Tataki 2450

Thinly sliced beef that is briefly seared or lightly grilled on the out  
Side living inside rear served with Soya Vinegared Sauce

### Kaisou salad 2700

Seaweed Salad

### Agedashi tofu 2300

Deep fried Tofu served with dipping sauce

### Chicken Karaage 1900

Crispy fried Ginger marinated Chicken nugget

### Fried okra salad 2300

Crunchy green vegetables with fried okra and homemade dressing

### Chicken Katsu 4700

Fresh Breadcrumbs Fried Boneless Chicken Leg

### Spicy Salmon Crab and Avocado Salad 3990

Tempura Prawns, Avocado, Cucumber, Crab Stick, Crunchy  
Iceberg Lettuce, Salmon with our Special Spicy Sauce

## Soup

### Yasai miso soup 1200

Vegetarian soybean soup

### Miso crab soup 1700

Crab meat flavour soybean soup

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## **Yakitori**

Tare - this sweet, thick, teriyaki - style sauce is used to marinate our yakitori skewers

### **Momo Niku Yaki 1700**

Boneless Chicken Leg Meat

### **Tsukune 1900**

Grilled Minced – Chicken Meat Balls

### **Teba 1700**

Grilled chicken wings

### **Ebi 2100**

Grilled Prawns Skewered

## **Sashimi**

### **Maguro Sashimi 1900**

Fresh Slices of Premium Tuna Sashimi

### **Shake sashimi 3100**

Fresh Slices of Premium Salmon Sashimi

### **Oliver Shiromi sashimi 2500**

Oliver Shiromi sashimi (Thinly sliced Row Fish) is served with a Drizzle of Olive Oil Infused with Garlic and Vinaigrette, these Blend Would Likely add a rich, Savory Taste to the Delicate Flavors of the Sashimi

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## Sushi

### Sushi platter 10 pcs 4300

Assortment of fresh expertly crafted sushi and nigari featuring a variety of fish and toppings

### California maki 06 pcs 3250

A flavourful roll with crab stick, avocado, cucumber, wrapped in seaweed and Rice

### Cucumber and avocado maki 🍣 06 pcs 2780

Crisp cucumber and avocado rolled

### Unagi maki 06 pcs 4600

Smoky grilled Eel rolled with cucumber and avocado drizzled with sweet unagi sauce

### Spicy tuna maki 09 pcs 4000

Tuna, avocado, green chili and spring onion

### Crunchy crab maki 09 pcs 4300

Fried prawns, avocado, crab stick, crunchy and spicy sauce

### Salmon Aburi maki 09 pcs 4600

Fried prawns, Salmon, Avocado, Crab, Ikura and Eel fish

### Crunchy green rock maki 09 pcs 4100

Tempura prawns, avocado, edamame beans, crab stick and wasabi

### Wasabi pickled green maki 09 pcs 4800

Tuna, salmon, white fish, boiled, tempura prawns, avocado  
Crab stick, cucumber pickles, and a drizzle of virgin olive oil

### Futo maki 09 pcs 4200

Futo maki is one of the most classic and popular sushi rolls in Japan. It is rolled in to a large and thick shape and variety of sweet cooked vegetable spinach, carrot, shiitake mushroom, sweet Japanese omelette

### Japanese lovers Maki 09 pcs 6500

Raw salmon, crab stick, avocado, crisp iceberg lettuce, wasabi flakes, cream cheese, ikura and a drizzle of homemade olive oil dressing

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## **Nigiri sushi 2 pcs**

### **Oliver shiromi nigiri 1300**

Delicate white fish Atop vinegared rice, drizzled with Garlicky olive oil

### **Ebi nigiri 1200**

Sweet, tender prawn placed on a bed of seasoned vinegared rice

### **Salmon nigiri 1400**

Buttery slices of salmon served on a bed of seasoned vinegared rice

### **Tuna nigiri 1500**

Succulent slices of tuna served on a bed of perfectly seasoned vinegared rice

### **Unagi nigiri 3400**

Grilled eel glazed with sweet unagi sauce, delicately placed on seasoned vinegared rice

### **Salmon Aburi nigiri 1500**

Slightly torched salmon with a rich, smoky flavour, served on seasoned vinegared rice

### **Assorted nigiri platter 06 pcs 5750**

Elegant selection of hand pressed sushi topped with premium cuts of fresh seafood

### **Fusion temaki (sushi cone) 01 pcs 3650**

Hand rolled cone filled with a Tempura prawns, crab stick, Assorted lettuce, avocado, carrot, cucumber & Tobiko with or special sauce

## **Teriyaki**

### **Sea Bass teriyaki 4200**

Sweet, buttery Asian sea bass glazed in teriyaki sauce

### **Chicken teriyaki 2800**

Chicken leg meat cooked in teriyaki sauce

### **Shake teriyaki 3800**

Salmon Fish cooked in teriyaki sauce

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## **Teppan**

### **Okonomiyaki - sea food 4400**

Savoury Japanese pizza filled with a medley of fresh Seafood, cabbage, we top it with a mixture of mayonnaise our special Okonomiyaki sauce and very thin Bonito Shavings.

### **Ikano batayaki 3700**

Cuttle fish lightly grilled in garlic butter soy sauce

### **Button mushrooms Batayaki 3100**

Fresh Button mushroom lightly grilled in garlic soy sauce

### **Ebi batayaki 2800**

Grilled prawns with garlic butter soy sauce

### **Tori yasai itame 4700**

Stir fried chicken with vibrant seasonal vegetables tossed in a signature sauce

## **Tempura**

### **Tempura moriawase 4300**

Assortment of crispy tempura, featuring prawns and seasonal vegetables, served with a light dipping sauce

### **Ebi tempura 3900**

Shrimp are coated in a light batter and deep-fried until crispy, Served with a tempura dipping sauce

### **Yasai Tempura 3700**

Crispy, Golden-battered seasonal vegetables, served with a light dipping sauce

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# Donburi

## Yakitori Don 3100

Char - Grilled Boneless chicken leg meat served with a bowl of Rice

## Ten Don 3400

prawns and vegetable tempura served with thick sweet tempura sauce on top of donburi rice bowl

## Chicken Katsu Don 3700

Fresh bread crumbs fried boneless chicken leg, egg, sweet sauce and served steamed rice

## Pork katsu Don 4400

The white meat of pork fried with bread crumbs and cooked again in egg and sweet soy sauce

## Ebi okra donburi 5750

Garlic Butter prawns are a Delectable Dish featuring prawns cooked In Savory sauce Made from Butter, Minced Garlic and Sauce with Additional Ingredients Lime, Peanut and Ladies Fingers. Served with Japanese Steamed Rice and Vegetable Garden.

## Grill miso salmon donburi 6500

Grill Miso Salmon is a Delight Full Dish Where Salmon Marinate Miso Pest Ginger and White Sesame, the Salmon is usually Grilled until Tender and care Medized on the outside served with Japanese Steamed Rice and sweet Vegetable Garden.

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## Main

### Yaki udon seafood 4000

Thick, stir-fried udon noodles with a selection of fresh seafood vegetables, and a soy-based savoury sauce

### Yaki soba seafood 3700

Stir-fried egg noodles with a medley of fresh seafood vegetables, and savoury sauce

### Tempura Udon 4400

Udon noodles served in a rich broth, topped with crispy tempura prawns and vegetables

### Spicy miso chicken ramen 5750

Miso ramen is a rich and Savory Noodles Soup. Those Features a Miso-Based broth Beautifully with a variety of vegetables and Tender Chicken

### Yasai curry rice 4000

Japanese curry rice is a Popular dish in Japan, that carrot onion and Potatoes consist of thick curry sauce served over steamed rice

### Chicken katsu curry rice 4400

Crumb fried boneless leg of chicken, carrot, onion and potatoes pared with rice and Japanese curry gravy

### Pork Katsu curry rice 4600

Crumb fried pork shoulder chop carrot onion and potatoes pared with Rice and Japanese curry gravy

## Chahan

### Gohan 1300

Japanese steamed rice

### Kani chahan 2200

Japanese style Crab meat fried rice

### Garlic chahan 1900

Japanese style Chicken fried rice

### Ebi chahan 2200

Japanese style prawns fried rice

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## Dessert

### Ivory Mango Dream 1600

Silky-smooth cheesecake infused with fresh mango, set on a buttery cookie crust and topped with a luscious white chocolate glaze

### Tarte Tatin de Pommes 1700

Classic French dessert featuring caramelized apples nestled in a flaky pastry, paired with homemade vanilla ice cream

### Chocolate cheesecake 2600

Double chocolate (white and dark) baked cheesecake

### Crème Brûlée ③ 1900

Rich custard served with caramel disk on top accompanied with mixed Berry Relish

### Warm Dark Chocolate Mud Cake 2000

Mouthwatering chocolate mud cake topped with burnt marshmallow and vanilla ice cream

### Fried Ice Cream in wood pile 2000

Basilur earl gray tea infused fried ice cream set in crispy chips served with pastry cream

### Passion Fruit Meringue Pie 2300

Baked passion curd on crust topped with fluffy meringue

### Coconut Surprise ③ 2000

Coconut passion pina colada with pineapple glaze

### Caramel Apple Bliss 2300

Stunning apple filled with luscious cognac butter, resting on a crispy cornflake base and a delicate almond sponge

### Via Paradiso 1900

Layers of tiramisu and rich chocolate mousse, set on a coffee liqueur-soaked sponge and crowned with dark cherries

### Macha Tiramisu 2000

Layered mascarpone with brandy and Macha sponge

### Homemade Ice Cream ③ 1500

Vanilla bean, chocolate, salted caramel, mint and chocolate, pineapple and pepper, passion fruit, avocado

### Fruit Platter ③ 1500

Seasonal fruit platter

### Watalappan ③ 1700

Sri Lankan Jaggery and coconut pudding spiced infuse

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