




THE ART OF JAPANESE CUISINE

SOUPU - SOUPS

Miso Soup 12
Light soya bean soup with tofu scallions and seaweed

ZENSAI – APPETIZERS

Edamame  10
Soya beans sautéed with roasted garlic chips

Myoga to Kinoko to Attaka Salada  18
Salad of mushrooms, spinach, fresh herbs, and sesame dressing

Kani Salad 31
Alaskan king crab, cucumber, lettuce, tobiko

Ebi Tempura 28
Tempura fried tiger prawns toasted with sweet yuzu sauce and ginger

Maguro Tartar 28
Fine chopped local tuna, tobiko, avocado puree, wasabi sauce, and Japanese spices

Hiyashi Wakame  19
Fresh seaweed salad, avocado, mix lettuce, and yuzu dressing

Maguro Tataki 23
Seared yellowfin tuna with yuzu miso sauce and avocado mango salsa

Pirikara Hamachi 30
Thinly sliced spicy yellow tail, yuzu miso, green chili, seaweed, crispy radish

Shake Tataki 33
Seared salmon, salmon roe, tobiko, crispy garlic and wasabi sauce

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SASHIMI

Traditionally fresh raw fish and seafood - five slices cut to perfection

Maguro – Yellowfin Tuna	10
Kamasu Sawara – Wahoo	13
Shake – Salmon	16
Ebi – Prawns	18
Saba – Mackerel	15
Hamachi - Yellowtail	15
Unagi – Eel	29
Tatami Sashimi – Selection of Sashimi	29
Sliced tuna, white fish, prawns and salmon - 12 pieces	

NIGIRI

Sushi rice pillow topped with fish or seafood - 3 pieces per portion

Maguro – Yellowfin – Tuna	9
Kamasu Sawara – Wahoo	9
Shake – Salmon	15
Hamachi – Yellowtail	12
Unagi – Eel	22
Ebi – Prawns	13
Tatami Nigiri – Selection of Nigiri	30
Tuna, salmon, prawns and white fish - 8 pieces	

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MORIAWASE – SUSHI BOATS

Akemi – The Bridge 25 pieces	100
Sashimi - 3 slices each: Maguro, Shake, Kamasu Sawara, Ebi	
Nigiri - 1 piece each: Maguro, Shake, Kamasu Sawara, Ebi	
Maki Roll - 3 pieces each: California, Tikka, Dragon Maki	
Sakura – Medium Sushi Boat 40 pieces	165
Sashimi - 3 slices each: Maguro, Shake, Kamasu Sawara, Ebi, Takko, Unagi	
Nigiri - 2 piece each: Maguro, Shake, Kamasu Sawara, Ebi	
Maki Roll - 3 pieces each: California, Spicy Tikka Maki, Dragon maki, Philadelphia, Prawns Tempura	
Katana – Large Boat 55 pieces	225
Sashimi - 3 slices each: Maguro, Shake, Ebi, Takko, Unagi, Tai, Hokigai	
Nigiri - 2 piece each: Maguro, Shake, Kamasu Sawara, Ebi, Unagi	
Maki Roll - 6 pieces each: California, Duck Foie Gras Maki, Dragon maki, Spicy Tikka Maki, Prawns Tempura	
MAKIMONO – ROLLS	
A specially prepared pickled rice combined with a variety of ingredients	
California Maki	25
Fresh crab, avocado, cucumber, and tobiko	
Veggie Rolls 	16
Maki of avocado, asparagus, cucumber, pickled radish, and carrots	
Spicy Tikka Maki	25
Local tuna, togarashi, cucumber, scallion, and cream cheese	
Spider Maki	26
Crispy soft-shell crab, avocado, yuzu sweet chili, and teriyaki sauce	
Philadelphia Maki	35
Salmon, avocado, Philadelphia cheese, and fresh seaweed	
Foie Gras Maki	38
Duck liver, avocado, cream cheese, eel, mango sauce, and unagi mayo	
Dragon Maki	34
Prawn tempura with freshwater eel and avocado	

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ROBATAYAKI

Traditional Japanese open flame barbeque grill

Shake Teriyaki – Salmon 46
Salmon skewers glazed with teriyaki sauce

Gyu Niku – Beef Tenderloin 55
Beef tenderloin skewers with teriyaki sauce and sesame

Ebi Kushiyaki – Prawns 47
Prawn skewers glazed with lemon garlic sauce


Ko-Hitsuji – Lamb Chops 57
Marinated lamb chops with ginger, sesame sauce, and pickled baby onion

All robatayaki is served with garlic fried rice

ORIGAMI SIGNATURE DISHES

Tsubu-Miso Gake Hiadori No Yaki – Chicken 52
Barley miso and ginger marinated corn-fed baby chicken, teriyaki, and baby carrots



Sakana – Reef Fish 42
Catch of the day reef fish with baby veggies, ginger sauce, steamed rice

Saikoro – Tofu  30
Silken tofu, mushroom, sweet soy sauce, and garlic bok choy

Gindara No Saiyako Miso Yaki – Black Code 78
Miso marinated black cod with edamame puree, thick ponzu, and lotus roots

Wagyu Striploin Full Blood 200 gram 125
Ginger-marinated Japanese beef served with Asian greens

Miso Ramen 38
Ramen noodle with seafood, miso, scallion, and fried garlic

Kinoko yaki   26
Grilled king mushrooms, green asparagus, red shallots, orange sweet potato, crispy lotus root and kimchi rice

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SWEETS

Yuzu Cheesecake 🍰	20
Lemon shortbread, creamy yuzu, banana and passion fruit ice cream	
Matcha Berry Texture 🍓 G	20
Fluffy matcha dacquoise, mixed berry parfait, green tea ice cream	
Mango & Yuzu Inspiration 🍌 G 🍰	20
Crunchy parfait with mango confit and sorbet	
Japanese Pearls Pudding 🌿 G	20
Yuzu, banana and coconut flavours	
Green Tea Brulee 🍌 G	18
Creamy and distinctly green tea flavour take on a classic dessert	
Chocolate Spring Rolls 🍌	18
Chocolate raspberry spring rolls with matcha sauce and vanilla ice cream	
Mochi Ice Cream	6
Chef's selection per piece	
Home-Made Ice Cream Selection	
Per scoop	6
Per two scoops	11

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