SUSHI

URAMAKI & HOSOMAKI

TUNA & TRUFFLE • €10.90
Chives, Truffle Mayo Sauce, Tempura Flakes

AVOCADO & EGGPLANT • €9.90
Cream Cheese, Caramelised Onions

SPICY TUNA HOSOMAKI • €8.90
Scallion, Spicy Sauce

EBITEN • €10.90
Prawn Tempura, Cucumber, Avocado, Japanese Mayo, Crispy Panko

SPICY SALMON • €10.90
Avocado, Spicy Mayo, Crumbs

NEW STYLE SEARED BEEF • €11.90
Truffle Mayo, Ginger, Orange Miso Sauce, Sesame Seeds, Misticanza

CRISPY PRAWN • €11.90
Crab Meat, Tobiko, Aspargus, Avacado, Panko, Teriyaki Sauce

CRISPY NSOMBA SUSHI • €11.90
Tuna, Wakame, Garlic Crisps, Sriracha Aioli

NIGIRI

FRESH THINLY SLICED RAW FISH ON PRESSED RICE
TUNA / SALMON / SEABASS / EBI
€6.50 (2 PCS)

GUNKAN MAKI (2pc)

RICE BALL WRAPPED IN NORI
TOPPED WITH SPICY MAYO, SPRING ONIONS & TOBIKO

TORO OUT • €6.90
Tuna Belly, Sesame Seeds, Teriyaki Sauce

EEL • €6.90
Unagi, Sesame Seeds, Teriyaki Sauce

LOCAL PRAWN • €6.90
White Fish, Local Prawns, Jalapeño, Ponzu Sauce

SALMON OUT • €6.90
Masago, Scallion, Spicy Mayo

CUCUMBER TULIP • €6.50
Cream Cheese, Chives

SPICY TUNA • €6.90
Scallion, Masago, Spicy Sauce

SASHIMI

FRESH THINLY SLICED RAW FISH
TUNA / SALMON / SEABASS / RED SNAPPER
€6.50 (2 PCS)

SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR MORE INFORMATION

AMAMI

TASTE OF ASIA

The Amami Islands is an archipelago of small islands located southwest of Kyushu, Japan. They are thought to be named after Amamikyu, the goddes of creation of Ryuku Islands in the Ryukyuan region. Here at Amami, our expert chefs source fresh produce of the highest quality to delight you with their culinary creations every day. Enjoy your Amami experience.

AMAMI SIGNATURE ROLLS

VOLCANO • €13.90
Prawn Tempura, Asparagus, Sesame Seeds, Volcano Sauce

DRAGON ROLL • €11.90
Salmon, Cucumber, Lettuce, Avocado, Tobiko, Sesame Seeds, Chives, Teriyaki Mayo

DUCK ROLL • €12.90
Confit Duck, Hoi Sin Sauce, Crispy Leeks

ROCK 'N' ROLL • €11.90
Prawn Tempura, Scallion, Panko Crumbs, Spicy Mayo, Teriyaki

DYNAMITE ROLL • €11.90
Tuna Tartare, Cream Cheese, Avocado, Scallion, Tongarashi, Teriyaki

CRAB FUTOMAKI • €14.90
Soft Shell Crab, Avocado, Masago, Goma Punzo Sauce

KATSU TORI • €9.90
Panko Breaded Chicken, Avacado, Spring Onions, Sesame Seeds, Katsu Mayo

TEMPURA CALAMARI • €11.90
Black Rice, Tempura Calamari, Garlic Aioli

TOKYO ROLL • €11.90
White Fish, Misticanza, Crispy Onion, Sesame Seeds, Truffle Oil, Corriander

RAW & SEARED

NEW STYLE BEEF/SALMON SASHIMI • €12.90
Hot Sesame Oil, Citrus Dressing

YUNAN BEEF • €13.90
Mint, Douban Jiang, Cucumber, Lemongrass

TUNA TATAKI • €13.90
Roasted Miso, Fava Bean, Truffle Ponzu, Whipped Pork Fat

SEA BREAM CRUDO • €12.90
Beetroot, Floral Vinegar

SPICY TUNA TARTARE • €13.50
Avocado, Tobiko, Peanut, Ponzu, Spicy Sauce

WHITE FISH MANGO TARTARE • €13.50
Avocado, Daikon, Yuzu Miso Sauce

CRAZY SALMON POKE BOWL • €14.90
Pineapple, Edamame, Carrots, Wakame, Avocado, Sriracha Sauce

TACOS (4pc)

SERVED ON A CRISPY CORN SHELL

SALMON - SPICY MISO – MASAGO • €10.90
LOCAL PRAWN – WAKAME – AVOCADOS • €11.90
WAGYU BEEF - TRUFFLE - CHILI PONZU • €11.90
CHICKEN – PEANUTS – COCONUT • €10.90

KOBACHI

EDAMAME • €4.95
Maldon Salt or Chili Garlic

PORK DUMPLINGS • €8.50
Thai Dipping Sauce

PEPPERED VEGETABLE WONTON • €8.50 (V)
Scallion, Cabbage, Pea, Potato, Burnt Butter Soy, Crispy Chilli Oil

WAGYU BEEF GYOZA • €15.90
Wagyu Beef, Truffle, Porcini

RED SNAPPER TEMPURA • €11.90
Sweet Basil Emulsion, Wasabi Salt

PRAWN or TOFU TEMPURA • €11.90
Spicy Creamy Sauce

CRISPY DUCK SPRING ROLLS • €9.90
Hoisin Dip

VEGETABLE SPRING ROLLS • €8.90
Sweet Chili Dip

VIETNAMESE RICE PAPER ROLL • €9.90
Rice Vermicelli, Woodear Mushroom, Beansprout, Carrot,Sesame
Add King Prawn • €3.00

AUBERGINE FRITTER • €8.90 (V)
Soy Caramel, Peanut, Chilli

DIM SUM • €13.90
Thai Dipping Sauce, Truffle Oil

SHITAKE WONTON • €11.90
Scallion Oil, Truffle, Mushroom Soy

WAGYU BEEF SLIDER • €13.90
Miso Bun, Beef Patty, Hon Dashi Aioli, Truffled Shitake

PLATTERS TO SHARE

AMAMI MIX PLATTER (16PIECES) • €23.90
CHEFS' MAKI & NIGIRI PLATTER (32 PIECES) • €42.90
THE AMAMI EXPERIENCE (56 PIECES) • €79.90
CHEFS' SPECIAL SASHIMI PLATTER (8 PIECES) • €21.95
CHEFS' SPECIAL SASHIMI PLATTER (16 PIECES) • €45.90

Kindly note that our kitchen handles food items *such as celery, nuts, milk, fish,eggs, crustaceans and gluten.* Please notify your server of your allergies so that we take extra care when preparing your meal.

ROBATA & KUSHIYAKI

PERUVIAN CHICKEN (3pc) • €12.90
Kamkoku Sambal, Aji Vinegar, Lime, Aji Verde, Coriander

LAMB CHUMP (3pc) • €14.50
Den Miso Marinate

GLAZED BEEF (3pc) • €15.90
Mirin, Sake, Sesame Oil

LOCAL PORK SKEWERS (3pc) • €12.90
Black Bean Sauce

SATAY PRAWNS (3pc) • €14.50
Peanut, Coconut

BLACK ANGUS STRIPLOIN • €27.90
Cooked to your liking - Shimenji Mushrooms, Shichimi Pepper

LAMB RUMP • €25.90
Coconut Crust, Spicy Garlic Sauce

SASHI RIB EYE • €35.00
Cooked to your liking - Grain Fed, Shimeji Mushrooms

ROBATA MIX • €36.90
Peruvian Chicken, Glazed Beef, Local Pork Skewers, Satay Prawns

SIGNATURE DISHES

CHICKEN KATSU CURRY • €15.90
Panko Chicken Breast, Japanese Rice, Mild Curry Sauce

PORK CHEEK SHOGAYAKI • €18.90
Kakuni Style, Red Onion, Coriander, Snow Pea, Ginger

USDA BEEF BLADE • €22.90
Soy Sauce, Honey, Sesame Glaze

DUCK BREAST • €19.90
Orange Miso Sauce

BLACK COD • €35.90
Sweet Miso Marinate

SALMON • €23.90
Spicy Butter Ponzu, Crispy Leeks, Mangetout

STEAMED SEA BASS • €23.90
Ponzu Dashi Stock, Asparagus, Truffle Oil

SIDES

	SMALL	LARGE
WOK FRIED VEGETABLES Sweet Chili, Oyster Sauce, Cashew, Peanuts	€3.90	€6.90
WASABI SALTED FRIES	€2.90	€4.90
VEGETABLE NOODLES Sweet Chili, Cashew, Peanuts	€4.90	€6.90
STEAMED JAPANESE RICE	€2.90	€4.90
AMAMI FRIED RICE	€3.90	€6.90

SAUCES • €3.00
Wasabi Pepper / Truffle Mushroom / Butter Ponzu