



## SNACK



- Edamame**  Japan 6  100 g **9.00**  
 Edamame, Maldon salt
- Spicy Edamame**  Japan 6   100 g **12.00**  
 Edamame, spicy sauce, Maldon salt








## SOUP



- Tom yum soup**  Thailand 2, 4, 6, 8, 11, 14  300 g **19.00**  
 Seabass, shrimp, chilli, red onion, cherry tomatoes, snow peas, mushrooms, tom yum dressing









## SALADS



- Mista**  Italy 8, 12  300 g **19.00**  
 Mixed greens, cherry tomatoes, avocado, pine nuts, citrus dressing
- Truffle salad**  Italy 5, 6, 8, 12  300 g **23.00**  
 Mixed greens, mixed microgreens, avocado, cherry tomatoes, pine nuts, truffle dressing
- Crispy duck salad**  Hong Kong 1, 3, 5, 6, 8, 11 280 g **29.00**  
 Mix of microgreens, green apple, pomegranate, pine nuts, crispy duck, plum sauce
- Burrata Puglia**  Italy 6, 7, 8  300 g **27.00**  
 Mixed cherry tomatoes, burrata from Puglia, arugula Dressing, black truffle paste, pistachio






## COLD STARTERS



- Tuna tartare**  Japan 4, 6, 7, 11  120 g **25.00**  
 Tuna fillet, chives, shallots, jalapeno, soy sauce, wasabi, dashi
- Yuzu salmon**  Japan 4, 6, 8, 11 250 g **28.00**  
 Norwegian salmon, yuzu soy sauce, mixed microgreens, ginger, scallions
- Scallops with truffle**  Japan 1, 6, 14 100 g **29.00**  
 Scallops sashimi, truffle mayonnaise, crispy tempura, yuzu sauce
- Hamachi sashimi with ponzu and jalapeno**  Japan 4, 6  120 g **30.00**  
 Hamachi fillet, fresh jalapeno, ponzu sauce, coriander
- "New style" hamachi sashimi**  Japan 3, 6, 10 120 g **32.00**  
 Hamachi fillet, yuzu dressing, white truffle, black truffle, microgreens
- Beef carpaccio**  Italy 6, 7, 10 150 g **33.00**  
 Beef fillet Black Angus, chives, parmesan, dried miso, olive oil







## CAVIAR & OYSTERS



<b>Oysters 1 pc</b>	 France 4	50 g	<b>12.00</b>
<b>Oysters with ponzu 1 pc</b>	 Japan 4,6,14	50 g	<b>14.00</b>
<b>Siberian essetra premium black caviar</b>	 Sibir 4	30 g	<b>145.00</b>
<b>Russian essetra premium black caviar</b>	 Russia 4	50 g	<b>240.00</b>
<b>Russian essetra premium black caviar</b>	 Russia 4	125 g	<b>600.00</b>

## HOT STARTERS



<b>Crispy Calamari</b>	 South Korea 1,2,6	150 g	<b>24.00</b>
Calamari, crispy tempura, wasabi mayonnaise, togarashi			
<b>Hong Kong king prawns</b>	 Hong Kong 2	 220 g	<b>29.00</b>
Prawns, garlic, olive oil, scallions, chilli, Maldon salt			
<b>Prawn tempura</b>	 Japan 1,2,6	220 g	<b>28.00</b>
Prawns, tempura, dashi, mirin, soy sauce, daikon			
<b>Soft shell crab tempura</b>	 Japan 1,2,6	220 g	<b>27.00</b>
Soft shell crab, tempura, dashi, mirin, soy sauce, daikon			
<b>Beef tataki with ponzu</b>	 Japan 1,6,10,11	150 g	<b>29.00</b>
Black Angus fillet, onion ponzu dressing, crispy garlic, scallions			

## GYOZA & DIM SUM















<b>Black Angus &amp; foie gras gyoza</b>	 South Korea 1,6	160 g	<b>23.00</b>
Black Angus beef, goose liver, ginger, shallot, sake			
<b>Duck &amp; truffle gyoza</b>	 Singapore 1,6	160 g	<b>22.00</b>
Duck, black truffle, chalot, ginger, garlic			
<b>Shrimp gyoza</b>	 Singapore 1,2,4	160 g	<b>21.00</b>
Shrimps, white fungus, chives, singapore dumpling sauce			
<b>Black Angus dumplings</b>	 Hong Kong 1,6	160 g	<b>23.00</b>
Black angus beef, kimchi sauce, radish, scallions, ginger, coriander			
<b>Har Gau</b>	 Hong Kong 1,2,4,6	160 g	<b>23.00</b>
Dim sum with shrimp, bamboo shoot, truffle sauce			
<b>Money bag</b>	 Hong Kong 1,2,4,6	160 g	<b>23.00</b>
Dim sum with shrimp, celery, carrots, onion, coriander, ginger oil, X.O. sauce			

## WOK




All wok flavoring are in house made from natural products.

















<p><b>Asian vegetables rice</b>  Thailand 3,6,11</p> <p>Rice Thai Hom Mali, carrots, shiitake, marinated daikon, scallions, chinese cabbage, soy sauce</p>		250 g	<b>14.00</b>
<p><b>Asian seafood rice</b>  Thailand 2,3,6,11</p> <p>Rice Thai Hom Mali, carrots, shiitake, marinated daikon, scallions, soy sauce, shrimps, calamari</p>		300 g	<b>28.00</b>
<p><b>Asian duck rice</b>  Thailand 3,6,11</p> <p>Rice Thai Hom Mali, carrots, shiitake, marinated daikon, scallions, soy sauce, duck</p>		300 g	<b>24.00</b>
<p><b>Szechuan king prawns</b>  China 2,4,6,14</p> <p>King prawns, snow peas, mixed peppers, black fungus, asparagus, shimeji, garlic, szechuan sauce</p>		300 g	<b>34.00</b>
<p><b>Pluma Iberico with vegetables</b>  South Korea 1,6,11</p> <p>Pluma Iberico, mixed peppers, red onions, black fungus, black pepper sauce, carrots, wild mushrooms, water chestnut, scallions, soy sauce</p>		300 g	<b>37.00</b>
<p><b>Spicy beef with vegetables</b>  Hong Kong 1,6,11</p> <p>Black Angus beef fillet, mixed peppers, red onions, black fungus, spicy garlic sauce, carrots, wild mushrooms, water chestnut, scallions, soy sauce</p>		300 g	<b>48.00</b>
<p><b>Singapore-style noodles with seafood</b>  Singapore 1,3,6,8,11</p> <p>Rice noodles, eggs, mixed peppers, snow peas, red onions, chinese cabbage, calamari, shrimps</p>		300 g	<b>31.00</b>
<p><b>Seafood Udon noodles</b>  Japan 1,2,3,6,11</p> <p>Udon noodles, shrimps, calamari, eggs, mixed peppers, shimeji, chinese cabbage, garlic, dark soy sauce</p>		300 g	<b>38.00</b>
<p><b>Beef Udon noodles</b>  Japan 1,3,6</p> <p>Udon noodles, Black Angus beef fillet, eggs, mixed peppers, shimeji, chinese cabbage, Hong Kong blend sauce</p>		300 g	<b>48.00</b>

## SUSHI



<p><b>Sashimi mix</b>  Japan 4,6</p> <p>Salmon, tuna, hamachi, scallops</p>		200 g	<b>58.00</b>
<p><b>Tuna sashimi 3 pcs.</b>  Japan 4,6</p>		60 g	<b>18.00</b>
<p><b>Hamachi sashimi 3 pcs.</b>  Japan 4,6</p>		60 g	<b>21.00</b>
<p><b>Salmon sashimi 3 pcs.</b>  Japan 4,6</p>		60 g	<b>16.00</b>
<p><b>Scallop sashimi 3 pcs.</b>  Japan 4,6</p>		60 g	<b>22.00</b>



<b>Nigiri mix</b>  Japan 4,6	150 g	<b>30.00</b>
Salmon, tuna, hamachi		
<b>Tuna nigiri 2pcs.</b>  Japan 4,6	60 g	<b>14.00</b>
<b>Hamachi nigiri 2pcs.</b>  Japan 4,6	60 g	<b>16.00</b>
<b>Salmon nigiri 2pcs.</b>  Japan 4,6	60 g	<b>12.00</b>
<b>Wagyu and foie gras nigiri 2pcs.</b>  Japan 6	60 g	<b>38.00</b>
<b>Scallop gunkan</b>  Japan 1,6,14	60 g	<b>21.00</b>
Nori, sushi rice, scallops, truffle mayonnaise, tempura, chives		
<b>Spicy tuna gunkan</b>  Japan 4,6	 60 g	<b>19.00</b>
Nori, sushi rice, tuna, sriracha, chives		
<b>Japanese Wagyu gunkan</b>  Japan 6	60 g	<b>32.00</b>
Nori, sushi rice, Wagyu A5 fillet		
<b>Shrimp avocado uramaki</b>  Japan 1,2,4,7	180 g	<b>19.00</b>
Prawn tempura, avocado, spicy mayonnaise, unagi sauce		
<b>Spicy tuna uramaki</b>  Japan 4,6	 180 g	<b>22.00</b>
Tuna, marinated daikon, cucumber, avocado, sriracha, spicy mayonnaise		
<b>Torched salmon and avocado uramaki</b>  Japan 1,4,6	180 g	<b>22.00</b>
Torched salmon, avocado, tempura, sesame		
<b>Hamachi with truffle uramaki</b>  Japan 1,4,6	180 g	<b>35.00</b>
Hamachi, scallions, soya mayonnaise, tempura, truffle dressing		
<b>Japanese Wagyu uramaki</b>  Japan 1,2,6,11	100 g	<b>42.00</b>
Wagyu A5 fillet, prawn tempura, cream cheese, cucumber, spicy mayonnaise, unagi sauce		
<b>Spider roll</b>  Japan 1,2,4,7	180 g	<b>32.00</b>
Soft shell crab, cucumber, tobiko, wasabi dressing, soya mayonnaise, marinated daikon, sesame		

## SEAFOOD



Ask your waiter for the fresh catch of the day.

<b>Salmon teriyaki</b>  Japan 4,6	300 g	<b>48.00</b>
Wild salmon fillet, teriyaki sauce, bok choy, garlic, asian glaze		
<b>Miso black cod</b>  Japan 4,6,11	220 g	<b>73.00</b>
Black cod fillet, mirin, sake, miso, sesame		
<b>Black cod truffle</b>  Japan 4,6,11	280 g	<b>75.00</b>
Black cod fillet, bok choy, broccolini, truffle sauce		
<b>Chilean seabass</b>  Chile 4,6	280 g	<b>79.00</b>
Chilean seabass, broccoli, honey glaze		
<b>Lobster X.O.</b>  Singapore 2,6,7	550 g	<b>175.00</b>
Whole lobster, snow peas, mixed peppers, black fungus, asparagus, shimeji, X.O. sauce		

## MEAT



<b>Tori Miso</b>	Japan 6,11	280 g	<b>35.00</b>
Chicken cutlet steak, mirin, sake, miso, sesame, corn, mushrooms			
<b>Asian BBQ rooster</b>	South Korea 3,6	300 g	<b>38.00</b>
Rooster, corn, soy honey glaze			
<b>Pluma Iberico Char Siu</b>	South Korea 7,8	300 g	<b>45.00</b>
Pluma Iberico with asian BBQ sauce and crispy mushrooms			
<b>Beijing duck with truffle</b>	China 6,8,11	300 g	<b>54.00</b>
72 hours marinated beijing duck, truffle sauce			
<b>Spicy beef</b>	Singapore 6,7	250 g	<b>56.00</b>
Black Angus tenderloin, sweet soy sauce, sesame, scallions			
<b>Fillet Mignon</b>	France 7	300 g	<b>65.00</b>
Black Angus tenderloin, foie gras, asparagus, parsnip			
<b>Ribeye steak with shimeji</b>	Australia 6	100 g	<b>32.00</b>
Black Angus ribeye reserved 150 days grain-fed, Maldon salt			
<b>Japanese Wagyu steak on robata</b>	Japan 6,11	210 g	<b>220.00</b>
Ribeye Wagyu A5 steak, microgreens, teriyaki ponzu sauce, mixed vegetables			

## SIDES:

<b>Steamed rice</b>	China	150 g	<b>8.00</b>
<b>Grilled bok choy</b>	Thailand	150 g	<b>12.00</b>
<b>Seasonal mixed mushrooms</b>	China 6	100 g	<b>12.00</b>
<b>Sesame asparagus</b>	Great Britain 11	100 g	<b>15.00</b>
<b>Oyster sauce broccolini</b>	Singapore 6,14	100 g	<b>15.00</b>
<b>Oyster sauce mixed vegetables</b>	Hong Kong 6,14	150 g	<b>15.00</b>

## DESSERTS



<b>Citrus texture</b>	Brazil 1,3	150 g	<b>16.00</b>
Lime, mango, passion fruit, yuzu, matcha			
<b>Yuzu cheesecake</b>	Japan 1,3,7,8	150 g	<b>15.00</b>
Cream cheese, mascarpone, yuzu crème anglaise, yuzu jelly, homemade crumble			
<b>Matcha tiramisu</b>	Japan 1,3,7,8	150 g	<b>15.00</b>
Mascarpone, marsala, Adzuki beans, matcha powder			
<b>Far Breton</b>	France 1,3,7,8	150 g	<b>12.00</b>
Eggs, milk, butter, brandy, dried plums, vanilla ice cream			

## List of allergens in products

**1.** Cereals containing gluten: wheat (such as spelt and khorasan wheat, rye, barley, oats or their hybridised strains); **2.** Crustaceans and products thereof; **3.** Eggs and products thereof; **4.** Fish and products thereof **5.** Peanuts and products thereof **6.** Soybeans and products thereof; **7.** Milk and products thereof (including lactose) except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol; **8.** Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin; **9.** Celery and products thereof; **10.** Mustard and products thereof; **11.** Sesame seeds and products thereof; **12.** Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers; **13.** Lupin and products thereof; **14.** Molluscs and products thereof.



The prices are in BGN with VAT



