



## FOOD MENU

### PRAWN GYOZA - €14.90

Prawn | Spring Onion | Kimchi No Moto Sauce |  
Creamy Butter Ponzu Sauce | Green Oil

### SAKURA MORIAWASE TEMPURA - €12.90

Seasonal Vegetables | Prawn |  
Smoked Tensu Broth | Orashi

### SAKURA MAKI - €13.90

Salmon | Tuna | Avocado | Seabass |  
Prawn | Cherry Blossom Curd

### HAMACHI CRUDO - €14.50

Fresh Hamachi | Cherry Blossom Ponzu |  
Blood Orange | Microgreens | Chive Oil

### SIRLOIN SUMIBIYAKI - €37.90

Charcoal Grilled | Fresh Truffle |  
Asparagus | Ankake Sauce

## DESSERT

### CHERRY BLOSSOM BRÛLÉE - €10.90

Yukari Sorbet

## COCKTAILS

### SAKURA - €13.95

Etsu Gin | Mancino Sakura | Blossom Tea Liqueur |  
Lychee | Lime Juice | Blossom Air Foam

### SAKURAKO - €14.50

Tokyo Nights Rum | Dragon Fruit Purée |  
Yuzu Juice | Aloe Vera

### HARU NO HANA - €13.95

Etsu Sakura | Luxardo Maraschino |  
Green Chartreuse | Yuzu | Cherry Blossom Syrup

## SPARKLING WINE

### MIABI BOTTEGA SPARKLING WINE - €65.00

Each spring in Japan, sakura bloom in a fleeting display of quiet beauty, their petals drifting softly to the ground like whispers of passing time. Beneath them, people gather for hanami, a centuries-old tradition of pausing, connecting, and savouring the moment as nature unfolds and gently fades.