



IN THE CITY

DINNER!

TO START

- CRISPY GRILLED PITA » 7⁵⁰**
YOGHURT - JALAPEÑO
- ORGANIC EDAMAME » 7⁵⁰**
SPICY OR LEMON SALT
- GREEN BEAN IN TEMPURA » 9⁵⁰**
TRUFFLE MAYONNAISE
- TEMPURA CORN & SPICY POPCORN » 9⁵⁰**
SESAME - MAYONNAISE

CAVIAR

- CAVIAR - 10 GR. » 35**
BLINIS - EGG MIMOSA - CREME FRAICHE
- CAVIAR - 30 GR. » 75**
BLINIS - EGG MIMOSA - CREME FRAICHE
- CAVIAR - 50 GR. » 90**
BLINIS - EGG MIMOSA - CREME FRAICHE

CAFÉ STYLE TACOS

- SPICY CHICKEN - 3 PCS. » 15**
PULLED CHICKEN - TRUFFLE TERIYAKI - JALAPEÑO
- SHRIMP - 3 PCS. » 15**
BELL PEPPER - JALAPEÑO MAYONNAISE
- TUNA - 3 PCS. » 18**
TUNA - GUACAMOLE - CREME FRAICHE - JALAPEÑO
RED ONION - GREEN TOBIKO - YUZU PEPPER

STARTERS

- RAW OYSTER PLATTER - 6 PCS. » 28**
BLANC DE NORMANDE - CLASSIC SERVE
- CHICKEN GYOZAS - 4 PCS. » 17**
SPICY MAYONNAISE - SPRING ONION - RED PEPPER
- SALMON TARTARE » 15**
PONZU - AVOCADO - RED TOBIKO - SPRING ONION
- CREAMY TRUFFLE SCALLOPS - 3 PCS. » 18**
TRUFFLE - SHIITAKE
- BEEF TATAKI » 16**
PONZU - GARLIC CRISPS - SPRING ONION
- SMASHED HAMACHI CARPACCIO » 18**
YUZU GUACAMOLE - CRISPY NORI
MYOGA - GARLIC YUZU SOY
- BABY SPINACH SALAD
WITH KING PRAWNS » 15**
TRUFFLE - MISO - FRIED LEEK - PARMESAN
- BLACK ANGUS BEEF CARPACCIO » 18**
CHILI PEPPER - ARUGULA - TRUFFLE MAYONNAISE
TRUFFLE TERIYAKI - DAIKON - PARMESAN
- KING PRAWNS TEMPURA » 17**
COCONUT CHILI MAYONNAISE

SKEWERS

- CHICKEN SKEWER - 2 PCS. » 16**
TERIYAKI - SESAME - GARLIC - SPRING ONION
- WAGYU SKEWERS - 2 PCS. » 24**
TRUFFLE TERIYAKI - ROCK SALT - GARLIC

JAPANESE CHEF'S SPECIALS

SASHIMI

- SALMON - TUNA - HAMACHI - SCALLOPS

8 PCS. » 22

12 PCS. » 33

16 PCS. » 44

NIGIRI

- AVOCADO - 4 PCS. » 12⁵⁰**
JAPANESE MAYONNAISE - SESAME
- TORCHED SALMON - 4 PCS. » 14⁵⁰**
JAPANESE MAYONNAISE
- TORCHED TUNA - 4 PCS. » 16⁵⁰**
FOIE GRAS - TERIYAKI - ROCK SALT
- TORCHED WAGYU NIGIRI - 4 PCS. » 19⁵⁰**
ROCK SALT - SPRING ONION - GARLIC CRISPS
- TORCHED EEL - 4 PCS. » 16⁵⁰**
TERIYAKI - ROCK SALT - LEMON
- TORO - 4 PCS. » 18⁵⁰**
FATTY TUNA - CAVIAR
- NIGIRI MIX - 10 PCS. » 29⁵⁰**
 - » SALMON - 2 PCS.
 - » TUNA - 2 PCS.
 - » WAGYU - 2 PCS.
 - » EEL - 2 PCS.
 - » TORO - 2 PCS.

SIGNATURE MAKI ROLLS

8 PCS.

- SALMON TORCH MAKI » 23**
SALMON - TEMPURA CRUNCH - AVOCADO - KATAIFI
CUCUMBER - WASABI MAYONNAISE - TERIYAKI
- TIGER RAINBOW MAKI » 24**
TIGER PRAWN - SALMON - HAMACHI - CUCUMBER
CHIVES - SESAME - WASABI MAYONNAISE - TERIYAKI
- SHANGHAI DUCK MAKI » 21**
CUCUMBER - SOY WRAP - FOIE GRAS - MANGO
SPRING ONION - WASABI MAYONNAISE - HOISIN
- BEEF TRUFFLE MAKI » 22**
BEEF TATAKI - ASPARAGUS - CREAM CHEESE
TRUFFLE MAYONNAISE - TRUFFLE TERIYAKI - FRESH TRUFFLE
- CHICKEN KATSU MAKI » 24**
CRISPY CHICKEN - CUCUMBER - AVOCADO ON TOP
JAPANESE MAYONNAISE - KIMCHI SAUCE - FRESH KIMCHI

FUSION MAKI ROLLS

8 PCS.

- ROCK 'N ROLL MAKI » 25**
TEMPURA MAKI - FRIED SHRIMP
TUNA TARTARE ON TOP - CHILI MAYONNAISE
- TIGER AVOCADO MAKI » 24**
TIGER PRAWN - AVOCADO - CUCUMBER - CHIVES
SESAME - WASABI MAYONNAISE - TERIYAKI
- SPIDER MAKI » 24**
SOFT SHELL CRAB - YUZU GUACAMOLE
YUZU KOSHO MAYONNAISE - BELL PEPPER CHUTNEY
QUINOA - TOBIKO
- SPICY TUNA TORO MAKI » 25**
TUNA INSIDE - TORO ON TOP - CHILLI - AVOCADO
JALAPEÑO - SPICY MAYONNAISE - BLACK TOBIKO
- YELLOWTAIL MAKI » 21**
HAMACHI TARTARE - AVOCADO - CUCUMBER
CRISPY LEEK - CHIVES - JALAPEÑO MAYONNAISE
- TORCHED EEL & FOIE GRAS MAKI » 22**
EEL - TERIYAKI - FOIE GRAS - FIGS
- KING CRAB MAKI » 26**
CRAB INSIDE - CRAB ON TOP - AVOCADO
CUCUMBER - YUZU MAYONNAISE - KETA
- GOLD WAGYU MAKI » 26**
TORCHED WAGYU - CUCUMBER - AVOCADO
TERIYAKI - GARLIC CRISPS - SPRING ONION

MAINS

- CAFÉ IN THE CITY MINI BURGERS » 23**
BRIOCHE BREAD - BLACK ANGUS BEEF BURGER
TOMATO CHUTNEY - LETTUCE - TRUFFLE MAYONNAISE
- TERIYAKI SALMON » 26**
TERIYAKI - CUCUMBER
- GRILLED BIG GAMBAS » 32**
FLAMBÉED AT THE TABLE
- GRILLED HALF LOBSTER » 32**
SPAGHETTI - TOMATO - CHILI
- CRISPY GRILLED SPRING CHICKEN » 24**
TOMATO MAYONNAISE
- PEKING DUCK » 26**
PANCAKES - BAO BUNS - CUCUMBER - SPRING ONION - HOISIN
- GRILLED RACK OF LAMB » 23**
JACK POTATOES - CREME FRAICHE - CHIVES - SHALLOT
- CAFÉ SUCADE STEAK - 200 GR. » 30**
THINLY SLICED - CHIMICHURRI - ANTICUCHO SALSA
- BEEF TENDERLOIN - 250 GR. » 36**
THINLY SLICED - CHIMICHURRI - ANTICUCHO SALSA
- RIB EYE - 350 GR. » 36**
THINLY SLICED - CHIMICHURRI - ANTICUCHO SALSA
- WAGYU STEAK - 200 GR. » 50**
SERVED ON A HOT STONE
- WAGYU A3 ENTRECOTE STEAK - 250 GR. » 125**
STRIKE GOLD WITH THIS TREASURE!

FROM THE ROBATA GRILL

CAFÉ ROBATA PLATTER » 120

SERVED ON A ROBATA GRILL

» RIB EYE

» SUCADE STEAK

» LAMB CHOPS - 4 PCS.

» CHICKEN SKEWERS - 2 PCS.

» CRISPY CHICKEN

SIDES

- FRENCH FRIES » 6⁵⁰**
YUZU MAYONNAISE
- PARMESAN TRUFFLE FRIES » 9⁵⁰**
PARMESAN - TRUFFLE OIL - TRUFFLE MAYONNAISE - CHIVES
- FRIED RICE » 7⁵⁰**
RICE - VEGETABLES - EGG - TERIYAKI
ROCK SALT - GARLIC - SESAME
- ASPARAGUS » 10**
WAFU SAUCE - SESAME
- SWEET GRILLED CORN » 8**
SWEET SOY - SESAME