

# — E Z O

NEO-JAPANESE CUISINE

## SUSHI

### Nigiri

Tuna, 2 pcs 900

Salmon, 2 pcs 1100

Eel, 2 pcs 950

 Avocado, 2 pcs 500

### Gunkan

Spicy tuna, 2 pcs 1100

Salmon, 2 pcs 1300

Salmon roe, 2 pcs 1900

Prawn, 2 pcs 1300

Cuttlefish, 2 pcs 800

## HANDROLL

Tuna, avocado 900

Hot smoked salmon, mango 1300

Eel, shiitake 1100



 Vegetable 600

## ROLL

Shrimp tempura roll, avocado 1700

Beef, cucumbebr 1900


## APPETISERS & SALADS

 Spicy edamame, yogurt, wasabi sauce	800
 Green salad, seeds, nut sauce	1200
Tuna Nikkei ceviche	1700
Japanese style beef tartar, rice cake	1850
Lettuce, duck, persimmon, melon	1900
Spicy glass noodles, eel, miso mayo, celery	1800


## HOT PLATES

Octopus, eggplant, black garlic, coconut kefir sauce	1900
Prawn and veggies vodka tempura, rice with furikake	2400
Ribeye tsukune, 1 pcs	1200
Chicken tsukune, 1 pcs	850
Octopus yakitori	2100


## SOUPS

 Marinated tomatoes cold soup, shiitake, edamame	1500
Miso soup, tofu, wakame, enoki mushrooms / with smoked salmon	1100/1800
Miso prawn ramen, wheat noodles, tofu, corn	2400
Tonkotsu ramen, pork chashu, wheat noodles, egg	1900
Spicy ramen, duck, wheat noodles, egg	2000
Udon, chicken broth, egg, chicken roll	1700

## DUMPLINGS

Pork and shiitake Japanese dumplings	1700
Lamb Japanese dumplings	2200
Prawn Japanese dumplings	1900
 Vegetable dumplings with mushrooms	1050

## NOODLES & RICE

 Wheat noodles, mushrooms, cashew sauce	1700
Wheat noodles, butter miso sauce, dashi washed salmon roe, tomatoes	2600
Udon, chicken katsu, edamame	2100
Buckwheat noodles, beef, pepper sauce	2400
Eel, rice, pumpkin, chamomile mousse	2300
Fried rice, prawn, enoki, egg, coconut sauce, baked bell pepper sauce	2800

## MAIN COURSE

 Eggplant, spinach, oolong sauce	1150
 Lettuce, nut sauce, asparagus	1300
 Coconut palak curry, cumin rice	2300
Red snapper katsu, passion fruit-dashi sauce, asparagus, green beans	2400
Salmon, BBQ carrots, curry sauce	3750
Chicken katsu, rice, yuzu curd	1950
Duck leg, green curry, lentils	4500
Duck breast, pumpkin and rose sauce, sesame, spinach	2900
Pork neck, peach glaze, eggplant, almonds	3500
Rack of lamb, spinach and anchovy sauce, broccolini	3100
Ribeye, Japanese dressing	4500
Dry age tenderloin beef, mushroom sauce, pak choi	4100

## SIDE DISHES

Grilled vegetables	850
Baked potatoes	500
Grilled corn	600
Dashi stock boiled spinach	600
Yuzu rice, furikake	650
Broccolini tempura	750
Mashed potatoes, wasabi	600

## DESSERTS

Mochi	600
Japanese pudding Purin, miso caramel, ginger mousse	800
Coconut jelly, kaffir lime mousse, citrus sorbet, sesame merengue	1100
Hot chocolate cake, salted caramel ice cream, yuzu mousse	900
Matcha cheesecake, dark chocolate, white fried chocolate	850

 - vegetarian

# EZO

NEO-JAPANESE CUISINE

**Saturday - Sunday 14:00-17:00**

## BRUNCH MENU

Coconut rice porridge, seasonal fruits	700
Josper backed omlette, tiger milk, eel, avocado, wasabi cream cheese, nachos	1400
Okonomiyaki, prawn mayo, bonito flakes, spring onion	950
Benedict egg with bacon, miso gollandese sauce, furikake	1200
Benedict egg with salmon, miso gollandese sauce, furikake	1800
<b>Selection of EZO croissants:</b>	
Mortadella, truffle bechamel	1700
Salmon, cream cheese, capers, dill	1800
Pistachio praline, fresh raspberries	1300
Brie, apricot jam	1700

## ezo LUNCH MENU

### SET 1

2000

Hand roll vegetable  
Spicy ramen, duck, wheat noodles, egg

### SET 2

2400

Hand roll tuna and avocado  
Udon, chicken katsu, edamame

### SET 3

2900

Miso soup, tofu, wakame, enoki mushrooms,  
smoked salmon  
Prawn Japanese dumplings

### SET 4

2500

Marinated tomatoes cold soup, shiitake, edamame  
Wheat noodles, mushrooms, cashew sauce

 - vegetarian

# THURSDAY WINE LIST

## SPARKLING WINE

Martini Asti Sweet / Moscato Bianco / Italy	8-500	6 800
Veuve Ambal Crémant de Bourgogne Brut Prestige / Pinot Noir & Chardonnay / France	14-600	11 680

## WHITE WINE

Prosper Maufoux Bourgogne Blanc / Chardonnay / France	11-300	9 040
Vina Pomal Rioja Blanco / Viura & Malvasia / Spain	8-800	7 040
Attems / Pinot Grigio / Italy	14-200	11 360
Kim Crawford Marlborough / Sauvignon Blanc / New Zealand	11-900	9 520
Mosi Tinashe / Chenin Blanc / South Africa	17-200	13 760

## ROSÉ WINE

Donnafugata Lumera Rosé / Nero d'Avola blend / Italy	8-700	6 960
Miraval Provence Rosé / Grenache & Syrah blend / France	17-500	14 000

## RED WINE

Rutini / Malbec / Argentina	8-900	7 120
Famille Sichel Bordeaux Rouge / Merlot blend / France	9-900	7 920
Castello Di Albola Chianti Classico Reserva / Sangiovese / Italy	14-800	11 840
Kim Crawford / Pinot Noir / New Zealand	19-200	15 360
Boekenhoutskloof The Chocolate Block / Shiraz blend / South Africa	23-800	19 040
Villalta Amarone Della Valpolicella Classico / Corvina, Rondinella, Molinara / Italia	22-400	17 920

## SWEET WINE

Rietvalley Muscadel Red / Muscadel / South Africa / 500 ml	<del>9 300</del>	<b>7 440</b>
Famille Sichel Sauternes / Semillon & Sauvignon / France / 375 ml	<del>13 400</del>	<b>10 720</b>