

SOUP



MISO SOUP 28 NIS

Soybean purée and Japanese fish bouillon, with diced tofu, scallions and wakame seaweed

NOODLE SOUP 32 NIS

Udon or Soba noodles in a fish bouillon with shitake mushrooms, scallions, fresh ginger and tempura flakes

AGEDASHI TOFU 32 NIS

Deep-fried diced tofu in a fish bouillon with ginger, grated radish and scallions

SALAD



NAMASU 32 NIS

Japanese pickled vegetables

HARUSAME SALAD (V) 32 NIS

Harusame (bean) noodles, julienned carrot and cucumber, and wakame seaweed in a soy and rice vinegar dressing

WAKAME SALAD (V) 32 NIS

Cucumber and wakame seaweed with soy, rice vinegar and mirin dressing

COLD NOODLE SALAD (VO) 64 NIS

Soba noodles served on a bed of mixed salad greens with tamago strips, cucumber, tomato, diced tofu and wakame seaweed with a mildly sweet sesame sauce

NIJI SALAD 82 NIS

Harusame noodles with cubes of tuna and salmon sashimi, carrot, avocado and cucumber

TARTAR



SALMON TARTARE 87 NIS

Finely chopped fillet of salmon, served with diced avocado, spicy mayonnaise, teriyaki, tempura flakes and scallions

SEA BREAM TARTARE 89 NIS

Finely chopped fillet of sea bream, served with diced avocado, wasabi mayonnaise, teriyaki, tempura flakes and scallions

TUNA TARTARE 91 NIS

Finely chopped fillet of tuna, served with diced avocado, spicy mayonnaise, teriyaki, tempura flakes and scallions

TORO TARTARE (in season) 97 NIS

Finely chopped toro fillet (the fatty and juicy cut of tuna), served with diced avocado, spicy mayonnaise, teriyaki, tempura flakes and scallions

FROM THE PAN



SALMON TATAKI	54 NIS
Slightly pan-seared salmon, served with ponzu sauce on the side	
TUNA TATAKI	60 NIS
Slightly pan-seared tuna, served with ponzu sauce on the side	
KINOKO ITAME (V)	49 NIS
Mixed mushrooms sautéed in a special soy-based Japanese sauce with mirin and onion	
TUNA MATSURI	77 NIS
Slightly pan-seared tuna served with onion ponzu, avocado, asparagus and wasabi mayonnaise sauce	
SALMON MATSURI	71 NIS
Slightly pan-seared salmon served with onion ponzu, avocado, asparagus, wasabi mayonnaise sauce and salmon caviar	
TORI YAKI	70 NIS
Chicken strips pan-seared on a cast iron skillet, with tare sauce, asparagus and white onion	
YAKI NIKU	78 NIS
Entrecôte slices pan-seared on a cast iron skillet, with delicate japanese sauce, asparagus and white onion	
SHAKE YAKI	75 NIS
Salmon slices pan-seared on an iron skillet, with delicate japanese sauce, asparagus and white onion	
TOFU YAKI (VO)	60 NIS
Tofu slices pan-seared on a cast iron skillet, with delicate japanese sauce, asparagus and white onion	
SUKIYAKI	98 NIS
Traditional Japanese dish, slow-cooked with a mildly sweet sauce and served in the pan. Your choice of beef, chicken, salmon or vegetarian with tofu, mushrooms, bean sprouts, carrots, zucchini, leeks and soba noodles	

FROM THE OVEN



SHAKE MISO YAKI	62 NIS
Oven-baked cubes of salmon in a mildly sweet miso sauce	
PIRI KARA YAKI	75 NIS
Oven-baked cubes of sea bream in a Minato spicy mayonnaise sauce	

DEEP-FRIED



TEMPURA/PANKO

Deep-fried fish by your choice

68 NIS

YAKUMI KARA AGE

Deep-fried fish, served with a tart or mildly spicy sauce

60 NIS

TORI KATSU

Panko-coated chicken breast

50 NIS

TORI KARA AGE

Deep-fried chicken in a Japanese marinade

46 NIS

VEGETABLES TEMPURA (VO)

7 pieces of mix deep-fried vegetables

45 NIS

NIGIRI (2 pieces)



FISH NIGIRI

Your choice of fish from our daily selection

33 NIS

ABURI NIGIRI

Your choice of fish from our daily selection, lightly seared

35 NIS

TAMAGO NIGIRI

Japanese omelet

27 NIS

IKURA NIGIRI

Salmon caviar

35 NIS

SHAKE OYAKO

Salmon nigiri special

52 NIS

MAGURO ZUKUSHI

Tuna nigiri special

57 NIS

OMAKASA NIGIRI

7 pieces of Chef's recommended nigiri

125 NIS

SASHIMI (sliced raw fish)



I TEN MORI

Your choice of fish, sliced as sashimi

63 NIS

NI TEN MORI

Your choice of 2 types of fish, sliced as sashimi

76 NIS

SAN TEN MORI

Your choice of 3 types of fish, sliced as sashimi

91 NIS

HOSO-MAKI (thin roll, seaweed on the outside, 6 pieces)

==

OKONOMI MAKI **36 NIS**

Your choice of fish from our daily selection

YASAI MAKI VEGETARIAN (VO) **28 NIS**

Your choice of two of the following: avocado, cucumber, asparagus, shitake mushroom, carrot, tamago, kampyo

INSIDE-OUT ROLLS - I/O (rice on the outside, seaweed on the inside, 8 pieces)

==

TUNA, AVOCADO AND SCALLIONS **42 NIS**

SALMON AVOCADO **39 NIS**

SALMON SKIN **40 NIS**

Baked salmon with seared salmon skin, spicy mayonnaise, scallions and cucumber

SPICY TUNA **42 NIS**

Chopped tuna, spicy mayonnaise, scallions and cucumber

TEMPURA/PANKO **45 NIS**

Tempura or panko-coated fish with avocado, red onion, cucumber and spicy mayonnaise, coated in tempura flakes

MIDORI (VO) **37 NIS**

Tempura-coated spinach/asparagus/snow peas (in season) with mayonnaise

VEGETARIAN (V) **33 NIS**

Your choice of 3 of the following: Avocado, cucumber, asparagus, shitake mushroom, carrot, tamago, kampyo

TUNA TATAKI ROLL **53 NIS**

Slightly seared tuna with avocado, red onion, cucumber and spicy mayonnaise, coated in tempura flakes

SALMON TATAKI ROLL **49 NIS**

Slightly seared salmon with avocado, red onion, cucumber and spicy mayonnaise, coated in tempura flakes

KARA AGE **42 NIS**

Fried fish fillets with avocado, red onion, cucumber and spicy mayonnaise, coated in tempura flakes

OSHO ROLL (V) **38 NIS**

Fried tofu, kampyo, shitake mushrooms, tempura flakes

Coating:

Tenkasu/tempura flakes 10 NIS

Raw or seared salmon or sea bream 30 NIS

Zuke tuna 38 NIS

SPECIAL ROLLS (8 pieces)



EBISU ROLL (VO) Tofu panko, avocado, asparagus, spicy mayonnaise, onion ponzu and wasabi mayonnaise	60 NIS
SHINJUKU ROLL (VO) Kinoku tempura, avocado, asparagus tempura, spicy miso with a shitake mushroom and guma sauce on top	60 NIS
TSUKIJI ROLL Midori coated with seared salmon	71 NIS
ROPPONGI ROLL Spicy tuna and cucumber coated with zuke tuna	82 NIS
NEZU ROLL Panko-coated sea bream roll with shitake mushroom and guma sauce on top	76 NIS
HARAJUKU Panko-coated salmon tataki and asparagus with onion ponzu on top and wasabi mayonnaise	79 NIS
SHIBUYA ROLL Tempura mushrooms, avocado, cucumber coated with seared sea bream	76 NIS
SPECIAL SALMON ROLL Spicy salmon, avocado, asparagus tempura, coated with seared salmon	79 NIS
HAKODATE ROLL Baked salmon, asparagus tempura, avocado, kampyo, with raw salmon on top, salmon caviar, spicy mayonnaise and teriyaki	79 NIS
YOYOGI ROLL Sea bream panko roll with zuke tuna on top	79 NIS
SHINAGAWA ROLL Tuna tataki / Spicy tuna, avocado, cucumber and red onion coated with pan-seared sea bream	82 NIS
TAMACHI ROLL Spicy sea bream, avocado and cucumber coated with seared sea bream	82 NIS

* All the special rolls are served with tempura flakes and scallions on top

TEMAKI (cone-shaped sushi roll)



FISH TEMAKI	35 NIS
FISH TEMPURA OR PANKO TEMAKI	37 NIS
VEGETARIAN TEMAKI	30 NIS

SUSHI COMBINATIONS



NOZOMI (vegetarian)	96 NIS
2 pieces tamago nigiri	
6 pieces maki	
2 pieces futo-maki	
8 pieces midori roll	
MIYUKI	101 NIS
8 pieces i/o salmon avocado	
4 pieces i/o spicy tuna	
4 pieces i/o spicy sea bream	
3 pieces salmon maki	
3 pieces sea bream maki	
GINZA	148 NIS
8 pieces sea bream tempura roll	
8 pieces tuna tataki roll	
8 pieces midori with seared salmon on top	

* Please ask your waiter for today's specials

* Extra sauce will be charged additional 3 NIS

* V = vegan dish

* VO = vegetarian/can be prepared vegan by omitting an ingredient