

SANTOKU

OTSUMAMI - Finger food

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

SOUP

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

KARAAGE

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

Chicken karaage	80
Octopus karaage	75
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	

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	
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 filet with lemon, onion and garlic chip	
SHIMEJI MUSHROOMS (v)	90
Japanese mushrooms in butter & soya sauce with spring onion, truffle oil and pinoko sauce	
EBI YAKI	100
Grilled prawns with butter and mix vegetables salsa	
TAKO YAKI	80
Grilled octopus with scallions, red onion and sesame seeds	
SLOW ROASTED PORK BELLY	75
Diced slow cooked pork belly with Schiracha sauce	

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
Red Snapper	25	30
Amberjack	25	45
Unagi	90	110
Assorted Sashimi selection (12 pcs)		170
Assorted Nigiri selection (9 pcs)	150	
Trio Gunkan Nigiri (6 pcs)	100	

HOSOMAKI - CLASSIC THIN ROLL (6 pcs)

Kappa (v)	30
Tekka	35
Salmon	55

URAMAKI - INSIDE - OUT ROLL (5 pcs)

California roll	65
Salmon and avocado	75
Spicy tuna	55
Prawn tempura roll	90
Unagi tempura and avocado	95
Unagi mango roll	95
Mix vegetable roll (v)	45
Crispy onion with cucumber (v)	40
Rainbow roll (6 pcs)	85
Dragon roll (6 pcs)	100

BATTERA - SQUARE SUSHI (8 pcs)

Salmon with avocado teriyaki sauce	120
Tuna with spicy sauce	70
Seared salmon with Unagi & teriyaki	140
White fish with lemon and chili sauce	75

JYO SUSHI - SPECIAL SUSHI (2 pcs)

Salmon and Unagi	80
Tuna & quails egg with truffle oil	45
Tuna & Foie Gras with caramelized fruit	90
Salmon toro with truffle oil	70

ATSUI - MAINS

TENDERLOIN STEAK WITH PIRAKARE SAUCE	155
26ogr of Angus USDA graded tenderloin with pirakare	

BLACK COD	330
48 hour marinated black cod in sweet den miso	

GRILLED LAMB CHOPS	280
with edamame beans, onion, corn, tomato & lemon chili sauce	

RIB EYE STEAK WITH SPICY TERIYAKI SAUCE	240
26ogr of Angus USDA graded beef with spicy teriyaki	

PORK BELLY	130
Grilled pork belly, red cabbage with teriyaki shito sauce & plantain	

CHICKEN TERIYAKI	95
Grilled marinated boneless chicken leg with sautéed vegetables	

RED SNAPPER	90
Grilled Red Snapper with red chili sauce or daikon sauce	

GRILLED SALMON	190
20ogr Grilled salmon with Japanese lemon mustard sauce	

RICE NOODLES WITH CHOICE OF BEEF OR CHICKEN	110
with spring onion, sesame oil, chili, carrots, soya sauce	

SPICY PRAWNS	175
with sautéed seasonal vegetables with lemon chili sauce	

STIR FRIED NOODLES (v)	85
Seasonal vegetables with lemon chili sauce	

NASU YAKI (v)	50
Grilled aubergine with den miso sauce	

WHOLE GRILLED LOBSTER	250/300
Garlic butter grilled lobster with lemon chili dressing	

SIDES

Steamed rice (v)	25
Kimchee fried rice	40
Steamed vegetables	45
Spicy shrimp fried rice	90
Crab fried rice	55
Lobster and Cod fried rice	95
Egg & vegetable fried rice	35
Black fried rice	60

DESSERTS

Chocolate Fondant	50
Yuzu Cheesecake	60
Sorbet & Ice cream	35
Tempura Ice cream	40

TASTING MENUS

Available for in-dining only

SANTOKU TASTING MENU **430**

Chef's selection of sushi, sashimi and two hot dishes
(14 courses)

ATSUI RYORI - HOT MENU **400**

Edamame and nori senbei
Sautéed shimeji mushrooms with truffle oil
Slow cooked beef fillet with spicy ponzu den miso
Grilled red snapper with daikon sauce
Lobster tempura with shito sauce
Black cod with sautéed vegetables
Grilled salmon
Tenderloin steak with pirakare sauce
Chef's choice of dessert

VEGETARIAN MENU **250**

Edamame and senbei
Sautéed shimeji mushrooms with truffle oil
Fried tofu with green chili sauce & diced plantain
Kaiso salad
Crispy onion with cucumber maki roll
Stir fried vegetables noodles
Kakiage tempura
Nasu yaki with den miso
Chef's choice of dessert

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

SANTOKU

CHAMPAGNE

BRUT	Glass	Bottle
Nicolas Feuillatte Brut Reserva	120	550
Veuve Clicquot Yellow Label Brut		800
Moët & Chandon Brut Imperial		650
Moët & Chandon Nectar Brut		800
Lanson Extra Age		850
Charles Heidsieck Brut Millesime 2005		900
Dom Perignon Brut		2200
Charles Heidsieck Blanc Des Millenaries		1900
Perrier Jouet Belle Époque 2007		2300
Pol Roger Cuvee Winston Churchill 2004		2600

ROSE

Nicolas Feuillatte Brut Rose		650
Veuve Clicquot Rose		950
Moët & Chandon Imperial Rose		800
Moët & Chandon Nectar Rose		850

SPARKLING WINE

Fantinel Proseco		320
Ice blanc Fussy Brut		500
Ice blanc Fussy Rose		500
Martini Sparkling Brut		260
Martini Sparkling Rose		330

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.

BEER/CIDER

Stella Draught	20
Savanna	25
Django IPA	20
Django Weiss	25
Club Mini	15
Guinness	15
Heineken	30

SOFT DRINKS/JUICES

Sprite/Fanta	18
Coke/Diet Coke	18
Soda/Tonic	22
Ginger Ale	22
Red Bull	30
Apple/Cranberry	15
Fresh Pineapple	20

HOT DRINKS

Espresso/ Double Espresso	18 / 20
Americano/ Cappuccino/ Latte /Macchiato	20
Mint & Ginger Tea/ Black Tea/ Green Tea	20

WATER

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

WINE

WHITE WINE	Glass	Bottle
Long Mountain, Chenin Blanc, South Africa	30	120
Analivia, Sauvignon Blanc, D.O. Rueda, Spain	45	180
Côte des Roses, Chardonnay, Pays d'Oc, France		220
Corte Giara, Pinot Grigio, Italy		250
Belleruche, Côtes-du-Rhône, France		280
Bassermann, Blanc de Noir, Germany		330
Sancerre Sylvain Bailly, France		450
Stefan Knipser, Gewürztraminer & Riesling		480
Matua, Sauvignon Blanc, Marlborough, New Zealand		520
Moillard Coquillage, Chardonnay, Chablis AOP, France		550
Knipser Gewurztraminer, Germany		600
Condrieu Domaine du Chainé, Rhône Valley, France		700
Cloudy Bay, Sauvignon Blanc, New Zealand		850
Mersault Gaunoux, Burgundy, France		1000
Domaine Etienne Sauzet, Puligny-Montrachet, 2015		1150
Chateau de La Maltroye, Burgundy, France, 2015		1300
Domaine De Chevalier Blanc, Pessac-Léognan, 2009		2350

RED WINE

Gecko Ridge, Pinotage, South Africa	40	170
Marius, Grenache-Syrah, Rhône Valley, France	35	160
Côte des Roses, Pinot Noir, Pays d'Oc, France		220
Belleruche, Côtes-du-Rhône, France		280
Matua, Pinot Noir, Marlborough, New Zealand		350
Biberius Oak, Ribera del Duero, Spain, 2018		360
Bassermann-Jordan, Pinot Noir, Germany		400
Santa Cristina Superior, Toscana, Italy		380
Trivento Golden, Malbec, Argentina		460
Casa Albali Gran Reserva, Spain, 2008		500
Terrazas Malbec Reserva, Argentina		600
Minervois La Livinie Rouge, France, 2016		650
Bottega Amarone della Valpolicella, Italy, 2015		880
Seghesio Old Vine, Zinfandel, USA, 2013		950
Antinori Tignanello DOCG, Tuscany, Italy, 2011		2600
Opus One, Cabernet Sauvignon, Napa, USA, 2013		8000

ROSE WINE

Blossom Hill Pale Rosé, Spain	35	160
Rose d'Anjou de Goulaine, France		200
Côte des Roses, Languedoc-Roussillon, France		220
Domaine de La Baume, Grenache-Cinsault, France		250
Charles Melton, Rose of Virginia, Australia, 2015		400
Stefan Knipser, Clarette, Germany		400

DESSERT WINE

Vina Maipo, Moscato, Chile	45	180
Buehler, Riesling Late Harvest, Germany		400

SIGNATURE COCKTAILS

BABURA	140	WASABIATO	55
Tiki cocktail with blueberries, raspberries, floating apple and Brut Champagne.		Ghana Award winning cocktail made with Japanese horse radish, fresh yuzu & Martel VS cognac.	
GURASSO	55	HANGTANG MULE	55
Lemongrass & vodka makes a dynamite cocktail with unique flavor shining through. It is a lovely libation!		Twisted Moscow mule with botanicals and Vodka.	
FRESH CUT	45	GOME DELIGHT	45
Vodka, Lemon, Sugar, Fresh cucumber, Ginger Ale		Aged dark rum, Lemon, Sugar, Sesame seeds	
IKEBANA	55	KYURI "Cucumber"	45
Refreshing as a day at the spa, the blend of rum & Musa acuminata will make your day.		Gin, Basil, Apple, Lemon, Sugar, Cucumber	
SHOKUBUTSU	55	BURAKKU "Black pepper"	50
Combination of Gin with freshly muddled apple, cilantro, mint, cucumber & lime.		Tequila, Crème de Cacao, Lemon, Roasted pineapple, Gome, Fresh chili & Black pepper	
EASTERN ISLAND	45	MAI GATI	55
Spiced rum, Crème de Cassis, Cranberry juice, Lemon juice, Kaffir lime syrup, Angostura bitter, Soda water		White rum, Pineapple, Almond & Coconut syrup.	
KEMURI "Smoky"	45	TOKYO NIGHT	45
Bourbon, Smoky scotch, Crème de Cassis, Cranberry, Lemon, Sugar, Mint		Vodka, Lemon, Kaffir lime syrup, Apple, Lemon grass, Fresh chili, Shiso leaf, Ginger ale	
ENGLISH GARDEN	55	SANTOKU SPICY	55
Gin, Mint, Cucumber, Elderflower.		Vodka, fresh chili, Tabasco & ginger beer.	
HARU HARU "Springtime"	45	MEKORITA	45
Vodka, Lemon, Sugar, Egg white, Berries		Anejo tequila, Orange, Lemon, Sugar, Chili, Ginger & Mint	
		SMOKEY OLD FASHIONED	45
		Bourbon, Smoky scotch, Angostura bitter, Sugar, Orange skin	

SPIRITS (25ml)

GIN		JAPANESE WHISKY		TEQUILA	
Beefeater	10	Nikka Miyagikyo	30	Don Julio Blanco/Anejo	35/45
Tanqueray	15	Iwai Mars	40	Patrón Silver/Reposado	30/35
Beefeater 24 Superior	15	Mars Traditional	50	Patron Anejo	35
Tanqueray No. 10	20	Nikka Pure Malt	60	Patron XO Café	25
Bombay Sapphire	20	Mars Maltage	75	Siete Leguas Blanco	35
Hendricks	30	WHISKY		Herradura Plata	35
Monkey 47	45	Chivas 12yrs/18yrs	18/50	Excellia Anejo	60
VODKA		Chivas EXTRA	30	COGNAC	
Absolut Blue/Flavored	15	Chivas XV	30	D'Usse VSOP	35
Abolut Elyx	30	Chivas Ultra 25yrs	95	Martel VS	20
Ciroc	25	Ballantines 12yrs	17	Martel VSOP	45
Black cow	25	JW Black/Gold	18/35	Martel XO	130
Belvedere	25	JW Platinum/Blue	50/130	Hennessy VS	30
Grey Goose	20	Glenlivet 12yrs/Reserve	25	Remy Martin VSOP	40
RUM		Singleton	30	Hennessy VSOP	50
Havana Club 3Years	10	Glenfiddich 12yrs	30	Bisquit XO	45
Havana Club 7Years	15	Glenmorangie Original	45	Louis Royer XO	85
Havana Club 15Years	25	Jameson	15	Hennessy XO	180
Ron Zacapa 23	50	Jack Daniels	18	Remy Martin Louis XIII	950