



SAKURA

DINNER MENU

SAKURA

Plant Based (PB) *Vegetarian* (VG)
Gluten Conscious (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

DINNER MENU

ASIAN-STYLE TAPAS TO SHARE

Dim sum

Iberico de Bellota pork, ginger, blackvinegarsauce, peanuts, edamame, shallots pickles

Gyoza

*Galician cod, tiger prawns, chilimayonnaise, Baeri caviar **

Edamame (PB) (GC)

Maldon salt

STARTERS

Crispy duck leg confit (GC)

Watermelon, roasted cashews, mint, basil, Thai sweet sauce

Jumbo lump crab & mango salad takotsu

Crispy sesame shell, goma dressing

Soft shell crab tempura

Daikon, sriracha mayonnaise, black sesame

Wagyu beef tataki *

Wakame salad, smoked Madagascan black pepper

Crispy langoustine roll

Brickfoil, pomelo salsa, spicy aioli

Bluefin Mediterranean tuna tartare * (GC) (O3)

Avocado, ginger-lime leaf broth, radish

Wakame salad (PB)

Sesame seeds, peanut sauce

Kale salad (PB) (GC)

Green papaya, red quinoa, cancha corn, goma dressing, fried tofu, crispy lotus

SOUP POT

Roasted pumpkin-ginger soup (PB) (GC)

Shiro miso tofu cream

Miso soup (PB) (GC)

Silk tofu, kombu, wakame

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DINNER MENU

FISH AND SEAFOOD

Den Miso roasted black cod fillet (O3) (GC)

Hoba leaf, grilled lime

Marinated bay scallops * (GC)

Calvisius Oscietra caviar, green peas-edamamemash, sake cream, bonito flakes

Lobster Pad Thai (GC)

Rice noodles, bean sprouts, lime, tamarind, peanuts

(Available in vegetarian version with tofu / Please ask your host)

Roasted Atlantic salmon * (O3)

Wasabi glaze, teriyaki broccolini, wasabi soy sauce

VEGGIE MOOD

Thai vegetable green curry (PB) (GC)

Coconut, garden vegetables, Thai aubergine, sweet potatoes, shitake, firm tofu, cherry tomatoes

MEAT AND POULTRY

Pork Luc Lac

Marinated pork loin, baby spinach, cherry tomato, shiitake mushrooms, iceberg lettuce, chili

Applewood smoked New Zealand lamb rack *

Shiso crust, yaki sauce

Twice-cooked crispy Anticucho chicken (GC)

Daikon, sweet shallots, spring onion tempura, ají amarillo sauce

Black angus sirloin steak teriyaki *

Creamy wasabi, baby spinach

72-hours slow cooked short rib beef Panang

Crispy onions, coconut cream, roti paratha

SIDE DISHES

Steamed organic brown rice (PB) (GC)

Steamed jasmine rice (PB) (GC)

Vegetable stir-fried rice, eggs, scallions (VG)

Flashed aubergine, hot and sour sauce (PB)

Sautéed broccolini, teriyaki sauce (PB)

Soba noodles, scallions, sesame seeds (VG) (GC)

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DESSERT MENU

SWEETS

70% dark chocolate fondant

Cocoa nibs, tonkabean&togarashimilkchocolate ice cream

Lemongrass poached pear

White chocolatevanillacream,rawsugar streusel

Tropical Pavlova

Passion fruit,meringue,mango& lime sorbet

Smoked & roasted pineapple (GC)

Buckwheatfoam,vanilladarkrum,caramel-miso ice cream

Chocoaddict (PB) (GC)

70% Weisschocolate,tofuespuma, cocoa sorbet

REFRESHING

Roasted black sesame ice cream (GC)

Matcha ice cream (GC)

Coconut sorbet (PB) (GC)

Chocolate sorbet (PB) (GC)

Mango lime sorbet (PB) (GC)

Togarashispices



SAKURA

SUSHI DINNER MENU

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SUSHI DINNER MENU

TO SHARE

Sakura Sushi Master
Tasting plate recommendation *
2 pieces of
Yellowtail sashimi / Bluefin tuna tataki
Sake aburi nigiri / Ebi nigiri
Spicy tuna hosomaki
Salmon & avocado uramaki
California uramaki

SASHIMI

Sashimi Moriawase * (GC) (O3)
9 pieces assortment

Sashimi * (GC) (O3)
3 pieces

SIGNATURE SASHIMI

Seared salmon * (GC) (O3)
Teriyaki

Yellowtail * (GC)
Jalapeño, coriander cream

Bluefin tuna tataki * (GC) (O3)
Green chili aioli

Bluefin Tuna 'O-Toro' * (GC) (O3)
Sesame dressing, sobacha

Tender-cooked octopus (GC)
Jabasco mayo

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SUSHI DINNER MENU

NIGIRI SUSHI

2 pieces

Sake * (GC) (O3)

Salmon, shiso salsa

Sake aburi * (GC) (O3)

Seared salmon, teriyaki

Akami * (GC)

Bluefin tuna, wasabi soy sauce

O-Toro *

Bluefin tuna belly, jalapeño mayonnaise

Hamachi *

Yellowtail, sweet Thai fish sauce

Ebi

Shrimps, spicy mayonnaise

HOSOMAKI

4 pieces

Green asparagus (PB) (GC)

Sesame dressing, sobacha

Avocado (PB) (GC)

Miso sauce, sesame

Spicy tuna * (GC) (O3)

Bluefin tuna tartar, sriracha mayonnaise

Negi-toro * (GC) (O3)

*Bluefin tuna belly, spring onions,
wasabi soy sauce*

Yellowtail * (GC)

Jalapeño mayonnaise, tobiko

Salmon * (O3)

Fresh basil

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SUSHI DINNER MENU

FUTOMAKI

6 pieces

Veggie roll (PB) (GC)

*Asparagus, avocado, cucumber,
Goma dressing*

Lobster Roll (GC)

Lobster tempura, Tabasco mayonnaise

URAMAKI

4 pieces

Salmon & avocado * (O3)

Fresh basil

Spicy tuna * (GC) (O3)

Asparagus, Sriracha mayonnaise

California (*2 pieces*)

*Crab, avocado, tobiko
tempura shrimp
Cucumber, aromatic herbs, furikake*

Avocado & cucumber (PB) (GC)

Ponzu sauce, red onion pickles

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LUNCH MENU

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LUNCH MENU

ALWAYS AVAILABLE

Edamame^(PB)

Maldon salt

Singapore chicken salad
miso-mustard vinaigrette

*Lemongrass-poached chicken, carrots, white cabbage,
baby spinach, bean sprouts, Thai basil, curried cashews
(Available in vegetarian version)*

Shiro miso soup^(PB)^(GC)

Homemade silken tofu, kombu, wakame

Wok of the day

Please ask your host

(Available in vegetarian version)

Black angus sirloin steak teriyaki *

Creamy wasabi, baby spinach

Roasted Atlantic salmon *^(O3)

Wasabi glaze, sautéed broccolini, yakisoba sauce

BENTO BOX

Bento box of the day *

*Daily creation composed of salad, nigiri (2 pieces), maki
(2 pieces), bao bun, exotic fruit salad and dessert*

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Please ask your host

(Available in vegetarian version)

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LUNCH MENU

TO SHARE

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Tasting plate recommendation *
2 pieces of

Yellowtail sashimi / Bluefin tuna tataki
Sake aburi nigiri / Ebi nigiri
Spicy tuna hosomaki / Salmon & avocado uramaki
California uramaki

SASHIMI

Sashimi Moriawase * (CC) (O3)
9 pieces assortment

Sashimi * (CC) (O3)
3 pieces

SIGNATURE SASHIMI

Seared salmon * (CC) (O3)
Teriyaki

Yellowtail *
Jalapeño, coriander cream

Bluefin tuna tataki *
Green chili aioli

NIGIRI SUSHI

2 pieces

Sake * (CC) (O3)

Salmon, shiso salsa

Sake aburi * (CC) (O3)

Seared salmon, teriyaki

Akami * (CC) (O3)

Bluefintuna, wasabi soy sauce

Hamachi *

Yellowtail, sweet Thai fish sauce

Ebi

Shrimps, spicy mayonnaise

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LUNCH MENU

HOSOMAKI

4 pieces

Green asparagus  

Sesame dressing, sobacha

Avocado  

Miso sauce, sesame

Spicy tuna *  

Bluefin tuna tartar, sriracha mayonnaise

Yellowtail *

Jalapeño mayonnaise, tobiko

Salmon *  

Fresh basil

URAMAKI

4 pieces

Salmon & avocado *  

Fresh basil

Spicy tuna *  

Asparagus, Sriracha mayonnaise
California

Crab, avocado, tobiko

Tempura shrimp

Cucumber, aromatic herbs furikake

Avocado & cucumber  

Ponzu sauce, red onion pickles

REFRESHING

Roasted black sesame ice cream 

Coconut sorbet  

Chocolate sorbet  

Mango lime sorbet  

Togarashi spices

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