

Our menu was designed to be shared. Let the host guide you and live the experience that we have prepared for you.

kakuteru hand shaken cocktails

lychee sakerinha	sake, cachaça, lychee infusion
apple green tea sakerinha	sake, cachaça, apple, green tea
exotic fruit sakerinha	sake, cachaça, passion fruit, basil
coconut chai sakerinha	sake, cachaça, chai infusion, coconut
mix berries sakerinha	sake, cachaça, berry mix
ginger lime sakerinha	sake, cachaça, citrus juice, ginger

zensai starters

✓ radishu lemon grass	layered turnip and jicama, green tea vinaigrette
kushiage	plantain, cheese or zuchinni
harumaki	spring roll
yakitori	grilled chicken skewers
mix sunomono	shrimp, octopus and crab with vegetables
kara age	japanese style chicken wings
🌿 maguro sashimi	thin or thick cut
🌿 sake sashimi	thin or thick cut
tuna poke	tuna, seaweed

maki rolls

- 🌿 kappa maki cucumber, sesame seed
- futo maki cucumber, spinach, shiitake, kampyo, tamago, nori
- * maguro tuna, spring onion, masago, spicy sauce, mixed sesame seeds
- * sake salmon, spring onion, masago, spicy sauce, cream cheese, kakiage
- kani crab, masago, tamago, carrot
- ebi breaded shrimp, avocado, tuna
- tako octopus, cucumber, carrot, plantain, eel sauce
- 🌿 * tekka maki tuna, nori
- ebi ten shrimp tempura, carrot, cream cheese, salmon, avocado
- shiromi sakana breaded white fish, avocado, spicy sauce, manchego cheese, serrano pepper
- * hokkaido tuna, salmon, cucumber, spicy sauce, masago

nigiri

- 🌿 * maguro tuna
- 🌿 * sake salmon
- 🌿 * hiramasa yellowtail
- 🌿 ebi shrimp
- 🌿 tako octopus
- kani crab
- 🌿 abokado avocado

sushi cake

* maguro tuna
* sake salmon
* hiramasa yellowtail
kani crab

mix chirashi

* fresh fish, seafood and vegetables

pirikara don spicy bowl

* maguro tuna
* sake salmon

temaki

* maguro tuna
* sake salmon
ebi shrimp
kani crab
bejitarian vegetarian

sarada salads

momo no hana soy marinated beef, vinegar, ginger, fruit
thai vegetables, marinated seafood

wan soups

miso tofu, chives, wakame
tom yam goong seafood, mushrooms
wonton chicken broth, ravioli, chives

gohan to men rui **pasta and rice**

✓ broccoli donburi	fried rice bowl, grilled broccoli, tsukudani sauce
🌿 yaki udon	grilled udon, vegetables, ginger
🌾 gohan	white rice
yakimeshi	fried rice, beef, chicken or vegetables
yakisoba	oriental pasta, vegetables, pork

meindisshu **main course**

✓ saag tofu	tofu, spinach and roasted cauliflower with tamarind sauce
✓ vegetable jalfrezi	vegetable stew with fresh ginger
🌿 ✓ tofu kung pao	edamames, peanuts, parsley and tofu in kung pao sauce
🌿 vegetarian teppanyaki	roasted vegetables
🌾 kisetsu no sakana	catch of the day
mix teppanyaki	roasted beef, chicken and octopus with vegetables
vietnamese shrimp	crunchy shrimp breaded with coconut
tako furai	fried octopus with a slightly spicy sauce
🌿 🌾 thai curry	seafood mix, vegetables, rice
teppanyaki	beef or chicken
katsu don	breaded pork, vegetables, egg over gohan rice
subuta / sudori	sweet and sour chicken or pork
teriyaki	grilled duck, fruit, teriyaki sauce
hoikoro	pork, sautéed vegetables, miso sauce with mushrooms

🌾 GLUTEN FREE

Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

🌿 VEGETARIAN

🌶️ SPICY

✓ VEGAN

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.