

SUSHI BAR

CALIFORNIA ROLLS (8 pcs)	
Salmon or tuna	R120
Prawn or linefish	R105
Veg	R85
FASHION SANDWICHES (8 pcs)	
Salmon or tuna	R115
Prawn or linefish	R105
Veg	R85
SALMON ROSES (6 pcs)	R130
RAINBOW ROLLS (8 pcs)	
Salmon or tuna	R115
Prawn or linefish	R105
RAINBOW SCALLOPS	R325
TENAKA (hand roll)	
Salmon, tuna, prawn or linefish	R135
Veg	R115
SUSHI SALAD	R125
RAINBOW PRAWN TEMPURA ROLL with cream cheese	R185
SASHIMI (each)	
Salmon, tuna or linefish	R39
DEEP-FRIED FUTO MAKI	
Salmon, tuna or linefish	R130
Veg	R95
CRUNCH ROLL (8pcs)	
Salmon, tuna, prawn, linefish or veg	R140
TERIYAKI ROLL (8pcs)	
Salmon or tuna	R165
Prawn, linefish or veg	R155
BAMBOO OYSTER (4 pcs)	R95
MAKI OYSTER (4 pcs)	R135
TEMPURA (8 pcs)	R135
4 teriyaki rolls, 4 rainbow prawn tempura, topped with tempura prawn	
NEW STYLE SASHIMI	
Salmon, tuna or linefish	R160
NIGIRI (each)	
Salmon or tuna	R40
Prawn or linefish	R35
TOJO PLATTER (mixed) (15pcs)	R275
TOJO PLATTER (salmon / tuna only)	R310
HARBOUR HOUSE PLATTER (mixed) (30pcs)	R515
HARBOUR HOUSE PLATTER (salmon / tuna only)	R555

*A discretionary service charge of 10% will be added to tables of 10 guests and more.

Chapter 02

SMALL PLATES

TUNA CARPACCIO Soy, lemongrass, sesame, spring onions, ginger	R95
TEMPURA PRAWNS Japanese mayo, kimchi, spring onions	R89
SOFT SHELL CRAB ROLL Baby brioche bun, miso mayo, apple celeriac slaw, shoestring fries	R145
PRAWN CROQUETTES Saffron aioli, spicy tomato chutney, ginger crisps	R90
FISH GOUJONS Crispy battered hake, tartar sauce, shoestring fries	R65
SEARED TUNA Sesame seed crust, avocado purée, soy and lemongrass dressing, Asian slaw	R105
FISHCAKE Smoked salmon fishcake, popcorn shoots, chilli aioli, pineapple salsa, cucumber ribbons	R95
SALMON GRAVADLAX Beetroot and dill cured salmon, beetroot mousse, Melba toast, capers, lemon and honey emulsion	R155
SEARED SALMON TACO Sesame seared salmon, avocado, pineapple and chilli salsa, Japanese mayo, soft shell taco	R95
BELL PEPPER POPPERS Tangy baby red peppers filled with cream cheese and basil aioli	R65
VEGETABLE FREGOLA Roasted butternut, fresh peas, summer vegetables, butternut crisps, honey and lemon emulsion	R75
OYSTER Natural	R39
Mignonette	R40
Lemon granita	R40

Chapter 03

SPECIALITIES

COLD SEAFOOD SELECTION	R950
SEAFOOD SELECTION WITH CRAYFISH	R1350

Chapter 04

COCKTAIL

CRAZY CRANBUCHA Grey Goose vodka, elderflower, granadilla, lime, cranberry juice, kombucha	R115
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Chapter 04

COCKTAILS

WATERMELON ICED TEA	R89
Absolut Blue vodka, Altos Blanco tequila, Malibu, Bombay Sapphire gin, watermelon syrup, lemonade	
GRANADILLA SPRITZ	R135
Bombay Sapphire gin, Aperol, Simonsig Kaapse Vonkel Brut, vanilla, granadilla	
CAPRAISE GIMLET	R89
Bombay Sapphire gin, cherry tomatoes, basil, lime, black pepper, sugar	
CAPE FRENCHY	R125
Bombay Sapphire gin, Simonsig Kaapse Vonkel Brut, lemon, sugar	
NEGRONI	R95
Bulldog, Campari and Cinzano Rosso	
APEROL SPRITZ	R105
Aperol, Cinzano Pro-Spritz, citrus, soda water	
CRAFTED PALOMA	R95
Altos Blanco tequila, triple sec, grapefruit, pink peppercorns	
HONEY, I'M OL' FASHIONED	R85
Jim Beam bourbon, honey water, orange	
RAZZBUCHA BLISS	R115
Absolut Blue vodka, raspberry, lime, mint, kombucha	
THE BRAVE SAGE	R95
Captain Morgan Spiced Gold rum, apricot and sage syrup, lime, soda water	
TROPICAL SUNBURN	R99
Captain Morgan Spiced Gold rum, Altos Blanco tequila, ginger and chilli syrup, lime, pineapple juice	
BLEEDING BOURBON SOUR	R95
Jim Beam bourbon, Merlot, lemon, lime, cellulose, sugar	
FIERY FASHION	R99
Bain's whisky, ginger and chilli syrup, lemon	
GOGO JUICE	R95
Olmeca Black tequila, cucumber, kale, lemon	

PLEASE NOTE: Classic cocktails such as Strawberry Daiquiri, Margarita, Vanilla Espresso Martini, Cosmopolitan, Mojito and Piña Colada are also available and can be ordered with your waitron.