

SUSHI BY AMANRUYA

Available from 7pm to 11pm. Closed on Sundays

SOUP

Miso Soup (G, V)

Spring onion, wakame, miso, tofu

STARTER AND SALAD

Edamame (D, G, V)

Salted or Spicy

Tuna or Salmon Tartare (G)

Fresh tuna or salmon, chives, avocado, wasabi soy sauce

Tuna Tataki (G)

Ponzu jelly, chili, spring onion, daikon, ponzu sauce

Seabass Crudo (G)

Cherry tomato, local rocket salad, Vietnamese orange soy sauce

Soft-shell Crab Salad (G, N)

Arugula, crispy onion, wasabi soy sauce

TEMPURA AND HOT SELECTION

Yasai Tempura (G, N, V)

Assorted vegetables, tentsuyu sauce

Ebi Tempura (G)

Rock shrimps, tentsuyu sauce

Gyoza (G, N)

Seafood or vegetable stuffed gyoza, chili soy sauce

(V) Vegetarian (VG) Vegan (D) Dairy (N) Nuts (G) Gluten

All prices are in Euro and subject to a 10% service charge and applicable government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables –
is informed by our commitment to sustainability.

SUSHI | 8 PIECES

Yasai Roll (V)

Avocado, cucumber, asparagus, carrot, daikon, crispy onion

California Roll

Alaskan crab, cucumber, tobiko, avocado, baby gem lettuce

Salmon Avocado Roll (D)

Fresh salmon, avocado, ikura

Spicy Tuna Roll

Yellowfin tuna, spring onion, cucumber, sesame seeds

Crispy Prawn Roll (G)

Tempura prawn with avocado

Amanruya Roll (G)

Soft shell crab, avocado, asparagus, spring onion, tobiko

NIGIRI | 2 PIECES

Hamachi Yellowtail

Sake Salmon

Suzuki Seabass

Maguro Yellowfin Tuna

Unagi Freshwater Eel

SASHIMI | 4 PIECES

Sake Salmon

Suzuki Seabass

Maguro Yellowfin Tuna

Hamachi Yellowfin

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SHARING PLATTERS

Royal Platter 16 Pcs (G)

Prawn roll, hamachi sashimi, maguro nigiri, ikura gunkan, salmon nigiri

Nigiri Mix Platter 10 Pcs (G)

Ikura gunkan, sake, suzuki, maguro, unagi

Sashimi Platter 16 Pcs

Sake, suzuki, maguro, unagi

MAIN

Miso Black Cod (D, G)

Miso Beurre blanc, steamed broccolini, pok choy

Chicken or Salmon Teriyaki (D, G, N)

Pan fried chicken or salmon, teriyaki sauce glaze, seasonal vegetables, toasted sesame seeds

Striploin Robata (D, G)

Grilled dry-aged striploin, grilled asparagus, chilli plum sauce

SIDE DISH

Steamed Rice (V)

Stir-fried Vegetables (D, V)

Wakame Salad (G, V)

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DESSERT

Homemade Sorbet (VG)

Passionfruit & Mango

Bodrum Mandarin

Coconut

Homemade Vanilla Ice-cream (D,V)

Vanilla

Chocolate

Caramel

Matcha Tiramisu (V, D)

Sake Syrup, Matcha Powder

Passionfruit Souffle (V, D)

Rum Caramel Sauce

Sliced Fruit Platter (VG)

Seasonal Fruits

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