

## SUSHI / SASHIMI

### UMAMI COMBO

24 PC SUSHI SHARING PLATE, MIX OR VEGETARIAN **20,00 €**

### SPECIAL ROLLS

HONEY ROASTED PEANUT AND AVOCADO **12,00 €**  
[MET HONING GEROOSTERDE PINDA'S EN AVOCADO]

CUCUMBER AVOCADO AND CRISPY QUINOA, JALAPENO MAYONNAISE **12,00 €**  
[KOMKOMMER-AVOCADO EN KROKANTE QUINOA, JALAPENO MAYONAISE]

TANDOORI KING PRAWN, GREEN ASPARAGUS TEMPURA, CURRY MAYO **14,00 €**  
[TANDOORI TIJGERGARNAAL, TEMPURA VAN GROENE ASPERGE, CURRY MAYONAISE]

SNOW CRAB CALIFORNIA, EGG AND CUCUMBER, GUAC AND CHILI **15,00 €**  
[SNEEUWKRAB, EI EN KOMKOMMER, GUACAMOLE EN CHILI]

STICKY EEL, CRISPY GREENS, SWEET PEPPER CREAM **17,00 €**  
[ZOET GELAKTE PALING, KROKANTE GROENE GROENTEN, PITTIGE ROOM VAN PAPRIKA]

ORANGE MASAGO, SALMON AND MANGO, CUMQUAT AND LEMON MISO **14,00 €**  
[ORANJE VISEITJES, ZALM EN MANGO, KUMQUAT EN LIMOEN MISO]

### HOSO MAKI MINI MIX

CUCUMBER, AVOCADO, SALMON, TUNA **10,00 €**  
[KOMKOMMER, AVOCADO, ZALM, TONIJN ]

### SASHIMI

SALMON SASHIMI, APPLE MUSTARD DRESSING **14,00 €**  
[SASHIMI VAN ZALM, DRESSING VAN APPEL EN MOSTERD]

TUNA SASHIMI, YUZU TRUFFLE DRESSING **15,00 €**  
[SASHIMI VAN TONIJN, YUZU-TRUFFEL DRESSING]

### TARTARS

SALMON TARTAR, FRESH HERBS AND ALASKAN SALMON EGGS, YUZU CREAM **16,00 €**  
[TARTAAR VAN ZALM, VERSE GROENE KRUIDEN, ZALM EITJES, YUZU ROOM]

TUNA TARTAR, GUACAMOLE **17,00 €**  
[TARTAAR VAN TONIJN, GUACAMOLE]

SMOKED WHITE FISH TARTAR, WASABI OIL **16,00 €**  
[TARTAAR VAN GEROOKTE VIS, WASABI OLIE]

SPICE UP YOUR TARTAR WITH CAVIAR **15,00 €**  
[VERRIJK JE TARTAAR MET KAVIAAR]

Our dishes are served upon readiness in a steady and continuous flow. This emphasizes the care and passion we put into the preparation of each plate, allowing you to fully enjoy your stay. Please inform your waiter if you have any food allergies and do not hesitate to ask him to provide you with more information.

## COLD DISHES

ROASTED EDAMAME, SEA SALT AND CHILI SOY [GEROOSTERDE EDAMAME BOONTJES, ZEEZOUT EN CHILI-SOJASOUS]	6,00 €
EDAMAME HUMMUS, ZAAATAR PITA BREAD [HUMMUS VAN EDAMAME BOONTJES, PITA BROODJE MET ZAAATAR]	9,00 €
WHITE FISH CEVICHE WITH MANGO AND MESCAL [CEVICHE VAN KORT GEMARINEERDE WITTE VIS MET MANGO EN MESCAL]	16,00 €
YUCATECAN TUNA CARPACCIO, CAMOMILE AND BLOOD ORANGE [YUCATAN TONIJNCARPACCIO, KAMILLE EN BLOEDAPPELSIEN]	17,00 €
TIGER SHRIMP SUMMER ROLL, MADRAS MAYONNAISE [ZOMERROLLETJES MET TIJGERGARNAAL EN MADRAS MAYONAISE]	16,00 €
CHILI OYSTERS, SAKE MOONSHINE [OESTERS MET MARINADE VAN SAKE EN CHILI]	18,00 €
TOMATO TARTAR, YUZU AND HERB SALAD [TARTAAR VAN TOMAAT MET YUZU EN KRUIDENSLAATJE]	9,00 €
BABY LEAF SPINACH SALAD, WASABI AND SOY DRESSING [SALADE VAN JONGE SPINAZIE MET DRESSING VAN SOJA EN WASABI]	9,00 €
PAPAYA AND AVOCADO SALAD [SALADE VAN PAPAYA EN AVOCADO]	15,00 €
THAI BEEF SALAD WITH CHILI AND LIME [THAISE RUNDSSALADE MET CHILI EN LIMOEN]	16,00 €
SECRETO 7 CARPACCIO, SAMBAI AND PARMESAN [CARPACCIO VAN GEMARINEERD RUNDVLEES, SAMBAI EN PARMEZAAN]	18,00 €
LARB GAI TACO'S, SMOKEY SALSA VERDE [TACO'S MET SALADE VAN KIPPENGEHAKT, ROKERIGE GROENE SALSA]	16,00 €

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## HOT DISHES

### TEMPURA

CRISPY FRIED SQUID, CHILI ROCK SALT AND LIME [KROKANT GEFRITUURDE PIJLINKTVIS MET ROTSZOUT, CHILI EN LIMOEN]	14,00 €
BROCCOLINI TEMPURA AND YUZU YOGHURT [TEMPURA VAN BABY BROCCOLI MET YUZU-YOGHURT DIP]	11,00 €
EBI FRY, TIGER PRAWN TORPEDOS SHRIRASCHA MAYONNAISE [GEPANEERDE GEFRITUURDE TIJGERGARNALEN MET PITTIGE SHRIRASCHA MAYO]	15,00 €

### DIM SUM

STEAMED HA KAUW, DASHI BOUILLON [GESTOOMDE GARNALENHAPJES MET TONIJN BOUILLON]	12,00 €
BLACK TIGER GYOSA, RED CURRY [GESTOOMDE EN GEBAKKEN TIJGERGARNALENHAPJES MET RODE CURRY]	14,00 €
EDAMAME AND TRUFFLE POTSTICKERS, SMOKED SOY SAUCE [KROKANTE HAPJES GEVULD MET EDAMAME EN TRUFFEL, GEROOKTE SOJA SAUS]	15,00 €

### TEPPAN

SALMON TATAKI, JALAPENO DRESSING [KORT GEGAARDE ZALMFILET SCHIJFJES MET JALAPENO DRESSING]	16,00 €
TUNA TATAKI, TRUFFELED SOY SAUCE [KORT GEGAARDE TONIJNFILET SCHIJFJES MET TRUFFEL-SOJA SAUS]	17,00 €
SHAR SHIU CHICKEN, BLUE CHEESE DIP [GEMARINEERDE EN GEROOSTERDE KIPFILET, DIP VAN BLAUWE KAAS]	15,00 €

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## ROBATA

CHARGRILLED SALMON, LIME AND TERIYAKI [LICHT GEBRANDE ZALMFILET MET LIMOEN EN ZOETE TERIYAKI]	16,00 €
SEARED SCALLOPS, SEA URCHIN AIOLI, CRUMBLLED BACON [GESCHROEIDE ST-JACOBS VRUCHTEN MET AIOLI VAN ZEE-EGEL, KROKANTE SPEKKRUIMELS]	23,00 €
COD FISH FILET ROASTED ON SKIN, WHITE MISO [OP HET VEL GEROOSTERDE KABELJAUW FILET, GEMARINEERD MET WITTE MISO]	24,00 €
KING PRAWNS , CHORIZO OIL AND CALABRIAN CHILI [GEGRILDE GAMBA'S MET CHORIZO OLIE EN CHILI UIT CALABRIE]	24,00 €
PORTOBELLO "A L'ESCARGOT" [GEROOSTERDE PORTOBELLO CHAMPIGNONS MET BOTER, LOOK EN GROENE KRUIDEN]	9,00 €
SHIITAKE GINGER GARLIC SOY SAUCE [GEROOSTERDE SHIITAKE CHAMPIGNONS MET JUS VAN GEMBER, LOOK EN SOJA]	11,00 €
GREEN ASPARAGUS, RED MISO DRESSING [GEGRILDE GROENE ASPERGES MET DRESSING VAN RODE MISO]	11,00 €
BLISTERED PADRON PEPPERS, SEA SALT, SESAME LIME DIP [GEBLAKERDE SPAANSE PADRON PEPERS MET EEN DRESSING VAN LIMOEN EN SESAM]	11,00 €
CHARGRILLED CHICKEN YAKITORI [GEGRILDE SATE'S VAN KIPPENDIJENVLEES MET ZOETE SOJA MARINADE]	16,00 €
TANDOORI LAMB CHOPS, ROASTED EGG PLANT CREAM [LAMSKOTELETEN MET TANDOORI KRUIDEN, CREME VAN GEROOSTERDE AUBERGINES]	24,00 €
ROASTED PORC BELLY SATAYS, STAR ANISE SWEET 'N SOUR [GEROOSTERD BUIKSPEK SPIESJES MET ZOET ZUUR EN TOETS VAN ANIJS]	22,00 €
STICKY KOREAN BBQ BABY BACK RIBBS [KOREAANS GEMARINEERDE BBQ RIBBETJES ]	22,00 €
THE WAGYU BURGER [HAMBURGER VAN 100% WAGYU RUNDVLEES]	18,00 €
FRIED RICE / STEAMED RICE [GEBAKKEN OF GESTOOMDE RIJST]	6,00 €
WASABI POTATO PUREE [AARDAPPELPUREE MET WASABI]	6,00 €

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## THE EXPERIENCE MENU

SUSHI SHARING

[SUSHI MIX]

EDAMAME HUMMUS, ZAAATAR PITA BREAD

[HUMMUS VAN EDAMAME BOONTJES, PITA BROODJE MET ZAAATAR]

WHITE FISH CEVICHE WITH MANGO AND MESCAL

[CEVICHE VAN KORT GEMARINEERDE WITTE VIS MET MANGO EN MESCAL]

BABY LEAF SPINACH SALAD, WASABI AND SOY DRESSING

[SALADE VAN JONGE SPINAZIE MET DRESSING VAN SOJA EN WASABI]

BLACK TIGER GYOSA, RED CURRY

[GESTOOMDE EN GEBAKKEN TIJGERGARNALENHAPJES MET RODE CURRY]

STEAMED HA KAUW, DASHI BOUILLON

[GESTOOMDE GARNALENHAPJES MET TONIJN BOUILLON]

TUNA TATAKI, TRUFFELED SOY SAUCE

[KORT GEGAARDE TONIJNFILET SCHIJFJES MET TRUFFEL-SOJA SAUS]

PORTOBELLO "A L'ESCARGOT"

[GEROOSTERDE PORTO BELLO CHAMPIGNONS MET BOTER, LOOK EN GROENE KRUIDEN]

CHARGRILLED CHICKEN YAKITORI

[GEGRILDE SATE'S VAN KIPPENDIJENVLEES MET ZOETE SOJA MARINADE]

ROASTED PORC BELLY SATAYS, STAR ANISE SWEET 'N SOUR

[GEROOSTERD BUIKSPEK SPIESJES MET ZOET ZUUR EN TOETS VAN ANIJS]

MIXED MOSHI AND FRUITS

**59,00 €**

MIN. 2 PERSONS

OUR MENU IS SERVED PER TABLE

**Our menus are subject to change without prior notice.**

**Onze menu's & gerechten kunnen aangepast/gewijzigd worden vanwege seizoen of aanvoer.**

**THE WHOLE SHEBANG / 700 € / DE VOLLEDIGE KAART**

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