

Sharing is Caring Menu

To be shared with
the table

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Spicy Edamame

Sashimi

Misobutter Scallops

Crispy Rice

Beef Tataki

Teriyaki Tofu

Gohan

Yakitori Pork

Wagyu

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Soy sauce Icecream

Chocolate Cake Fantasy

or

Yuzu Sorbet Lemon Cake

68€

per seat



Cocktails

Shiso Sour	13
Shisho leaf infused ROKU gin sour	
Midori Sour	13
Legendary Japanese melon liqueur based sweet and sour cocktail	
Ronin Sour	13
The Shinobi single grain Chita whiskey sour	
Sake Mule	12
The ginger & sake cocktail with a kick of a mule	
Old Fashioned	13
Maybe the most classic whiskey cocktail but here its made with Suntorys Toki	
Yamato	15
Our take on the famous french 75	
Roku gin & Tonic	13
ROKU gin = Sakura flower & leaf, Yuzu, Sencha & Gyokuro tea, Sancho pepper Tonic and a slice of ginger	
Hayabusa Martini	12
Espresso martini with a roku and muskova punch	
Tokyo Bullet	13
Grape flavoured sake drink with a kick	
Shinobi Sakura	13
Cherry infused Sake drink	

Sodas n Sprizers

Umeshu Spritz	15
Sweet Japanese plumliquer, Prosecco & soda	
Umeshu Soda	13
Japanese plum wine soda on the rocks	
Highball	13
Suntorys Toki whiskey soda	
Yuzu Taiyou	13
Smooth, Citric and bubbly Yuzu sake	

Mocktails

House Lemonade	6
Refreshing housemade lemonade	
Ginger Sour	7
Sparkling sweet and sour mocktail	
Kyuuri Spritz	7
Cucumber based sparkling refreshner	

Beeru

Kirin 25 cl	7
Kirin 50 cl	9.9
Kirin 0.0% 33cl	7

Bubbles

Prosecco

10 cl	11
Bottle	55

Champagne

Bottle	89
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Wine

16 cl	14
12 cl	11
24 cl	20
Bottle	55

Soju

Soju 4 cl	4
Soju Bottle	25

Sake

Glass 10 cl	11
Bottle	55
Yuzu Sake 12cl	11



Soft Drinks	5
Sparkilng Water	3
Ice Tea	6
Green Tea	5

Snacks & Sides



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Edamame (Ve)	5
Kimchi (Ve)	5
Daikon Kimchi (Ve)	5
Padron peppers (Ve)	8
Rice (Ve)	5

Food to fill the table

Perfect for sharing

Misobutter Scallops	15
Scallops seared in misobutter, served with ponzu seaweed and smoked salmon roe	

Fish & Avocado tartar	9
Fresh salmon, ponzu, avocado red radish	

Sashimi	11
Salmon sashimi served with house soy, pickled onion and horseradish wasabi	

Aburi Sashimi	15
Flame-seared sashimi of tuna, salmon and scallops.	

Crispy Rice	13
2pcs, crispy sushi rice-cakes, salmon, avocado, kewpie majo	

Spicy Crispy Rice	13
2pcs, Crispy crusted sushi rice topped with a spicy hot gochujang mayo and tuna	

Beef Tataki	15
Briefly seared tenderloin pickled ginger. sweet soy	

Tuna Tataki	15
Briefly seared Yellowtail tuna, horseradish, sweet soy sauce	

Beef TarTar	13
Spicy beef tartar, quail egg, pepper paste, sesame	

Teriyaki Tofu (Ve)	14
Crispy crust, pickled onions, roasted sesame and grated horseradish	

Avocado sashimi (Ve)	7
Thin cut avocado served with wakame, house soy, pickled ginger	

Misokoiso (Ve)	17
Fried eggplant, miso sauce, sesame seeds, spring onions	

Tamagoyaki	11
Japanese sweet & savoury Omelet	

Onsen Tamago	6
Soft boiled egg, dashi soy, katsuobushi	

Yakitori & Grill

Yakitori Chicken 2pcs	9
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Yakitori Skin 2pcs	7
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Yakitori Pork 2pcs	12
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Yakitori Pineapple 2pcs (Ve)	8
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Yakitori Tofu 2pcs (Ve)	8
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Yakitori Mushroom 2pcs (Ve)	8
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Wagyu A5 sirloin 100g	48
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Desserts

Soy sauce ice-cream and the chocolate fantasy	9
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Yuzu Sorbet (Ve)	9
Lemon cake, raspberry, white chocolate	