Starters

Grilled Miso Yaki Corn on the Cob
Coated with miso yaki, grilled and dusted with nori powder
R32

Edamame Beans
Blanched edamame beans served with crushed rock salt
R45

Yakitori
Marinated in 5 spice and sake, grilled and glazed with teriyaki sauce
Chicken Wings R60 / Beef R75

Tataki
Seared beef fillet or tuna loin, 7 spice, house ponzu sauce, sundried fried onion, roasted garlic, nori
Tuna R85 / Beef R95

Tempura Panko Prawns (4pc)
Tempura battered, rolled in Panko, served with a black bean mayo, sweet chilli dipping sauce
R70

Kimchi
Salted and fermented vegetables seasoned with chili powder, scallions, garlic, ginger, and jeotgal
R35
Ramen

**Chicken**
Chicken base broth, secret shoyu (soy sauce) seasoning, ramen noodles, chicken, pickled mushrooms, miso yaki corn, 5 minute marinated egg, spinach, leeks, nori
R105

**Beef Brisket**
Chicken base broth, secret shoyu (soy sauce) seasoning, miso, ramen noodles, beef brisket, pickled cabbage, miso yaki corn, 5 minute marinated egg, spinach, leeks, wakame
R115

**Vegetable**
Shitake with kombu and miso broth, secret shoyu (soy sauce) seasoning, ramen noodles, pickled cabbage and mushrooms, miso yaki corn, 5 minute marinated egg or no egg, leeks, spinach, nori
R95

**Beef Fillet**
Chicken base broth, secret shoyu (soy sauce) seasoning, miso, ramen noodles, beef fillet, pickled cabbage, miso yaki corn, 5 minute marinated egg, spinach, leeks, wakame
R140

**Duck**
Chicken base broth, secret shoyu (soy sauce) seasoning, ramen noodles, pan seared duck, pickled mushroom, miso yaki corn, 5 minute marinated egg, spinach, leeks, nori
R155
Sushi

Poke Bowls
Sushi rice or spinach base- tuna, salmon, avocado, edamame beans, mixed veg, seasonal fruit, nori, sesame seeds, Firecracker / Japanese mayo
Small R90 / Large R120

Sushi Donut
Tuna R50 / Salmon R55

Maki (4pc)
Tuna R35 / Salmon R35 / Prawn R30 / Avo R25 / Veg R20

Nigiri (2pc)
Tuna R40 / Salmon R40 / Prawn R35

California (8pc)
Tuna R75 / Salmon R75 / Prawn R70 / Veg R60

Roses (3pc)
Tuna R45 / Salmon R50

Handroll (1pc)
Tuna R50 / Salmon R50 / Prawn R45 / Tempura R55

Fashion Sandwich (6pc)
Tuna R55 / Salmon R60 / Prawn R55 / Veg R45

Sashimi (3pc)
Tuna R50 / Salmon R55

Futomaki (Fat Maki) (10pc)
Tuna R85 / Salmon R90 / Prawn R80 / Veg R70

Avalanche (8pc)
Tuna California, seared tuna and firecracker mayo on top
R90
Samurai (10pc)
Herbed Mackerel and avo inside, tuna on top with mayo and teriyaki
R105

Sushirito
Salmon and Tuna with vegetables wrapped in a nori shell
R65

Inari (2pc)
Bean curd pocket filled with rice
Tuna R40 / Salmon R45 / Prawn R40

Wasabi Parcel (6pc)
Salmon and wasabi sandwich
R65

Rainbow reloaded (10pc)
Tuna California, salmon and tuna on top
R95

Bamboo Roll (4pc)
Salmon California wrapped with cucumber
R60

Fusion (12pc)
5 California, 5 Rainbow Reloaded, 2 Roses
R110

Chefs Choice Platter (12pc)
Please ask your waiter
R100

Monkey Platter (24pc)
Please ask your waiter
R175
Bao’s

Fried buttermilk chicken bao- chicken breast, quick pickled vegetables, firecracker mayo
R55

Tempura Panko prawn bao- prawn, quick pickled vegetables, black bean mayo
R60

Beef rump bao- beef rump, caramelised onion, Asian bbq sauce
R60

Vegetarian bao- grilled eggplant, roasted peppers, pickled daikon, teriyaki sauce
R50

Dessert

Vanilla ice-cream with Miso Caramel sauce
R55

Homemade chocolate and marshmallow s’mores
R45

Cake of the day (please ask your waiter)
R45

Japanese Mochi
(subject to availability)
R45
# Drinks Menu

Please ask your waiter about our range of Sake and Japanese whiskey’s.

Corkage fee R40

## White Wine:

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per glass</th>
<th>Price per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allée Bleue Starlett Blanc</td>
<td>R45</td>
<td>R150</td>
</tr>
<tr>
<td>Dornier Cocoa Hill Chenin Blanc</td>
<td>R50</td>
<td>R160</td>
</tr>
<tr>
<td>Allée Bleue Savignon Blanc</td>
<td>R50</td>
<td>R160</td>
</tr>
<tr>
<td>Chamonix Unoaked Chardonnay</td>
<td>R65</td>
<td>R170</td>
</tr>
<tr>
<td>Arabella Chardonnay</td>
<td>R45</td>
<td>R150</td>
</tr>
</tbody>
</table>

## Red Wine:

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per glass</th>
<th>Price per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allée Bleue Starlett Rouge</td>
<td>R45</td>
<td>R150</td>
</tr>
<tr>
<td>Pandora’s Box Shiraz</td>
<td>R45</td>
<td>R150</td>
</tr>
<tr>
<td>Pandora’s Box Merlot</td>
<td>R50</td>
<td>R160</td>
</tr>
<tr>
<td>Dornier Pinotage</td>
<td>R65</td>
<td>R170</td>
</tr>
<tr>
<td>Arabella Pinotage</td>
<td>R50</td>
<td>R160</td>
</tr>
</tbody>
</table>

## Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per glass</th>
<th>Price per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vondeling</td>
<td>R45</td>
<td>R150</td>
</tr>
<tr>
<td>Rosalie</td>
<td>R55</td>
<td>R165</td>
</tr>
</tbody>
</table>

## MCC

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per glass</th>
<th>Price per bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Graham Beck Brut</td>
<td>R65</td>
<td>R220</td>
</tr>
<tr>
<td>Graham Beck Rosé</td>
<td>R70</td>
<td>R235</td>
</tr>
</tbody>
</table>
Beer

On Tap
Three Wise Monkeys Rice Lager  R35 350ml / R45 500ml
Old Potters Inn (beer of the week)  R40 350ml / R50 500ml

Bottle
Castle Light  R25
Heineken  R28
Windhoek Lager  R26

Craft
Jack black Keller Pilsner  R36
Devils peak lager  R36
And Union dark lager  R40
And union steph wiess  R40

Cocktails

Sake Monkey
sake, lemongrass, lime, soda water  R55

Pink Dragon
gin, triple sec, rosé, pink tonic  R65

Rising Sun
vodka, triple sec, lime, strawberry liquer,  R75