



Oisrí



CLASSIC OYSTER 1 PIECE With lemon, red wine vinegar and shallot	€ 4,50
MANGO OYSTER 1 PIECE Different mango preparations	€ 5,50
KIMCHEE OYSTER 1 PIECE Cooked in wagyu fat with kimchee sauce	€ 5,50

Sushi-licious



SALMON SASHIMI 4 PIECES Salmon, raw or torched	€ 9,50
TUNA SASHIMI 4 PIECES Tuna with ponzu sauce, garnisch of shallot, chives and sesame	€ 14,50
KING CRAB VOLCANO URAMAKI ROLL 4 PIECES Kingcrab salad with cucumber, avocado and tempura crunch	€ 13,50
SPICY TUNA URAMAKI ROLL 4 PIECES Tuna with cucumber, kimchee and chives, served with a spicy mayo	€ 8,50
TORCHED SALMON URAMAKI ROLL 4 PIECES Torched salmon with cucumber avocado and tanuki	€ 7,50
VEGETARIAN ROLL 4 PIECES Available on your request	€ 6,50
BEEF TATAKI NIGIRI 1 PIECE Lightly sautéed beef served with a hot yuzu teriyaki sauce	€ 3,50
WAGYU A4 NIGIRI 1 PIECE Wagyu beef in a coffee rub served with a coffee cream and julienne of leeks	€ 7,50
SALMON NIGIRI 1 PIECE Salmon served with mango dressing and jalapeño	€ 3,50
TUNA NIGIRI 1 PIECE Tuna with nikiri sauce and foie gras grater	€ 4,50

Omakase Boats



2 PERSONS 32 PIECES Chef's choice sushi boat	€ 50,00
3 PERSONS 48 PIECES Chef's choice sushi boat	€ 75,00
4 PERSONS 64 PIECES Chef's choice sushi boat	€ 100,00

Starters



ENTRECOTE CARPACCIO 80 GRAM Entrecote carpaccio with duck liver curls, black olive crumble, vegetable brunoise and truffle mayonnaise	€ 14,50
BRUSCHETTA 3 PIECES Crispy toast with homemade tomato salsa topping	€ 6,50
SALMON ASPARAGUS ROLL 3 PIECES Cold smoked salmon with green asparagus and yuzu cream	€ 13,00
PEKING DUCK PANCAKES 4 PIECES Homemade mini pancakes with peking duck, hoisin sauce and spring onion	€ 12,50
NACHO'S PULLED CHICKEN 200 GRAM Nachos with topping of cheese, tomato salsa and yuzu-avocado cream	€ 8,50
BONELESS RIBS 6 PIECES Slow cooked rib fingers from the oven	€ 12,50
STICKY CHICKEN BITES 8 PIECES Tender pieces of chicken in a sticky sauce	€ 10,00
SPICY SHRIMPS 3 PIECES Large shrimp in a hot chipotle sauce, served with sweet and sour daikon salad	€ 12,50

Meat

ENTRECOTE SHIO KOJI 200 GRAM Grilled sirloin steak marinated in a rice marinade, spring onions and red pepper served with a fresh cucumber salad	€ 29,00
BEEF TENDERLOIN 200 GRAM Baked tenderloin medallion with a miso demi-glace sauce and roasted asparagus	€ 36,50
BEEF RENDANG TACO 200 GRAM Slow cooked beef rendang served in a tempura taco	€ 22,50
CRISPY CHICKEN PARMESAN 200 GRAM Chicken breast fried in breadcrumbs with a parmesan cheese sauce and a topping of rocket salad and radish	€ 19,50

Fish

DOVER SOLE 400 GRAM Sole baked in smoked butter with a lemon pea cream	€ 49,75
TUNA STEAK 200 GRAM Grilled tuna with yuzu honey, tomatoes and sesame cream	€ 33,50
SALMON TERIYAKI 200 GRAM Baked salmon with teriyaki sauce with fried spring onions and bean sprouts	€ 27,50
TURBOT 200 GRAM Baked turbot with a sweet potato puree, green asparagus and sauce vierge	€ 28,50
CATCH OF THE WEEK Ask our waiter about the possibilities	

Signature Dishes

VEAL CHEEK 200 GRAM Slow cooked veal cheek with red wine gravy and a shiitake risotto	€ 24,50
KING CRAB 100 GRAM Grilled king crab with avocado, yuzu cream and a togarashi crisp	€ 25,00
TRUFFLE SCALLOP 4 PIECES Fried scallop with parmesan foam and truffle	€ 19,00
WAGYU A3 KATSU SANDO 4 PIECES Wagyu A3 on a toast of brioche bread with umami sauce served with sweet and sour vegetables	€ 30,00
VEGETARIAN RENDANG 200 GRAM Indonesian vegetable stew with red pepper, ginger and coconut	€ 22,50
TAGLIATELLE 200 GRAM Tagliatelle with fried shiitake and truffle cream sauce	€ 17,50

Sides

EDAMAME 200 GRAM Soybeans served in our homemade garlic mayonnaise	€ 5,50
BRAVAS BLUE STYLE 200 GRAM Fried potatoes with homemade aioli and a spicy paprika sauce	€ 5,75
PARMESAN TRUFFLE FRIES 200 GRAM Crispy fries with melted parmesan cheese and truffle mayonnaise	€ 6,75
FRIED RICE 200 GRAM Fried rice quenched with soy sauce and sriracha	€ 5,50

Suitable for sharing

Vegetarian

Do you have an allergy? Then ask for our allergen menu!