



SMALL SHARING PLATES

- BITTERBALLEN (5) _____ R85
served with mustard
- GUACAMOLE & TORTILLAS _____ R95
avocado guacamole & beetroot guacamole,
jalapeño pico de gallo, pineapple salsa (VEGAN)
- KOREAN CHILI CHICKEN _____ R145
with an aromatic cream and seven-spice cashew crumble
- CRISPY TAPIOCA-COATED PATAGONIAN CALAMARI _____ R135
served with a miso-flavoured aioli
and a sprinkle of togarashi seasoning
- GRILLED MOZAMBIKAN PRAWNS _____ R145
rubbed with Thai chili and garlic, served with
pickled ginger and avocado salsa
- TEMPURA KINGKLIP GOUJONS _____ R130
umami beetroot aioli and a vibrant
sesame cucumber noodle salad
- TUNA TATAKI _____ R160
lightly seared, thinly sliced tuna served with
avocado salsa and citrus honey ponzu sauce
- BILTONG-SPICED SEARED BEEF CARPACCIO _____ R155
tempura baby onion, caper popcorn, horseradish
parfait, mustard seed aioli, and house-made pickles
- RISOTTO _____ R125
made with sweet Chantenay carrots, roasted seeds,
fynbos honey-glazed carrots topped with crème
fraîche (VEGETARIAN)



SALADS

- CAPRESE SALAD _____ R175
burrata mozzarella, heirloom tomato textures
and wild rocket (VEGETARIAN)
- TERIYAKI BLACKENED CHICKEN BOWL _____ R170
avocado, feta cheese, hummus and roasted
seasonal vegetables
- CLASSIC SALAD _____ R165
baby salad leaves, cherry tomato, avocado, feta cheese,
red onion, with crispy bacon bits and a lemon honey
and thyme dressing
- SALMON VOLCANO SALAD _____ R195
nuoc cham (Vietnamese dipping sauce) cabbage, black rice topped with
tostadas and a smoked chipotle dressing
- + Add grilled halloumi or grilled chicken _____ R65



UCHU JAPANESE/ PERUVIAN FUSION SUSHI

Inspired by Nikkei cuisine, created by Japanese immigrants in Peru,
our sushi blends Japanese techniques with Peruvian flavours,
using fresh, local ingredients and seafood.

- PERUVIAN TUNA ROSES - 4 PIECES _____ R105
topped with a tuna tartare and miso sauce
- PERUVIAN SALMON ROSES - 4 PIECES _____ R105
topped with a salmon tartare and miso sauce
- CLASSIC SALMON CALIFORNIA ROLL – 8 PIECES _____ R115
classic salmon and avocado roll
- CRISPY AJI CRUDO – 4 PIECES _____ R115
sesame tuna tartare, mushroom, crispy basil,
and pickled jalapeño (mildly spicy)
- CAJUN TEMPURA KINGKLIP – 8 PIECES _____ R175
with avocado and crispy tostadas (mildly spiced)
- MIGA GAMBAS – 8 PIECES _____ R185
pickled daikon, tempura prawn, cucumber,
and avocado inside topped with crumbed prawn,
smoked adobo and teriyaki sauce (medium spicy)
- CRISPY CALAMARES – 8 PIECES _____ R180
yellow daikon and prawn inside (mildly spicy)
- VERDURAS ROLL – 8 PIECES (VEGETARIAN) _____ R165
butternut, cucumber, and avocado inside topped with
roasted red pepper and avocado dressed with
teriyaki sauce
- ACEVICHADO ROLL (RAINBOW ROLL) – 8 PIECES _____ R195
tempura prawn, avocado, and cucumber inside,
topped with tuna and salmon and avocado
- GAMBAS DESMENUZADA – 4 PIECES _____ R160
kimchi and pickled ginger inside, on top are chopped
crumbed prawn and caviar dressed with miso and
teriyaki sauce
- YUZU SALMON ROLL – 8 PIECES _____ R195
cucumber and pineapple inside, rolled in fresh herbs
topped with spiced salmon and yuzu



SHARING

12 PIECES _____ R360

- 4pc Crispy aji crudo
- 4pc Peruvian salmon roses
- 4pc Tempura Kingklip

12 PIECES (VEGAN) _____ R360

- 6pc Verduras Roll
- 2pc Avocado Nigiri
- 4pc Acevichado pickled daikon and avocado

16 PIECE _____ R405

- 4pc Acevichado Roll (Rainbow roll)
- 4pc Miga Gambas
- 4pc Yuzu Salmon Roll
- 4pc Crispy Calamares

21 PIECE _____ R525

- 6pc Classic California salmon and avocado
- 4pc Gambas Desmenuzada
- 4pc Tempura Kingklip
- 3pc Avocado Nigiri
- 4pc Acevichado (Rainbow roll)





MAIN COURSE

FREE-RANGE CHICKEN SUPREME _____ R270

with spinach mousse and truffle Parmesan potato
croquette served with exotic mushroom ragout

OVEN-ROASTED KINGKLIP _____ R285

minted baby peas, baked broccoli coated in
lemon tiger's milk (a citrus-based marinade)

250G GRASS-FED SIRLOIN STEAK AU POIVRE _____ R295

served with cognac peppercorn sauce,
Parmesan potato hash, charred onion,
and grilled baby marrow

OPEN-FLAME ROASTED TENDER _____ R245

stem broccolini and tofu with massaman sauce,
sprinkled with cashew nut crumble, served with
fragrant basmati rice (VEGAN)

GREEN THAI SEAFOOD CURRY _____ R305

Patagonian calamari, mussels, and prawns served
with fragrant basmati rice, jalapeño and pineapple
salsa, paired with a chai gin cocktail
(or virgin chai cocktail)

KOREAN CRUMBED CHICKEN BURGER _____ R165

Japanese slaw served with fries

GRILLED BEEF BURGER _____ R175

fig chutney, Camembert cheese, avocado,
and baby salad leaves served with fries



SIDES

TRUFFLE POTATO FRIES _____ R75

served with grated Grana Padano

PEPPERY GREEN SALAD _____ R75

served with lemon olive oil emulsion
and grated Grana Padano cheese (VEGETARIAN)

FRAGRANT GINGER BASMATI RICE (VEGAN) _____ R75



DESSERTS

AMARULA CRÈME BRÛLÉE _____ R105

served with fresh berries, wild berry
compote and a homemade mango gelato

CITRUS INFUSED BAKED CHEESECAKE _____ R110

strawberry puree', served with fresh seasonal
berries (SUGAR FREE)

DECADENT VALRHONA 66%
DARK CHOCOLATE MOUSSE _____ R115

blueberry compote, almond shortbread
crumble, double-thick vanilla ice cream
(GLUTEN-FREE)

DESSERT WINES

	Glass	Bottle
ALLESVERLOREN VINTAGE PORT _____	R60	R340

Complex aromas of ripe dark fruit and glazed
cherries with a hint of smokiness and honey.
A full, rich wine with a combination of red &
blackberry as well as spice flavours.
Veritas: Silver (2022)

PIERRE JOURDAN RATAFIA _____ R345

A heady and warming mix of honey, almonds,
ripe spanspek melons, limes and vanilla
overtones fill the full bodied palate, with the
mouthfeel having a lovely, creamy texture.

COFFEE COCKTAILS

Irish Coffee _____ R95

Amarula Coffee _____ R85

Kahlua Coffee _____ R90

Patron Coffee _____ R95

