

Dim Sum

Fried or steamed bite size portions that 'Touch your heart', 4 per portion

Beef Gyozas

Organic Iberian beef with nam prik marinade, pineapple, Thai basil and roasted chilli. 16

Crispy Spring Rolls (v)

Chinese wild mushrooms, bok choy, bean sprouts, glass noodles and sweet chilli sauce. 13

Crispy Truffle Dumplings (v)

Black truffle, tofu, shiitake and bok choy served with honey balsamic sauce. 15

Seafood Shumai

Prawn & Squid, kaffir lime leaves, lemongrass, shaoxing wine and tobiko. 16

Dim Sum Selection (2 of each)

Beef Gyozas, Crispy Truffle Dumplings and Seafood Shumai. 24

Baos

Homemade steamed Chinese buns, 2 per portion

Soft Shell Crab

Crispy soft shell crab with Indian spices, shiso, 'pico de gallo', pineapple, coriander and Paharganj sauce. 25

Wagyu Burger

Organic mini beef patties, chilli jam and Zhong sauce. 24

Green

Fake Ravioli (v)

Beetroot miso smoked tofu, vegan truffle mayonnaise and red curry crumble. 16

Green Papaya Salad (v)

Shredded young papaya, crispy shallot, coriander and lime & chilli dressing. 16

Miso Aubergine (v)

Roasted eggplant with caramelised miso, fresh leaf salad, tamarind dressing and balsamic pearls. 16

Spicy Beef Salad

Organic Iberian beef marinated and seared, mango, green beans, mint, basil, peanuts with spicy Thai dressing. 22

Raw

Oysters

French – Fin de Claire n3. 7

Caviar

Iranian – Perle Imperial, 30g. 95

Korean Tuna Tartare

Sustainably fished wild tuna, homemade kimchi, walnuts and roasted red pepper sauce. 22

Nikkei Beef Carpaccio

Organic Iberian beef, passion fruit, avocado, pomegranate, crispy taro root and extra virgin olive oil. 23

Oriental Ceviche

Sustainably farmed corvina, marinated in Peruvian aji and lime juice, lemongrass, dragon fruit, passion fruit and coriander. 26

Yuzu Hamachi

Sustainably farmed yellowtail sashimi with yuzu juice, Japanese plum sauce, topped with red chili and fresh basil. 26

Sea

Alaskan Black Cod

Wild Alaskan black cod marinated and roasted with miso, king oyster mushroom and pickled ginger. 42

Canadian Lobster

Whole lobster wok-fried with five-spice, bok choy, shimeji mushrooms, honey & ginger sauce and jasmine rice. 48

Douchi Sea Bass

Deep-fried wild Sea Bass with black bean sauce, bok choy and onion & sesame crumble. 28

Kowloon King Crab

Roasted wild Alaskan crab, spicy Toban-djan creamy sauce, chili flakes and lime. 52

Salmon Passion

Grilled ecological salmon loin, stir fry rice noodles, crunchy snow peas, wild mushrooms and honey soy sauce. 27

Soup

Miso Soup

Shiitake mushrooms, tofu, wakame seaweed and spring onion. 9

Tom Kha

(Tofu (v), chicken or prawns)

Coconut milk, lemongrass, kaffir lime, mushrooms and rice noodles. 12

Curry

All served with jasmine rice

Indonesian Laksa (v)

King mushrooms, rice noodles, tofu, pumpkin and Indonesian yellow curry sauce, topped with coriander. 24

Malaysian Tiger Prawns Curry

Wok seared tiger prawns, coconut and tamarind curry sauce and papadums. 27

Massaman Lamb Curry (n)

Organic Iberian lamb shoulder, potatoes, peanuts, peanut and coriander cooked in cinnamon & star anise infused coconut milk. 25

Thai Green Chicken Curry

Organic Iberian chicken, seasonal vegetables and coconut green curry sauce, topped with coriander. 25

Thai Red Duck Curry

Crispy duck confit, seasonal vegetables pineapple and coconut red curry sauce, topped with coriander. 26

Land

Beef Jaw Tacos

Corn tortilla, slow cooked beef jaw, pico de gallo and yogurt sauce. 20

Chicken Satay Kushi

Grilled organic Iberian chicken on bamboo skewers, Thai peanut & red curry sauce. 15

Crispy Duck

Aromatic Chinese style roasted duck, cucumber, leek, Chinese pancakes, sweet chili and plum & hoisin sauce. 34

Spiced Lamb Chops

Thinly sliced Korean marinated beef slowly smoked in traditional

American barrel style and served with organic seasonal vegetables. 36

Fusion BBQ Nebraska Black Angus

Organic Iberian pork, braised and marinated in five Chinese spices, braised in aromatic oyster sauce, red chilli, coriander and kaffir lime leaves. 24

Vietnamese Fried Chicken

Organic Iberian chicken, red curry crumble and peanuts with jalapeño & mint marmalade. 21

Sushi

Grated Fresh Wasabi Root 3,5€

Hosomaki

6 Pieces

Avocado

. 9

Ebi

Prawn. 12

Kappa

Cucumber. 9

Shiitake

. 10

Sake
Salmon. 12
Spicy Teka
Tuna. 14
Teka
Tuna. 14

Uramaki
8 Pieces

Crispy Soft Shell Crab
Fried soft shell crab, kizami wasabi mayonnaise and covered with tuna and togarashi mirin honey. 30
Ebi Tempura
Prawn tempura, green asparagus, avocado, spicy mayonnaise and onion marmalade. 24
Flowers & Herbs of Ibiza (v)
Heart of palm, avocado, fresh tomato, basil, micro mesclun and beetroot powder. 22
King California
Alaskan king crab, Japanese mayonnaise, avocado, cucumber, allspice, sesame seeds and orange tobiko. 24
MediterrAsian (v)
Smoked tofu, sun-dried tomato, ibicencan rocket, avocado, toban-djan cream, wrapped in roasted eggplant and chives. 19
New York
Salmon or tuna with avocado and sesame seeds. 20
Philly
Salmon or tuna, cream cheese and avocado and sesame seeds. 20
Spicy Salmon
Mango and lime marinated salmon with green papaya covered with mirin apple. 24
Spicy Tuna Tataki
Rocket, cucumber covered with tuna tataki marinated in aji panka sauce and fried ito togarashi. 27

Torched Salmon

Lightly seared salmon marinated in spicy miso sauce with teriyaki, broccolini, avocado and ikura roe. 26

Nigiri

2 Pieces

Chutoro

Medium fatty tuna belly. 12

Ebi

Prawn. 10

Akami

Tuna. 11

Otoro

Fatty tuna belly. 12

Sake

Salmon. 9

Hamachi

Yellowtail. 11

Suzuki

Sea Bass. 9

Wagyu

Flame seared beef with smoked nikiri sauce. 14

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Bambuddha Nigiri (10 pieces) Torched salmon, Tuna tataki,

Sea Scallops, today's local catch and seared Wagyu beef.

50

Sashimi

6/12 pieces

Chutoro

Medium fatty tuna belly. 25 / 47

Hamachi

Yellowtail. 20 / 38

Akami

Tuna. 20 / 38

Otoro

Fatty tuna belly. 25 / 47

Sake

Salmon. 17 / 31

Suzuki

Sea Bass. 17 / 31

Sides

Edamame

Steamed soy beans with Maldon sea salt. 8

or

Wok fried with shallots and Indonesian sambal oelek. 8

Jasmine Rice

Steamed aromatic jasmine rice, topped with sesame seeds. 6

Prawn Crackers & Bread

Hummus and black olive tapenade. 5

Pad Thai

(Tofu (v), chicken or prawns)

Stir fry rice noodles with bean sprouts, egg, roasted peanuts, coriander and sweet & salty tamarind sauce. 16

Wok Fried Aromatic Rice

(Tofu (v), chicken or prawns)

Sautéed with mango, spring onion, celery, egg, chives and chilli garlic oyster sauce. 16

Wok Seared Vegetables

Bok choy, tofu, okra, asparagus, seasonal vegetables, garlic, ginger and oyster sauce. 16

Desserts

Anni Xian Bing

Mango and ginger crème brûlée with caramelized mango and fresh coconut. 9

Coconut Milk Foam

“Dulce de leche” and fresh banana topped with a coconut milk foam, decorated with Oreo cookie powder, served with peanuts and chocolate roots. 11

Creamy Lime, Yuzu, Pineapple and Rhubarb

Creamy citrus, roasted pineapple, tropical yoghurt foam and rhubarb jam. 12

Toffee and Cereals Panacotta

Chocolate and miso ganache, caramelized cereal, salty butter sand. 9

Black Moon Eclipse

Chocolate sphere, kasutera, ginger ice cream, peanuts, caramel and Jamaican pepper soup. 14

Kisetsu

Tonka cheesecake, cherry and yoghurt sponge. 11

Group Orgasm (*min. 2 persons*)

Erotic mixed delights. Let us surprise you! 24

Homemade Ice Cream

Chocolate, Vegan Chocolate, Strawberry, Vanilla, Coconut, Ginger, Kinder Bueno and Green Tea. 3.5

Homemade Sorbet

Lime, Mango, Raspberry & Aperol. 3.5

Tasting Menu

The kitchen team invites you on a journey to experience favourite dishes from the menu.

For the whole table only – Price: 100€ per person

Wine Pairing additional 72€ per person

Yuzu Hamachi

Sustainably farmed yellowtail sashimi, Japanese plum sauce, red chili, yuzu juice and fresh basil.

Spicy Beef Salad

Organic Iberian beef marinated and seared, mango, green beans, mint, basil, peanuts with spicy Thai dressing.

Spicy Tuna Tataki

Rocket, cucumber covered with tuna tataki marinated in aji panka sauce and fried ito togarashi. 27

Dim Sum Selection

Beef Gyoza, Crispy Truffle Dumpling and Seafood Shumai.

Kowloon King Crab

Wild Alaskan crab, spicy tobanjan creamy sauce, chilli flakes and lime.

Wagyu Burger

Organic mini beef patties, chilli jam and Zhong sauce.

Malaysian Tiger Prawns Curry

Wok seared tiger prawns, coconut and tamarind curry sauce and papadums.

Toffee and Cereals Panacotta

Chocolate and miso ganache, caramelised cereals, salty butter sand.

Kisetsu

Tonka cheesecake, cherry and yoghurt sponge.