

SUSHI MENU

Experience our sushi creations, a celebration of fresh ingredients and expert craftsmanship. Savour the artistry and flavour in every bite.

TRADITIONAL SUSHI

CALIFORNIA ROLLS – 8

salmon and avocado	160
spicy tuna and avocado	150
prawn and avocado	150
vegetarian	150

MAKI MONO – 6

salmon	145
tuna	130
avocado and cucumber	110

FASHION SANDWICH – 4

salmon and avocado	160
vegetarian	145

NIGIRI – 2

salmon and avocado	
salmon	135
tuna	125
	115

ROSES – 3

salmon and avocado	160
spicy tuna and avocado	155
spicy salmon and prawn	170

SASHIMI – 4

salmon	170
tuna	160
spicy seared salmon and avocado	180

CHEF'S SPECIALITY

PANKO PRAWN – 3

prawn, japanese breadcrumb, sweet mayonnaise	185
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TIGERS EYE – 6

salmon, prawn, avocado, sweet mayonnaise, eel sauce tobiko	225
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VOLCANO ROLL FUTO MAKI – 6

soft shell crab, cream cheese, avocado, tuna, deluxe and teriyaki sauce	235
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SALMON AND PRAWN DELUXE – 4

tempura prawn, spicy salmon, avocado, cucumber, deluxe sauce, eel sauce	210
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RAINBOW RELOADED – 8

salmon, tuna, avocado, dynamite sauce, teriyaki sauce, tobiko	225
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DEEP FRIED CALIFORNIA ROLL – 4

crab claw, cream cheese, avocado with eel sauce, deluxe sauce	210
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RED DRAGON ROLL – 6

tempura prawn, tuna, salmon, jalapeño, tobiko, dynamite sauce	240
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CRUNCH ROLL – 4

tempura fried roll, tempura prawns, avocado, cream cheese, dynamite sauce, eel sauce	200
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NEW STYLE SALMON / TUNA SASHIMI – 8

cajun seared sashimi, pickled onions, wasabi mayonnaise, ponzu sauce	240
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GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

WINE LIST

Please speak to your waitron should you require the full wine list selection.

SPARKLING WINE



2023 Spier Cap Classique Brut Cap Classique, Stellenbosch, South Africa	135	540
NV Boschendal Luxe Nectar, Western Cape	120	480
NV 8centum Prosecco Rosé Extra Dry, DOC Italy	145	590

WHITE WINE



2023 Spier Seaward Sauvignon Blanc, Stellenbosch, South Africa	110	430
2024 Circle Chenin Blanc, Coastal Region, South Africa	95	370
2022 Paul Cluver Estate Chardonnay, Elgin, South Africa	220	880
2022 Joseph Faiveley Bourgogne Chardonnay, Burgundy, France	300	1 220

RED WINE



2021 The High Road Cabernet Sauvignon, Stellenbosch, South Africa	130	520
2020 Keermont Merlot, Stellenbosch, South Africa	210	810
2021 Jasper Raats' Cuvée Rika, Stellenbosch South Africa	210	840
2023 Circle Red Blend, Coastal Region, South Africa	125	420
2019 Spier 21 Gables Pinotage, Stellenbosch, South Africa	295	1 170
2021 Spier Creative Block 5 Red Blend, Stellenbosch, South Africa	155	620

Please scan the below code to view our full wine list



Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.

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