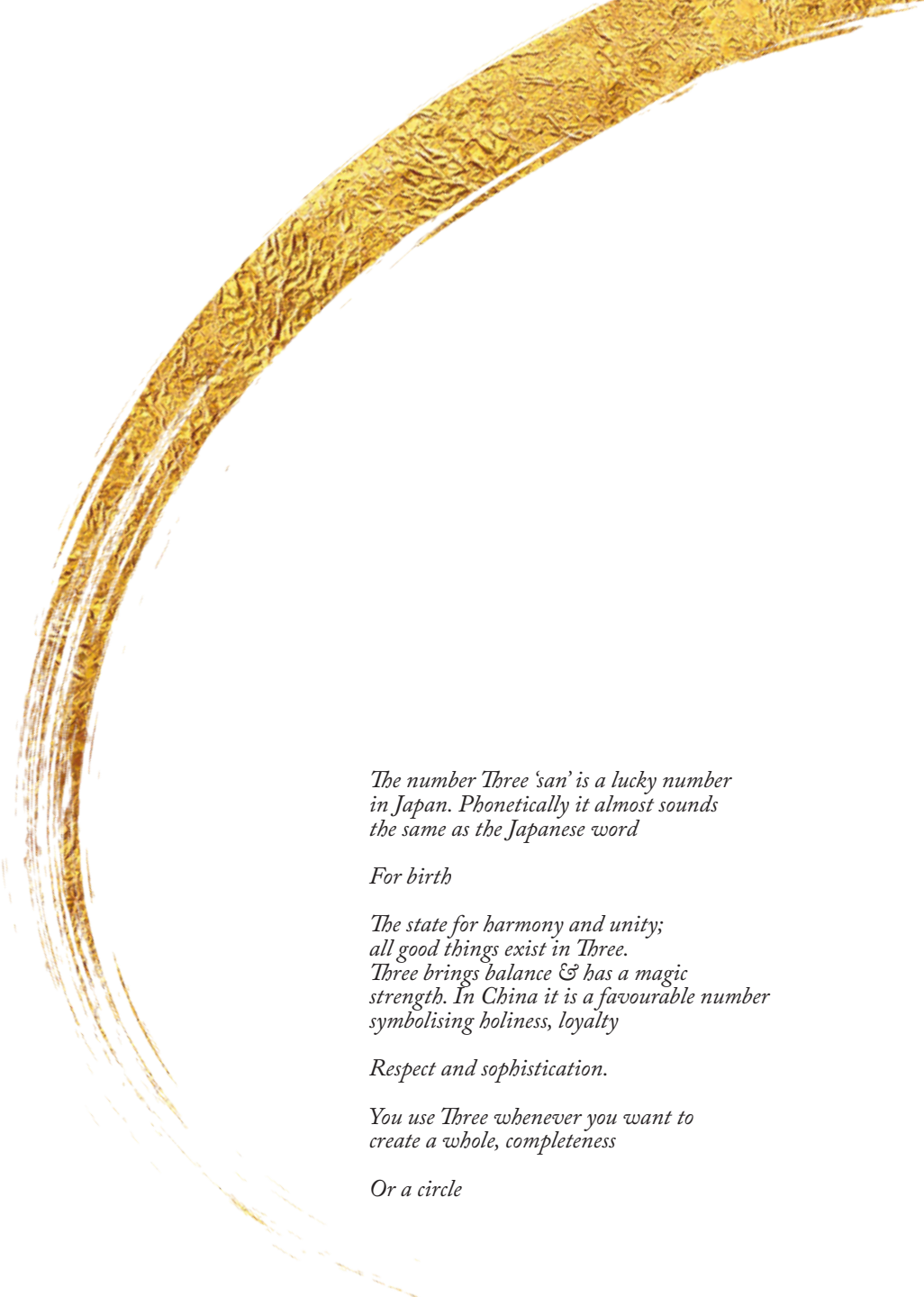




Contemporary Asian Cuisine Three

Three



The number Three 'san' is a lucky number in Japan. Phonetically it almost sounds the same as the Japanese word

For birth

The state for harmony and unity; all good things exist in Three. Three brings balance & has a magic strength. In China it is a favourable number symbolising holiness, loyalty

Respect and sophistication.

You use Three whenever you want to create a whole, completeness

Or a circle

STARTERS

Edamame	6,50
<i>Green soy beans with Maldon salt</i>	
Edamame Bode	7,50
<i>Fried soy beans in a hot & spicy Bode de Goias pepper sauce</i>	
Gyozas veggy 4pcs	10,50
<i>Vegetables & creamy kimchi sauce</i>	
Gyozas chicken 4pcs	13,50
<i>Chicken & creamy kimchi sauce</i>	
Gambabread 6pcs	9,25
<i>With sesame mayonnaise</i>	
Snow crab claws 5pcs	17,50
<i>Tempura snow crab claws & yuzu mayonnaise</i>	
Marinated Mackerel Salad	9,50
<i>Little gem, wasabi & green apple</i>	
Dried Duck	18,50
<i>Tapioca, union & green apple</i>	
Portobello Carpaccio	15,50
<i>Shiso oil, soy, yuzu aioli & crunchy union</i>	



OYSTERS

	<i>3pcs</i>	<i>6pcs</i>
Oyster Motoyaki <i>Miso, shiso & lemon</i>	<i>16,00</i>	<i>31,00</i>
Oyster Nikkei <i>Ginger, spring onions & ponzu dressing</i>	<i>15,50</i>	<i>30,00</i>
Oyster Bloody Mary <i>Served by your bartender, classic bloody mary</i>	<i>17,50</i>	<i>34,00</i>
Oyster Classic <i>Shallots & red wine vinegar</i>	<i>16,00</i>	<i>31,00</i>



R A W

Fresh vegan ceviche		10,50
<i>Vegetables, passion fruit & coconut</i>		
Salmon ceviche / White fish ceviche		15,00 / 19,50
<i>Ginger, coriander, lime & shallots</i>		
Wagyu tartare		16,75
<i>Served with egg yolk, miso mayonnaise foam & pickled enoki</i>		
Watermelon tataki		13,50
<i>With ponzu, pistachio, radish & raspberry</i>		
Tuna Tataki		23,75
<i>Ginger, miso & yuzu</i>		
Hamachi		19,50
<i>Topped with yuzu-miso aioli, radish, pickled jalapeño & apple</i>		
Bavette Spoon	3pcs	6pcs
<i>Sambai sauce, miso & soy (add 10 gr caviar +21,50)</i>	16,75	32,00



NIGIRI

TENDER FRESH SLICES
ATOP A BED OF SUBTLY
SEASONED RICE

	6pcs	8pcs
Eggplant Nigiri <i>Grilled eggplant & Miso</i>	14,50	19,50
Saké Nigiri <i>Salmon, Crunchy filo & passion fruit</i>	16,50	21,00
Maguro Nigiri <i>Tuna & wasabi</i>	21,50	27,50

SASHIMI

THINLY SLICED RAW FISH

	3pcs
Salmon	9,50
King fish	11,50
Tuna	12,50



TEMPURA MAKIS

FRESH SUSHI WRAPPED
IN TEMPURIZED NORI
SEAWEED SHEETS

8pcs

Hokkai

18,50

Salmon tartare, cream cheese & tare sauce

Bossanova

15,50

Avocado, wasabi mayonnaise & wakame seaweed

Bubaloo

21,50

Tuna maki, tuna tartare & strawberry

Toriyama

24,75

Wagyu tartar, dares & red port sauce

SUSHI SPECIAL

SPECIAL SELECTION
BY OUR SUSHI CHEF

8pcs

Unagi Nigiri

37,00

Smoked eel marinated in teriyaki sauce & foie gras

Niku Nigiri

32,00

Grilled entrecôte with furikake & smoked mayonnaise

Wagyu Uramaki

42,00

Tempura asparagus, XO & Wagyu

URAMAKIS

NORI SEAWEED SHEETS COATED
WITH RICE AND FILLED WITH
DIFFERENT INGREDIENTS

	6pcs	8pcs
Birimbau Uramaki <i>King prawn tempura, spicy mayonnaise, tobiko & caramelized onion, wrapped in seared salmon sashimi</i>	20,00	21,75
Yanaka Uramaki <i>Soft shell crab, spicy mayonnaise & avocado, wrapped in salmon</i>	22,50	28,50
Copacabana Uramaki <i>Crunchy salmon, spicy mayonnaise & cucumber, wrapped in eel</i>	21,50	23,00
Paralelo Uramaki <i>Foie mi-cuit, banana chips and dates & caviar-style truffle, wrapped in glazed foie gras</i>	32,50	37,00
Fuxaia Uramaki <i>Tuna tartare, avocado, crunchy wakame, spicy mango & goma dressing, wrapped in tuna</i>	24,50	31,00
Midori Uramaki <i>Asparagus tempura, avocado, grilled paprika, carrot with teriyaki & furikake</i>	16,50	19,00
Langoustine Uramaki <i>Mango, avocado, cucumber & kaffir</i>	36,50	42,00



SHIKOME PLATTERS

SUSHI AND
ASSORTED DISHES

16pcs

SHIKOME HAJIME

47,50

Sake nigiri

Salmon, crunchy filo & passion fruit

Copacabana Uramaki

Crunchy salmon wrapped in eel

Bubaloo Uramaki

Tuna maki, tuna tartare & strawberry

Sashimi

SHIKOME EXPERIENCE

54,50

Maguro nigiri

Tuna & wasabi

Hokkai Maki

Salmon tartare, cream cheese & tare sauce

Birimbau Uramaki

King prawn tempura wrapped in seared salmon sashimi

Sashimi



SHIKOME GINZA

64,50

Unagi nigiri

Smoked eel & foie gras

Langoustine urumaki

Mango & kaffir

Wagyu tempura maki

Tempura asparagus, XO & Wagyu

Fuxaia Uramaki

Tuna tartare & goma dressing wrapped in tuna





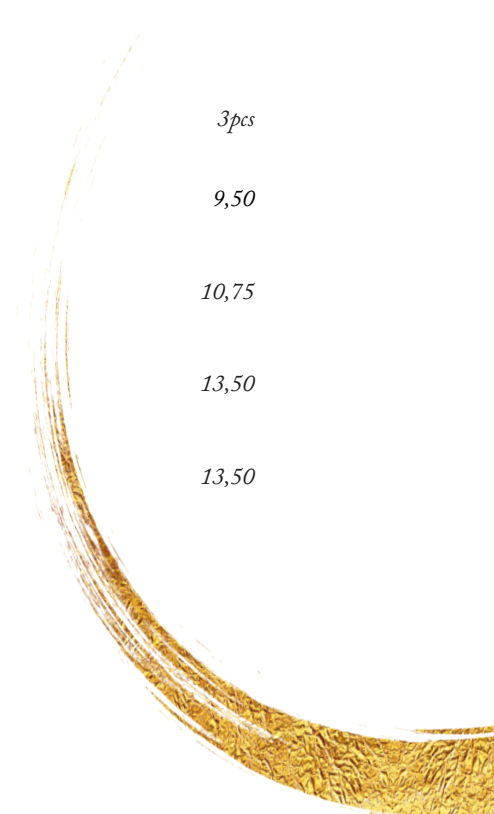
GRILL/ROBATA

ON THE ROBATA GRILL, THE COOKING IS DONE AT LOW TEMPERATURE ON CHARCOAL. THIS TYPE OF GRILL GIVES THE FOOD A CHARACTERISTIC FLAVOR. TRADITIONALLY, FISHERMEN FROM NORTHERN JAPAN USED VOLCANIC ROCKS. NOWADAYS IT HAS BEEN REPLACED BY CHARCOAL.

Grilled Shiitake	9,50
<i>Marinated with mirin & sake</i>	
Shells of the Robata	12,50
<i>With red pepper, shiso chimichurri, ginger & garlic</i>	
Spicy Pulpo	23,25
<i>Kimchi butter & rosemary</i>	
Roasted marrow pipe	12,75
<i>Topped with pickled vegetables</i>	
Entrecôte	28,50
<i>Served with chimichurri</i>	
Secreto Ibérico	18,50
<i>With spicy Korean chili paste & spring onions</i>	
Duck breast	29,00
<i>Glaced with five spices</i>	



Ōki Gamba			32,00
<i>Spicy yuzu, served with hollandaise & miso butter</i>			
Searing Vegetables			27,00
<i>Bimi, baby corn, Carrot in Garlic oil</i>			
Sirloin Bites			27,00
<i>Sisbo & gochuchang</i>			
Scallops	2pcs		15,00
<i>Kombu, Dashi & Beurre Blanc</i>			
Wagyu A5	100gr	(add 10 gr caviar +21,50)	55,00
<i>Pure serving with a smoky char</i>			
Steamed Seabass			18,50
<i>Served with rabi, tomato & ginger</i>			
			3pcs
Eggplant skewers			9,50
<i>Marinated in miso mayonaise</i>			
Marinated chicken skewers			10,75
<i>Sweet sour onion rings, teriyaki & pineapple</i>			
Salmon skewers			13,50
<i>Rolled in crunchy togarashi crumbs & coriander</i>			
Vegan Scallops			13,50
<i>Marinated king bolete with mirin & kombu/dashi foam</i>			





YAKIMESHI

LIKE MOST ASIAN COUNTRIES,
JAPAN HAS IT'S OWN
VERSION OF FRIED RICE.
IT'S CALLED YAKIMESHI AND
IT LITERALLY MEANS
PAN-FRIED RICE.

PERFECT ADDITION TO OUR
ROBATA DISHES.

Yakimeshi

14,75

*Sauteed rice with chicken, vegetables, low-temperature egg,
kimchi, peanuts & crispy onions*

Vegetarian Yakimeshi

13,75

*Sauteed rice with vegetables, low-temperature egg, kimchi,
peanuts & crispy onions*



BĪGAN VEGA(N) TASTING MENU

48,50 PER PERSON
MINIMUM OF 2 PEOPLE
VEGAN OPTION POSSIBLE

STARTERS

Edamame

Green soy beans with Maldon salt

Fresh vegan ceviche

Variety of fruits, vegetables & coconut

IN BETWEEN

Portobello Carpaccio

Shiso oil, yuzu aioli, soy & crunchy onion

Watermelon tataki

Ponzu, pistachio, radish & raspberry

SUSHI

Sushi tasting 12 pcs

Variety of nigiri, urimaki & tempura urimaki

HOT DISHES

Yakimeshi

Sauteed rice, kimchi, peanuts & teriyaki sauce

Vegan Scallops

Robata marinated with king bolete

DESSERTS

Pineapple yogurt

Grilled pineapple, coconut & white chocolate foam



H A J I M E T A S T I N G M E N U

54,50 PER PERSON
MINIMUM OF 2 PEOPLE

STARTERS

Edamame

Green soy beans with Maldon salt

Gambabread

Sesame mayonnaise

SUSHI & RAW

Salmon ceviche

Ginger, coriander, lime & shallots

Bubaloo

Tempurized tuna maki, tuna tartare & strawberry

IN BETWEEN

Gyozas chicken

Creamy kimchi sauce

Midori Uramaki

Avocado, carrot with teriyaki & furikake

HOT DISHES

Yakimeshi

Sauteed rice, kimchi, peanuts & teriyaki sauce

Sirloin bites

Top quality Sirloin with gravy

DESSERTS

Panna Cotta

Cocos, kaffir & verveine lavendel

Miso caramel bites

Macadamia nuts & orange



TOYOSU TASTING MENU

69,00 PER PERSON
MINIMUM OF 2 PEOPLE

STARTERS

Edamame

Green soy beans with Maldon salt

Hamachi Tataki

Yuzu-miso aioli, pickled jalapeño & apple

IN BETWEEN

Wagyu tartare

Egg yolk, miso mayonnaise foam & pickled enoki

Birimbau Uramaki

King prawn tempura, spicy mayonnaise & salmon sashimi

SUSHI

Sake Nigiri

Crunchy filo & passion fruit mayonnaise

Bubaloo

Tempurized tuna maki, tuna tartare & strawberry

GRILL / ROBATA

Steamed Seabass

Rabi, tomato & ginger

HOT DISHES

Duck breast

Glaced with five spices

Yakimeshi

Sauteed rice, kimchi, peanuts & teriyaki sauce

DESSERTS

Pineapple yogurt

Grilled pineapple, coconut & white chocolate foam

Miso caramel bites

Macadamia nuts & orange

GINZA TASTING MENU

98,50 PER PERSON
MINIMUM OF 2 PEOPLE
Add 10 gr caviar +21,50

STARTERS

Edamame

Green soy beans with Maldon salt

Tuna Tataki

Ginger, miso & yuzu

IN BETWEEN

Snow crab claws

Tempura snow crab claws & yuzu mayonnaise

Bavette Spoon

Sambai sauce, miso & soy

SUSHI

Sushi tasting 12 pcs

Selection of our favourite nigiri, urimaki & tempura urimaki

SPECIAL

Ōki Gamba

Spicy yuzu, served with hollandaise & miso butter

GRILL / ROBATA

Wagyu A5

Pure serving with a smoky char

Grilled Shiitake

Marinated with mirin

Yakimeshi

Sauteed rice, kimchi, peanuts & teriyaki sauce

DESSERTS

Chocolate mousse

Pecan nuts, banana & red fruits

Panna Cotta

Cocos, kaffir & verveine lavendel

