

SUSHI AND GYOZAS

SUSHI

NIGIRI (2pcs)

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

Avocado / Asparagus

Salmon / Tuna

Prawns / Unagi

HOSOMAKI (6pcs)

Sushi rice wrapped with seaweed

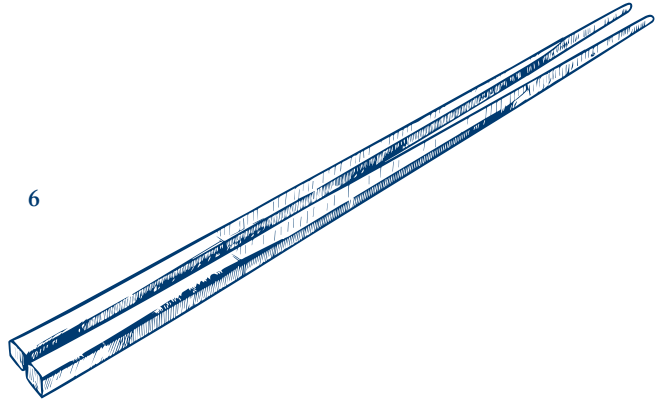
Avocado / Cucumber / Asparagus

Salmon / Tuna / Prawns

Surimi Crab



6



8

URAMAKI (8pcs)

Seaweed wrapped with sushi rice

Rainbow Plant Based

Rainbow

California – Tuna / Salmon / Prawn / Surimi crab

Mediterranean – Tuna / Salmon / *Plant Based*

Spicy Salmon / Tuna

Black Garlic Tuna

Prawn tempura

Unagi

Alaska fusion

Salmon rocks on top

12

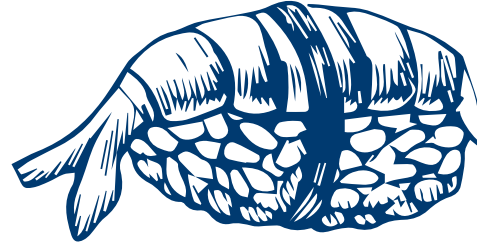
FUTOMAKI (6pcs)
Thicker Maki sushi rice wrapped with seaweed

MARINADE TOFU
onion | cucumber | avocado | tomato

SPICY SUMO
prawn tempura | tuna | lettuce
cucumber | avocado | masago

PANKO SURIMI (fried sushi)
surimi crab | onion | avocado
zucchini | sweet chilli mayo

SOFT SHELL CRAB
tzatziki | cucumber | avocado | rucola



12

13

13

14

SUSHI COMBO PLATES

NIGIRI MIX PLATE (12pcs) 30
avocado | zucchini | salmon | tuna | prawns | unagi

ALL VEGAN (16pcs) 22
marinade tofu futomaki
avocado and pickled zucchini hosomaki
rainbow uramaki

SALMON / TUNA LOVERS (16pcs) 27
nigiri | hosomaki | uramaki | sashimi

CHEF'S SELECTION (26pcs) 38
prawns nigiri | surimi crab hosomaki
salmon and tuna uramaki

GYOZAS

pan-fried and served
with a tomato and sesame chutney

Shiitake | tofu | cabbage and carrot (6pcs) 12
Chicken (6pcs) 12
Wagyu beef (6pcs) 18
Gyozas mix plate (9pcs) 19

BAR FOOD

TRUFFLE PARMESAN FRIES V 6

SWEET POTATO FRIES 6

TRIPLE COOKED FRESH CHIPS 5

GILLARDEAU OYSTERS 5 each

HAND CUT SALMON
OR TUNA SASHIMI 7 (2pcs)

FRESH FISH TARTARE
ON TOASTED CIABATTA 9
cream cheese and chives

OLIVES 7
Nocellara and tapenade crostini
lingue | grissini artigianali

FOCACCIA GOZITANA 7
fennel roasted potatoes | local sausage
fresh Gozo sheep's gbejna

BURRATINA V 10
figs and walnuts | honey and Balsamico
dried tomato salt

MEATBALLS 8
tomato and basil salsa | lardo

DOUBLE BEEF BURGER
IN BRIOCHE BUN 16
flame grilled beef patties | gherkins
smoked provolone | triple cooked fresh chips
BBQ ranch sauce

PORTOBELLO
MUSHROOM BURGER 17
fried tofu | baby spinach leaves
spicy 'mayo' | sweet potato fries

STEAK AND EGG SANDWICH 17
bavette steak | fried eggs | smoked provolone
skinny fries and house BBQ dip

SMOKED OCTOPUS 9
Gozo honey and soy glaze | daikon | harissa

PORK SAUSAGE COIL 9
shallots | mustard and gherkin relish

BEEF SLIDER 10
charred onions | pickles | kewpie mayo

VEGETABLE SAMOSAS 7
house sweet and sour sauce

SEAFOOD ARANCINI

dill mayo

9

PULLED BEEF CROQUETTES

garlic aioli | Pecorino

8

BATTERED FISH SLIDER

wakame slaw | sweet and sour relish | pickles

9

CALAMARI FRITTI

zucchini | pickled cucumber | squid ink aioli

12

PIZZA FRITTA **V**

tomatoes | fresh ricotta | basil

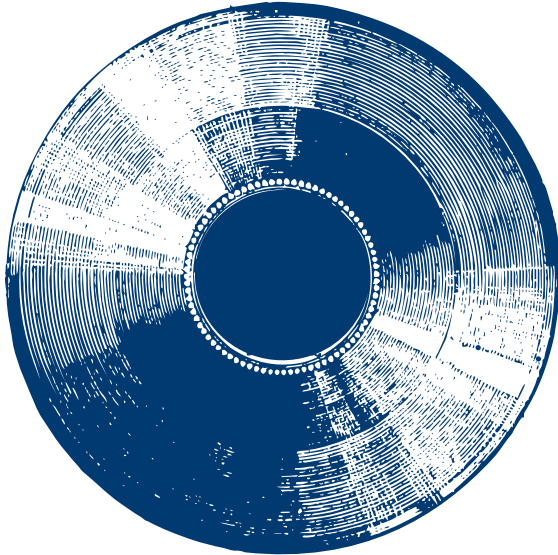
9

CHARGRILLED ANGUS PURE

BAVETTE STEAK (150grms)

chimichurri

17



V - Vegetarian selection

Items in green are Plant Based

*Ingredients are not all listed on the menu.
Please inform us of any dietary requirements or intolerances.
Cross-contamination could occur since
we are not an allergens free kitchen.*

Prices include VAT