

Contemporary Asian Cuisine Three

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

In China three is a favourable number that symbolises holiness, loyalty, respect and sophistication.

Three brings balance & has a magic strength
The state for harmony and unity.

All beautiful things exist in Three



STARTERS

Edamame		7
<i>Green soy beans, Maldon salt</i>		
Edamame Bode		8
<i>Fried soy bean, spicy Bode de Goias pepper sauce</i>		
Gyozas Wakame Vegetarian	4pcs	12
<i>Vegetables, creamy kimchi sauce</i>		
Gyozas Chicken	4pcs	14
<i>Chicken, creamy kimchi sauce</i>		
Gambabread	6pcs	12
<i>Sesame mayonnaise</i>		
Snow Crab Claws	5pcs	19
<i>Tempurised, yuzu mayonnaise</i>		
Shrimp Dumpling	4pcs	12
<i>Crispy chilli, dille</i>		
Fried Banana		12
<i>Spicy hummus, grilled pineapple</i>		



OYSTERS

SEASONAL

	3pcs	6pcs
Korean Barbeque Oyster	18	36
<i>Garlic butter, chili, soy</i>		
Pornstar Oyster	15	30
<i>Ikaru, martini cocktail</i>		
Dashi Foam Oyster	16	32
<i>Cucumber, Celery</i>		
Classic Oyster	14	28
<i>Shallots, red wine vinegar</i>		



R A W Add 10gr caviar +22

Filipino Ceviche	18
<i>Yellowtail, pickled vegetables, mango</i>	
Wagyu Tartare	17
<i>Foamy miso, pickled onion, togarashi</i>	
Tuna Sashimi	17
<i>Mango vinaigrette, coriander oil, sweet & sour daikon</i>	
Watermelon Tataki	11
<i>Wakame salad, ponzu, roasted almonds</i>	
Beef Tataki	19
<i>Wasabi, ponzu, black garlic cream, spring onion mayonnaise</i>	
Hamachi Truffle	17
<i>Chanponzu, green apple</i>	



NIGIRI

TENDER FRESH SLICES
ATOP A BED OF SUBTLY
SEASONED RICE

	4pcs	6pcs
Avocado Nigiri	9	13.5
<i>Lemon mayonnaise, dried japanese flowers</i>		
Saké Nigiri	10	16
<i>Salmon, crunchy filo, passion fruit</i>		
Maguro Nigiri	14	21
<i>Wasabi tobiko, mango</i>		
Wagyu A5 Nigiri	32	46
<i>Robata grilled tataki</i>		
Toro	21	30

SASHIMI

THINLY SLICED RAW FISH
Add freshly grated wasabi +3

	3pcs
Salmon	10
Hamachi	11
Tuna	13
<i>ChuToro</i>	17
<i>Otoro</i>	21



TEMPURA MAKIS

FRESH SUSHI WRAPPED
IN TEMPURIZED NORI
SEAWEED SHEETS

	6pcs
Hokkai	19
<i>Salmon tartare, cream cheese, tare sauce</i>	
Bossanova	16
<i>Avocado, wasabi mayonnaise, wakame seaweed</i>	
Bubaloo	21
<i>Tuna maki, tuna tartare, strawberry</i>	

SUSHI SPECIAL

SPECIAL SELECTION
BY OUR SUSHI CHEF

	4pcs
Unagi Nigiri	16
<i>Smoked eel marinated in teriyaki sauce, foie gras</i>	
Niku Nigiri	14
<i>Grilled entrecôte with furikake, smoked mayonnaise</i>	
Langoustine Hamachi	18
<i>Tempurised langoustine, pickled cucumber, hamachi, port, lemon mayonnaise, kaviar</i>	



URAMAKIS

NORI SEAWEED SHEETS COATED
WITH RICE AND FILLED WITH
DIFFERENT INGREDIENTS

	4pcs	6pcs
Birimbau Uramaki <i>King prawn tempura, spicy mayonnaise, tobiko, caramelized onion, wrapped in seared salmon sashimi</i>	14	21
Yanaka Uramaki <i>Soft shell crab, spicy mayonnaise, avocado, wrapped in salmon</i>	15	23
Copacabana Uramaki <i>Crunchy salmon, spicy mayonnaise, cucumber, wrapped in eel</i>	15	23
Paralelo Uramaki <i>Foie mi-cuit, banana chips and dates, caviar-style truffle, wrapped in glazed foie gras</i>	22	33
Fuxaia Uramaki <i>Tuna tartare, avocado, crunchy wakame, spicy mango, goma dressing, wrapped in tuna</i>	16	25
Kimchi Uramaki <i>Avocado, cucumber, kimchi mayonnaise pickled rettich, sweet potato</i>	12	17



SHIKOME PLATTERS

SUSHI AND
ASSORTED DISHES

16pcs

SHIKOME HAJIME

46

Sake nigiri

Salmon, crunchy filo, passion fruit

Copacabana Uramaki

Crunchy salmon, wrapped in eel

Bubaloo Uramaki

Tuna maki, tuna tartare, strawberry

Sashimi

16pcs

SHIKOME EXPERIENCE

54

Maguro nigiri

Tuna, wasabi

Hokkai Maki

Salmon tartare, cream cheese, tare sauce

Birimbau Uramaki

King prawn tempura, wrapped in seared salmon sashimi

Sashimi





28pcs

SHIKOME GINZA

113

Freshly grated Wasabi

Caviar 10gr

Unagi nigiri

Smoked eel, foie gras

Langoustine Uramaki

Pickled cucumber, hamachi, port, kaviar

Fuxaia Uramaki

Tuna tartare, goma dressing, wrapped in tuna

Wagyu A5 Nigiri

Robata grilled tataki

Bubaloo

Tuna maki, tuna tartare, strawberry

Yanaka Uramaki

Soft shell crab, spicy mayonnaise, avocado, salmon

Sashimi

Otoro & Hamachi



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.

Add 10gr caviar +22

Chinese eggplant		14
<i>Sherry, dried shittake, foam ginger tauge</i>		
Char Siu		17
<i>Chinese grilled pork, gochujang, leeks</i>		
Langoustine	3pcs	24
<i>Tofu dip, chili, sesame</i>		
Searing Vegetables		14
<i>Asian vegetables, furikake, lime</i>		
Entrecôte	150gr / 300gr	26 / 46
<i>Szechuan sauce, long pepper, baby pak choi</i>		
Gamba skewers	3pcs	19
<i>XO sauce, kimchi, lobster cream</i>		
Cod		24
<i>Sweet & sour pumpkin, green herbs sauce, roasted almonds</i>		



Tenderloin skewer	3pcs	21
<i>Bulgogi marinade, sweet & sour daikon</i>		
Marinated chicken skewers	3pcs	15
<i>Sweet & sour onion rings, teriyaki sauce, pineapple</i>		
Scallops	3pcs	24
<i>Beurre Blanc soy sauce, celeriac creme, green apple</i>		
Wagyu A5	100gr	69
<i>Classic served</i>		

YAKIMESHI

JAPANESE VERSION OF
PAN-FRIED RICE SERVES
AS A PERFECT ADDITION
TO ROBATA DISHES.

Yakimeshi	13
<i>Sauteed rice with chicken, vegetables, low-temperature egg, kimchi, peanuts, crispy onions</i>	
Vegetarian Yakimeshi	12
<i>Sauteed rice with vegetables, low-temperature egg, kimchi, peanuts, crispy onions</i>	



BIGAN TASTING MENU

VEGETARIAN/VEGAN OPTION

65 PER PERSON
MINIMUM OF 2 PEOPLE
Add 10gr caviar +22
Add freshly grated wasabi +3

STARTERS

Gambabread

Sesame mayonnaise

Gyoza Chicken

Chinese grilled pork, gochujang, leeks

IN BETWEEN

Watermelon Tataki

Wakame salad, ponzu, roasted almonds

Sake Nigiri

Salmon, crunchy filo, passion fruit

SUSHI

Kimchi Uramaki

*Pickled rettich, sweet potato, avocado,
cucumber, kimchi mayonnaise*

Hokkai Maki

*Salmon tartare, cream cheese,
tare sauce*

HOT DISHES

Searing Vegetables

Asian vegetables, furikake, lime

Entrecote

*Szechuan sauce, long pepper,
baby pak choi*

DESSERT

Caramel Bites

Miso, macadamia



TOYOSU TASTING MENU

85 PER PERSON
MINIMUM OF 2 PEOPLE
Add 10gr caviar +22
Add freshly grated wasabi +3

STARTERS

Edamame

Green soy beans with Maldon salt

Birimbau Uramaki

King prawn tempura, seared salmon

IN BETWEEN

Wagyu tartare

Foamy miso, pickled onion, togarashi

Hamachi Truffle

Chanponzu, green apple

SUSHI

Fuxaia Uramaki

*Tuna tartare, crunchy wakame, spicy
mango, goma dressing*

Saké Nigiri

Salmon, crunchy filo, passion fruit

HOT DISH

Gyoza Chicken

Chinese grilled pork, gochujang, leeks

ROBATA

Char Siu

Chinese grilled pork, gochujang, leeks

Gamba Skewers

XO sauce, kimchi, lobster cream

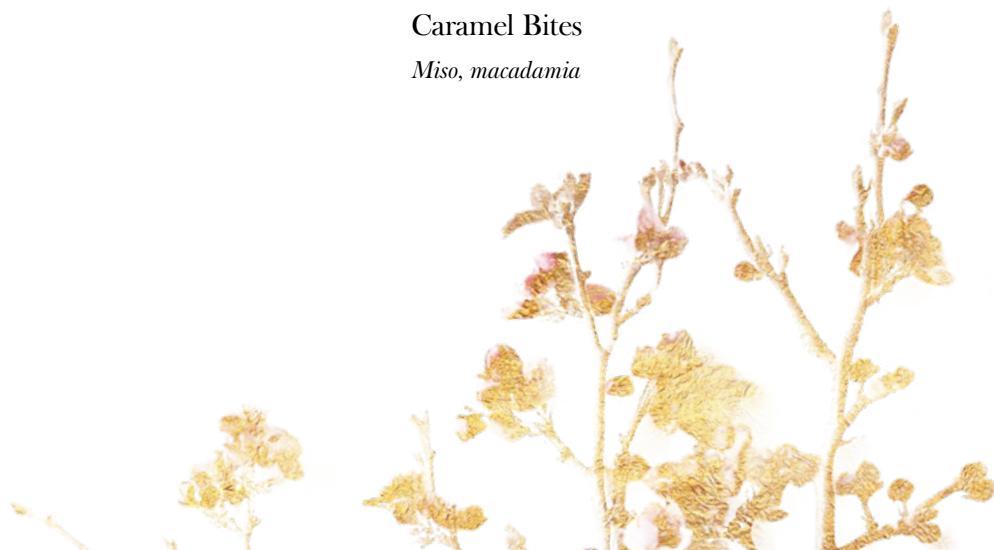
DESSERT

Gyoza Apple

Walnut cream, creme suisse, five spices

Caramel Bites

Miso, macadamia



GINZA

TASTING MENU

118 PER PERSON

MINIMUM OF 2 PEOPLE

Add 10gr caviar +22

Add freshly grated wasabi +3

STARTERS

Edamame

Green soy beans with Maldon salt

Shrimp Dumplings

Crispy chilli, dille

IN BETWEEN

Beef Tataki

Wasabi, ponzu, black garlic cream

Hamachi

Chanponzu, green apple

SUSHI Add Otoro +21

Sushi tasting 12 pcs

Selection of our favourite nigiri,

urimaki, tempura urimaki

SPECIAL

Langoustine

Tofu dip, chili, sesame

ROBATA 1ST

Tenderloin Skewers

Bulgogi marinade, sweet & sour daikon

Scallops

*Beurre blanc soy sauce, celeriac creme,
green apple*

ROBATA 2ND

Wagyu A5

Classic served

DESSERT

Chocolate Cremeux

Pear, amaretto gel, almond honey ice cream

Caramel Bites

Miso, macadamia





Contemporary Asian Cuisine Three

