

MINATO

תפריט ערב || EVENING MENU

一期一会

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ICHI-GO ICHI-E

Every encounter or experience is a once in a lifetime opportunity.

FIRST COURSES



MISO SOUP	26 NIS
Soybean purée and Japanese fish bouillon, with diced tofu, scallions and wakame seaweed	
NOODLE SOUP	29 NIS
Udon or Soba noodles in a fish bouillon with shitake mushrooms, scallions, fresh ginger and tempura flakes	
AGEDASHI TOFU	29 NIS
Deep-fried diced tofu in a fish bouillon with ginger, grated radish and scallions	
NAMASU	25 NIS
Japanese pickled vegetables	
HARUSAME SALAD (V)	25 NIS
Harusame (bean) noodles, julienned carrot and cucumber, and wakame seaweed in a soy and rice vinegar dressing. Served cold	
WAKAME SALAD (V)	25 NIS
Cucumber and wakame seaweed with soy, rice vinegar and mirin dressing	
COLD NOODLE SALAD (VO)	58 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	75 NIS
Harusame noodles with tuna and salmon sashimi, carrot, avocado and cucumber	
SALMON TARTARE	75 NIS
Finely chopped fillet of salmon, served with diced avocado, spicy mayonnaise, teriyaki, tempura flakes and scallions	
TUNA TARTARE	79 NIS
Finely chopped fillet of tuna, served with diced avocado, spicy mayonnaise, teriyaki, tempura flakes and scallions	
TORO TARTARE (in season)	83 NIS
Finely chopped toro fillet (the fatty and juicy cut of tuna), served with diced avocado, spicy mayonnaise, teriyaki, tempura flakes and scallions	

* V = vegan dish

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

FROM THE GRILL



YASAI KUSHI 24 NIS
2 vegetable skewers in tara sauce

NEGIMA KUSHI 28 NIS
2 chicken pullet skewers with scallions, in tara sauce

GYU KUSHI 33 NIS
2 entrecote skewers with asparagus, in tara sauce

SHAKE KUSHI 30 NIS
2 salmon skewers in tara sauce

MINATO YAKINIKU 65 NIS
Flame-grilled entrecote, served with a mild mirin sauce and white onion

FROM THE OVEN



SHAKE MISO YAKI 56 NIS
Oven-baked cubes of salmon in a mildly sweet miso sauce

PIRI KARA YAKI 68 NIS
Oven-baked cubes of sea bream in a Minato mayonnaise sauce

DEEP-FRIED



TEMPURA/PANKO 55 NIS
5 pieces of your choice of fish

YAKUMI KARA AGE 55 NIS
Pan-fried fish, served with a tart or mildly spicy sauce

TORI KATSU 45 NIS
Panko-coated chicken breast

KARA AGE 42 NIS
Pan-fried fish or chicken in a Japanese marinade

FROM THE PAN



SALMON TATAKI

49 NIS

Pan-seared salmon, served with ponzu, teriyaki and spicy mayonnaise

TUNA TATAKI

55 NIS

Pan-seared tuna, served with ponzu, teriyaki and spicy mayonnaise

KINOKO ITAME (V)

45 NIS

Mixed mushrooms sautéed in a special soy-based Japanese sauce with mirin and onion

TUNA MATSURI

70 NIS

Pan-seared tuna served with onion ponzu, avocado, asparagus and wasabi mayonnaise sauce

SALMON MATSURI

65 NIS

Pan-seared salmon served with onion ponzu, avocado, asparagus, wasabi mayonnaise sauce and salmon caviar

SUKIYAKI

89 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

SASHIMI (sliced raw fish)



I TEN MORI 57 NIS

Your choice of fish, sliced as sashimi

NI TEN MORI 69 NIS

Your choice of 2 types of fish, sliced as sashimi

SAN TEN MORI 83 NIS

Your choice of 3 types of fish, sliced as sashimi

NIGIRI (2 pieces)



FISH NIGIRI 31 NIS

Your choice of fish from our daily selection

ABURI NIGIRI 33 NIS

Your choice of fish from our daily selection, lightly seared

TAMAGO NIGIRI 25 NIS

Japanese omelet

IKURA NIGIRI 32 NIS

Salmon caviar

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



OKONOMI MAKI 33 NIS

Your choice of fish from our daily selection

YASAI MAKI VEGETARIAN (VO) 26 NIS

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

TEMAKI (cone-shaped sushi roll)



FISH TEMAKI 32 NIS

FISH TEMPURA OR PANKO TEMAKI 34 NIS

VEGETARIAN TEMAKI 28 NIS

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



TUNA, AVOCADO AND SCALLIONS 38 NIS

SALMON AVOCADO 36 NIS

SALMON SKIN 37 NIS

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

SPICY TUNA 38 NIS

Chopped tuna, spicy mayonnaise, scallions and cucumber

TEMPURA/PANKO 41 NIS

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

MIDORI (VO) 34 NIS

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

VEGETARIAN (V) 30 NIS

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

TUNA TATAKI ROLL 48 NIS

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

SALMON TATAKI ROLL 45 NIS

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

KARA AGE 38 NIS

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

OSHO ROLL (V) 35 NIS

Fried tofu, kampyo, shitake mushrooms, tempura flakes

Coating:

Tenkasu/tempura flakes 7 NIS

Raw or seared salmon or sea bream 28 NIS

SPECIAL ROLLS



EBISU ROLL (VO)	55 NIS
Tofu panko, avocado, asparagus, spicy mayonnaise, onion ponzu and wasabi mayonnaise	
SHINJUKU ROLL (VO)	65 NIS
Kinoku tempura, avocado, asparagus tempura, spicy miso with a shitake mushroom on top	
TSUKIJI ROLL	65 NIS
Seared salmon and midori	
ROPPONGI ROLL	75 NIS
Spicy tuna with zuke tuna on top	
NEZU ROLL	69 NIS
Panko-coated sea bream with shitake mushroom on top	
HARAJUKU ROLL	75 NIS
Panko-coated salmon tataki and asparagus with onion ponzu on top	
SHIBUYA ROLL	69 NIS
Tempura mushrooms with seared sea bream on top	

SUSHI COMBINATIONS



NOZOMI (vegetarian)	88 NIS
2 pieces tamago nigiri	
5 pieces maki	
2 pieces futo-maki	
6 pieces midori	
MIYUKI	92 NIS
6 pieces i/o salmon avocado, 3 pieces i/o spicy tuna	
3 pieces i/o spicy yellowtail, 3 pieces salmon maki	
3 pieces sea bream maki	
GINZA	135 NIS
6 pieces tempura roll, 6 pieces tataki roll	
6 pieces midori with seared salmon on top	
OMAKASA NIGIRI	115 NIS
7 pieces of Chef's recommended nigiri	

SOFT DRINKS



MINERAL WATER/SODA WATER	12 NIS
SAN PELLEGRINO, LARGE	25 NIS
ORANGE JUICE/GRAPEFRUIT JUICE/NESTEA PEACH	13 NIS
COCA-COLA/DIET COKE/COLA ZERO/SPRITE/DIET SPRITE	13 NIS

APÉRITIF



CHOYA UMESHU (plum liqueur), glass	35 NIS
CHOYA UMESHU (plum liqueur), bottle	132 NIS
BENIKIKOSUI UMESHU	165 NIS

Traditional premium sake-based plum liqueur with 10% alcohol content. 500ml bottle

WINE



WINE OF THE MONTH

Please ask your waiter

WHITE

GEWÜRZTRAMINER 2014, Lueria Winery, Carmei Yosef Sayada	43/163 NIS
GEWÜRZTRAMINER 2009, Ruhlmann Winery, Alsace	210 NIS
MATAR CHENIN BLANC, by Pelter	45/165 NIS
BRAVDO CHARDONNAY 2015	46/168 NIS

ROSÉ

LUERIA ROSÉ 2014, Domaine d'Edmond de Rothschild	43/163 NIS
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RED

1848 CABERNET FRANC 2011 FIFTH GENERATION	43/165 NIS
BORDEAUX BLEND 2012, Dalton Winery, Alma Series	43/165 NIS
OR HAGANUZ CABERNET SAUVIGNON 2012, Kerem Marom, Shamaï Plot	46/169 NIS

BEER



ASHAI SUPER DRY	27 NIS
SAPPORO	27 NIS
KIRIN	27 NIS
GOLDSTAR	20 NIS

WHISKEY



JACK DANIEL'S	42 NIS
GLENMORANGIE 10	78 NIS
JAMESON	38 NIS
JOHNNIE WALKER BLUE LABEL	160 NIS