

# 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	150
spicy tuna and avocado	145
prawn and avocado	145
vegetarian	140

### MAKI MONO - 6

salmon	130
tuna	120
prawn and chive	120
avocado and cucumber	90

### FASHION SANDWICH - 4

salmon and avocado	150
cajun seared tuna tower	145
vegetarian	140

### NIGIRI – 2

salmon and avocado	120
salmon	110
tuna	100

### ROSES – 3

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

### SASHIMI - 4

salmon	160
tuna	150
spicy seared salmon and avocado	170
spicy seared tuna and avocado	170

## CHEF'S SPECIALITY

### PANKO PRAWN – 3

prawn, japanese breadcrumb, sweet mayonnaise	150
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### TIGERS EYE – 6

salmon, prawn, avocado, sweet mayonnaise, eel sauce tobiko	200
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### VOLCANO ROLL FUTO MAKI – 6

soft shell crab, cream cheese, avocado, tuna, deluxe and teriyaki sauce	225
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### CATERPILLAR ROLL – 4

cream cheese, tempura prawn, avocado, deluxe sauce, eel sauce, sesame seeds	200
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### RAINBOW RELOADED – 8

salmon, tuna, avocado, dynamite sauce, teriyaki sauce, tobiko	200
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### CAJUN SEARED TUNA TARTAR – 4

red pepper, avocado, cajun seared tuna, dynamite and eel sauce	190
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### RED DRAGON ROLL – 7

tempura prawn, tuna, salmon, jalapeño, tobiko, dynamite sauce	225
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### THE CITY ROLL – 6

tempura marrow, avocado, red pepper, cucumber, sunflower and pumpkin seeds, sweet mayonnaise, fried noodles V	180
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### NEW STYLE SALMON / TUNA SASHIMI – 8

cajun seared sashimi, pickled onions, wasabi mayonnaise, ponzu sauce	225
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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



2022 Spier Cap Classique Brut Cap Classique, Stellenbosch, South Africa	130		520
2022 Spier Cap Classique Brut Rosé, Stellenbosch, South Africa	130		520
NV Laurent-Perrier Harmony Demi Sec, Tours-sur-Marne, Champagne, France	520		2 100

## WHITE WINE



2023 Spier Seaward Sauvignon Blanc, Stellenbosch, South Africa	100		410
2024 Circle Chenin Blanc, Coastal Region, South Africa	90		350
2021 Paul Cluver Estate Chardonnay, Elgin, South Africa	215		860
2020 Domaine William Fèvre Chablis Village, Burgundy, France	390		1 560

## RED WINE



2021 The High Road Cabernet Sauvignon, Stellenbosch, South Africa	120		500
2020 Keermont Merlot, Stellenbosch, South Africa	205		790
2021 Jasper Raats' Cuvée Rika, Stellenbosch South Africa	205		820
2023 Circle Red Blend, Coastal Region, South Africa	120		400
2019 Spier 21 Gables Pinotage, Stellenbosch, South Africa	285		1 150
2018 Spier Creative Block 5 Red Blend, Stellenbosch, South Africa	150		600

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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