



OTSUMAMI - FINGER FOOD

Edamame sea salt (v)	38
Edamame spicy (s)	43
Mixed senbei (v) (n)	27
Spicy kuri (s) (v)	25
Fried plantain (n)	30

SOUP

Miso soup	32
Spicy miso soup (s)	38
Spicy lobster miso soup (s)	45
Kimchee pork soup	49

KARAAGE

Small pieces of meat or fish lightly coated with seasoned potato starch and deep fried.

Chicken karaage	80
Squid karaage	75
Tofu karaage with Diced Plantain (v)	55

TEMPURA

Lobster tempura (g)	130
Prawn tempura (g)	140
White fish tempura (g) (d)	80
Rock corn tempura (g) (d)	70
Kakiage (v) (g)	55
Mixed vegetable tempura with creamy wasabi and tempura soya sauce	

SALADS

PRAWN SALAD (g) (d)	135
Grilled prawns, lettuce, avocado and cucumber	
KAISO SALAD (v) (g)	72
Mix greens, mixed seaweed, tomatoes & onions	
SASHIMI SALAD SALMON OR MIX SEA FOOD	90
Salmon sashimi rolled with mix salad & Matsuhisa dressing (g)	
GRILLED CHICKEN SALAD (g)	80
Grilled chicken, lettuce and cucumber with Matsuhisa dressing	
SMOKED SALMON SALAD (g)	110
Smoked salmon, lettuce, leeks, fried tofu And ginger dressing	

ZENSAI - SPECIAL STARTERS

PORK GYOZA 4pcs (g) (n)	70
Seared pork dumpling with coriander, onion, carrots and cabbage	
SHRIMP GYOZA 4pcs (g) (n)	85
Steamed black ink dumpling with coriander, onion, carrots & cabbage	
PORK BUNS 2 pcs(g)	75
Slow cooked pork with rice bun, onion, teriyaki sauce, chili	
DICED GRILLED BEEF WITH NASUBI (g)	60
Beef cubes with aubergine and truffle teriyaki sauce	
ROBATA GRILLED CHICKEN WINGS OR TORI WINGS (g) (s) (n)	85
Chicken wings with BBQ sesame sauce or Lemon Chili sauce	
NEW STYLE CEVICHE (g)	90
Scallop, salmon, tuna mixed with lemon, salt pesto, chili and lemon sauce	
PASTEL SALMON OR LAMB (g) (n) (s)	75/65
Norwegian salmon or slow cooked lamb, sesame oil, spring onion Chives, onion, ginger and red chili paste	
SALMON CARPACCIO (g)	120
Thin slices of Salmon with ponzu and black tobiko	
MITO BORU (g)	75
Kobe beef, pork, garlic, onion, chives, spring onion, chili Bread crumbs, soft boiled egg and spicy teriyaki sauce	
SHIMEJI MUSHROOMS (v) (g) (d)	80
Japanese mushrooms in butter & soya sauce with spring onion, truffle oil and kinoko sauce	
IKA TOGARACHI	80
Robata grilled squid with bell pepper and green chili sauce	
MINI EBI BUN 2 pcs (g) (d) (n)	80
Panko fried shrimp, cabbage, lemon sauce, pickle Steamed rice bun with sesame seed	
TAKO YAKI (g) (s)	80
Grilled octopus with scallions, red onion, sesame seeds And Gojungan sauce	
SLOW ROASTED PORK BELLY (g)	75
Diced slow cooked pork belly with Siracha sauce	
MINI GYUKATSU BUN 2 pcs (g) (d) (n)	65
Panko fried beef fillet, wasabi mayo, pickle Steamed rice bun with sesame seed	

*A discretionary 10% service charge will be added to your bill

(d) contain dairy items, (s) spicy, (n) contain sesame seed, (g) contain gluten, (v) vegetarian. Kindly let your server know if you are allergic to any or other



SUSHI

Uramaki, Battera and Jyo sushi's have gluten & sesame seeds, kindly let the server know if you are allergic to any

CLASSIC SUSHI SET

2 nigiri, 1 sashimi, 1 maki roll

Tuna	90
Salmon	140
Amberjack	90

NIGIRI (2 pcs) & SASHIMI (3 pcs)

	Nigiri	Sashimi
Salmon (Norway)	45	50
Tuna (Ghana)	25	30
Scallops (USA)	65	65
Octopus (USA)	35	35
Red Snapper	25	30
Amberjack (Ghana)	25	45
Unagi (Japan)	90	110
Assorted Sashimi selection (12 pcs)		170
Assorted Nigiri selection (9 pcs)	150	

HOSOMAKI - CLASSIC THIN ROLL (6 pcs)

Kappa (v)	30
Tekka	35
Salmon	55

URAMAKI - INSIDE - OUT ROLL (5 pcs)

California roll (d)	65
African roll	65
Sushi age roll (hot roll)	70
Salmon and avocado	75
Spicy tuna	55
Prawn tempura roll (d)	90
Unagi tempura and avocado	95
Unagi mango roll	95
Mix vegetable roll (v)	45
Crispy onion with cucumber (v)	40
Rainbow roll (6 pcs) (d)	85
Dragon roll (6 pcs)	100

BATTERA - SQUARE SUSHI (8 pcs)

Salmon with avocado teriyaki sauce	120
Tuna with spicy sauce	70
Seared salmon with Unagi & teriyaki	140
White fish with lemon and chili sauce (s)	75
Salmon Battera with black rice teriyaki	120

ATSUI - MAINS

TENDERLOIN STEAK WITH PIRAKARE SAUCE (g) (n) 155
260gr of Angus USDA graded tenderloin with pirakare

BLACK COD 330
48 hour marinated Black cod in sweet den miso

GRILLED LAMB CHOPS (g) 280
with edamame beans, onion, corn, tomato & lemon chili sauce

RIB EYE STEAK WITH SPICY TERIYAKI SAUCE (g) (n) 240
260gr of Angus USDA graded beef with spicy teriyaki

PORK BELLY (g) 130
Grilled pork belly, cabbage, tempura flakes with teriyaki shito sauce and plantain

CHICKEN TERIYAKI (g) (n) 95
Grilled marinated boneless chicken thigh with sautéed vegetables

RED SNAPPER (s) (g) 110
Grilled Red Snapper with red chili sauce or daikon sauce

GRILLED SALMON (g) (d) (n) 210
200gr Grilled salmon with Japanese lemon mustard sauce

SPICY PRAWNS (s) 140
with sautéed seasonal vegetables with lemon chili sauce

NASU YAKI (v) (n) 50
Grilled aubergine with den miso sauce

JAPANESE GNOCCHI (d) (v) (n) 75
Homemade gnocchi, shimeji mushroom, onions, tomato miso and soya

WHOLE GRILLED LOBSTER (d) 250/300
Garlic butter grilled lobster with lemon chili dressing

KOBE BEEF (d) (g) (s) 360
250gr wagyu beef, sauteed potatoes, cabbage and spicy teriyaki

SIDES

Steamed rice (v)	25	Shrimp fried rice (s)	90
Kimchee fried rice (n)	40	Salmon fried rice (g)	95
Steamed vegetables	45	Egg & veg fried rice	35
Crab fried rice (d) (g)	75	Black rice (n)	60

JYO SUSHI - SPECIAL SUSHI (2 pcs)

Salmon and Unagi	80
Tuna & quail's egg with truffle oil	45
Tuna & foie gras with caramelized fruit	90
Salmon toro with truffle oil	70
Kobe beef with foie gras	75

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NEW ON THE MENU!!

PASTEL SALMON OR LAMB (g) (n) (s) 75/65 GHC

Norwegian salmon or slow cooked lamb, sesame oil
Spring onion, Chives, onion, ginger and red chili paste

MITOBORU (g) 75 GHC

Kobe beef, pork, garlic, onion, chives, spring onion, chili
Bread crumbs, soft boiled egg and spicy teriyaki sauce

IKA TOGARACHI 80 GHC

Robata grilled squid with bell pepper and green chili sauce

MINI BUN EBI OR GYUKATSU (g) (d) (n) 80/65 GHC

Panko fried shrimp or beef fillet, wasabi mayo or cabbage
lemon sauce, pickle, steamed rice bun with sesame seed

JAPANESE GNOCCHI (d) (v) (n) 75 GHC

Homemade gnocchi, shimeji mushroom, onion
Tomato miso and soya

YAKI UDON NOODLES (Vegan) (g) (n) 80 GHC

Stir-fried Udon noodles, seasonal vegetables, sesame seeds,
chilli and soya sauce

RAMEN NOODLES WITH LAMB (g) 110 GHC

Ramen noodles, slow cooked lamb, wakame
Spring onion, nori and soft-boiled egg

RAMEN NOODLES WITH PORK (g) 105 GHC

Ramen noodles, Slow roast pork belly, wakame
Spring onion, nori and soft-boiled egg

SIGNATURE HOME-MADE NOODLES

YAKI SOBA NOODLES (n) (g)

Stir fried yaki soba noodles, choice of plain or Meko spiced
noodles, Seasonal vegetables, Choice of spicy lemon chili sauce or
plain.

CHOICE OF PROTEIN

BEEF	110
CHICKEN	95
PRAWN	130
LOBSTER	130
BEEF AND CHICKEN	120
PRAWN AND LOBSTER	140
VEGETARIAN	85

TASTING MENUS

Available for in-dining only

SANTOKU TASTING MENU

450

Chef's selection of sushi, sashimi and
two hot dishes (14 courses)

ATSUI RYORI - HOT MENU

400

Edamame and Nori Senbei

Sautéed Shimeji mushrooms with truffle oil

Slow cooked beef fillet with spicy ponzu den miso

Grilled Red Snapper with daikon sauce

Lobster tempura with shito sauce

Black cod with sautéed vegetables

Grilled Salmon

Tenderloin Steak with pirakare sauce

Chef's choice of dessert

VEGETARIAN MENU

280

Edamame and Senbei

Sautéed Shimeji mushrooms with truffle oil

Fried Tofu with green chili sauce & diced plantain

Kaiso salad

Crispy onion with cucumber maki roll

Stir fried veg noodles

Kakiage Tempura

Nasu yaki with den miso

Chef's choice of dessert

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SANTOKU

DESSERTS

Chocolate Fondant	50
Yuzu Cheesecake	60
Matcha Raspberry Opera	60
Ice Cream or Sorbets	10

COFFEE

Americano	20
Cappuccino	20
Espresso	18
Double Espresso	20
Latte	20
Macchiato	20
Double Macchiato	25

DIGESTIFS

Amaretto	15
Baileys	15
Kahlua	15
Olmecca Dark Chocolate	10
Pernod Ricard	12

TEA SELECTION

Mariage Freres Tea Selection	15
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Al Opera	Marco Polo
Blanc & Rose	The Chandernagor
Ceylan Orange Pekoe	The Vert Fuji Yama
Darjeeling Himalaya	Verbena Citrodora
Emperor Chen Nung	Vert Provence
French Breakfast	