

# SUSHI MENU

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

## TRADITIONAL SUSHI

<b>CALIFORNIA ROLLS - 8</b>	
salmon and avocado	160
spicy tuna and avocado	150
prawn and avocado	150
vegetarian	150
<b>MAKI MONO - 6</b>	
salmon	145
tuna	130
avocado and cucumber	110
<b>FASHION SANDWICH - 4</b>	
salmon and avocado	160
vegetarian	145
<b>NIGIRI - 2</b>	
salmon and avocado	
salmon	135
tuna	125
	115
<b>ROSES - 3</b>	
salmon and avocado	160
spicy tuna and avocado	155
spicy salmon and prawn	170
<b>SASHIMI - 4</b>	
salmon	170
tuna	160
spicy seared salmon and avocado	180

## CHEF'S SPECIALITY

<b>PANKO PRAWN - 3</b>	185
prawn, japanese breadcrumb, sweet mayonnaise	
<b>TIGERS EYE - 6</b>	225
salmon, prawn, avocado, sweet mayonnaise, eel sauce tobiko	
<b>VOLCANO ROLL FUTO MAKI - 6</b>	235
soft shell crab, cream cheese, avocado, tuna, deluxe and teriyaki sauce	
<b>SALMON AND PRAWN DELUXE - 4</b>	210
tempura prawn, spicy salmon, avocado, cucumber, deluxe sauce, eel sauce	
<b>RAINBOW RELOADED - 8</b>	225
salmon, tuna, avocado, dynamite sauce, teriyaki sauce, tobiko	
<b>DEEP FRIED CALIFORNIA ROLL - 4</b>	210
crab claw, cream cheese, avocado with eel sauce, deluxe sauce	
<b>RED DRAGON ROLL - 6</b>	240
tempura prawn, tuna, salmon, jalapeño, tobiko, dynamite sauce	
<b>CRUNCH ROLL - 4</b>	200
tempura fried roll, tempura prawns, avocado, cream cheese, dynamite sauce, eel sauce	
<b>NEW STYLE SALMON / TUNA SASHIMI - 8</b>	240
cajun seared sashimi, pickled onions, wasabi mayonnaise, ponzu sauce	

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



2024 Spier Seaward Sauvignon Blanc, Stellenbosch, South Africa	110	430
2025 Circle Chenin Blanc, Coastal Region, South Africa	95	370
2023 Paul Cluver Estate Chardonnay, Elgin, South Africa	220	880
2022 Joseph Faiveley Bourgogne Chardonnay, Burgundy, France	300	1 220

## RED WINE



2022 The High Road Cabernet Sauvignon, Stellenbosch, South Africa	130	520
2021 Keermont Merlot, Stellenbosch, South Africa	210	810
2023 Jasper Raats' Cuvée Rika, Stellenbosch South Africa	210	840
2023 Circle Red Blend, Coastal Region, South Africa	125	420
2020 Spier 21 Gables Pinotage, Stellenbosch, South Africa	295	1 170
2022 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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