

SUSHI AND GYOZAS

SUSHI

*From 16:00hrs Monday to Friday
From 12:00hrs Saturday & Sunday*

Nigiri (2pcs)

*Small ball of sushi rice, wasabi paste smear,
topped with raw fish*

Avocado / zucchini

Salmon / tuna

Prawns

Unagi

Hosomaki (6pcs)

Sushi rice wrapped with seaweed

Avocado / cucumber / pickled zucchini

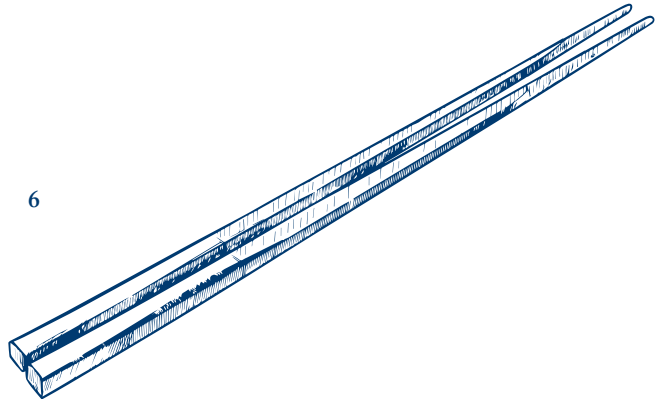
Salmon / tuna

Surimi crab

Prawns



6



8

Uramaki (8pcs)

Seaweed wrapped with sushi rice

Rainbow vegan

Rainbow

California – tuna / salmon / prawn / surimi crab

Mediterranean – tuna / salmon / vegan

Spicy salmon

Crazy tuna

Prawn tempura

Unagi

Alaska fusion

Chef's selection roll

12

Futomaki (6pcs)

Thicker Maki sushi rice wrapped with seaweed

Marinade tofu

onion | cucumber | avocado | tomato

Spicy sumo roll

prawn tempura | tuna | lettuce

cucumber | avocado | masago

Panko surimi (fried sushi)

surimi crab | onion | avocado,

zucchini | sweet chilli mayo

Soft shell crab roll

tzatziki | cucumber | avocado | rucola



12

13

13

14

SUSHI COMBO PLATES

Nigiri mix plate (12pcs)

avocado | zucchini | salmon | tuna | prawns | unagi

30

All Vegan combo (16pcs)

marinade tofu futomaki

avocado and pickled zucchini hosomaki

rainbow uramaki

22

Salmon / tuna lovers (16pcs)

nigiri | hosomaki | uramaki | sashimi

27

Chef's combo (26pcs)

prawns nigiri | cucumber hosomaki

salmon and surimi crab uramaki

38

GYOZAS

pan-fried and served

with a tomato and sesame chutney

Shiitake | tofu | cabbage and carrot (6pcs)

Chicken (6pcs)

Wagyu beef (6pcs)

Gyozas mix plate (9pcs)

12

12

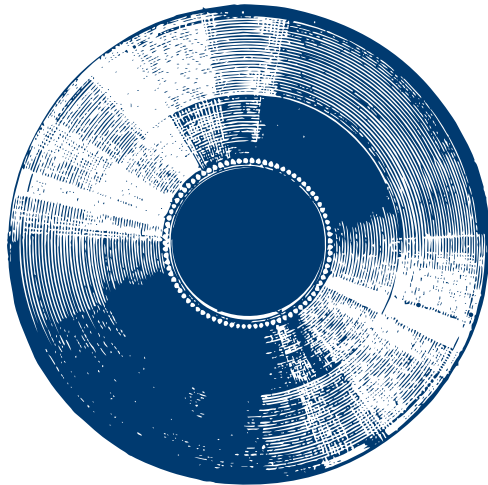
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BAR FOOD

Truffle Parmesan fries V	6		
Sweet potato fries	6		
Triple cooked fresh chips	5		
Gillardeau oysters	5 <i>each</i>		
Salmon sashimi <i>extra virgin olive oil Xwejni sea salt lemon caviar</i>	9		
Olives <i>Nocellara and tapenade crostini lingue grissini artigianali</i>	7		
Fresh fish tartare on toasted ciabatta <i>cream cheese and chives</i>	9		
Focaccia Gozitana <i>fennel roasted potatoes local sausage fresh Gozo sheep's gbejna</i>	7		
Chickpea falafel <i>raita sumac</i>	9		
Maple and harissa chicken wings <i>spring onions sesame seeds</i>	8		
one80 mini dog <i>crispy onions chipotle Red Leicester jalapeños</i>	7		
		Double Beef Burger in Brioche Bun <i>flame grilled beef patties gherkins, aged Red Leicester triple cooked fresh chips BBQ ranch sauce</i>	16
		one80 Fish & Chips <i>battered fish triple cooked fresh chips pickled cucumbers spicy mayo</i>	17
		Portobello Mushroom Burger <i>fried tofu baby spinach leaves spicy 'mayo' sweet potato fries</i>	17
		Sausages – <i>classic peperoncino lamb apple and rosemary jam mustard seeds</i>	10
		Wagyu beef slider <i>gherkins charred onions kewpie mayo</i>	11
		Vegetable samosas <i>house sweet and sour sauce</i>	7
		Curried salted cod spring roll <i>yoghurt and mint sauce</i>	8
		Fresh fish tempura <i>spicy mayo chives celery salt</i>	9

Beef croquettes <i>garlic aioli Pecorino</i>	8
Classic Scotch egg <i>honey mustard pickled seeds and shallots</i>	8
Chargrilled Angus Pure bavette steak 150grms <i>honey mustard</i>	17
Calamari fritti (for 2) <i>lightly battered calamari zucchini pickled cucumber dill mayo</i>	20



ONE80 PLANK (for 2 or more) 35

*Focaccia Gozitana | prosciutto crudo | capocollo
speck smoked piattella di scamorza | classic Scotch egg
classic and peperoncino sausages
apple and rosemary jam
grissini artigianali, lingue, pane bruciato*

V - Vegetarian selection

Items in green are Plant Based

Prices include VAT

Ingredients are not all listed on the menu.

*We are not an allergens free kitchen.
Please enquire for our Allergens Menu.*

*Cross-contamination could occur
and our restaurant is unable to guarantee
that any item can be completely free of allergens.*