

港 爪哇 TO

Sushi bar & Japanese restaurant

Izakaya

居酒屋

- 26 NIS Miso Soup
- 29 NIS Noodle Soup Udon or Soba noodles in a delicate fish stock with shiitake mushrooms, scallions and fresh ginger
- 29 NIS Agedashi Tofu Deep fried tofu served in fish stock based soup with ginger, grated radish, and scallions
- 29 NIS **v** Harusame Salad Harusame noodles, thinly sliced cucumbers, carrots and wakame seaweed in a sweet and sour marinade
- 55 NIS **vo** Cold Noodle Salad Soba noodles served on a bed of greens with tamago strips, cucumbers, tomatoes, scallions, diced tofu, wakame seaweed and tempura chips with semi-sweet sesame sauce
- 38 NIS **v** Ichiba Salad Japanese market salad. Selection of fresh seasonal vegetables, cut chunky style and served with a citrus and olive oil dressing
- 38 NIS **v** Green Salad Baby leaves, lettuce, thinly sliced carrots, radish, kohlrabi and sunflower sprouts served in Japanese vinaigrette

v vegan

vo Vegan optional

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- 43 NIS ✓ Kinoko Itame Mixed mushrooms sautéed in a special soy-based Japanese sauce with mirin and onion
- 39 NIS ✓ Nasu Dengaku Pan fried cubes of eggplant. Served with misu sauce
- 28 NIS Negima Kushi 2 pullet and scallions skewers in tara sauce (teriyaki style)
- 33 NIS Gyu Kushi 2 entrecote and asparagus skewers in tara sauce (teriyaki style)
- 30 NIS Shake Kushi 2 salmon and pepper skewers in tara sauce (teriyaki style)
- 45 NIS Shake Miso Yaki Cubed salmon baked in sweet miso sauce
- 45 NIS Kara Age Chicken\ fish pieces in a unique Japanese marinade, fried with crispy coating
- 49 NIS Tuna Tataki Pan-seared tuna served with ponzu sauce (with a citrus scent), teriyaki, and spicy mayonnaise
- 45 NIS Salmon Tataki Pan-seared salmon served with ponzu sauce, teriyaki, and spicy mayonnaise
- 52 NIS Tempura\ Panko 5 pieces of fish

Izakaya

居酒屋

Minato Specials

- 55 NIS** Yakumi Kara Age Pan fried fish pieces served in a mild sour/subtle spicy sauce
- 65 NIS** Yellowtail/Salmon/Sea Bream Filet Fish filet of your choice, grilled and served with tara sauce, yuzukosho salsa (chili peppers and Japanese citrus fruit) and tomato salsa
- 65 NIS** Minato Yakiniku Flame grilled slices of entrecote served with a warm, mild mirin and white onion sauce
- 65 NIS** Tuna Tataki Special Pan seared tuna, served with avocado, asparagus, and red onion in citrus sauce. Garnished in wasabi mayonnaise sauce
- 57 NIS** Salmon Tataki Special Pan seared salmon, served with salmon roe, avocado, asparagus, and red onion in citrus sauce. Garnished in wasabi mayonnaise sauce
- 68 NIS** Pirikara Yaki Cubed sea bream, oven-roasted with Minato Mayonnaise sauce
- 45 NIS** Tori Katsu Panko coated chicken breast
- 200 NIS** v Shojin Ryori Personal vegan meal.
Based on Buddhist vegan diet. Typically includes seasonal ingredients and combinations of tofu and vegetables
- 280 NIS** Seasonal Chef Meal Festive and luxurious tasting meal.
Characterized by mostly easily digestible ingredients, small portions, creativity, and beauty.

Sashimi

Sliced raw fish

刺身

53 NIS

I Ten Mori Sashimi with your choice of fish

62 NIS

Ni Ten Mori Sashimi with 2 types of fish at your choice

75 NIS

San Ten Mori Sashimi with 3 types of fish at your choice

75 NIS

Yellowtail/Tuna/Salmon Tartar Fish filet of your choice, finely chopped and served on a bed of cubed avocado with spicy mayonnaise, teriyaki, tempura chips and scallions

Nigiri

(2 pieces)

握り

33 NIS

Fish Nigiri Your choice of fish

35 NIS

Aburi Nigiri Your choice of fish, slightly seared

25 NIS

Tamago Nigiri Japanese omelet

32 NIS

Ikura\ Tobiko Nigiri Fish eggs

Hoso-maki

thin roll, seaweed on the outside

海苔巻き

33 NIS Okonomi Maki Fish from daily selection

26 NIS v Yasai Maki Vegetarian

Choice of up to 2 ingredients: avocado, cucumber, asparagus, shiitake mushrooms, carrot, tamago- Japanese omelet, kampyo

Temaki

Sushi rolled into cones

手巻き

32 NIS Cone with your choice of fish

34 NIS Tempura or Panko coated cone with your choice of fish

28 NIS v Vegetarian Cone with your choice of ingredients

Inside-Out Rolls Rice on the outside

裏巻き

- 38 NIS Tuna Avocado and Scallions
- 36 NIS Salmon Avocado
- 37 NIS Salmon Skin Roasted salmon and salmon skin, with spicy mayonnaise, scallions, and cucumber
- 39 NIS Spicy Tuna Chopped tuna, spicy mayonnaise, scallions and cucumber
- 41 NIS Tempura\ Panko Fish coated in tempura\panko (choice of cod, salmon or sea bream), with avocado, red onion, cucumber, and spicy mayonnaise
- 34 NIS VO Midori Spinach tempura, asparagus\ snow peas (according to season) and mayonnaise
- 30 NIS V Vegetarian Selection of up to 3 ingredients: avocado, cucumber, asparagus, shitake mushrooms, carrot, Japanese omelet, kampyo
- 48 NIS Tuna Tataki Roll Seared tuna with avocado, red onion, cucumber and spicy mayonnaise, coated in tempura chips
- 45 NIS Salmon Tataki Roll Seared salmon with avocado, red onion, cucumber, and spicy mayonnaise, coated in tempura chips
- 38 NIS Kara Age Fried fish cuts with avocado, red onion, cucumber, and spicy mayonnaise
- Coating for Rolls:**
- 7 NIS tempura chips
- 28 NIS Salmon\Sea bream raw or seared

Inside-Out Rolls Rice on the outside

裏巻き

- 35 NIS Osho Roll Fried tofu, kampyo and shiitake mushrooms in tempura chip coating
- 40 NIS Minato California Pollock fish tempura, red onion, cucumber and mayonnaise

Minato Specials

- 55 NIS VO Ebisu Roll Tofu panko, avocado, asparagus, spicy mayonnaise, onion ponzu and wasabi mayonnaise
- 55 NIS VO Shinjuku roll Kinoko tempura, avocado, asparagus tempura, spicy miso, coated in shiitake mushrooms
- 65 NIS Tsukiji Roll Midori + seared salmon
- 75 NIS Roppongi Roll Spicy tuna coated in Zuke tuna
- 69 NIS Nezu Roll Sea bream panko roll coated in shiitake mushrooms and goma sauce
- 75 NIS Harajuku roll Salmon panko with salmon tataki and asparagus, coated in tempura chips onion ponzu
- 69 NIS Shibuya Roll Tempura coated mushrooms with scallions, cucumber, avocado and spicy mayonnaise, coated in seared sea bream and misonnaise sauce

Sushi Combos

コンビネーション

88 NIS

VO

Nozomi (vegetarian combo)

2 pieces tamago nigiri

6 pieces maki

2 pieces futo-maki

6 pieces Midori

92 NIS

Miyuki

6 pieces salmon and avocado I/O

3 pieces spicy tuna I/O

3 pieces sea bream maki

3 pieces salmon maki

3 pieces spicy yellowtail I/O

135 NIS

Ginza

6 pieces tempura roll

6 pieces tataki roll

6 pieces Midori coated in seared salmon

Japanese Beverages

Japanese Liquor

- 33 NIS Choya Umeshu
- 48 NIS Choya Umeshu flavored with red shiso
- 241 NIS Choya Umeshu. bottle 750 ml.

Saké

- 27/41 NIS Warm Saké individual / for two
- 27/41 NIS Ozeki Nigori - individual / for two
A rich, unfiltered (cloudy) sake with crisp, vibrant taste
- 28/42 NIS Saké Nihon Sakari-Nigiwai-individual/for two
A smooth and versatile saké. Served cold.
- 45 NIS Saké Dry 180 ml. Served Cold.
- 55 NIS Ginjo Nama-Chozo Saké 300 ml. Exclusive, high quality saké, stored and aged for approximately half a year in its unpasteurized state. It then undergoes only one pasteurization process, making its flavor "virginal" and more natural. Served cold.

Beer

- 27 NIS Asahi Super Dry A refreshing beer, clear and dry
- 27 NIS Sapporo Medium bodied with mild to medium bitterness
- 27 NIS Kirin Silky and full-bodied beer with a refreshing taste

Blended Whiskey

- 59 NIS Super Nikka
- 64 NIS Nikka on tap 51.4%

Malt Whiskey

- 79 NIS Nikka Pure Malt White Label
- 84 NIS Yamazaki 10 years
- 98 NIS Yoichi 10 years
- 92 NIS Yamazaki 12 years

Yamazaki (Suntory) - the first whiskey distillery established in Japan. Pure water, stable climate and high humidity provide optimal conditions for aging the finest of Suntory's whiskies.

Nikka - Japan's second largest whiskey producer. In the past decade 'Nikka' has been garnering praise and winning prizes at the most prestigious international competitions in the world.

Beverages

Soft and Carbonated Beverages

- 12 NIS Mineral Water
- 12 NIS Soda
- 25 NIS San Pellegrino large
- 13 NIS Orange/Grapefruit/Lemonade/Peach Fuze tea
- 13 NIS Cola/Diet Cola/Cola Zero, Sprite/Diet Sprite

Beer

- 18 NIS Goldstar

Aperitif

- 24 NIS Martini - White Red and Dry
- 32 NIS Campari
- 19 NIS Ouzo 7
- 22 NIS Pastis Cote d'Azur

- 29 NIS Finlandia Vodka
- 31 NIS Stolli Vodka Gold
- 29 NIS Gordon's Gin
- 31 NIS Bacardi Rum
- 36 NIS Cuervo Gold Tequila

Liqueur

- 24 NIS Limoncello Villa Massa

Whiskey

- 42 NIS Jack Daniel's
- 78 NIS Glenmorangie 10
- 38 NIS Jameson

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