## SHARING EXPERIENCE

Our menu is designed for sharing. We recommend 2–3 dishes per person.

# RAW & COLD

**Stracciatella** 17
anchovies, mint | 220g

**Tuna tartare** 20
ponzu mayo, chips | 220g

**Beef carpaccio** 20
180g

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**Baby spinach salad** 15
truffle, parmesan | 160g | vegetarian

**Seaweed salad** 11
cucumber, carrot | 160g | vegan

**Garden leaf salad** 12
mix baby leaves, green apple, pomegranate, candied walnuts, whipped feta, honey-mustard vinaigrette, rosemary | 160g | vegetarian

# SMALL PLATES

**Crispy shrimp tacos** 16.5
japanese mayo | 220g

**Ricotta & spinach gyoza** 13.5
chilli honey, walnuts | 220g | vegetarian

**Jamón croquettes** 14
tomato salsa | 200g

**Samosa** 12
potato, green peas, coriander, indian spices | 240g | vegan

**Edamame** 8.5
sea salt | 150g | vegan

# WARM & COMFORT

**Miso soup** 7
tofu, shitake mushrooms, spring onions | 250g | vegan

**Shrimp Wonton Soup** 9
250g

**Sweet potato soup with ginger and pistachio** 8
250g | vegan

**Pork belly ramen** 14
miso, pork broth, soft boiled egg, shitake mushroom, udon noodles, spring onion, chilli garlic, soy milk | 350g

**Pad Thai** 21
prawns, rice noodles | 300g

**Creamy peanut chilli chicken noodles** 13
300g

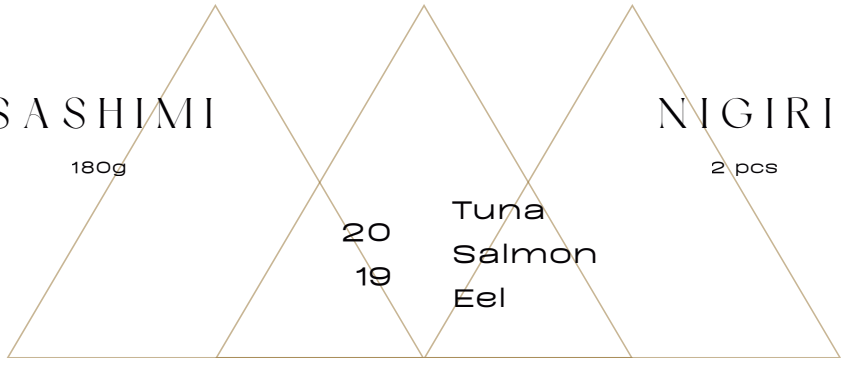
**Wok fried rice** 13
vegetables, eggs | 200g | vegetarian

**Yaki Udon** 15
wild mushrooms, vegetables | 300g | vegan

# SUSHI BAR

**Sushi experience for 4** 90
Chef's selection of rolls, nigiri & sashimi | 38 pcs

**Chirashi bowl for 2** 39
sashimi salmon, sushi rice, sashimi tuna, avocado, edamame, mango, cucumber, seaweed salad, tobiko, nori | 600g



## SASHIMI

180g

| | |
|---|---|
| Tuna | 20 |
| Salmon | 19 |

## NIGIRI

2 pcs

| | |
|---|---|
| Tuna | 12 |
| Salmon | 11 |
| Eel | 14 |

# NOA SUSHI ROLLS

**Canada** 20
prawns, cream cheese, eel, teriyaki sauce, unagi, tobiko, spicy mayo, potato hair | 8 pcs

**Kimchi Prawn** 18
prawn tempura, cream cheese, spicy mayo | 8 pcs

**Nara** 18
tempura prawns, cucumber, mayo, chives, lime peel | 8 pcs

**Toro Sushi roll** 21
tuna, salmon, spicy mayo, teriyaki, breadcrumbs | 8 pcs

**San Diego** 18
avocado, shrimp tempura, sesame seeds, teriyaki, dynamite sauce, Japanese mayo | 8 pcs

**California** 15
salmon, cucumber, tobiko, Japanese mayo | 8 pcs

**Samurai** 18
crunchy tempura, prawns, salmon, teriyaki, sesame, tobiko | 8 pcs

**Spicy tuna** 19
tuna, cucumber, tobiko, sesame, spicy mayo, jalapeno | 8 pcs

**Philadelphia** 16
salmon, cream cheese, cucumber, ikura | 8 pcs

**Truffle beef roll** 21
tempura mushrooms, mayo | 8 pcs

# TEMPURA & CRISPY

**Shrimp tempura** 19
umami mayo | 250g

**Calamari tempura** 17
chilli garlic aioli | 200g

**Korean cauliflower** 13
250g | vegan

# FIRE & WOK

## SEA

**Grilled octopus** 28
homemade hummus, basil oil | 350g

**Butter garlic prawns** 25
300g

**Grilled coconut salmon** 25
coconut milk, ginger, garlic, coriander, lime | 300g

**Nori & Chilli prawns spaghetti** 24
300g

## LAND

**Beef steak** 28
chimichuri | 300g

**Black Angus Bone-In Ribeye** 59
300g

**Crispy Oriental Chicken** 20
vegetable, peanuts | 350g

**Hoisin duck** 25
bao buns | 300g

## SIGNATURE BURGERS

**Black Angus Cheeseburger** 18
french fries | 350g

**Black Angus Double Smash Burger** 18
french fries | 350g

**Katsu Chicken Burger** 14
honey mayo, french fries | 350g

## SIDES

**Grilled asparagus** 13
120g | vegan

**Truffle mashed potatoes** 10
150g | vegetarian

**Greek fries** 8
150g | vegan

**Rice** 6
150g | vegan

# DESSERT FINALE

Banana spring rolls with chocolate and vanilla ice cream

150g

9

San Sebastian Pistachio Cheesecake

150g

10

Dark chocolate mousse with sesame

150g

10

Tiramisu truffles served with mascarpone cream

150g

10

Dark Vegan

150g

10