



## oysters

	6's	12's
<b>fresh shucked oysters</b>		
cocktail	R132	R252
medium	R144	R264
large	R162	R300
extra large	R180	R336
giant	R210	R360
<b>mixed selection</b>		
4 cocktail / 4 medium / 4 large		R264
<b>oysters rockefeller</b>		R140
4 x medium oysters topped with a creamy spinach & blue cheese sauce, baked au gratin		
<b>the delightful dozen</b>		R300
2 x medium oysters mignonette - shallots / cracked black pepper / vinegar.		
2 x medium oysters asian - wasabi / soy / pickled ginger		
2 x medium oysters tempura - battered / spring onion		
2 x medium oysters citrus - seasonal citrus jelly		
<b>a bloody shot</b>		R60
1 x medium oyster topped with freshly cracked black pepper, drizzled with lemon juice and a side shot of bloody mary		
<b>oyster toppings</b>		
mignonette - shallots / cracked black pepper / vinegar	R3	
asian - wasabi / soy / pickled ginger	R5	
tempura - battered / spring onions	R5	
citrus - seasonal citrus jelly	R5	

### all day oyster special

buy a bottle of wine or champagne and get 12 oysters at half price  
(excludes rockefeller and delightful dozen)

## sushi bar

<b>edamame beans (v)</b>		R60
steamed soya beans tossed with flaked sea salt		
<b>california rolls x 8 pieces</b>		
salmon & avocado	R130	
tuna & avocado	R110	
prawn & avocado	R110	
cucumber & avocado (v)	R80	
<b>maki x 6 pieces</b>		
salmon	R80	
tuna	R70	
prawn	R70	
cucumber (v)	R50	
avocado (v)	R50	
<b>nigiri x 4 pieces</b>		
salmon	R110	
tuna	R90	
prawn	R90	
avo	R70	
<b>nigiri aburi style (flame torched) x 4 pieces</b>		
salmon	R125	
tuna	R105	
prawn	R105	
<b>crayfish nigiri x 1 piece</b>		
poached crayfish tail dressed with caviar, kewpie mayonnaise and served with ponzu sauce	R150	
<b>sashimi x 5 pieces</b>		
salmon	R180	
tuna	R160	
line fish	R120	
<b>sashimi aburi style (flame torched) x 5 pieces</b>		
salmon	R195	
tuna	R175	
line fish	R135	
<b>hand rolls x 1 piece</b>		
salmon	R70	
tuna	R60	
prawn	R60	
avocado, cucumber & carrots (v)	R40	
<b>inari (bean curd) x 8 pieces</b>		
salmon	R140	
tuna	R130	
prawn	R130	
avocado, cucumber & carrots (v)	R100	
<b>salmon roses x 4 pieces</b>	R120	
<b>fashion sandwiches x 8 pieces</b>		
salmon	R150	
tuna	R130	
prawn	R130	
avocado (v)	R100	

## sushi bar (continued)

<b>tempura crunch x 8 pieces</b>		
salmon		R160
tuna		R140
prawn		R140
avocado & cucumber (v)		R110
<b>tempura prawn roll x 6 pieces</b>		
tempura prawn & avocado filled, sprinkled with sesame seeds		R120

## sushi platters

<b>salmon, tuna nigiri &amp; sashimi platter x 14 pieces</b>		
tuna nigiri x 2, salmon nigiri x 2, salmon sashimi x 3, tuna sashimi x 3, salmon roll x 2 and tuna roll x 2		R320
<b>big in japan x 13 pieces</b>		
salmon california roll x 4, salmon maki x 3, tuna maki x 3, avocado maki x 3		R180
<b>salmon platter x 21 pieces</b>		
salmon sashimi x 4, salmon california roll x 4, salmon maki x 6, salmon roses x 3, salmon nigiri x 2 and salmon inari x 2		R390
<b>tuna platter x 21 pieces</b>		
tuna sashimi x 4, tuna roll x 4, tuna maki x 6, tuna roses x 3, tuna nigiri x 2 and tuna inari x 2		R320
<b>uburi style (flame torched) nigiri platter x 10 pieces</b>		
salmon nigiri x 5 and tuna nigiri x 5		R180

## sushi signature dishes

<b>oyster man roll x 8 pieces</b>		
salmon filled and topped with tempura oysters, drizzled with chilli bean sauce & sesame seeds		R230
<b>over the rainbow roll x 8 pieces</b>		
salmon and avocado filled, wrapped in salmon and tuna slices, topped with kewpie mayonnaise, sriracha and a sprinkling of spring onions		R195
<b>rainbow roll reloaded x 8 pieces</b>		
rainbow roll reloaded topped with caviar, spring onions & sesame seeds, drizzled in teriyaki sauce		R205
<b>soft shell crab roll x 6 pieces</b>		
tempura soft shell crab and avocado served with ponzu sauce		R230
<b>roof rack x 8 pieces</b>		
salmon and avocado filled, wrapped in tuna, topped with kewpie mayonnaise & sriracha sauce, scattered with spring onions, sesame seeds and topped with tempura prawn		R250

## japanese hot kitchen

<b>agedashi tofu</b> traditional japanese dish with deep fried tofu dish, sweet soya sauce, spring onion, seven spice and bonito flakes	R90
<b>tofu miso soup (v)</b> miso paste, spring onion, tofu and wakame ana hondashi	R45
<b>vegetarian yakitori (v)</b> mixed veg, grilled on a skewer and served with a sweet teriyaki sauce	R70
<b>chicken yakitori</b> deboned chicken thighs, grilled on a skewer and served with a sweet teriyaki sauce	R140
<b>beef kushi-yaki</b> grilled beef sirloin on a skewer and served with a sweet teriyaki sauce	R240
<b>chicken ramen bowl</b> grilled chicken in a mirin, soya sauce broth, soft yolk egg and noodles	R110
<b>beef ramen bowl</b> grilled beef sirloin in a mirin soya sauce broth, soft yolk egg and noodles	R180

## non-seafood mains

<b>wagyu burger</b> 180g grass-fed wagyu beef burger patty, topped with mature cheddar cheese, fresh tomato, sliced pickles served on a lightly toasted brioche bun with a side of crispy potato fries	R165
<b>vegetarian burger</b> seasonal vegetable burger patty, topped with grilled halloumi served on a lightly toasted brioche bun with sliced brown mushroom, fresh tomato, pickled onion and fresh rocket - with a side of crispy potato fries	R150
<i>add avocado to either of the burgers above</i>	<i>+R15</i>

## salads

<b>classic caprese (v)</b> seasonal tomato slices, basil leaves, mozzarella, basil pesto, extra virgin olive oil <i>add advocado</i>	R115 <i>+R15</i>
<b>house salad (v)</b> seasonal lettuce, cherry tomatoes, sliced green beans, cucumber, kalamata olives, carrot julienne, avocado, free range egg, grana padano shavings, drizzled in our secret dressing	R135
<b>seared tuna salad</b> seared tuna, pak choi, coriander, wakame, cucumber ribbons, radish discs, avocado, spring onion topped with a sesame seed & ceviche dressing	R220

## starters

<b>deep fried tentacles</b> seasoned, dusted in flour and deep fried until crispy	R80
<b>salmon ceviche tacos</b> taco bites filled with salmon and avocado, dressed in spicy mayonnaise and topped with coriander and sesame seeds	R90
<b>tempura prawns</b> tempura prawns lightly dusted and deep fried until crispy, served with a side of sweet chilli sauce	R90
<b>vegetable spring rolls (v)</b> filled with vegetables, served with sweet chilli sauce	R80
<b>prawn spring rolls</b> delicious crispy prawn spring rolls, served with sweet chilli sauce	R90
<b>white wine &amp; garlic mussels</b> fresh west coast mussels steamed in a garlic, white wine & cream sauce served with lightly toasted baguette	R90

## mains

*\*served with a choice of crispy potato fries, spring onion & parsley savoury rice or a mediterranean side salad with a choice of garlic aioli or tartar sauce*

<b>coconut &amp; lemongrass mussel laksa</b> fresh west coast mussels steamed in a fragrant pak choi, lemongrass and ginger broth, topped with crispy pak choi, coriander and spring onion - served with a choice of crispy potato fries or a lightly toasted baguette	R150
<b>white wine &amp; garlic mussels</b> fresh west coast mussels steamed in a garlic, white wine & cream sauce - served with a choice of crispy potato fries or a lightly toasted baguette	R150
<b>fresh succulent hake</b> fresh hake fillet, grilled or deep fried in a light crispy batter - served with a choice of a side and sauce*	R140
<b>sustainably caught fresh line fish of the day</b> fresh line fish fillet lightly grilled - served with a choice of a side and sauce*	R160
<b>classic fish cakes</b> combination of salmon, tuna, hake, line fish and potato lightly battered and deep fried until crispy - served with a choice of a side and sauce*	R160
<b>salt &amp; pepper calamari</b> salt & pepper calamari tentacles and tubes, served either plain grilled, or cajun grilled or deep fried until crispy - served with a choice of a side and sauce*	R180
<b>grilled prawns</b> grilled prawns served with a choice of lemon & garlic butter sauce or a spicy harissa butter sauce - accompanied with a handmade traditional cape malay roti and served with a side and sauce*	R220
<b>salmon teriyaki</b> salmon fillet basted with teriyaki sauce, grilled to your preference served with wasabi mashed potatoes and steamed pak choi	R295

## mains (continued)

<b>seafood pasta</b> pomodoro based fettuccine with a generous mixture of mussels, squid and prawns	R245
<b>soft shell crab</b> soft-shell crab battered and deep fried until crispy served with spicy mayonnaise sauce, red chilli, spring onions and side of crispy potato fries	R280
<b>combos</b>	
<b>fresh hake &amp; calamari combo</b> prepared either battered & deep fried or lightly grilled - served with a choice of a side and sauce*	R220
<b>sustainably caught fresh linefish &amp; calamari combo</b> prepared either battered & deep fried or lightly grilled - served with a choice of a side and sauce*	R240
<i>Top up with 3 grilled prawns on any of the above two combos</i>	<i>+ R85</i>

## fabulous seafood platter (serves two)

crayfish tails, grilled prawns, calamari, rockefeller oysters, steamed mussels in a white wine & garlic sauce, sustainably caught line fish and grilled norwegian salmon teriyaki the above is served with crispy potato fries, spring onion & parsley savoury rice, mediterranean side salad and a crusty garlic loaf - accompanied by a lemon & garlic butter sauce, spicy harissa butter sauce, garlic aioli and tartar sauce	R980
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## sides

bowl of crispy fries (v)	R30
mediterranean side salad (v)	R30
seasonal vegetables (v)	R45
garlic baguette (v)	R25

## junior meals (under 12's)

deep fried hake & chips	R80
cheese burger & chips	R80

## desserts

dark chocolate fondant and vanilla bean ice cream with a strawberry dust	R105
individually baked cheese cake with a raspberry coulis and mixed berry sorbet	R95
crème brûlée	R80
ice cream selection (3 scoops)	
hazelnut / chocolate / salted caramel / vanilla / halva	R70
sorbert selection (3 scoops)	
mixed berry / lemon / granadilla	R70

## ice cream don pedros

jameson irish whisky / kahlua / amarula	R85
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