



SEA POINT

THREE WISE MONKEYS

IZAKAYA & RAMEN

Starters

Crispy Tofu Ginger and soy marinated, sweet and spicy soy dipping sauce	R55
Spinach Goma-ae Baby spinach, sesame dressing	R50
Japanese Tuna Fish Balls Citrus kosho mayo	R70
Edamame Beans House smoked salt	R55
Cucumber Salad Sesame, soy, ginger, garlic, honey dressing	R50
Tempura Panko Prawns (4pc) Tempura battered, rolled in panko, sweet chilli and blackbean sauce	R80
Miso Soup Dashi and miso broth, leeks, nori, tofu	R55
Tuna Tataki Rolled in sesame, seared, house ponzu, 7 spice	R80
Salt & Pepper Calamari Served with ssamjang mayo	R75
Kimchi Housemade with carrot & daikon	R65
Oysters (Large) Natural R25 ea / Kimchi R30 ea / Passionfruit Ponzu R30 ea	

Ramen

Chicken Chicken based broth, secret shoyu (soy sauce) seasoning, ramen noodles, chicken, pickled mushrooms, den miso corn, 5 minute marinated egg, spinach, leeks, nori	R125
Beef Brisket Chicken based broth, secret shoyu (soy sauce) seasoning, miso, ramen noodles, beef brisket, pickled cabbage, den miso corn, 5 minute marinated egg, spinach, leeks, nori	R135
Vegetable Shitake with Kombu and miso broth, secret shoyu (soy sauce) seasoning, ramen noodles, pickled cabbage and mushroom, den miso corn, 5 minute marinated egg or no egg, spinach, leeks, nori (add tofu R20)	R100
Beef Fillet Chicken based broth, secret shoyu (soy sauce) seasoning, ramen noodles, beef fillet, pickled cabbage, den miso corn, 5 minute marinated egg, spinach, leeks, nori	R155
Duck Chicken base broth, secret shoyu (soy sauce) seasoning, ramen noodles, pan seared duck breast, pickled mushroom, den miso corn, 5 minute marinated egg, spinach, leeks, nori	R165

Baos & Buns

Buttermilk Fried Chicken Buttermilk marinated chicken breast, quick pickled vegetables, Firecracker mayo	R60
Tempura Panko Prawn Tempura panko prawn, quick pickled vegetables, blackbean mayo	R65
Beef Rump Sliced beef rump, caramelized onion, Asian BBQ sauce	R65
Vegetarian Grilled den miso eggplant, roasted peppers, pickled daikon, teriyaki sauce	R55
Prawn & XO Sauce Prawn, XO Sauce, water chestnut, coriander	R68
Spicy Veg Asian mushrooms, scallion, cabbage, chilli	R60

Yakimono

Chicken Wings Marinated in sake and 7 spice, grilled and glazed	R75
Chicken & Leek Yakitori Deboned chicken thigh, baby leeks, miso & ginger tare	R70
Flank Steak & Asparagus Tender flank steak, fresh asparagus, chilli & sesame tare	R65
Den Miso Grilled Eggplant Grilled eggplant, den miso glaze, pickled daikon and carrot, crushed nuts	R65

Sushi

California (8pc) Tuna R80 / Salmon R85 / Prawn R80 / Veg R65	Avalanche (8pc) Tuna California, seared tuna and Firecracker mayo on top	R95
Nigiri (2pc) Tuna R45 / Salmon R50 / Prawn R45	Simo Salmon Surprise (8pc) Seared salmon roll, topped with avo, mayo and sweet chilli sauce	R100
Handroll (1pc) Tuna R50 / Salmon R55 / Prawn R50 / Tempura R55	Crispy Salmon Roll (8pc) Deep fried salmon california	R95
Roses (3pc) Tuna R50 / Salmon R55	Rainbow Reloaded (10pc) Tuna California, salmon and tuna on top	R115
Double Roses (3pc) Tuna rose inside a salmon rose / R75	Wasabi Parcel (8pc) Salmon, avo and wasabi sandwich	R100
Fashion Sandwich (8pc) Tuna R85 / Salmon R90 / Prawn R90 / Veg R70	Bamboo Roll (4pc) California wrapped with cucumber Tuna R60 / Salmon R65	
Sashimi (3pc) Tuna R55 / Salmon R65	Fusion Platter (12pc) 5 California, 5 Rainbow Reloaded, 2 Roses	R125
Inari (2pc) Tuna R50 / Salmon R55 / Prawn R55	Chefs Choice Platter (18pc) Chefs variety	R165
Futomaki (Fat Maki) (10pc) Tuna R95 / Salmon R100 / Prawn R90 / Veg R75	Monkey Platter (24pc) Rainbow Reloaded, California, Roses, Nigiri and Maki	R240
Maki (4pc) Avo R25 / Prawn R40 / Salmon R40 / Tuna R35 / Veg R25		

Poke

Poke Bowl Sushi rice or spinach base or half and half tuna, salmon, avocado, edamame beans, mixed veg, seasonal fruit, nori, sesame seeds Firecracker or Japanese mayo. Surcharge for salmon only poke / R20	S R120 L R140
Vegan Poke Sushi rice or spinach base or half and half crispy tofu, avocado, edamame beans, mixed veg, seasonal fruit, nori, sesame seeds Firecracker or vegan mayo	S R90 L R115

Dessert

Cake of the day Please ask your waiton	R45
Matcha & Salted Custard Bun Matcha infused bun, salted custard filling	R62
Monkey S'more Homemade Graham cracker, toasted marshmallow fluff, chocolate	R65



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White Wine

	(G) (B)
Brampton Sauvignon Blanc	R50/R160
Baleia Sauvignon Blanc	R70/R240
Flagstone Poetry Chenin	R50/R160
Beaumont Chenin Blanc	R70/R250
Alle Bleue Blue Owl Chardonnay	R55/R170
Sophie Germanier Organic Sauvignon Blanc Semillon	R60/R210
Bouchard Finlayson Blanc de Mer	R70/R240

MCC

	(G) (B)
Allee Bleue Brut	R65/R285
Allee Bleue Rose	R70/R300

Red Wine

	(G) (B)
Vinologist Syrah	R55/R175
Flagstone Poetry Merlot	R50/R160
Alle Bleue Blue Owl Pinotage	R50/R160
Beyerkloof Pinotage	R65/R220
Painted Wolf The Den Cab/Sauv	R60/R210
Baleia Pinot Nior	R75/R255
Bellingham Homestead Red Blend	R65/R220

Rosè

	(G) (B)
Flagstone Poetry Cinsault Rose	R45/R150
Baleia Rose	R60/R210

Beer

Black Label	R32
Castle Lite	R32
Windhoek Lager	R34
CBC Pilsner	R38
Devils Peak Lager	R38
Devils Peak Kings Blockhouse IPA	R45

On Tap

Saggy Stone Desert Lager	R50 (500ml)
Saggy Stone Beer of the Month	R55 (500ml)

Non- alcoholic

Soft Drinks	R25
Lemonade, Dry Lemon, Soda, Ginger ale, Tonic	R23
Ice Teas	R26
Tizers	R28
Cordials	R7
Still and Sparkling Water	R22
Fresh Juice	R32
Kombucha	R36

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