

# SANTOKU

## OTSUMAMI - Finger food

Edamame sea salt (v)	38
Edamame spicy (v)	43
Mixed Senbei (V)	27

## SOUP

Miso soup	28
Spicy miso soup	34
Spicy lobster miso soup	38

## KARAAGE

Small pieces of meat or fish lightly coated with seasoned potato starch and deep fried.

Chicken karaage	80
Octopus karage	75
Squid karaage	75
Tofu karaage with Diced Plantain (v)	55

## TEMPURA

Lobster tempura	130
Prawn tempura	140
White fish tempura	80
Rock corn tempura	70
Kakiage (v)	55
Mixed vegetable tempura with creamy wasabi and tempura soya sauce	

## SALADS

PRAWN SALAD	135
Grilled prawns, lettuce, avocado and cucumber	
KAISO SALAD (v)	72
Mix greens, mixed seaweed, tomatoes & onions	
SALMON SASHIMI SALAD	95
Salmon sashimi rolled with mix salad & Matsuhisa dressing	
MIX SASHIMI SALAD	85
Tuna, salmon & white fish sashimi rolled with mix salad & Matsuhisa dressing	

## ZENSAI - SPECIAL STARTERS

PORK GYOZA 4pcs	73
Seared pork dumpling with coriander, onion, carrots and cabbage	
SHRIMP GYOZA 4pcs	90
Steamed black ink dumpling with coriander, onion, carrots & cabbage	
PORK BUNS 2 pcs	80
Slow cooked pork with rice bun, onion, teriyaki sauce, chili	
DICED GRILLED BEEF WITH NASUBI	60
Beef cubes with aubergine and truffle teriyaki sauce	
ROBATA GRILLED CHICKEN WINGS OR TORI WINGS	85
Chicken wings with BBQ sesame sauce or Lemon Chili sauce	
CRUNCHY SALMON CEVICHE	90
Salmon with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	
CRUNCHY TUNA CEVICHE	65
Tuna with lemon, onion, chili, coriander pesto on a toasted tortilla	
SALMON CARPACCIO	120
Thin slices of Salmon with ponzu and black tobico	
SLOW COOKED BEEF FILLET WITH SPICY PONZU DEN MISO	75
Slices of lightly seared beef filet with lemon, onion and garlic chip	
SHIMEJI MUSHROOMS (v)	90
Japanese mushrooms in butter & soya sauce with spring onion, truffle oil and pinoko sauce	
EBI YAKI	100
Grilled prawns with butter and mix vegetables salsa	
IKA BALLS	60
Fried minced squid with mix vegetables and spicy pirakake sauce	
TAKO YAKI	80
Grilled octopus with scallions, red onion and sesame seeds	
SLOW ROASTED PORK BELLY	75
Diced slow cooked pork belly with Schiracha sauce	

## SUSHI

### CLASSIC SUSHI SET

2 nigiri, 1 sashimi, 1 maki roll

Tuna	90
Salmon	140
Amberjack	90

### NIGIRI (2 pcs) & SASHIMI (3 pcs)

	Nigiri	Sashimi
Salmon (Norway)	45	50
Tuna	25	30
Scallops (USA)	65	65
Octopus (USA)	35	35
Red Snapper	25	30
Amberjack	25	45
Unagi	90	110
Assorted Sashimi selection (12 pcs)		170
Assorted Nigiri selection (9 pcs)	150	
Trio Gunkan Nigiri (6 pcs)	100	

### HOSOMAKI - CLASSIC THIN ROLL (6 pcs)

Kappa (v)	30
Tekka	35
Salmon	55

### URAMAKI - INSIDE - OUT ROLL (5 pcs)

California roll	65
Salmon and avocado	75
Spicy tuna	55
Prawn tempura roll	90
Unagi tempura and avocado	95
Unagi mango roll	95
Mix vegetable roll (v)	45
Crispy onion with cucumber (v)	40
Rainbow roll (6 pcs)	85
Dragon roll (6 pcs)	100

### BATTERA - SQUARE SUSHI (8 pcs)

Salmon with avocado teriyaki sauce	120
Tuna with spicy sauce	70
Seared salmon with Unagi & teriyaki	140
White fish with lemon and chili sauce	75

### JYO SUSHI - SPECIAL SUSHI (2 pcs)

Salmon and Unagi	80
Tuna & quails egg with truffle oil	45
Tuna & Foie Gras with caramelized fruit	90
Salmon toro with truffle oil	70

## ATSUI - MAINS

TENDERLOIN STEAK WITH PIRAKARE SAUCE 155

26ogr of Angus USDA graded tenderloin with pirakare

BLACK COD 330

48 hour marinated black cod in sweet den miso

GRILLED LAMB CHOPS 280

with edamame beans, onion, corn, tomato & lemon chili sauce

RIB EYE STEAK WITH SPICY TERIYAKI SAUCE 240

26ogr of Angus USDA graded beef with spicy teriyaki

PORK BELLY 130

Grilled pork belly, red cabbage with teriyaki shito sauce & plantain

CHICKEN TERIYAKI 95

Grilled marinated boneless chicken leg with sautéed vegetables

RED SNAPPER 90

Grilled Red Snapper with red chili sauce or daikon sauce

GRILLED SALMON 190

20ogr Grilled salmon with Japanese lemon mustard sauce

RICE NOODLES WITH CHOICE OF BEEF OR CHICKEN 110

with spring onion, sesame oil, chili, french beans, carrots, soya karee

SPICY PRAWNS 175

with sautéed seasonal vegetables with lemon chili sauce

STIR FRIED NOODLES (v) 85

Seasonal vegetables with lemon chili sauce

NASU YAKI (v) 50

Grilled aubergine with den miso sauce

WHOLE GRILLED LOBSTER 250/300

Garlic butter grilled lobster with lemon chili dressing

### SIDES

Steamed rice (v)	25
Kimchee fried rice	40
Steamed vegetables	45
Spicy shrimp fried rice	90
Crab fried rice	55
Lobster and Cod fried rice	95
Egg & vegetable fried rice	35
Black fried rice	60

### DESSERTS

Chocolate Fondant	50
Yuzu Cheesecake	60
Sorbet & Ice cream	35
Tempura Ice cream	40

## **TASTING MENUS**

Available for in-dining only

### **SANTOKU TASTING MENU 430**

Chef's selection of sushi, sashimi and two hot dishes  
( 14 courses ).

### **ATSUI RYORI - HOT MENU 400**

Edamame and Nori Senbei  
Sautéed Shimeji mushrooms with truffle oil  
Slow cooked beef fillet with spicy ponzu den miso  
Grilled Red Snapper with daikon sauce  
Black lobster tempura with shito sauce  
Black cod with sautéed vegetables  
Grilled Salmon  
Tenderloin Steak with pirakare sauce  
Chef's choice of dessert

### **VEGETARIAN MENU 250**

Edamame and Senbei  
Sautéed Shimeji mushrooms with truffle oil  
Fried Tofu with green chilli sauce & diced plantain  
Kaiso salad  
Crispy onion with cucumber maki roll  
Stir fried veg noddles  
Kakiage Tempura  
Nasu yaki with den miso  
Chef's choice of dessert

\*A discretionary 10% service charge will be added to your bill

# SANTOKU

## CHAMPAGNE

<b>BRUT</b>	<b>Glass</b>	<b>Bottle</b>
Zonin Proseco		320
Mumm Cordon Rouge Brut	120	500
Mumm Cordon Rouge Demi Sec	120	500
Nicolas Feuillatte Brut Reserva		550
Veuve Clicquot Yellow Label Brut		800
Moet & Chandon Brut Imperial		650
Moet & Chandon Nectar Brut		800
Lanson Extra Age		850
Charles Heidsieck Brut Millesime 2005		900
Dom Perignon Brut		2200
Charles Heidsieck Blanc Des Millenaries		1900
Perrier Jouet Belle Époque 2007		2300
Pol Roger Cuvee Winston Churchill 2004		2600

## ROSE

Nicolas Feuillatte Brut Rose		650
Veuve Clicquot Rose		950
Moet & Chandon Imperial Rose		800
Moet & Chandon Nectar Rose		850

## SPARKLING WINE

Ice blanc Fussy Brut		500
Ice blanc Fussy Rose		500

## NON ALCOHOLIC COCKTAILS

### APPLETINI

Apples & mint leaves with a hint of ginger

### JAPANESE LEMONADE

Fresh lemon, mint leaves with sprite

### JASMINE HIME

Apple, citrus, mint & Cranberry Juice.

## BEER/CIDER

	<b>Bottle</b>
Stella Artois Draught	20
Savanna / Hunters Gold / Hunters Dry	25
Django Ipa	20
Django Wheat Ale	25
Club Mini	12
Guinness	15
Heineken	25

## WINE

### WHITE WINE

	<b>Glass</b>	<b>Bottle</b>
Long Mountain, Chenin Blanc, South Africa	30	120
Jacob Creek Classic, Chardonnay, Australia	35	150
Gecko Ridge, Chenin Blanc, South Africa	40	150
Jacob Creek Reserve, Chardonnay 2017		220
Corte Giara, Pinot Grigio		280
Fantinel Borogo Tesis, Pinot Grigio, Italy 2016		320
Analivia, Sauvignon Blanc, Rueda, Spain 2017		330
Bassermann, Blanc de Noir, Germany		380
Sancerre Sylvain Bailly, France 2016		450
Stefan Knipser, Gewürztraminer & Riesling		460
Terrazas, Chardonnay, Argentina 2015		550
Bassermann, Chardonnay, Germany		750
Cloudy Bay, Sauvignon Blanc, New Zealand 2016		850

### RED WINE

Trivento, Malbec, Mendoza, Argentina	40	170
Campo Viejo, Tempranillo, Spain	45	180
The Very Sexy, Shiraz, South Africa		240
Fantinel Tesis, Cabernet Sauvignon, Italy 2017		280
Biberius Oak, Ribera del Duero, Spain 2018		360
Bassermann- Jordan, Pinot Noir, Germany		400
Clarendelle Rouge, Bordeaux, France 2015		420
Trivento Golden Malbec, Argentina 2016		460
Casa Albali Gran Reserva, Spain 2008		500
(Tempranillo & Cabernet Sauvignon)		
Terrazas Malbec Reserva, Argentina		600
Minervois La Livinie Rouge, France 2016		650
Bottega Amarone della Valpolicella		880

### ROSE WINE

Rose d'Anjou de Goulaine, France 2015	50	200
Domaine Baume, Pays D Grenache, France		250
Charles Melton, Rose of Virginia, Australia 2015		400
Stefan Knipser, Clarette, Germany		400

### DESSERT WINE

Buehler Riesling Late Harvest, Germany		400
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## WATER

Small Bel Aqua sparkling/still	15
Large Bel Aqua sparkling/still	25
Small San Pellegrino / Acqua Panna	20
Large San Pellegrino / Acqua Panna	30

## SIGNATURE COCKTAILS

### BABURA 140

Tiki cocktail with blueberries, raspberries, floating apple and Mumm Cordon Brut.

### GURASSO 55

Lemongrass & vodka makes a dynamite cocktail with unique flavour shining through. It is a lovely libation!

### FRESH CUT 45

Vodka, Lemon, Sugar, Fresh cucumber, Ginger Ale

### IKEBANA 55

Refreshing as a day at the spa, the blend of rum & Musa acuminata will make your day.

### SHOKUBUTSU 55

Combination of Beefeater with freshly muddled cilantro, mint, cucumber & lime.

### EASTERN ISLAND 45

Spiced rum, Crème de Casis, Cranberry juice, Lemon juice, Kaffir lime syrup, Angostura bitter, Soda water

### KEMURI "Smoky" 45

Bourbon, Smoky scotch, Crème de Casis, Cranberry, Lemon, Sugar, Mint

### ENGLISH GARDEN 55

Beefeater Gin, mint, cucumber, elderflower.

### HARU HARU "Springtime" 45

Vodka, Lemon, Sugar, Egg white, Berries

## SPIRITS (25ml)

### GIN

Beefeater	15
Plymouth	15
Beefeater 24 Superior	17
Tanqueray No. 10	30
Bombay Sapphire	25
Hendricks Gin	30
Monkey 47	35

### VODKA

Absolut Blue/Flavored	15
Abslut Elyx	25
Ciroc	25
Black cow	30
Belvedere	30
Grey Goose	30

### RUM

Havana Club 3 Years	15
Havana Club 7Years	15
Havana Club 15Years	25
Ron Zacapa 23	45

### TEQUILA

Olmecca	15
Don Julio Blanco	25
Don Julio Anejo	35
Patrón Silver	50
Patron Reposado	50
Patron Anejo	50

### WHISKY

Ballantines finest	17
Ballantines 12yr	17
Chivas 12yr	17
Chivas EXTRA	18
Chivas XV	25
Chivas 18yr	50
Chivas Ultra 25yr	120
Glenlivet 12yr	25
Glenlivet Reserve	20
Jack Daniels	20
Jameson	15
Jameson Black barrel	15

### JAPANESE WHISKY

Nikka Miyagikyo	30
Akashi malt	40
Iwai Mars	40
The Chita	45
Togouchi	50
Mars Traditional Etui	50
Nikka Pure Malt	60
Mars Maltage	75

### COGNAC

Martel VS	20
Martel VSOP	40
Martel XO	100
Hennessy VS	30
Remy Martin VSOP	40
Hennessy VSOP	50
Bisquit XO	45
Louis Royer XO	85
Hennessy XO	180
Remy Martin Louis XIII	950

### WASABIATO 55

Ghana Award winning cocktail made with Japanese horse radish, fresh yuzu & Martel VS cognac.

### HANGTANG MULE 55

Twisted Moscow mule with botanicals and Absolut Vodka.

### GOME DELIGHT 45

Aged dark rum, Lemon, Sugar, Sesame seeds

### KYURI "Cucumber" 45

Gin, Basil, Fresh apple, Lemon, Sugar, Cucumber

### BURAKKU "Blackpepper" 50

Tequila, Crème de Cacao, Lemon, Roasted pineapple, Gome, Fresh chili & Black pepper

### MAI GATI 55

Havana rum, pineapple, almond syrup & coconut.

### TOKYO NIGHT 45

Vodka, Sake, Lemon, Kaffir lime syrup, Apple, Lemon grass, Fresh chili, Shiso leaf, Ginger ale

### SANTOKU SPICY 55

Absolut vodka, fresh chilli, Tabasco & ginger beer.

### MEKORITA 45

Ceylon infused Anejo tequila, Orange, Lemon, Sugar, Chili, Ginger & Mint

### SMOKEY OLD FASHIONED 45

Bourbon, Smoky scotch, Angostura bitter, Sugar, Orange skin

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