

Food
食べ物

Menu Key



Vegan /
Vegan option



Spicy



Gluten free /
Gluten free option

Our gluten free dishes are prepared in a common kitchen with the risk of gluten exposure

Sharing

Beef Fillet Bruschetta	49
2 pcs of toasted brioche bread with beef fillet tartare, aioli mustard and truffle, crispy sweet potato, chives and red onions	
Chicken Nam	64
Rice paper wrapped roll filled with chicken, bean noodles and onions. Served with lettuce, mint, basil, chili and sour jalapeño pepper sauce	
Veggie Nam ⑤	59
Rice paper wrapped roll filled with carrot, cabbage, tofu, bean noodles, sprouts, onions, green onions and soybeans. Served with lettuce, mint, basil, chili rings and a sour jalapeño pepper sauce	
Soba Salad	56
Soba noodles, cucumber, sprouts, broccoli, peanuts, crispy shallots, cilantro and lime zest in a Peanut butter, tahini, soy, honey and sesame oil dressing	
Sachi Salad ⑤ ⑥	62
Bean noodles, seasonal fruit, fried white fish, cucumber, green onions, peanuts, cashews, chili, shallots, cilantro, mint and Thai basil, in a spicy lime dressing	
Goma Salad ⑥	59
Mixed lettuce, radish, cucumber and sesame seeds, with Japanese Goma dressing made with tahini, honey and yuzu	
Beef Crunch Salad ⑤	62
Glass noodles salad with crispy beef strips, chopped lemon, carrots, cucumber, onions, sprouts, chili, and coriander, with tangy soy – orange dressing	
Spicy Wings ⑤	59
Chicken wings in tempura, Korean chili sauce, sesame and green onions	
Beef Gyoza	59
4 handmade dumplings filled with minced meat seasoned with five spices, seared and served with an aromatic onion salsa	
Chicken Gyoza	59
4 handmade filled with chicken, green onions and leeks, seared and served with an aromatic onion salsa	
Mushroom Gyoza ⑤	59
4 handmade filled with portobello and shitake mushrooms, green onions and leeks, seared and served with an aromatic onion salsa	
Beef Bun	59
Steamed buns with slow – cooked beef brisket, lettuce, onions, pickles, sesame aioli and Korean BBQ sauce	
Chili Poppers ⑤	49
Jalapeño pepper filled with vegan goats cheese and wrapped in panko. Served with tomato salsa and slices of cucumber	
Lollipops	54
Schnitzel strips on a stick and Korean BBQ sauce	

Raw Fish

Bruschetta Tuna Tartare	49
2 pcs of crispy brioche with red tuna tartare, truffle aioli, avocado, chives, topped with fried leeks	
Tokyo Pop ⑤	59
4 pcs of crispy nori with rice, avocado and togarashi, salmon tartare seasoned with sesame and soy sauce, crispy beet tempura and spicy mayonnaise	
Bangkok Pop ⑤	62
4 pcs of crispy nori with a rice, tuna tartare seasoned with ponzu – yuzu, wasabi, togarashi, sesame oil and green onions	
Tuna Tataki	69
Tuna tataki with soy – caramel tomatoes, olive oil, micro cilantro, red onions, lime zest and fresh chili	
White Fish Tacos ⑤	62
4 mini corn tacos, white fish, burnt jalapeño, red onions, cilantro, tomatoes, lemon and jalapeño aioli	
Red Tuna Tacos ⑤	64
4 mini tacos, red tuna, avocado, red onions, green onions, furikake, ponzu – yuzu, sriracha aioli and truffle oil	
Tuna Crispy Rice	64
Fried rice cubes, red tuna tartare, spicy onion, chives, furikake, jalapeño, wasabi aioli, yuzu ponzu and teriyaki	
Yukito	58
Cucumber leaves filled with red tuna, salmon, white fish, avocado and chives, with ponzo – yuzu sauce and colorful tobiko	
Poke	66
Sushi rice, furikake, raw salmon / fried tofu, avocado, cucumber, radish, roasted almonds, green onions and shiso leaves, served with a coriander, ginger, soy dressing and yuzu ponzu sauce	

Soups

Ramen	69
Chicken broth, bok choy, scallions, soft-boiled egg, ramen noodles, chopped chicken, sesame and nori	
Tom Pow ⑥	49
Corn soup with vegan cream, coconut milk, sesame oil and sweet potato chips	
Tom Ka ⑤	54
Curry paste, coconut milk, mushrooms, red onions, cherry tomatoes, white onions, chives, kaffir lime leaves, lemon grass and coriander	

Wok

Udon Yasai

74 / 78 / 79

Tofu / Chicken / Beef, udon noodles, soy sauce, broccoli, green onions, white onions, cabbage, spinach and crispy garlic

Koh Tao

74 / 78 / 79 / 79

Tofu / Chicken / Beef / Salmon, egg noodles, spicy red curry – coconut sauce, basil, spinach, carrot, white onions and lemon

Pad Thai

74 / 78

Tofu / Chicken, fresh rice noodles, sweet and sour sauce, egg, carrot, chives, sprouts, garlic, spicy peanuts and lemon

Green Noodles

74 / 78 / 79

Tofu / Chicken / Salmon, egg noodles, basil and coconut cream sauce, spinach, green onions, peas, cashews and lemon

Nuts Noodles

74 / 78 / 79

Tofu / Chicken / Beef / Salmon, egg noodles, spicy – sweet peanut sauce, green beans, green onions, white onions, garlic, cilantro and bean sprouts

Siam Funk

74 / 78

Tofu / Chicken, fresh rice noodles, sweet soy sauce, mushrooms, white onions, sprouts, peanuts, cilantro, lemon and green onions

Spicy Chili

74 / 79

Tofu / Beef, udon noodles, spicy Korean chili sauce, white onions, sprouts and cilantro

Kung Fu

74 / 78 / 79

Tofu / Chicken / Salmon, Kung Pao sweet and sour sauce, red pepper, zucchini, cashews, white onion, green onion, garlic and ginger.
Served with steamed rice

Pagoda Rice

74 / 78

Tofu / Chicken, sweet Chinese sauce, broccoli, red chilli, spinach, basil, red onions, cilantro and mint.
Served with steamed rice

Curry San

74 / 78 / 79

Tofu / Chicken / Salmon, yellow curry, chili, coconut cream, green beans, sweet potato, white onions, spinach, cilantro, cashews and crispy garlic

Fried Rice

74 / 78 / 79 / 79

Tofu / Chicken / Beef / Salmon, stir – fried rice with egg, carrots, peas, garlic, white onions, green onions and white pepper

Sushi

Niko Nashi ⑤	52
Fried asparagus, sweet potato, tamago, kanpyo, teriyaki, topped with glass noodle and beet chips	
Veggie Roll ⑤	52
Avocado, sweet potato, kanpyo and chives, wrapped in avocado, purple yam chips and teriyaki	
Sake Agemono	62
Seared salmon with truffle, avocado and cucumber, coated in nori tempura and spicy truffle sauce	
Natsu Roll	68
Raw salmon, avocado and caramelized pecans, wrapped in seared salmon with spicy miso, teriyaki and nori tempura flakes	
Midori	58
Tempura spinach, wrapped in seared salmon with miso sauce, Japanese rice crisps and shiso leaves	
Tuna Yuzu Kosho	69
Seared tuna in sesame oil, pickled ginger, chives and avocado, wrapped in tuna with ponzu-yuzu glaze	
Maguro Yasai	69
Spicy tuna tartare, cabbage and cucumber, topped with tempura flakes, wrapped in tuna, teriyaki and scallions	
Pitzpuzim ⑤	56
Avocado, sweet potato, shitake and chives, topped with tempura rice crackles and teriyaki	
Tuna Spice Roll ⑤	64
6 pcs of red tuna, avocado, shiitake and chives, coated with toasted sesame, garnished with jalafinio aioli, red tuna and Japanese rice crispies	
Red Roll	62
Salmon, oshinko, avocado and chives, with beetroot tempura and truffle aioli	
Green Roll	62
Baked salmon, avocado, sweet potato, lemon zest, with cilantro panko and yuzu aioli	
Pink Roll	69
White fish, avocado, cucumber and tobiko, topped with salmon, yuzu – beetroot aioli, lemon zest and furikake	
Love Roll ⑤	69
Spicy salmon and avocado, wrapped with red tuna, Japanese rice crispies and nori aioli	
TricoRoll	66
Avocado, cucumber and chives with red tuna tartare and miso – orange aioli	
Mystic Futomaki	60
5 pieces of tempura coated futomaki with soba noodles, shitake and chives, with salmon – avocado tartare and ponzu sauce	
Corny	62
Salmon, Vegan truffle – Philadelphia cheese mix, avocado and chives, garnished with crunchy roasted corn	

Sushi

Salmon Avocado	54
Salmon and avocado coated with black sesame	
Kito Roll ⑤	58
Salmon, sweet potato, cucumber and vegan goats cream cheese, with teriyaki, sriracha and kadaif	
Dragon Roll	60
Salmon, purple potato, chives, kanpyo and vegan cream cheese, wrapped with sweet potato, black sesame and teriyaki	
Samurai Roll ⑤	64
Spicy Salmon, avocado and chives, topped with Salmon, Japanese rice crispies and jalapeño aioli	
Kim Roll ⑤	64
Red tuna, avocado, canapio and chives, coated with tobiko and a touch of spicy mayonnaise	
Rock 30 ⑤	60
Spicy red tuna tartare, avocado, tamago, oshinko, tempura chips, black sesame and green tabasco	
Sun Roll	62
Seared salmon, shitake, cucumber and tamago, with crispy tempura flakes, spicy mayonnaise and lemon zest	
Moon Roll	61
Steamed salmon, sweet potato, avocado, vegan cream cheese, black sesame, panko and teriyaki	
Bissli Panko	59
Salmon, avocado, tamago and green onions, coated with crispy almonds tempura	
Salmon I/O Maki	38
Spicy salmon tartare, teriyaki, chives, tempura flakes, avocado and black sesame	
Tuna I/O Maki	44
Spicy tuna tartare, teriyaki, chives, tempura flakes, cucumber and black sesame	
Tamago I/O Maki	36
Tamago seasoned with soy and spices, black sesame	

Sushi Sandwiches

Ultraviolet Sandwich	66
Salmon, beetroot rice, avocado and vegan mozzarella, coated with panko tempura and teriyaki sauce	
Shibuya Sandwich ⑤	72
Spicy red tuna, avocado, shitake, Japanese chimichurri and colored tempura	
Ginza Sandwich ⑤	66
Spicy salmon, avocado, Japanese chimichurri and colored tempura	

Combos

Namazake	94
8 pcs Midori Roll	
6 pcs I/O Maki – Salmon tartare, spicy sauce, teriyaki, chives, tempura flakes, avocado, black sesame	
2 pcs Salmon Nigiri – Koji soy, yuzu kosho, chives	
Aka	109
8 pcs Tuna Yuzu Kosho	
6 pcs I/O Maki – Tuna tartare, spicy sauce, teriyaki, chives, tempura flakes, cucumber, black sesame	
2 pcs Tuna Nigiri – Koji soy, black tobiko, chives	
Niko Nashi ㊟	79
8 pcs Niko Nashi Roll	
6 pcs I/O Maki – Tamago and black sesame	
2 pcs Avocado Nigiri – Spicy mayo and truffle	
Takai Nigiri	74
2 pcs Seared salmon with spicy miso, teriyaki and chives	
2 pcs Tuna with koji soy and fresh wasabi root	
2 pcs Tuna tataki with koji soy and fresh wasabi root	

Main

Golden King	78
Panko coated chicken breast schnitzel. Served with steamed / fried rice	
Tori Jiro	94
Grilled Chicken thigh skewers in an Asian glaze, served with chili jam and a tangy salad with sprouts, cucumber, radish and herbs.	
Served with steamed /fried rice	
Salmon Jojoson ㊟	98
Salmon fillet in a Korean glaze, served with onion cream, bok choy and green beans.	
Served with steamed / fried rice	

