

Cold Starters

Ceviche New Style

Assorted fish marinated in yuzu sauce and herbs 98:-

Maguro Cocktail

Tuna and avocado
Served with wasabi, ginger and lemon & soya dressing 98:-

Sushi

4 peices nigiri of todays fishes
Served with wasabi, ginger and soya sauce 75:-

Sashimi

8 slices of todays fishes
Served with radish, wasabi, ginger and soya sauce 89:-

King Crab

King crab and avocado
Served with salad and tamarind sauce 158:-

Shrimp and Scallop Cocktail

Fresh shrimps, scallops and avocado 98:-

Beef Tamarind

Sliced beef of tenderloin
Served with fresh herbs and tamarind sauce 158:-

Warm Starters

Spring Rolls

Deep fried spring rolls of beef, cabbage, black fungus and glass noodles 85:-

Tempura

Deep fried scampi with vegetables
Served with spiced soya sauce 98:-

Spicy Clams

Fried clams with, garlic, lemon, coriander and chilli 128:-

Miso

Soup with tofu, seaweed and leek 65:-

Yaki Tori

Grilled chicken in slices
Served with tamarind sauce 85:-

Miso Gai

Soup with chicken
Served with mushrooms and tomatoes 85:-

Miso Sea Food

Soup with scampi and scallops
Served with leek and seaweed 98:-

Tom Yum Goong

Soup with scampi
Served strong and sour after the Thai cuisine 85:-

Tom Gai Yum Goong

Soup with chicken
Served strong and sour with coconut milk after the Thai cuisine 85:-

Scallops and Scampi

Grilled scallops and scampi
Served with tamarind sauce and peanut & sesame sauce 118:-

Cold Side Dishes

Seaweed Salad

Marinated seaweed with sesame oil 45:-

Kimchi

Korean cabbage marinated in kimuchi (Strong) 48:-

Warm Side Dishes

Bean Sprouts

Cooked bean sprouts marinated in soya sauce and sesame oil 58:-

Tofu

Grilled tofu with chilli- and garlic sauce 58:-

Asparagus

Boiled asparagus with oyster sauce 68:-

Main Courses

Gongbao Gai

Stir-fried chicken with fresh vegetables and cashew nuts in chilli and Haujiao after the Szechuan cuisine 199:-

Karri Gai

Stir-fried chicken with fresh vegetables in red curry after the Thai cuisine 209:-

Yang Gaité

Grilled chicken fillet with fresh vegetables in chilli & garlic sauce after the Szechuan cuisine 219:-

Gaité (saté)

Grilled chicken fillet with fresh vegetables in a sesame & peanut sauce after the Malaysian cuisine 219:-

Yaki Niku

Fried beef tenderloin with fresh vegetables in a sesame & peanut sauce after the Malaysian cuisine 258:-

Biff Tamarind

Fried beef tenderloin with fresh vegetables and tamarind sauce 258:-

Lamb and eggplant

Fried lamb tenderloin with eggplant in a ginger & chilli sauce 258:-

Nambo Lamb

Stir-fried lamb tenderloin with fresh vegetables in thyme and ginger 248:-

Kaeng Phet Paeh

Shredded lamb with fresh vegetables in red curry after the Thai cuisine 248:-

Combined plate

Served with a spring roll, grilled chicken and beef tenderloin with chilli & garlic sauce and tamarind sauce 258:-

Szechuan Wok

Stir-fried scampi and chicken with fresh vegetables and garlic, ginger & chilli sauce after the Szechuan cuisine 219:-

Sea Food & Fish

Kaisen Noodles

Stir-fried scampi, scallops with noodles and fresh vegetables after the Chinese cuisine 208:-

Todays Fish

Todays catch prepared after the chef's recommendation 228:-

Samba Scampi

Stir-fried scampi with fresh vegetables, lime leaf in a coconut & chilli sauce after the Malaysian cuisine 228:-

Lobster and Sea Food

½ fried lobster with scampi & scallops, fresh vegetables and a sprinkle of citrus fruit after the Chinese cuisine 298:-

Vegetarian

Zemi's Vegetarian with Tofu

Fresh vegetables stir-fried in red curry 168:-

Noodles Vegetarian

Stir-fried noodles with vegetables 168:-

Desserts

Fruit sorbet

Mixed flavours of fruit 85:-

Truffle

Chocolate truffle 78:-

Ximi Coconut Cream

Served with strawberry sauce and fruit 85:-

Baked Deep Fried Banana

Served with vanilla ice cream and fruit 98:-

Todays Cake

Served with fruit 98:-

Tempura Ice Cream

Baked vanilla ice cream with fruit 98:-

Sushi

Sushi Dinner

Todays Sashimi

Todays catch of assorted raw fish fillet 265:-

Sushi Combo

8 Sushi, 8 Sashimi & 6 Tempura Maki 255:-

Sake Combo

6 Salmon Sushi, 6 Salmon Sashimi & 6 Sakura Maki 215:-

Sushi Medium

8 Sushi & 6 Tempura Maki 205:-

Sushi Moriwase

10 Sushi & 6 Tempura Maki 235:-

Sushi Plate

8 Sushi & 6 Spicy Tuna Maki 205:-

Nigiri Sushi and Sashimi

2 pieces Nigiri or 3 slices Sashimi per order

Salmon 40:-/45:- Foie Gras 88:-

Arctic Char 48:-/58:- King Crab 78:-/88:-

Tuna 52:-/62:- Scampi 55:-

Halibut 55:-/65:- Raw Shrimp 48:-

Escolar 40:-/45:- Eel 58:-

Sea Bass 48:-/58:-

Hamachi 78:-/98:-

Gunkan Sushi

Salmon Roe 78:-

Mix of Tuna 78:-

Mix of Sea Food 78:-

Maki Rolls

Each Maki Roll is 6 pieces

Futo Maki of The House

Salmon, Crabstick, Tempura, Tobiko, Avocado and Mayonnaise 108:-

Tempura Futo Maki

Tempura, Tobiko, Avocado and Mayonnaise 105:-

King Crab Futo Maki

King Crab, Tobiko, Avocado and Mayonnaise 118:-

Soft Crab Futo Maki

Deep fried baby crab, Tobiko, Avocado and Mayonnaise 108:-

Sakura Maki

Salmon and Leek 85:-

Tekka Maki

Tuna 85:-

Spicey Tuna Maki

Tuna and Kimchi 88:-

Ebi Maki

Scampi, Halibut, Avocado, Kimchi and Mayonnaise 85:-

Scampi Maki

Scampi, Avocado and Mayonnaise 85:-

Tempura Maki

Deep fried scampi and Avocado 88:-

California Maki

Crabstick and Avocado 75:-

Asparagus Maki

Asparagus and Avocado 75:-

Kappa Maki

Cucumber 75:-

Group Menus

Symphony (Minimum 4 people)

Flavours of Tempura Scampi and Spring Rolls

Today's catch of assorted Shashimi

Assorted Nigiri Sushi (24 pieces)

Assorted Maki Rolls (24 pieces) 420:-

Sushi Menu

Miso

Soup with tofu, seaweed & leek

Sushi, Sashimi and Maki

Assorted fish and sea food after the chef's recommendation

Tempura Ice Cream

Baked vanilla ice cream with fruit 368:-

Crispy Duck

Served with Asian pancakes, cucumber, leek and our own sweet bean sauce

A half duck is for two people 480:-

Three Courses

Tom Yum Soup

Strong and sour soup with scampi, mushroom and koriander

Or

Yuzu Sashimi

4 slices of salmon with yuzu sauce

Red Curry Beef

Sliced beef with fresh vegetables

Or

Sushi & Maki

6 pieces Sushi and 6 pieces Tempura Futo Maki

Ximi Coconut Cream

Served with strawberry sauce and fruit 298:-

Fellowship Menu

Tempura

Deep fried scampi with vegetables

Tom Gai yum Goong

Strong and sour soup with chicken in coconut milk

Lamb in red curry

Sliced lamb tenderloin with fresh vegetables

Gaité

Grilled chicken fillet with fresh vegetables in sesame & peanut sauce after the Malaysian cuisine

Scampi & Scallops Wok

Served with fresh vegetables after the Szechuan cuisine

Dessert after the chef's recommendation

438:-