

SANTOKU

SAMPLE MENU

A La Carte

Otsumami - Finger Food

Edamame sea salt (v)	28
Poached soya beans with sea salt	
Edamame spicy (v)	38
Poached soya beans with a spicy chilli garlic and chilli sauce	
Mix Senbei (v)	18
Japanese rice crackers	

Soup

Miso soup (v)	22
Traditional Japanese soup with soya bean paste, tofu, wakame and spring onion	
Spicy miso soup (v)	28
Soya bean paste, tofu, wakame, chilli garlic sauce and spring onion	
Spicy lobster miso soup	35
Soya bean paste, chilli garlic, spring onion, edamame beans & lobsters	

Salads

Smoked salmon salad	74
Imported smoked salmon, mixed green leaves, fried tofu and leeks	
Prawn salad	85
Grilled prawns, lettuce, avocado, kelp (seasonal) and cucumber	
Kaiso salad (v)	65
Mix green leaves, mixed seaweed, tomatoes and red onions	
Salmon sashimi salad	75
Salmon sashimi rolled with mix salad & Matsuhisa dressing	
Mix sashimi salad	65
Tuna, salmon & white fish sashimi rolled with mix salad & Matsuhisa dressing	
Sunomono wakame (v)	46
Pickled cucumber, wakame, black and white sesame seeds	

Tempura

Lobster tempura	115
Fresh tomato shito sauce	
Prawn tempura	125
Creamy wasabi and tempura soya sauce	
Kakiage (v)	45
Mixed vegetable tempura with creamy wasabi and tempura soya sauce	
White fish tempura	75
Creamy kimchee, red onion, sliced chilli and coriander	

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Zensai - Special Starters	GHC
Tuna tataki Seared tuna with Japanese mustard sauce, nori pesto, masago and crispy sweet potato	65
Salmon carpaccio Thin slices of Salmon with ponzu and black tobico	110
Tea smoked salmon Imported smoked salmon with coriander pesto sansho pepper and pickled cabbage	95
Robata grilled Chicken wings or Tori wings Chicken wings with BBQ sesame sauce or Lemon Chili sauce	52
Salmon & Tuna Tatar Chopped salmon with ponzu sauce, negui shoga, tobico & nori crackers	78
Amberjack Furai Fried Amberjack sashimi with lemon, wasabi, olive oil, nori pesto & sea salt	58
Shimeji mushrooms (v) Japanese mushrooms in butter and soya sauce with spring onion, truffle oil & kinoko sauce	70
Slow cooked beef fillet with spicy den miso and ponzu Slices of lightly seared beef filet with Japanese lemon, onion and garlic chips	70
Crunchy salmon ceviche Salmon with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	85
Robata Grilled Asparagus (v) Grilled asparagus with bonito flakes	55
White fish carpaccio Thin slices of white fish with ponzu and tobico	70
Squid Karaage Green chilli dip and lime	68
Tofu Karaage with Diced Plantain (v) Lightly fried cubes of tofu with diced plantain & green chili sauce	45
Chicken Karaage Lightly fried chicken with creamy kimchee sauce and oroshi ponzu	60
Diced grilled beef with Nasubi Beef cubes with aubergine and truffle teriyaki sauce	50
Squid Legs Sautéed squid legs with leaks, spring onion, butter & kinoko sauce	75
Crunchy tuna ceviche Tuna with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	58
Octopus karate Green chilli dip and lime	75

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<u>Sushi</u>	GHC
Classic Sushi Set 2 Nigiri, 1 Sashimi, 1 Maki roll	
Tuna	68
Salmon	120
Amberjack	68
Hosomaki - classic thin nori roll (6 pcs)	
Kappa (v)	25
Tekka	28
Salmon	40
Amberjack	28
Mix seafood & avocado (5 pcs)	68
Uramaki - inside - out roll (5 pcs)	
California roll	62
Salmon and avocado	65
Spicy tuna	45
Prawn tempura roll	75
Unagi tempura and avocado	78
Spicy lobster	68
Unagi mango roll	78
Mix vegetable roll (v)	28
Crispy onion with cucumber (v)	28
Asparagus tempura maki roll (v)	35
Battera- square sushi (8 pcs)	
Salmon with avocado teriyaki sauce	95
Tuna with spicy sauce	55
Tuna with wasabi Furikake	65
Amberjack with green chilli sauce	60
Seared salmon with unagi & avocado teriyaki sauce	110
White fish with lemon and chilli sauce	55
Nigiri (2 pieces) and Sashimi (3 slices)	Nigiri Sashimi
Salmon (Norway)	40 45
Tuna	25 28
Scallops (USA)	58 62
Prawn (Japan)	28 30
Unagi (USA)	70 75
Ikura (USA)	130 135
Octopus (USA)	30 35
Red Snapper	23 26
Amberjack	23 26
Saba (Japan)	30 34
Squid (Japan)	30 34
Tobiko (Japan)	48 55
Assorted Sashimi selection (12 pcs)	140
Assorted Nigiri selection (9 pcs)	140

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<u>Sushi</u>	GHC
Temaki - Hand roll (each)	
Salmon	45
Tuna	28
Amberjack	28
Prawn tempura	45
Jyo Sushi - special sushi (2 pcs)	
Salmon and Unagi	75
Tuna and quail's egg with truffle oil	38
Tuna and Foie Gras with caramelized fruit	75
Salmon Toro with truffle oil	60
Temarizushi (6 pcs)	
Salmon with negui shoga and tobico	78
Tuna with tempura flakes and spicy sauce	60
Amberjack with tobico	60
Scallop with lemon and masago	98
Atsui - Mains	
Tenderloin Steak with pirakare sauce	140
260gr of Angus USDA graded tenderloin with pirakare sauce	
Black Cod	320
48 hour marinated black cod in sweet den miso	
Lamb Chops	240
Grilled lamb chops with edamame beans, onion, sweet corn, fresh tomato & lemon chili sauce	
Pork belly	110
Grilled pork belly, red cabbage with teriyaki shito sauce and plantain tempura flakes	
Rib Eye Steak with spicy teriyaki sauce	150
260gr of Angus USDA graded beef with spicy teriyaki sauce	
Chicken Teriyaki	75
Grilled marinated boneless chicken leg with sautéed vegetables	
Red Snapper	85
Grilled Red Snapper with choice of red chilli sauce or daikon sauce, fresh carrot and leeks	
Grilled Salmon	160
200gr Grilled salmon with Japanese lemon mustard sauce	
Rice noodles with choice of Beef or Chicken	75
Flat rice noodles with spring onions, sesame oil, chopped chili, french beans, carrots & soya karee sauce	
Grilled Tofu (v)	55
150gr Grilled tofu with ponzu & shiracha sauce	
Spicy prawns	140
Spicy prawns with sautéed seasonal vegetables with lemon chilli sauce	
Stir fried Noodles (v)	60
Seasonal vegetables with lemon chilli sauce	
Nasu yaki (v)	45
Grilled aubergine with den miso sauce	

* A discretionary 10% service charge will be added on top of your bill

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Sides	GHC
Black Fried Rice	48
Gochujang sauce, spring onion, mushroom, bell paper, garlic & fried egg	
Robata Grilled Asparagus (v)	55
Steamed rice (v)	22
Kimchee fried rice (v)	32
Egg and vegetables fried rice	28

Tasting Menus

Santoku Tasting Menu	395
Chef's selection of sushi, sashimi and hot dishes (14 courses)	

Atsui Ryori - Hot Menu	350
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Edamame and Nori Senbei
Sautéed Shimeji mushrooms with truffle oil
Slow cooked beef fillet with spicy den miso and ponzu
Grilled Red Snapper with daikon sauce
Black lobster tempura with shito sauce
Black cod with sautéed vegetables
Grilled Salmon
Tenderloin Steak with pirakare sauce
Chef's choice of dessert

Vegetarian Menu	160
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Edamame and Senbei
Sautéed Shimeji mushrooms with truffle oil
Fried Tofu with green chilli sauce & diced plantain
Kaiso salad
Crispy onion with cucumber maki roll
Stir fried veg noodles
Kakiage Tempura
Nasu yaki with den miso
Chef's choice of dessert

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Lunch Set Menus

GHC

Our set menu is served with:

Miso soup, panko fried vegetable, Sunomono, green salad

Choice of rice steamed, kimchee or fried rice (on selective set menu only)

Please ask your waiter for the daily choice of Chef's dessert

Sushi Set (9 pieces) 4 kinds of nigiri & maki rolls	110
Salmon Sushi Set (9 pieces) 4 salmon nigiri & maki rolls	140
Sashimi Set (8 pieces) 4 kinds of sashimi	130
Sushi & Sashimi set (9 pieces) 2 kinds of nigiri, maki rolls, sashimi	110
Salmon Battera set (8 pieces) Square sushi served with avocado & Teriyaki sauce	140
Tuna Battera set (8 pieces) Square sushi served with spicy sauce	85
Chicken Teriyaki set Grilled chicken with Teriyaki sauce, sautéed vegetables & sesame seeds	110
Mapo tofu donburi set Egg & vegetable fried rice with spicy minced beef, vegetable & tofu	120
Grilled white fish set Grilled white fish with sautéed vegetables in soy sauce & sake	95
Pork Belly donburi & kimchee set Egg & vegetable fried rice with spicy pork belly, vegetables & kimchee	115
Stir fried vegetables with noodles set Stir fried noodles with sautéed vegetables	90
Vegetable sushi set 2 kinds of maki rolls	85

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Champagne

Brut		Glass	Bottle
Veuve Clicquot Yellow Label Brut	NV	180	750
Moet & Chandon Brut Imperial	NV		650
Piper Heidsieck	NV		500
Lanson White Label	NV		540
Taittinger Brut Reserve	NV		550
Taittinger Nocturne Sec	NV		550
Moet & Chandon Nectar Brut	NV		800
Pol Roger Brut	NV		580
Bollinger Special Cuvee	NV		700
Lanson Extra Age	NV		850
Charles Heidsieck Brut Millesime	2005		900
La Grande Dame, Veuve Clicquot	NV		1650
Dom Perignon Brut	NV		2200
Charles Heidsieck Blanc Des Millénaires	1995		1900
Perrier Jouet Belle Epoque	2007		2300
Pol Roger Cuvee Winston Churchill	2004		2600
Cristal Brut, Louis Roederer, France	2004		3000

Rose

Veuve Clicquot Rose	NV	180	850
Moet & Chandon Imperial Rose	NV		850
Moet & Chandon Nectar Rose	NV		800
Charles Heidsieck Rosé Réserve	NV		700
Perrier Jouet Blason Rose	NV		750
Bollinger Rose	NV		900
Dom Perignon Rose	NV		3600

Sake

	220ml	400ml	Bottle
Shirakabegura Junmai Daiginjo	190	325	
Honjyozo Nakagumi Nigori		250	

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Wine

White Wine

		Glass	Bottle
Montagny 1er Cru, Bourgogne, France	2013		260
Axel Pauly 'Generations' Feinherb Riesling, Germany	2015		300
Louis Michel & Fils Montmains, Chablis Premier Cru, France	2013		400
Chateauneuf-du-pape, Clos La Roquette, France	2015		600
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	2016		680
Meursault Gaunoux, Burgundy, France	2013		750
Domaine Etienne Sauzet, Puligny-Montrachet	2015		1150
Chateau Du Nozet Pouilly Fume De Ladoucette Loire, France	2009		1250
Chateau de La Maltroye, Burgundy, France	2015		1300
Corton-Charlemagne Grand Cru, Domaine Chevalier	2014		1400
Domaine De Chevalier Blanc, Pessac-Leognan	2009		2350

Red Wine

		Glass	Bottle
Mattienne, Shiraz Tempranillo, Spanish	2016	35	160
Zinfandel Dry Creek Vineyard Heritage Vines, USA	2013		260
Poggiotondo Chianti Superiore, Tuscany, Italy	2015		380
Cabernet Sauvignon Gran Reserva Viña Morandé, Chile	2012		500
John Duval Entity, Barossa Valley, Australia	2014		590
Brunello Di Montalcino Castello Banfi	2012		880
Côte-Rôtie Madinière Cuilleron, 2015, Rhône Valley, France	2015		950
Seghesio 'Old Vines' Zinfandel	2013		950
Barolo Vigna Mosconi C. Fantino Barolo, Italy	2011		1000
Sassicaia Tenuta San Guido, Bolgheri, Italy	2007		2500
Opus One, 2008, Napa Valley, USA	2008		7000

Rose Wine

		GLS	BTL
Comte de Provence La Vidau, Provence, France	2015		380
Domaine d'Ott Couer de Grain, Côtes de Provence, France	2014		700

Sweet Wine

		GLS	BTL
Moscato D'Asti Moncucco	2015	40	180
Gewürztraminer Domaine Zind Humbrecht, Alsace, France	2010	½ bottle	400

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Cocktails

Babura	95
Tiki cocktail with blueberries, raspberries, floating apple and Veuve Clicquot Brut Champagne	
Shokubutsu	39
Tanqueray with freshly muddled botanicals such as cilantro, mint, cucumber, & fresh lime	
Oriental Express	39
Frozen Ketel One vodka & elder flower mixed berries with passion fruit	
Zuppai Sake	39
Traditional Japanese sake with a touch of blackcurrant and sour mix	
English Garden	39
Mint, cucumber & elderflower base with Hendricks gin	
Santoku Spicy	39
Ketel One vodka, fresh muddled chilli, Tabasco & ginger beer	
Wasabiato	39
Japanese horse radish, fresh yuzu, homemade sweetened syrup with a touch of Cognac	
Hangtang Mule	39
Twisted Moscow mule with botanicals and Ketel One vodka	
Smoky Old Fashioned	39
Classic Old-fashioned twist with Black label and floated woody smoke liquid	
Mojito	39
Bacardi rum, lime and mint (classic, passion fruit or mixed berries)	
Mai Gati	39
Bacardi rum with pineapple, lime, almond and coconut puree	
Sours	39
Classic sour cocktails with the choice of Amaretto, Johnnie Walker Black label or Tanqueray gin	

Non-Alcoholic Cocktails

Appletini	25
Apple juice, fresh apples and mint leaves with a hint of ginger	
Japanese lemonade	25
Fresh lemon and lime, mint leaves, sugar syrup with sparkling water	
Jasmine Hime	25
Apple, citrus, basil & Cranberry Juice	

Beer/Cider

	Bottle
Becks	15
Star	10
Savanna	15
Hunters Gold	15
Hunters Dry	15
Guinness	10
Heineken	15

Soft Drinks

Coke/ Pepsi, Sprit, Fanta, Alvaro	15
Diet coke/Diet Pepsi	15
Bitter lemon, Tonic water, Soda water, Ginger beer/Ale	15
Orange juice, Apple juice, Cranberry juice, Mango juice	12
Energy Drink	25
Fresh Pineapple juice	20

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Water

Small Bel Aqua Sparkling Water	12
Small Bel Aqua Water	10
Large Bel Aqua Sparkling Water	15
Large Bel Aqua Water	15
Small San Pellegrino Sparkling Water	15
Small Acqua Panna Water	12
Large San Pellegrino Sparkling Water	25
Large Acqua Panna Mineral Water	20

Drinks

Scottish Whisky 25ml

Johnnie Walker Black Label	12
Johnnie Walker Gold Label	25
Johnnie Walker Platinum 18 yrs	40
Johnnie Walker Blue Label	85
Chivas 18yrs	40
Chivas 12yrs	15
Singleton 12yrs	20
Glenlivet 12yrs	25
Glenmorangie Original	30
Glenmorangie Quinta Ruban	30
Glenlivet 15yrs	38
Highland Park 18yrs	70
Haig Club	50
Amrut Fusion	30
Japanese Whiskey	
Nikka Pure Malt	40
Nikka From the Barrel	45

American Whiskey

Jack Daniels Old No 7 Brand	15
Four Roses Bourbon – Small Batch	15
Old Forester	30

Drinks

Irish Whisky 25ml

Jameson	11
Bushmills	13
Vodka	10
Ketel One	10
Snow Queen	12
Wishnovka	12
Finlandia	12
Ciroc	15
Black cow	25
Belvedere	20
Absolut Elyx	30
Grey Goose	20

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Gin

Tanqueray	10
Tanqueray No. 10	12
Beefeater	10
Bombay Sapphire	10
Hendricks Gin	25
Monkey 47	40

Rum

Bacardi Carta Blanca	12
Bacardi Oro	12
Bacardi Black	18
Captain Morgan	10
Foursquare Spiced	12
Sagatiba Cachaca	20
Green Island Spiced	20
Ron Zacapa 23	30
Element 8 Spiced	140

Tequila

Don Julio Blanco	15
Don Julio Anejo	20
Patron Silver	25
Patron Reposado	27
Patron Anejo	30
Patron Café XO	22
Ocho Blanco	20
Herradura Plata	30
Herradura Reposado	30
Siete Leguas Blanco	30
Excellia Anejo	35

Mezcal

La Penca	20
Illegal Joven	35
Papadiablo	55

Cognac

	25ml
Hennessy VS	25
Bisquit VS	15
Bisquit VSOP	20
Remy Martin VSOP	25
Hennessy VSOP	40
Bisquit XO	45
Louis Royer XO	55
Hennessy XO	165
Remy Martin Louis XIII	750

Pisco

Kappa Pisco	20
Pisco Portón	45
Aba Pisco	60

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SAMPLE MENU

Vermouth

Martini Rosso, Extra Dry & Bianco 12

Liqueur

Amarula 12

Malibu 12

Baileys 10

Kahlua 12

Sambuca White 12

Amaretto 12

Kirsch 25

Campari 12

Cointreau liqueur 12

Pernod Absinthe 22

Miclo Poire Williams 25