



STARTERS SMALL PLATES

EDAMAME BEANS _____ R95
Served with sea salt and extra virgin olive oil.

BITTERBALLEN – 5 PIECES _____ R85
A Dutch delicacy filled with beef ragout
accompanied by Dijon mustard.

GUACAMOLE AND TORTILLAS (VG) (MILDLY SPICY) _____ R95
A duo of avocado and beetroot guacamole, served with
jalapeño pico de gallo and pineapple salsa.

CRAYFISH AND SAFFRON
RISOTTO ARRANCINI – 3 PIECES _____ R145
Topped with a vibrant crayfish salad finished
with salmon caviar.



SALADS

HIBACHI GLAZED CHICKEN BOWL _____ R210
Hummus, avocado, fire roasted baby carrots, charred corn
and black bean fricassee, red pepper romesco, feta cheese,
cous - cous dressed with a lemongrass vinaigrette.

CLASSIC SALAD _____ R165
Mixed salad leaves, cherry tomato, avocado, egg, feta cheese,
red onion, crispy bacon bits, and a lemon-honey-thyme dressing.

VOLCANO SALAD _____ R195
A bold mix of Norwegian salmon, black rice, pickled cabbage,
and crispy tostadas tossed in zesty nuoc cham and finished
with a siracha dressing.

+ Grilled halloumi or grilled chicken _____ R65

+ Seared Norwegian salmon _____ R95



UCHU JAPANESE/ PERUVIAN FUSION SUSHI

Inspired by Nikkei cuisine, created by Japanese immigrants in Peru,
our sushi blends Japanese techniques with Peruvian flavours,
using fresh, local ingredients and seafood.

PERUVIAN TUNA ROSES – 4 PIECES _____ R105
Topped with a tuna tartare and miso sauce.

PERUVIAN SALMON ROSES – 4 PIECES _____ R105
Topped with a salmon tartare and miso sauce.

CLASSIC SALMON CALIFORNIA ROLL – 8 PIECES _____ R115
Classic salmon and avocado roll.

MIGA GAMBAS – 8 PIECES (MILDLY SPICY) _____ R185
Pickled daikon, tempura prawn, cucumber and avocado
inside topped with crumbed prawn, smoked adobo
and teriyaki sauce

ACEVICHADO ROLL (RAINBOW ROLL) – 8 PIECES _____ R195
Tempura prawn, avocado and cucumber inside,
topped with tuna, salmon and avocado

CAVIAR AND LOBSTER ROLL – 8 PIECES _____ R225
Lobster and avocado inside topped with a saffron
crayfish salad finished with salmon caviar and
soy pearls

ACEVICHADO ROLL (RAINBOW ROLL) – 8 PIECES _____ R195
Tempura prawn, avocado and cucumber inside,
topped with tuna, salmon and avocado.

VERDURAS ROLL (VG) – 8 PIECES _____ R140
Cucumber, daikon and avocado inside topped with
roasted red pepper and avocado.

FURAI MAKI ROLL – 8 PIECES _____ R155
Salmon tempura, avocado, daikon inside topped with
tostados and dressed with Tokyo sauce,
teriyaki sauce.

MATSURI ROLL – 8 PIECES _____ R165
Fresh tuna, avocado, cucumber, tempura flakes,
Tokyo sauce and yuzu miso dressing.



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SHARING

12 PIECES _____ R325

4PC Peruvian tuna roses

4PC Peruvian salmon roses

4PC Acevichado roll (Rainbow roll)

12 PIECES (VG) _____ R325

6PC Verduras roll

2PC Avocado nigiri

4PC Acevichado pickled daikon and avocado

16 PIECES _____ R375

4PC Salmon California salmon and avocado

4PC Miga gambas

4PC Acevichado roll (Rainbow roll)

4PC Furai maki roll

21 PIECES _____ R450

6PC Classic California salmon and avocado

4PC Matsuri roll

4PC Peruvian salmon roses

3PC salmon nigiri, tuna nigiri and avocado nigiri

4PC Acevichado (Rainbow roll)



MAIN COURSE

COASTAL THAI GREEN CURRY _____ R330

Patagonian calamari, mussels, and prawns served with fragrant basmati rice, jalapeño and pineapple salsa, with complementary a chai gin cocktail (or virgin chai cocktail).

300G GRASS FED BEEF SIRLOIN STEAK AU POIVRE _____ R320

Served with cognac peppercorn sauce, Parmesan potato hash, charred onion, and grilled broccolini.

HIBACHI GRILLED KINGKLIP _____ R280

Accompanied by a potato puree', finished with a white confit lemon and garlic sauce, topped with caper popcorn, sundried tomato puree and olive tapenade.

FARM TO TABLE VEGETABLES (V)(GF) _____ R285

Sauteed courgette, velvety carrot mousse, aromatic red lentil falafel, pickled onion petals, flame torched pumpkin and smoked tomato.

FREE-RANGE CHICKEN SUPREME _____ R295

With a spinach mousse, grilled baby vegetables paired with a Sicilian caponata finished with velvety white wine glaze enriched with fresh thyme.

KOREAN-CRUMBED CHICKEN BURGER _____ R165

Served with Japanese slaw and crispy fries.

GRILLED BEEF BURGER _____ R175

Smoked tomato chutney, bree cheese, avocado, and mixed salad, served with fries.



SIDES

TRUFFLE POTATO FRIES _____ R75

Served with grated Grana Padano.

TRUFFLE SWEET POTATO FRIES _____ R75

Served with grated Grana Padano.

FRAGRANT GINGER BASMATI RICE (VG) _____ R75

GARDEN SALAD (VG) _____ R75

Served with lemon-olive oil emulsion.



ASIAN STYLE SKEWERS

MOMO YAKI _____ R145

Chicken thigh topped with crisp red onion,
velvety satay sauce and smoked peanut crumble.

GYU – KUSHI _____ R145

Beef rib eye skewer finished with tare glaze topped
with crisp red onion, black garlic emulsion and
hibachi burnt onion puree.

6 VANNAMEI PRAWNS _____ R160

smoked paprika with white confit garlic, miso and
sweetcorn puree', burnt sweetcorn and tomato,
rice cracker.

TOFU & BROCOLI (VG) _____ R135

Infused with a lemongrass vinaigrette and coconut
and turmeric curry sauce finished with fire roasted
almond flakes, pickled red onion and cucumber.

EGG PLANT & ARTICHOKE (VG) _____ R135

Truffle black bean puree, avocado, burnt
corn salsa and beetroot hummus.

CRAYFISH SATAY _____ R165

Finished with a saffron butter and dressed
in a vibrant violet and red onion slaw, toasted
sesame and salmon caviar.

All 2 Pieces Per Serving



DESSERTS

CITRUS-INFUSED BAKED CHEESECAKE (SUGAR-FREE) _____ R110

Strawberry purée, served with fresh seasonal berries.

DECADENT VALRHONA 66% DARK CHOCOLATE
MOUSSE (GLUTEN-FREE) _____ R115

Blueberry, almond shortbread crumble, double-thick vanilla
ice cream.

ETON MESS _____ R120

Lemon curd, strawberry sherbet, short bread,
vanilla bean ice cream, white chocolate soil.