

SANTOKU

CHAMPAGNE

BRUT

	Glass	Bottle
Zonin Proseco		320
Mumm Cordon Rouge Brut	120	500
Mumm Cordon Rouge Demi Sec	120	500
Veuve Clicquot Yellow Label Brut		800
Moet & Chandon Brut Imperial		650
Moet & Chandon Nectar Brut	800	
Dom Perignon Brut		2200

ROSE

Veuve Clicquot Rose		950
Moet & Chandon Imperial Rose		800
Moet & Chandon Nectar Rose		850

SPARKLING WINE

Ice blanc Fussy Brut		500
Ice blanc Fussy Rose		500

SAKE

	220ml	400ml
ShiraKaberuga Kimoto Junmai	220	450
Silky and smooth finish with hint of melon.		
Dassai 23 Junmai Daiginjo	500	900
Gorgeous aroma of stone fruits, smooth and velvety on the palate with elegant long finish.		
	300ml Bottles	
Shochikubai Mio Sparkling	160	
Kameizumi Ginjo Delish Nama		300
Shirataki Junmai Ginjo Jozen	350	
	720ml Bottles	
Kubota Senju		550
Urakasumi Honjikomi Honjoso		700
Ninki-Ichi Purple Junmai Daiginjo		750
Ichinokura Junmai Daiginjo Kuro No Hana		900
Classic Nabeshima Yokawa	950	

SIGNATURE COCKTAILS

Babura	140
Tiki cocktail with blueberries, raspberries, floating apple and Mumm Cordon Brut	
Gurasso	55
Lemongrass & vodka makes a dynamite cocktail with unique flavour shining through. It is a lovely libation!	

WINE

Glass Bottle

WHITE WINE

Gecko Ridge, Chenin Blanc, South Africa	2017	40	150
Vina Maipo, Sauvignon Blanc, Chile	2016	45	160
Jacob Creek Classic, Chardonnay, Australia			150
Jacob Creek Reserve, Chardonnay	2017		220
Corte Giara, Pinot Grigio			280
Buehler, Sauvignon Blanc, Germany		300	
Fantinel Borogo Tesis, Pinot Grigio, Italy	2016		320
Analivia, Sauvignon Blanc, Rueda, Spain	2017		330
Bassermann, Blanc de Noir, Germany		380	
Sancerre Sylvain Bailly, France	2016		450
Stefan Knipser, Gewürztraminer & Riesling			460
Terrazas, Chardonnay, Argentina	2015		550
Bassermann, Chardonnay, Germany		750	
Cloudy Bay Sauvignon Blanc, New Zealand	2016		850

RED WINE

Jacob Creek Classic Merlot, Australia	2017	40	150
Gecko Ridge, Pinotage, South Africa	2016	45	180
The Very Sexy, Shiraz, South Africa	2015		240
Fantinel Tesis, Cabernet Sauvignon, Italy	2017		280
Biberius Oak, Ribera del Duero, Spain	2016		360
Bassermann- Jordan, Pinot Noir, Germany			400
Clarendelle Rouge, Bordeaux, France	2014		420
Trivento Golden Malbec, Argentina	2014		460
Casa Albali Gran Reserva, Spain (Tempranillo & Cabernet Sauvignon)	2008		500
Terrazas Malbec Reserva, Argentina	2011		600
Minervois La Livinie Rouge, France			650
Bottega Amarone della Valpolicella			880

ROSE WINE

Rose d'Anjou, Guy Saget, France	2015	50	200
Domaine Baume, Pays D Grenache, France			250
Charles Melton, Rose of Virginia, Australia	2015		400
Stefan Knipser, Clarette, Germany			400

DESSERT WINE

After 3, Vino Dulce	2015	55	300
Buehler Riesling Late Harvest, Germany			400

Ikebana

55
Refreshing as a day at spa, the blend of rum & Musa acuminata will make your day

Shokubutsu

55
Combination of Beefeater with freshly muddled cilantro, mint, cucumber, & lime

English Garden

55
Beefeater Gin, mint, cucumber, elderflower

Santoku Spicy

55
Absolut vodka, fresh muddled chilli, Tabasco & ginger beer

Wasabiato

55
Ghana Award winning cocktail made with Japanese horse radish, fresh yuzu & Martel VS cognac

Hangtang Mule

55
Twisted Moscow mule with botanicals

and Absolut Vodka	
Smoky Old Fashioned	55
Twisted Old fashioned by infusing Chivas 12 whiskey with Hinoki smoke	
Mai Gati	55
Havana rum, pineapple, almond & coconut	

NON ALCOHOLIC COCKTAILS

Appletini	30
Apples & mint leaves with a hint of ginger	
Japanese lemonade	30
Fresh lemon, mint leaves with sprite	
Jasmine Hime	30
Apple, citrus, mint & Cranberry Juice.	

SPIRITS (25ml)

JAPANESE WHISKY

Nikka Miyagikyo	30
<i>Single Malt</i>	
Akashi malt	40
Iwai Mars	40
The Chita	45
Togouchi	50
Mars Traditional Etui	50
Nikka Pure Malt	60
Mars Maltage	75

WHISKY

Ballantines finest	17
Ballantines 12yr	17
Chivas 12yr	17
Chivas EXTRA	18
Chivas XV	25
Chivas 18yr	50
Chivas Ultra 25yr	120

Glenlivet 12yr	25
Glenlivet 18yr	45
Glenlivet 21yr	95
Glenlivet Reserve	20
Jack Daniels	20
Jameson	15
Jameson Black barrel	15

GIN

Beefeater	15
Plymouth	15
Beefeater 24 Superior	17
Tanqueray No. 10	30
Bombay Sapphire	25
Hendricks Gin	30
Monkey 47	35

RUM

Havana Club 3 Years	15
Havana Club 7Years	15
Havana Club 15Years	25
Ron Zacapa 23	45

TEQUILA

Olmecca	15
Don Julio Blanco	25
Don Julio Anejo	35
Patrón Silver	50
Patron Reposado	50
Patron Anejo	50

COGNAC

Martel VS	20
Martel VSOP	40
Martel XO	100
Hennessy VS	30
Remy Martin VSOP	40
Hennessy VSOP	50

Bisquit XO	45
Louis Royer XO	85
Hennessy XO	180
Remy Martin Louis XIII	950

VODKA

Absolut Blue/Flavored	15
Abslut Elyx	25
Ciroc	25
Black cow	30
Belvedere	30
Grey Goose	30

BEER/CIDER

	Bottle
Savanna	25
Hunters Gold	25
Hunter Dry	25
Django Ipa	20
Django Wheat Ale	25
Guinness	15
Heineken	25

WATER sparkling/still

Small Bel Aqua	15
Large Bel Aqua	25
Small San Pellegrino	20
Small Acqua Panna	20
Large San Pellegrino	30
Large Acqua Panna	30

*A discretionary 10% service charge will be added to your total bill

SANTOKU

OTSUMAMI - Finger food

Edamame sea salt (v)	38
Edamame spicy (v)	43
Mixed Senbei (V)	27

KARAAGE

Small pieces of meat or fish lightly coated with seasoned potato starch and deep fried.

Chicken karaage	80
Squid karaage	75
Tofu karaage with Diced Plantain (v)	55

TEMPURA

Lobster tempura	130
Prawn tempura	140
White fish tempura	80
Rock corn tempura	70
Kakiage (v)	55
Mixed vegetable tempura with creamy wasabi and tempura soya sauce	

SALADS

Prawn salad	135
Grilled prawns, lettuce, avocado and cucumber	
Kaiso salad (v)	72
Mix greens, mixed seaweed, tomatoes & onions	
Salmon sashimi salad	95
Salmon sashimi rolled with mix salad & matsuhisa dressing	
Mix sashimi salad	85
Tuna, salmon & white fish sashimi rolled with mix salad & matsuhisa dressing	

SUSHI

CLASSIC SUSHI SET

2 nigiri, 1 sashimi, 1 maki roll		
Tuna		90
Salmon		140
Amberjack		90

NIGIRI (2 pcs) & SASHIMI (3 pcs)	Nigiri	Sashimi
Salmon (Norway)	45	50
Tuna	25	30
Scallops (USA)	65	65
Octopus (USA)	35	35

SOUP

Miso soup	28
Spicy miso soup	34
Spicy lobster miso soup	38

ZENSAI - SPECIAL STARTERS

Pork Gyoza 4pcs	73
Seared pork dumpling with coriander, onion, carrots and cabbage	
Shrimp Gyoza 4pcs	90
Steamed black ink dumpling with coriander, onion, carrots & cabbage	
Pork Buns 2 pcs	80
Slow cooked pork with rice bun, onion, teriyaki sauce, chili	
Diced grilled beef with Nasubi	60
Beef cubes with aubergine and truffle teriyaki sauce	
Robata grilled Chicken wings or Tori wings	85
Chicken wings with BBQ sesame sauce or Lemon Chili sauce	
Tea smoked salmon	130
Imported smoked salmon with coriander pesto sansho pepper	
Crunchy salmon ceviche	90
Salmon with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	
Crunchy tuna ceviche	65
Tuna with lemon, onion, chili, coriander pesto on a toasted tortilla	
Salmon carpaccio	120
Thin slices of Salmon with ponzu and black tobico	
Slow cooked beef fillet with spicy ponzu den miso	75
Slices of lightly seared beef fillet with lemon, onion and garlic chip	
Slow roasted pork belly	75
Diced of slow cooked pork belly with Shiracha sauce	

Red Snapper	25	30
Amberjack	25	45
Yellowtail	50	75
Assorted Sashimi selection (12 pcs)		170
Assorted Nigiri selection (9 pcs)		150

HOSOMAKI - CLASSIC THIN ROLL (6 pcs)

Kappa (v)	30
Tekka	35
Salmon	55

URAMAKI - INSIDE - OUT ROLL (5 pcs)

California roll	65
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Salmon and avocado	75	Rib Eye Steak with spicy teriyaki sauce	240
Spicy tuna	55	26ogr of Angus USDA graded beef with spicy teriyaki	
Prawn tempura roll	90		
Spicy lobster	85	Pork belly	130
Unagi tempura and avocado	95	Grilled pork belly, red cabbage with teriyaki shito sauce & plaintain	
Unagi mango roll	95		
Mix vegetable roll (v)	45	Chicken Teriyaki	95
Crispy onion with cucumber (v)	40	Grilled marinated boneless chicken leg with sautéed vegetables	
BATTERA - SQUARE SUSHI (8 pcs)			
Salmon with avocado teriyaki sauce	120	Red Snapper	90
Tuna with spicy sauce	70	Grilled Red Snapper with red chilli sauce or daikon sauce	
Seared salmon with unagi & teriyaki	140		
White fish with lemon and chilli sauce	75	Grilled Salmon	190
		200gr Grilled salmon with Japanese lemon mustard sauce	
JYO SUSHI - SPECIAL SUSHI (2 pcs)			
Salmon and Unagi	80	Rice noodles with choice of Beef or Chicken	85
Tuna & quails egg with truffle oil	45	with spring onion, sesame oil, chilli, french beans, carrots & soya karee	
Tuna & Fois Gras with caramalised fruit	90		
Salmon toro with truffle oil	70	Spicy prawns	175
		Spicy prawns with sauted seasonal vegetables with lemon chilli sauc	
ATSUI - MAINS			
Tenderloin Steak with pirakare sauce	155	Stir fried Noodles (v)	85
26ogr of Angus USDA graded tenderloin with pirakare		Seasonal vegetables with lemon chilli sauce	
		Nasu yaki (v)	50
Black Cod		Grilled aubergine with den miso sauce	
330			
48 hour marinated black cod in sweet den miso		SIDES	
		Steamed rice (v)	25
Gried Lamb Chops	280	Egg and vegetables fried rice	35
with edamame beans, onion, corn, fresh tomato & lemon chilli sauce		Kimchee fried rice	40
		Steamed vegetables	45
		Black Fried Rice	60
		Gochujang sauce, spring onion, mushroom, bell paper & fried egg	

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