

Cold Beverages

Mixers (200ml)		R9
Mixers (330ml)		R11
Fruit Juice		R11
Lipton Ice Tea (340ml) (Lemon / Peach)		R13
Appletiser / Grapetiser (330ml)		R15
Rock Shandy		R20
Sparkling & Still Water (500ml)		R10

Hot Beverages

Coffee		R10
Irish Coffee		R28

Beers / Ciders / Coolers

Black Label, Castle Lager, Hansa Pilsener		R16
Castle Lite		R17
Amstel, Windhoek Lager / Light		R18
Miller's, Peroni, Heineken		R18
Windhoek Draught (440ml)		R19
Redd's		R17
Savanna Dry / Light, Hunter's Dry		R19
Hunter's Extreme, Brutal Fruit		R19

Spirits / Sherry

Whisky / Rum	25ml	R13
Brandy / Gin / Vodka	25ml	R11
Sherry	Per Glass	R10

Cocktails

	Single	R21
	Double	R27

Sparkling Wines

J C Le Roux Le Domaine

The first sparkling wine to offer both natural lightness and a delicious full taste – lighter in alcohol and kilojoules

R95

Methode Cap Classique

Pongraçz

An explosion of pinpoint bubbles, characteristic fine aroma and yeastiness on the nose followed by the rich complexity, finesse and lingering aftertaste

R165

Pongraçz Rosé

This enticing Brut Rosé entralls with a wonderful foamy mouthful of black berry fruit flavours and delicate yeasty tones that linger long on the palate

R195



White Wines

Per Glass 750ml

Two Oceans Sauvignon Blanc

With its grassy nuances this dry wine is light, crisp, remarkably fresh and very palatable

R22 R65

Barton Villa Sauvignon Blanc

The palate is filled with passion fruit, granadilla and green pepper which finishes with crisp grapefruit tones, underlined by bracing minerality

R28 R85

Gabriels Kloof Sauvignon Blanc

Ripe green fig on entry with a secondary flavour of green nettle, and shaved green nuts

R110

Hill & Dale Chardonnay (Unwooded)

Medium to full-bodied, hints of citrus and butterscotch from very light wood maturation

R75

Durbanville Hills Chardonnay

Bold pear aromas on the nose precede a fusion of creamy, sweet ripe citrus and banana flavours on the palate

R105

Beaumont Chenin Blanc

Green melon, golden delicious apple and delicate apricot blossom aromas. Fresh green apple and pineapple flavour

R85

Fleur du Cap Chenin Blanc

The wood integration is sublime and shows creamy butterscotch flavours intertwined with melon, apricot, peaches and honey. The wine has all the complexities and elegance of a fine Chenin Blanc

R25 R85

Haute Cabrière Chardonnay / Pinot Noir

Elegance, richness and an enticing bouquet that promises fruit, complexity and subtle spices

R120



Rosé

Feiteiras

A dry, crisp and lively Rosé with light blackcurrant flavours with supple acids

Nederburg Rosé

A fruity, delicate wine with a light blush colour and a delicate sweetness



Per Glass 750ml

R20 R70

R22 R65

Red Wines

Two Oceans Cabernet Sauvignon / Merlot

Full of berry aromas with undertones of grassiness – this wine is medium-bodied and fruity

Beyerskloof Pinotage

A medium to full bodied Pinotage with a deep red colour. A complex Pinotage with plum and red berry flavours well integrated with the oak aromas

Per Glass 750ml

R25 R70

R88



Starters

Oysters (6)	R75
Mussel Marinière Garlic, White Wine & Butter sauce	R50
Dish of Mussels Garlic & Parsley	R45
Leek & Mussel Soup	R48
Bouillabaisse Tomato base, Shrimp, Mussels & Hake	R53
Rollmops Herring	R28

Mains

Crayfish With Rice & Salad	S.Q.
Prawns 5 Prawns served with Rice & Salad	R100
	Additional Prawns (each) R20
Deep Fried Hake With Rice & Tartare sauce	R52
Deep Fried Calamari With Rice & Tartare sauce	250g R52
Combo Deep Fried Fish & Calamari with Rice & Tartare sauce	R79
Linefish Subject to Availability	S.Q.
Salads may be ordered at	R29



Please note that gratuity is not included but a service charge of 10% will be added for tables of 6 or more

California Rolls

(8 pieces)

(A rice roll filled with seaweed avocado and fresh fish)

Salmon		R68
Tuna		R65
Prawn		R69
Eel		R72
Crabstick		R42

Nigiri

(2 pieces)

(Fingers of Japanese sushi rice topped with fresh seafood)

Salmon		R44
Tuna		R42
Prawn		R44
Eel		R49
Beancurd		R39

Assorted Nigiri (10 pieces)

2 p Salmon
2 p Tuna
2 p Prawn
4 p Tuna California roll

Delux Nigiri (16 pieces)

4 p Salmon
4 p Tuna
4 p Prawn
4 p Salmon fashion sandwich



R184

R231

Fashion Sandwich

(4 pieces)

(Seafood and avocado sandwiched between layers of seaweed and sushi rice)

Salmon		R48
Tuna		R46
Prawn		R49

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Maki

(6 pieces)

(A single filling inside a sushi rice roll with seaweed on the outside)

Salmon	R49
Tuna	R46
Prawn	R49
Crabstick	R38
Avo	R37
Eel	R52
Maki Combination (18 pieces)	R159
6 p Tuna	
6 p Avo	
3 p Salmon	
3 p Prawn	



Sashimi

(5 pieces)

(Slices of the freshest seafood)

Salmon	R70
Tuna	R65
Seared Tuna	R68
Assorted Sashimi Combination (11 pieces)	R151
2 p Prawn	
3 p Tuna	
2 p Salmon	
4 p Tuna roses	



Hand Roll

(A palm size snack made of sushi rice and seafood wrapped in a seaweed cone)

Prawn	R46
Tuna	R44
Salmon	R45
Eel	R49



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Sushi

Red River (8 pieces) (Prawn and avo inside, caviar outside)	R80
Rainbow Roll (8 pieces) (Tuna with cucumber inside, salmon and avo outside)	R85
Dragon Roll (8 pieces) (Prawn and avo inside, tuna outside)	R82
Caterpillar (8 pieces) (Eel and cucumber inside, avo outside)	R85
Red Line (8 pieces) (Prawn and avo inside, salmon outside)	R82
African Dream (8 pieces) (Crabstick and avo inside with smoked salmon outside)	R78
Salmon roses (6 pieces)	R84
Tuna roses (6 pieces)	R75
Tuna/Salmon Platter (20 pieces) 3 p Salmon Sashimi 5 p Tuna Sashimi 2 p Salmon Nigiri 3 p Tuna Nigiri 6 p Salmon or Tuna Maki	R269
Tuna Platter (13 pieces) 3 p Tuna Sashimi 2 p Tuna Nigiri 4 p Tuna Roses 4 p Tuna Fashion Sandwich	R187
Salmon Platter (15 pieces) 4 p Salmon Sashimi 4 p Salmon Nigiri 1 p Salmon Hand Roll 6 p Salmon Maki	R214
Mixed Platter (18 pieces) 4 p Salmon Sashimi 4 p Tuna Sashimi 4 p Salmon Rose 6 p Avo Maki	R162
Sakura Platter (14 pieces) 6 p Salmon or Tuna Maki 4 p Prawn or Crabsticks California Roll 2 p Eel Nigiri 2p Beancurd Nigiri	R154



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Sushi

Tojo Platter (10 pieces)
4 p Seared Tuna Sashimi
4 p Avo Fashion Sandwich
2 p Prawn Nigiri

R110

Tony's Special

Rainbow Sandwich (4 pieces)
(Prawn, avo, mayo inside, salmon, avo, mayo and caviar outside)

R70

Eel Sandwich (4 pieces) - (Avo inside with eel outside)

R70

Seared Tuna Sandwich (4 pieces) - (Mayo, avo inside with seared tuna outside)

R60

Paul's Special Sushi (16 pieces)

R198

2 p Bancurd nigiri
2 p Crabstick nigiri
4 p Tuna California roll
2 p Prawn nigiri
6 p Avo maki



Chef's Special Mixed Combination (16 pieces)

R176

4 p Red Line
4 p Red River
4 p Tuna Roses
4 p Toni's Special Sandwich (Avo inside, salmon, mayo and caviar outside)

Chef's Special

Crabstick Salad (Crabstick, cucumber, mayo, ginger, sesame oil, spring onion, sesame seeds)

R50

Prawn Avo Salad (Avo, prawn, cucumber, mayo, caviar, sesame seeds)

R55

Tartare (Salmon and tuna chopped with chef's spice)

R60

Rich Avo (8 pieces)

R75

(4 p salmon & 4 p tuna with prawn, inside on avocado roll. Japanese mayo & caviar on top)

Miso Soup (Japanese soya bean paste soup)

R24

Sake (Japanese rice wine)

R35



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