



SUMPTUORI




MENU

Unofficial Palladium



A DIFFERENT AND CONTEMPORARY FUSION MENU, INSPIRED BY JAPANESE WAYS.
A MIX OF FLAVORS ROOTED IN JAPANESE TRADITION.

STARTERS

- KINOKO AGE Fried cremini mushrooms, filled with Japanese-style chicken curry
-  EDAMAMES Baked soy beans, flavored with ginger and togarachi
- FRIED SQUID Baby squid in sake, fried in vegetable batter
- SALMON KEMURI Smoked lemongrass salmon bites in eel sauce, with flying fish roe and spicy mayonnaise
- SPICY CRACKLINGS Crispy shrimp bites with a spicy tuna, salmon or kanikama salad



SALADS

- SUNOMONO Octopus strips marinated in sweet soy sauce with rice noodles, wakame seaweed, and cucumber
- TOFU SALAD Mix of fresh greens, cherry tomatoes, fried tofu, dressed with soy and garlic vinaigrette

RICE DISHES

- GOHAN Japanese steamed rice
- FRIED RICE Egg-fried rice with vegetables and soy sauce
- YAKIMESHI Fried rice with chicken / beef / shrimp or mixed



SOUP

- DUCK UDON Udon soup with 5-spice candied duck in a dashi broth
-  MISO Dashi broth, miso paste, with tofu, wakame seaweed, and scallions
-  EDAMAME SOUP Vegetable and edamame broth with coconut milk and soy milk, delicious cold or warm

MAIN DISHES

- CHICKEN SUPREME IN A TERIYAKI SAUCE GLAZE Grilled chicken breast in teriyaki butter sauce, with roasted mushrooms and crispy rice
-  TUNA KEISUKE Pan-seared tuna steak with cilantro essence and ginger served on corn esquites and sweet shallots
- SEA BASS SANSYO Grilled, marinated in sake, served with mirin peas and miso butter sauce, finished with a dusting of pink salt
-  OISHI SALMON Crispy skin-on salmon in yogurt curry sauce and potato puree, with sesame essence
- SAKE BEEF STEAK Grilled sake beef steak Served with BBQ genkai, minced shiitake mushrooms and mirin vegetables

DESSERTS

- TEMPURA ICE CREAM Vanilla ice cream on a fried tempura pastry puff
- SAKE CHOCOLATE BOMB Sake chocolate cake. With 5-spice chocolate sauce and matcha ice cream
-  CHIZU CAKE Japanese-style white chocolate cheesecake
-  COFFEE PARFAIT Coffee jelly in coffee cream, with red berries and lychee ice cream
- FRIED PLANTAIN ROLL Roll stuffed with plantain, cinnamon, and vanilla cream



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MENU
TEPPAYANKI

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ENTRÉES:

- SHRIMP KUSHIAGES Panko-battered shrimp skewers
-  EDAMAMES Baked soy beans, flavored with ginger and togarachi
- FRIED SQUID Baby squid in sake, fried in vegetable batter

SOUP

- BUTA KORI Chicken and ground pork soup with masala and cilantro, served with crispy pork
-  MISO Dashi broth, miso paste, with tofu, wakame seaweed, and scallions

RICE DISHES

- GOHAN Japanese steamed rice
- FRIED RICE Egg-fried rice with vegetables and soy sauce

TEPPANYAKIS

- BEEF STEAK
CHICKEN
SHRIMP
SALMON
OCTOPUS
CUTTLEFISH

DESSERTS




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TABLE SAUCES

OUR HOMEMADE SAUCES COMPLEMENT OUR DISHES TO PERFECTION

- TONKATSU TARTAR MAYONNAISE
ROASTED CHILES WITH SOY
 HARUMAKI SAUCE
PONZU
SOY SAUCE

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MENU
SUSHI BAR

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MAKIS

- ① TATAKI Asparagus and cucumber roll on a bed of soy-marinated beef tataki
- ① CAPELIN ROE Capelin roe roll stuffed with cucumber and tuna with a smoked salmon crown
- ① UMI Salmon, capelin roe, shrimp and tuna roll
- ② HORENSO Cucumber, avocado, carrot and kampyo roll stuffed with spinach and alfalfa sprouts
- TORI TERIYAKI Teriyaki chicken and avocado roll served with sprouts
- SUTEKI Hanger steak, avocado and roasted chilli rolls, with panko-fried crab salad
- ① SHIRO Salmon, cucumber and avocado roll, stuffed with cream cheese and crushed bacon
- MURASAKI Cucumber, avocado and shrimp roll wrapped in cheese and fried kanikama
- ① SAKE Salmon, cucumber, avocado and asparagus roll with melted goat cheese and honey and ginger sauce
- TEKA EBI Breaded shrimp and fresh tuna with onion tempura chips and spicy mayonnaise
- ① KUDAMONO Salmon, cream cheese and tropical fruit wrapped in rice paper with mango and cilantro sauce

SASHIMIS

- SALMON
- TILAPIA
- TUNA
- HAMACHI TUNA

NIGIRIS

- TILAPIA
- SHRIMP
- UNAGI
- OCTOPUS
- TUNA
- SALMON
- HAMACHI

SPICY CHIRASHI BOWL

Marinated rice bowl with spicy mayonnaise, avocado, nori seaweed, masago and spring onion

SALMON, TUNA or MIXED

TABLE SAUCES

Our homemade sauces complement our dishes to perfection

- TONKATSU TARTAR MAYONNAISE
- ROASTED CHILES WITH SOY
- ① HARUMAKI SAUCE
- PONZU
- SOY SAUCE

DESSERTS

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