

AUTHENTIC JAPANESE CUISINE

FOR DELIVERY : +961 3 039767 | 08 809609

近日オープン

A Taste of Japan, Inspired by Legends.

APPETIZERS

Marinated Shiso 0

Miso Soup 4.5

Edamame 3.5

Spicy Edamame 🌶 4.5

Ebi Gyoza (5 pcs) 6.5 Shrimp Dumplings served with Signature Sauce

Beef Gyoza (5 pcs) 6.5 Beef Dumplings served with Signature Sauce

Yasai Harumaki (5 pcs) 5.5 Vegeterian Spring Rolls served with Sweet and Chilli Sauce

Ebi Harumaki (5 pcs) 6.5 Shrimp Spring Rolls served with Sweet and Chilli Sauce

Dynamite Shrimp (5 pcs) 7 Fried Tempura Shrimp mixed with Spicy Mayo

Ebi Tempura (5 pcs) **7.5** Fried Katsu Shrimp served with Tartar Sauce

Calamari Tempura (5 pcs) 6.5 Fried Katsu Calamari served with Tartar Sauce

Tori Katsu 6 Japanese Style Fried Chicken served with Japanese Mayo

Yasai Tempura 7 Fried Vegetable Tempura served with Tentsuyu Sauce



Japanese Crackers 2.7

Hiya Yakko 4 Refreshing Silken Tofu served with Katsuoboshi and Ponzu Sauce

Korokke (5 pcs) 6 Japanese Deep Fried Crab served with Teriyaki Sauce

Tako Wasabi 8 Roe Octopus with Fresh Wasabi

Salmon Tartar 13.5 Salmon, Avocado Oil, Soy Sauce, Yuzu and Red Onions

Tuna Tartar 14.5 Tuna, Avocado Oil, Soy Sauce, Yuzu and Red Onions

Salmon Tataki 13.5 Seared Shichimi Sesame Salmon with Red Onions, Tobiko and Ponzu Sauce

Tuna Tataki 14.5 Seared Shichimi Sesame Tuna with Red Onions, Tobiko and Ponzu Sauce

Salmon Carpaccio 13.5 Salmon, Hot Pepper, Fried Carrots, Onions, Mango and Ponzu Sauce

 Tuna Carpaccio
 14.5

 Tuna, Hot Pepper, Fried Carrots, Onions, Mango and Ponzu Sauce

SALADS

Wakame 4 Japanese Seaweed with Sesame Seeds

Yasai Salad 8 Vegetable Salad with Sesame Dressing

Kani Salad 10 Crab, Cucumber, Carrots, Avacado, Mango, Strawberry and Crispy with Miso Dressing

Salmon Salad 12Salmon, Cucumber, Carrots, Avocado, Mango, Strawberry and Crispy with Miso Dressing

Crab and Salmon 12 Crab, Salmon, Carrots, Cucumber, Avocado, Mango, Strawberry and Crispy with Miso Dressing

Goma Salmon Salad 12 Mixed Iceberg, Carrots, Salmon with Sesame Dressing

Goma Tuna Salad 12 Mixed Iceberg, Carrots, Tuna with Sesame Dressing

Goma Ebi Salad 11 Mixed Iceberg, Carrots, Cooked Shrimps with Sesame Dressing



HOT DISHES

Sweet and Sour Chicken with Rice 13.5

Japanese Style Sweet and Sour Fried Chicken with Rice and Stir Fried Vegetables

Spicy Chicken with Rice 🥖 13.5

Japanese Style Chilli Fried Chicken with Stir Fried Vegetables

Sweet and Sour Shrimp with Rice 16.5

Japanese Style Sweet and Sour Fried Shrimp with Rice and Stir Fried Vegetables

Spicy Shrimp with Rice *J* 16.5 Japanese Style Fried Chilli Shrimp with Stir Fried Vegetables

Vegeterian Yakisoba 10 Japanese Noodles with Stir Fried Vegetables

Chicken Yakisoba 13.5 Japanese Noodles with Stir Fried Chicken and Vegetables

Shrimp Yakisoba 16.5 Japanese Noodles with Stir Fried Shrimps and Vegetables

Beef Yakisoba 14.5

Japanese Noodles with Stir Fried Beef and Vegetables

SASHIM (3 pcs)

Crab 3.5 Salmon 5.5 Smoked Salmon 5.5 Tuna 6.5 Smoked Tuna 6.5 Shrimp 4.5 Eel 9 Izumidai 4.5 Hamachi 8 Shiro Maguro 5.5 Hotate 6 Ikura 7 Uni 6.5 Saba 5.5

HOSOMAK (6 pcs)

Cucumber 3.5 Avocado 4.5 Salmon 5.5 Spicy Salmon 5.75 Tuna 6.5 Spicy Tuna 6.75 Crab 4.5



NIGIR (2 pcs)

Crab 3.5 Salmon 5.5 Smoked Salmon 5.75 Tuna 6.5 Smoked Tuna 6.75 Shrimp 4.5 Eel 9 Shiro Maguro 5.5 Shrimp Tempura 5.5 Hotate 6.5

FRIED MAKIS (6 pcs)

Nara 7 Crab , Salmon, Cooked Shrimp topping Strawberry, Teriyaki Sauce

Negi 7.5 Salmon, Tuna, Green Onions

Geisha 8 Spicy Salmon, Tobiko, Avocado, Cream Cheese

Oshiwa 8 Salmon, Tuna, White Fish



FUTOMAK (6 pcs)

Bonsai 6 Spicy Salmon, Tobiko, Avocado and Cucumber

Kanagawa 7 Spicy Tuna, Tobiko, Avocado and Cucumber

Hotate 8 Fried Katsu Scallops, Crab, Avocado and Mango

Eel 8 Unagi, Salmon, Avocado and Cucumber

Hara Hashibu 8 Soft Shell Crab, Tobiko, Avocado and Cucumber with Teriyaki Sauce

Umami 6.5 Fried Tempura Salmon, Fried Tempura Onions and Avocado with Teriyaki Sauce

Oishii 7 Tempura Shrimp, Cream Cheese, Cucumber topped with Salmon and Tobiko

TEMAKI

Crab 4.5 Spicy Crab 4.75 Salmon 6.5 Spicy Salmon 6.75 Tuna 7.5 Spicy Tuna 7.75 Shrimp Tempura 5.5 Eel 8

SOY PAPER (6 pcs)

Daishi 8 Crab, Spicy Salmon, Avocado, Cream Cheese, Cooked Shrimp

Itsuki 8 Spicy Tuna, Shrimp Tempura, Avocado

Ken 8 Eel, Salmon, Avocado, Cucumber

Akihiko 7 Salmon mixed with Japanese Mayo, Crab, Avacado

Bushido 9 Roe Scallops, Shrimp Tempura, Avocado, Mango

URAMAKI (8 pcs)

Tatehagi 9

- Filling : Salmon, Avocado
- Finish : Mango, Strawberry with Japanese Mayo

Kunsei Salmon 10

- Filling : Salmon, Avocado
- Finish : Smoked Salmon with Japanese Mayo

Shikoro 8

- Filling : Spicy Salmon
- Finish : Shichimi Togarashi

Hana 11

- Filling : Salmon, Avocado, Tobiko
- Finish : Salmon with Japanese Mayo and Yuzu

Kabuto 11

- Filling : Sweet and Spicy Salmon with Cooked Shrimp
- Finish : Avocado and Fried Shrimp

Maedate 11

- Filling : Crab mixed with Japanese Mayo, Shrimp Katsu
- Finish : Mango, Salmon with Teriyaki Sauce

Kaminari 8

- Filling : Salmon mixed with Japanese Mayo, Avocado
- Finish : Furikake

Yokohama 10

- Filling : Spicy Kimchi Salmon, Oshinko, Avocado
- Finish : Curry Shrimp

Chizu 8

- Filling : Smoked Salmon, Cream Cheese, Cucumber
- Finish : Sesame Seeds

Aburi 8

- Filling : Shrimp Tempura, Cream Cheese, Cucumber
- Finish : Torched Salmon

Tare 9

- Filling : Cream Cheese, Sun Dried Tomatoes, Capers
- Finish : Smoked Salmon

Kusari 10

- Filling : Crab mixed with Japanese Mayo, Avocado
- Finish : Sweet Chilli Salmon

Sode 9

- Filling : Sweet and Chilli Salmon, Cooked Shrimp
- Finish : Tobiko

Tekko 10

- Filling : Spicy Tuna
- Finish : Salmon, Avocado, White Fish

Kote 10.5

- Filling : Tuna, Cooked Shrimp
- Finish : Torched Tuna, Teriyaki Sauce

Itamae 10

- Filling : Tuna, Shrimp Katsu
- Finish : Avocado, Teriyaki Sauce

Daisho 11

- Filling : Salmon, Tuna, Cooked Shrimp
- Finish : Torched White Fish, Kizami

Oda-Cote 9

- Filling : Tempura Shrimp, Tempura Mushroom
- Finish : Salmon, Teriyaki Sauce

Hiza Yoroi 8.5

- Filling : Shrimp Tempura, Avocado
- Finish : Crab, Teriyaki Sauce

Kusazuri 9

- Filling : Shrimp Katsu, Crab
- Finish : Mango, Strawberry, Teriyaki Sauce

Kyahan 75

Filling : Crab Mixed with Japanese MayoFinish : Furikake

11

Tabi 8.5

- Filling : Crab, Avocado
- Finish : Mango, Strawberry, Japanese Mayo

Haidate 8

- Filling : Spicy Crab
- Finish : Shichimi Togarashi

Kobakama 7.5

- Filling : Crab, Avocado, Cucumber
- Finish : Arare, Miso Dressing

Nagoya 10.5

- Filling : Salmon, Avocado, Cucumber
- Finish : Eel

Waraji 11

- Filling : Shrimp Tempura, Avocado
- Finish : Torched Salmon, Parmesan

CAVIAR

Bushi (6 pcs) 20 Salmon, Tuna, White Fish and Caviar

Oda (1 pc) 24 Nigiri Beef topped with Uni, Gold and Caviar

Yoshitsune 24 Sashimi Caviar

Masamune 10 Gunkan Caviar

Ito 24 Shrimp Chips filled with Cream Cheese, Smoked Salmon and Caviar

GUNKAN

Salmon 5.5 Spicy Salmon 5.75 Tuna 6.5 Spicy Tuna 6.75 Ikura 7 Uni 6.5 Tobiko 5.5



POKE

Build your own Bowl

Sizes

SmallBase = 150gr + 1 protein = 70grMediumBase = 200gr + 1.5 protein = 105grLargeBase = 250gr + 2 protein = 140gr

Sizes		Small	Medium	Large
Bases				
Sushi Rice	240kcal/4.5gr protein	2	3	4
Seaweed Salad	120kcal/1.5gr protein	4	6	8
Yakisoba	180kcal/7gr protein	4.5	6.75	9
Protein	(1 = 70gr)			
Salmon Spicy Salmon	140kcal/14gr protein	5.25	6.75	10.5
Tuna Spicy Tuna	92kcal/20gr protein	5.75	8.62	11.5
Shrimp Spicy Shrimp	84kcal/16gr protein	4.5	7.5	9
Crab Spicy Crab	70kcal/6gr protein	3.5	5.25	7
Chicken Spicy Chicken	208kcal/11gr protein	4	6	8
Toppings	(1 = 50 gr)			
Caviar	126kcal/12gf protein	15	22.5	30
Seaweed Salad	40kcal/0.5gr protein	2	3	4
Mango	30kcal/0.5gr protein	1.5	2.25	3
Avocado	80kcal/0.5gr protein	0.8	1.2	1.6
Strawberry	16kcal/0gr protein	0.5	0.75	1
Kiwi	30kcal/1gr protein	0.6	0.9	1.2
Edamame	60kcal/6gr protein	1	1.5	2
Beetroot	25kcal/10gr protein	0.5	0.75	0.2
Cucumber	7kcal/0.5gr protein	0.35	0.52	0.7
Carrots	17kcal/0.8gr protein	0.4	0.6	0.8
Flakes		0.5	0.75	1
Furikake				
Arare				
Shichimi Togara	ashi			
Sesame Seeds				
Nori Sheets				

SIGNATURE

Kusunoki 20

Iceberg, Marinated Salmon, Cherry Tomatoes, Cucumbers, Onion and Hot Pepper with Yuzu Honey Sauce

Sanada 22

Iceberg, Marinated Tuna, Cherry Tomatoes, Cucumbers, Onion and Hot Pepper with Ponzu Yuzu Sauce

Takeda 15

Spicy Salmon Skin topped with Salmon, Tobiko, and Torched Parmesan

Sakamoto 16

Miso Salmon

SETS

Onna (30 pcs) 33 Mixed of Salmon, Tuna, Crab, White Fish and Tempura

Onna - Musha (60 pcs) 66 Mixed of Salmon, Tuna, Crab, White Fish and Tempura

Onna - Bugeisha (16 pcs) 18 Mixed of Salmon, Crab and Tempura

Kayhime (16 pcs) 17 An Exquisite Selection of Crab pieces

Hangaku (17 pcs) 21 An Exquisite Selection of Salmon pieces



DESSERTS

Yuzu Tiramisu 7

Matcha Tiramisu 8

Matcha Panna Cotta 6

Mochi 4 Available in Various Flavors

Oreo Ice Cream 6



BEVERAGES

SOFT & CHILL

Small Water 3 Large Water 3.5 Ramune 3 Flavored Japanese Sparkling Water Regular Sparkling Water 2.5 Soft Drinks 3 Espresso 2.5

Japanese Tea 4

ALCOHOLIC DRINKS

GIN (by Glass)

Kozue Japanese Gin (700ML) 9 Hamada Syuzou Juju Jap Gin (700ML) 8

WINE (White, Red, Rosé)

Bottle 22 Half Bottle 11 Glass 5

BEER

Japanese Beer 7 Local Beer 5

SAKE

Regular Sake (by Glass) 6 Premium Sake (by Glass) 8 Sake Onigo (1.8L) 45 Sake Hakkaisan Tokubetsu Junmai (720ML) 45 Sake Hakkaisan Tokubetsu Junmai (300ML) 20 Sake Hakkaisan Tokubetsu Honjozo (720ML) 40 Sake Hakkaisan Tokubetsu Honjozo (300ML) 16 Sake Hakkaisan Junmai Daigingo (720ML) 45 Sake Touhoku Meijo Hatsumago Kimoto Junmai (720ML) 40 Sake Hakkaisan Daigingo Standard (720ML) 45 Sake Kikusui Ginsen (180ML) 10 Sake Okuhida Ryugin (300ML) 14.5 Sake Okuhida Ryugin (720ML) 30 Sake Hakutsuru Junmai Nigori Sayuri (700ML) 9

WHISKEY (by Glass)

Suntory Old Whiskey (700ML) 8 Nikka Whiskey Taketsuru Pure Malt (700ML) 18 Hibiki Whiskey Harmony (700ML) 16

VODKA (by Glass)

Suntory Vodka 80 Proof (720ML) 9 Suntory Vodka 100 Proof (720ML) 8 Suntory Japanese Ice Vodka (500ML) 7

