



oysters

fresh shucked oysters

	6's	12's
cocktail	R140	R265
medium	R170	R325
large	R200	R395
extra large	R240	R455
giant	R300	R575

mixed selection

4 cocktail / 4 medium / 4 large		R325
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oysters rockefeller

4 x medium oysters topped with a creamy spinach & blue cheese sauce, baked au gratin		R160
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the delightful dozen

4 x medium natural oysters - served with lemon wedges, black pepper and tabasco		
2 x medium oysters pomegranate		
2 x medium oysters topped with crème fraîche, caviar and micro greens		
2 x medium oysters tempura - battered / spring onion		
2 x medium oysters gin and tonic		R390

bloody shot

1 x medium oyster topped with freshly cracked black pepper, drizzled with lemon juice and a side shot of bloody mary		R60
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tempura oysters

4 x medium oysters tempura - battered / spring onion		R135
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sushi bar

edamame beans (v)

steamed soya beans tossed with flaked sea salt	R65
steamed soya beans tossed with 7 spice seasoning	R65

california rolls x 8 pieces

salmon & avocado	R135
tuna & avocado	R135
prawn & avocado	R135
salmon skins	R120
cucumber & avocado (v)	R100

maki x 6 pieces

salmon	R100
tuna	R100
prawn	R100
cucumber (v)	R60
avocado (v)	R60

nigiri x 4 pieces

salmon	R130
tuna	R120
prawn	R130
avo (v)	R80

nigiri aburi style (flame torched) add to above prices

+ R15

sashimi x 5 pieces

salmon	R180
tuna	R170
prawn (blanched)	R170

sashimi aburi style (flame torched) add to above prices

+ R15

hand rolls x 1 piece

salmon	R105
tuna	R105
prawn	R105
avocado, cucumber & carrots (v)	R70

inari (bean curd) x 4 pieces

salmon	R120
tuna	R110
prawn	R120
avocado, cucumber & carrots (v)	R80

salmon roses x 4 pieces

R140

fashion sandwiches x 8 pieces

salmon	R170
tuna	R160
prawn	R160
avocado (v)	R100

tempura crunch x 8 pieces

salmon	R160
tuna	R160
prawn	R160
avocado & cucumber (v)	R110

bamboo rolls x 8 pieces

salmon	R120
tuna	R115
prawn	R120

sushi platters

sashimi platter x 16 pieces

salmon sashimi x 4, tuna sashimi x 4, prawn sashimi x 4 and linefish sashimi x 4	R390
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salmon, tuna nigiri & sashimi platter x 14 pieces

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	R345
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big in japan x 16 pieces

salmon sandwiches x 4, salmon california roll x 2, salmon roses x 2, tuna california roll x 2, salmon maki x 3, tuna maki x 3	R325
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salmon platter x 21 pieces

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	R420
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tuna platter x 21 pieces

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	R375
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vegetarian platter x 19 pieces (v)

california rolls x 4, maki x 3, fashion sandwiches x 4, nigiri x 2, inari x 2, rainbow rolls x 4	R295
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sushi signature dishes

tempura oyster roll x 8 pieces

salmon filled and topped with tempura oysters, drizzled with chilli bean sauce & sesame seeds	R240
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kamikaze roll x 8 pieces

prawn and avocado filled, topped with salmon, spicy sweet sauce and finished with chopped chives	R230
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volcano roll x 6 pieces

salmon, tuna and avo filled, wrapped with nori and deep fried, drizzled with wasabe mayo and teriyaki sauce	R145
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rainbow roll reloaded x 8 pieces

salmon and avocado filled, wrapped in salmon, tuna and avocado slices, topped with caviar, spring onions and drizzled in teriyaki sauce	R235
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roof rack x 8 pieces

salmon and avocado filled, drizzled with sesame seeds and topped with tempura prawns	R235
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signature combo x 8 pieces

a combo of our two popular signature dishes, rainbow reloaded & roof rack	R235
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new style salmon sashimi

thinly sliced salmon served with ginger, chives julienne, sesame oil, truffle oil and a sprinkle of sesame seeds	R220
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new style tuna sashimi

thinly sliced tuna served with ginger, chives julienne, sesame oil, truffle oil and a sprinkle of sesame seeds	R195
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tempura prawn roll x 6 pieces

tempura prawn & avocado filled, sprinkled with sesame seeds	R130
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philedelphia rolls x 8 pieces

smoked salmon and cream cheese	R160
prawn and cream cheese	R160

small plates

salt & pepper calamari

salt & pepper calamari tentacles and tubes, served either plain grilled, or cajun grilled or deep fried until crispy

R135

tempura prawns

tempura prawns lightly dusted and deep fried until crispy, served with a side of sweet chilli sauce

R115

prawn arancini balls x 4

crispy Italian rice balls stuffed with prawns served with creamy napolitana dip

R85

white wine & garlic mussels

fresh west coast mussels steamed in a garlic, white wine & cream sauce served with lightly toasted baguette

R115

vegetable spring rolls (v)

filled with vegetables, halloumi cheese and served with sweet chilli

R80

soup of the day

ask your waitron

R105

salads

caesar salad

cos lettuce dressed in a homemade caesar dressing, garlic croutons, white anchovies and parmesan shavings.

R120

add chicken

+ R55

add prawns

+ R90

add seared tuna (when available)

+ R90

add grilled calamari

+ R115

add avocado

+ R15

house salad (v)

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

non-seafood mains

sirloin (30 day aged)

250g beef sirloin with a garlic butter basting, crispy potato fries and a choice of either truffle mushroom or pepper sauce

R275

wagyu burger

180g 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

R195

add avocado

+ R15

vegetarian burger

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

R185

add avocado

+ R15

mains

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

white wine & garlic mussels

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

R205

fresh succulent hake

fresh hake fillet, grilled or deep fried in a light crispy beer batter - served with a choice of a side and sauce*

R175

fresh kingklip

grilled kingklip served with dauphinoise potato, caramelised onion purée and baby vegetables

R275

fresh line fish of the day (when available)

grilled line fish served with a lemon and pea risotto, herb pesto and basil

R245

salt & pepper calamari

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*

R245

grilled prawns

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*

R275

salmon teriyaki

salmon fillet basted with teriyaki sauce, grilled to your preference served with wasabi mashed potatoes and steamed pak choi

R335

seafood pasta

pomodoro based fettuccine with a generous mixture of mussels, squid and prawns

R285

combos

fresh hake & calamari combo

prepared prepared either battered & deep fried or lightly grilled - served with a choice of a side and sauce*

R275

top up with 3 grilled prawns

+ R90

sustainably caught fresh linefish & calamari combo

prepared either battered & deep fried or lightly grilled - served with a choice of a side and sauce*

R295

top up with 3 grilled prawns

+ R90

fabulous seafood platters

platter for one

crayfish tails, grilled prawns, calamari, steamed mussels in a white wine & garlic sauce, hake, crispy potato fries & seasonal salad - served with lemon garlic butter sauce & tartar sauce

R695

fabulous seafood platter for 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 - served with crispy potato fries, spring onion & parsley savoury rice, seasonal side salad and a crusty garlic loaf - accompanied by a lemon & garlic butter sauce, spicy harissa butter sauce, garlic aioli and tartar sauce

R1295

sides

bowl of crispy fries (v)

R40

seasonal side salad (v)

R40

seasonal vegetables (v)

R45

garlic baguette (v)

R45

junior meals (under 12's)

deep fried hake & chips

R115

cheese burger & chips

R105

chicken strips & chips

R105

deserts

apple crumble with chantilly cream

R90

individually baked cheese cake with a raspberry coulis

R125

crème brûlée

R85

milk tart spring roll (sa favourite with a twist)

R85

ice cream selection (2 scoops) chocolate / salted caramel / vanilla

R65

sorbet selection (2 scoops) mixed berry / lemon / granadilla

R75

ice cream don pedros

jameson irish whisky / kahlua / amarula

R90

Please take note:

- 10% gratuity will be added to any table of 6 persons or more
- in the spirit of appreciation for the entire team, a portion of your gratuity will be shared with our kitchen staff