

Appetizers

Amushi Salad – Lettuce mix, apples, Carrot, Dry Cranberries, Chinese pecan & peanuts. Dressed with citrus vinaigrette Asian sauce.

Panko fired Cauliflower– Fried cauliflower pieces. Served with aioli yuzu.

Indian Shawarma – Two Indian chapati pitas with yellow curry, served with tomato salad and coriander.

Love guy salad – Spicy Thai salad with lettuce, cucumber, coriander, chicken stripes, purple onion, Tugarashi. Dressed with Chili–Lime sauce.

Japanese pickles – Cabbage, carrot, red pepper and cucumber in a Japanese vinegar dressing.

Tattaki fillet – Cold Slices of scalded beef fillet in black & white sesame with lemon soy. Served on a cucumber salad, red cabbage and peanuts.

Vegetable Spring roll – Cabbage, carrot, green onion and bean noodles.

Panko Salmon – Fried Salmon fingers coated with Panko. Served with lemon Aioli.

Denisori – Denis fillet stripes with chili. Served in Tamarindi marinade and Yuzo.

Vietnamese Root Salad – Carrot, radish, red & white cabbage, cucumbers, sprouts, bean noodles, coriander, chili, mint, black sesame, chili lime and peanut butter.

Cucumber Chicken Salad – Chicken, sugar coated peanuts, cucumbers, sprouts and bean noodles. Dressed in peanut butter sauce.

Chicken Wings – Eight chicken wings in Malaysian chili sauce.

Soups

Tom Yum Soup – Spicy Thai soup on a coconut milk base. Served with chicken, coriander, cherry tomatoes and rice noodles.

Corn soup – A vegetable based soup with egg drops and soy.

Chicken Ramen Soup – Ramen noodles, chicken stripes, green onion, steamed cabbage and sprouts.

Sweet Potato Soup – A vegetable soup based on orange vegetables and coconut milk.

Buns

Foie Gras Bun – A pair of steamed buns with roasted Foie Gras, coriander and Toffy sauce. Served with Japanese pickles.

Entrecote Bun – A pair of steamed buns with long cooked entrecote, lettuce, cucumbers in vinegar and Aioli chili. Served with Japanese pickles

Wok Noodles

Chicken Pad–Thai – Rice noodles, egg, carrot, sprouts, coriander, green onion and peanuts.

Hiroshima – Egg noodles, Foie Gras, beef stripes, onion, cabbage, carrot, sprouts, green onion and peanuts in chili soy sauce.

Chicken Chawang – Egg noodles, fried chicken stripes, onion, zucchini and cabbage in red curry and coconut milk sauce.

Rapha Beef – Wide rice noodles with beef, onion, Broccoli, zucchini, green onion and peanuts.

Salmon Wok – Egg noodles stirred with onion, cabbage, sprouts, green onion and a fresh roasted salmon fillet.

The Indonesian – Wide rice noodles stirred in coconut caramel sauce with spring chicken, onion, sweet potato and sprouts. Served with coconut chips and green onion.

Tai – Wide rice noodles with spring chicken, smoked goose, onion, peppers, broccoli, bean, green onion and crispy shallot in black hot soy sauce.

Vegetable Noodles – Egg noodles with tofu, onion, cabbage, carrot, zucchini, sprouts, mushrooms, beans and peanuts.

Taguri – Egg noodles stirred with chicken stripes, beef, onion, cabbage, sprouts, green onion and peanuts.

Served with rice

Pad Ka Pao – Chopped meat with red pepper, chili, green bean. Stir-fried in Thai soy. Served with steamed rice and fried egg.

Chicken Cashew & Pineapple – Chicken stripes, onion, mushrooms, yellow & red peppers, pineapple and caramel soy roasted cashew. Served with Chinese rice.

Norita – Entrecote, Zucchini, peppers, chili and basil. Served on steamed rice, green onion and crispy shallot.

Pad Ka Gai – Spring chicken stripes, onion, red pepper, basil and green onion.

Fried Rice Chicken – Chicken stripes stirred with egg, onion, cabbage, peas, carrot, sprouts, bean, crispy shallot, green onion and peanuts.

On The Grill & More

Spring Chicken – Spring chicken in chili, peppers and sesame sauce with a side dish of your choosing.

Chicken Bun Sandwich – A pair of steamed buns with tempura fried chicken, lettuce, tomato and cucumber in vinegar, with a side dish of your choosing.

Salmon Fillet – A salmon fillet with a side dish of your choosing.

Teriyaki Chicken Grill – Chicken breast stripes in Teriyaki sauce with a side dish of your choosing.

Bun Burger Sandwich – A pair of Bun Burgers, each with 80 grams of beef, with Malaysian chili sauce, lettuce onion and with a side dish of your choosing.

Beef Fillet Medallions – Three beef fillet medallions, Japanese Guacamole dip and garlic soy dip with a side dish of your choosing.

Fillet and Foie Gras – Three beef fillet medallions with roasted Foie Gras on top, with a side dish of your choosing.

Cashew Chicken – Chicken breast coated in Japanese Panko and lemon Aioli dip, with a side dish of your choosing.

Chinese Caesar Salad – Chicken stripes, lettuce, cucumber, avocado, sprouts and cherry tomatoes in Caesar dressing.

Sushi

Sushi

Natural – Kanpyo, cucumber, carrot. With avocado on top.

Chili Salmon – Salmon fried with tempura, cucumber, green onion. Coated with salmon and hot chili peppers.

Yakuzu – Five pieces of salmon, red tuna, avocado and tobiko, wrapped in cucumber paper.

Batata Tsunami – Cucumber, carrot, Tamago and shiitake. Coated in sweet potato.

Tokyo – Spicy salmon, avocado, cucumber, shiitake. Coated with panko chips.

Samurai Skin – Salmon skin, cucumber and avocado coated with spicy salmon and green onion.

Typhoon – Spicy tuna, sweet potato, cucumber and avocado. Coated with over cooked salmon and sweet potato crispy chips.

Double Salmon – Spicy salmon, cucumber and green onion. Coated with salmon and panko chips.

Crazy Chicken – Chicken, carrot and spicy chili coated with avocado.

Panko Roll – A panko fried roll with fried salmon in tempura, avocado and cucumber.

Salmon Raizo – Sushi rice, spicy salmon and avocado, dressed with spicy mayonnaise.

Taka Tuna – Five pieces of gently fried, red tuna roll.

Nori – Foie Gras, shiitake and sugared peanuts, coated with sweet potato.

Phuket – Salmon, avocado, cucumber and peanuts. Coated with Denis and scalded pineapple.

Tobiko Denis – Tempura fried denis, cucumber and green onion, coated with tobiko.

Veggie Tamago – Carrot, cucumber and avocado Coated with Tamago.

Super Tuna – Spicy tuna and avocado coated with red tuna and avocado.

Red Tuna Raizo – Sushi rice, red tuna and avocado, dressed with spicy mayonnaise.

The Orange Kimono – Three pieces of sushi rice, avocado salad, tobiko and green onion, in wasabi sauce, all wrapped in salmon sashimi.

Classic Roll – Avocado and cucumber coated with salmon.

Tempuri – Salmon, avocado and cucumber, wrapped in Nori seaweed. Tempura fried, served with peanuts and dressed with teriyaki sauce and with spicy mayonnaise sauce.

Surimi – Tempura fried surimi, cucumber, carrot and Tamago. Coated with hot salmon.

Salmon Kanpyo – Oven baked salmon, Kanpyo and cucumber coated with avocado.

Maki

Salmon Tuna

Salmon, Avocado and Tobiko

Avocado and Sweet Potato

Sashimi

Red Tuna

Denis

Salmon

Hand Rolled

Salmon, Red Tuna and Tobiko.

Red Tuna, Avocado and Cucumber.

Salmon and Avocado.

Combinations

Classic Combination –

4 pieces of I/O with avocado and cucumber. Coated with salmon.

4 pieces of I/O with tempura fried denis, and cucumber. Coated with avocado.

4 pieces of Red Tuna Maki.

Fuji Combination –

4 pieces of I/O with tempura fried denis and cucumber. Coated with hot salmon.

8 pieces of I/O with tempura fried salmon, avocado and green onion. Coated with roasted black & white sesame.

A piece of hot salmon nigiri.

A piece of scalded denis nigiri.

Vegetarian Combination –

8 pieces of I/O with avocado, cucumber and carrot. Coated with Sweet potato.
4 pieces of I/O Natural Roll.

Okinawa Combination –

4 pieces of I/O Classic Roll.
4 pieces of I/O with tempura fried denis and cucumber. Coated with avocado.
4 pieces of I/O Super Tuna Roll.
A piece of avocado nigiri.
A piece of salmon nigiri.
A piece of red tuna nigiri.
A piece of denis nigiri.
3 pieces of salmon sashimi.

Osaka Combination –

4 pieces of I/O Classic Roll.
8 pieces of I/O with salmon and avocado. Coated with salmon and avocado.
2 pieces of salmon nigiri, dressed with teriyaki sauce.
2 pieces of salmon sashimi.

Nigiri

Hot Salmon Nigiri.

Red Tuna Nigiri.

Salmon and Avocado Nigiri.

Tamago Nigiri.

Salmon Nigiri.

Hot Denis Nigiri.

Avocado Nigiri.

Sushi Sandwich

Salmon Skin Sandwich – Salmon skin, avocado and sweet potato.

Crispy Sweet Potato Sandwich – Tempura fried sweet potato and avocado. Coated with crispy fried potato chips.

Spicy Tuna Sandwich – Spicy red tuna, cucumber and avocado.

Tempura Fried Salmon and Avocado Sandwich – Tempura fried salmon and avocado. Dressed with teriyaki sauce.

Tempura Sandwich – Oven cooked salmon and avocado, wrapped in Nori seaweed and fried in tempura.

Launch Deals

Served between the hours of 11:30 – 16:00.

Launch deal meals include an appetizer, a main course and a drink (bottled water, soda, lemonade and orange juice).

Sweet drinks are available for 6₹. | Cups of wine and 1/3 lt. cups of beer are available for 15₹.

Appetizers

Cucumber Chicken Salad – chicken, sugar coated peanuts, cucumbers, sprouts and bean noodles. Dressed in peanut butter sauce.

Panko fired Cauliflower– fried Cauliflower pieces served with aioli yuzu.

Japanese pickles – cabbage, carrot, red pepper and cucumber in Japanese vinegar dressing.

Vegetable Spring roll – cabbage, carrot, green onion and bean noodles

Today's Special Soup – Ask the waiter.

Love guy salad– spicy Thai salad with lettuce, cucumber, coriander, chicken stripes, purple onion, Tugarashi, dressed with Chili–Lime sauce.

Vietnamese Root Salad – carrot, radish, red & white cabbage, cucumbers, sprouts, bean noodles, coriander, chili, mint, black sesame, chili lime and peanut butter.

Indian Shawarma– An Indian chapati pita with yellow curry, served with tomato salad and coriander.

59₹ launch deals

Taguri – Egg noodles stirred with chicken stripes, beef, onion, cabbage, sprouts, green onion and peanuts.

Pad Ka Pao – Chopped meat with red pepper, chili, green bean. Stir–fried in Thai soy. Served with steamed rice and fried egg.

Cashew Chicken – Chicken breast coated in Japanese Panko and lemon Aioli dip, with a side dish of your choosing.

Vegetarian Combination –

8 pieces of I/O with avocado, cucumber and carrot. Coated with Sweet potato.

4 pieces of I/O Natural Roll.

Chicken Pad-Thai – Rice noodles, egg, carrot, sprouts, coriander, green onion and peanuts.

Chinese Caesar Salad – Chicken stripes, lettuce, cucumber, avocado, sprouts and cherry tomatoes in Caesar dressing.

Panko Roll – A panko fried roll with fried salmon in tempura, avocado and cucumber.

Tom Yum Soup – Spicy Thai soup on a coconut milk base. Served with chicken, coriander, cherry tomatoes and rice noodles.

Vegetable Noodles – Egg noodles with tofu, onion, cabbage, carrot, zucchini, sprouts, mushrooms, beans and peanuts.

Teriyaki Chicken Grill – Chicken breast stripes in Teriyaki sauce with a side dish of your choosing.

Classic Combination –

4 pieces of I/O with avocado and cucumber. Coated with salmon.

4 pieces of I/O with tempura fried denis, and cucumber. Coated with avocado.

4 pieces of Red Tuna Maki.

64▮ launch deals

Norita (additional 10▮) – Entrecote, Zucchini, peppers, chili and basil. Served on steamed rice, green onion and crispy shallot.

Pad Ka Gai – Spring chicken stripes, onion, red pepper, basil and green onion.

Chicken Bun Sandwich – A pair of steamed buns with tempura fried chicken, lettuce, tomato and cucumber in vinegar, with a side dish of your choosing.

Tai – Wide rice noodles with spring chicken, smoked goose, onion, peppers, broccoli, bean, green onion and crispy shallot in black hot soy sauce.

Chicken Cashew & Pineapple – Chicken stripes, onion, mushrooms, yellow & red peppers, pineapple and caramel soy roasted cashew. Served with Chinese rice.

Bun Burger Sandwich – A pair of Bun Burgers, each with 80 grams of beef, with Malaysian chili sauce, lettuce onion and with a side dish of your choosing.

Chicken Chawang – Egg noodles, fried chicken stripes, onion, zucchini and cabbage in red curry and coconut milk sauce.

The Indonesian – Wide rice noodles stirred in coconut caramel sauce with spring chicken, onion, sweet potato and sprouts. Served with coconut chips and green onion.

Spring Chicken – Spring chicken in chili, peppers and sesame sauce with a side dish of your choosing.

Rapha Beef – Wide rice noodles with beef, onion, Broccoli, zucchini, green onion and peanuts.

88 launch deals

Salmon Fillet – A salmon fillet with a side dish of your choosing.

Osaka Combination –

4 pieces of I/O Classic Roll.

8 pieces of I/O with salmon and avocado. Coated with salmon and avocado.

2 pieces of salmon nigiri, dressed with teriyaki sauce.

2 pieces of salmon sashimi.

Hiroshima – Egg noodles, foie gras, beef stripes, onion, cabbage, carrot, sprouts, green onion and peanuts in chili soy sauce.

Fuji Combination –

4 pieces of I/O with tempura fried denis and cucumber. Coated with hot salmon.

8 pieces of I/O with tempura fried salmon, avocado and green onion. Coated with roasted black & white sesame.

A piece of hot salmon nigiri.

A piece of scalded denis nigiri.

Children Dishes

Children Sized Schnitzels – Served with fries or white rice.

Vegetable Noodles – Dressed in teriyaki sauce.

Vegetable Maki – Six pieces of avocado maki and cucumber maki.

Chicken Noodles – Chicken stirred with vegetables

Drinks

Soft Drinks

Ferrarelle

Orange Juice

Sprite / Diet Sprite

Prigat Grape Juice

Soda

Malty

Carrot Juice

Fanta

Mineral Water

Fuzetea

Lemonade Juice

Orange Carrot Juice

Coke / Coke Diet / Coke Zero

Prigat Grapefruit Juice

Fruit Flavored Mineral Water

In The Blender

Lemon Mint Blended Shake

Coconut Melon Shake

Mango Passionfruit Shake (Orange Juice Based)

Litchi Pineapple Shake

Pineapple Melon Shake (Ice Based)

Cocktails

Mango / Pineapple Margarita – Tequila, Triple Sec, Orange Juice.

Red Lotus – Gin, Vodka, Peach, Drops of Passionfruit.

Yapanizo – Aperol, Sake, Lemonade, Mint and Hot Chili Peppers.

Sakura – Arak, Vodka, Lemonade and Strawberry.

Geisha – Vodka, Sake, Red Grapefruit, Cranberries and Litchi

Cocohut – Brown Rum, Triple Sec, Lemon Juice, Vanilla and Coconut.

Beers

From The Keg

Stella

Tuborg Red

Bottled

Singha

Winestefan

Carlsberg

Sapporo

Lefe brown

Desserts

Crunchy Nugget – Served on dark chocolate, chocolate crème and crème brulee, coated with nugget and bagels.

Surprise Balls – Three scoops of coconut ice cream wrapped in crunchy sugar coated peanut and pecan chips.

Chocolate Roll – Vanilla crème wrapped in truffle chocolate and roasted coconut.

Pavlova – Meringue filled with vanilla crème and passionfruit, dressed with forest fruits sauce.

Chocolate Fudge – Hot chocolate cake, rich in chocolate and flourless, served with an ice cream scoop.

Sabrina – Yeast cake dipped in sugar syrup, filler with vanilla crème and forest fruits.

Alcohol

Wines

Red Wine

Gamla – Cabernet Sauvignon

Yarden – Syrah

Galil Elion – merlot

Galil Elion – Yiron

White Wine, Rose & Sparkling Wine

Cava

Gewurztraminer – Blue Nun

Lambrusco Rosato

Galil Rose

Chardonnay Galil

Anise

Ouzo

Arak El – Nimrod

Arak Elite

Boukha Bokobsa

Tequila

Patron

Jose Cuervo

Don Julio

Liqueur

Drambuie

Midori

Cointreau

Feigling

Aperitif

Pastis

Campari

Pernod

Martini Bianco

Aperol

Martini Rosso

Whiskey

Chivas Regal

Johnnie Walker Green

Jameson

Johnnie Walker Gold

Johnnie Walker Red

Jack Daniel's

Johnnie Walker Black

Johnnie Walker Platinum

Gin

Gordon's

Side Drinks

XL

Grapefruit Juice

Cranberry Juice

Sour

Tonic

Lemonade / Orange Juice

Vodka

Finlandia

Grey Goose

Ketel One

Single Malt

Glenmorangie

Glenfiddich

Macallan

Rum

Bacardi

Captain Morgan Spiced

Captain Morgan Black