

MATSU TO WAIT

EDAMAME SEA SALT GF, VG, V 9 | GRILLED & SPICY GF, VG, V, SO, S, N 11

PADRON PEPPERS
sweet honey miso sauce, sesame seeds GF, V, S, SO 23

🌀 KYURI SALAD
baby cucumber, sesame seeds, gari shoyu dressing V, S, GF, SO 10

TACOS CHICKEN G, A, SO 17 | WAGYU BEEF SO, A, F, G 32



ZENSAI BITES

GRILLED UMAMI CHICKEN WINGS
peruvian anticucho honey sauce A, SO, G 19

🌀 BLACK COD BABY GEM
baby gem lettuce, foie gras, citrus miso, fried kadaifi F, SO, G 42

CRISPY RICE AVOCADO V, VG, SO, G 10 | SALMON A, SO, F, E 17 | WAGYU A, SO, E, G 33

🌀 KING CRAB TACOS
wasabi sour avocado cream SF, GF, E, F 34

WAGYU BEEF TARTARE & BIWA CAVIAR sando bread MU, F, E, G, MI 64

SQUID KARA AGE aji panka aioli E, S 22

SHOJIN TEMPURA
selected vegetables, daikon oroshi, green tea salt V, E, G 16

SOFT SHELL CRAB TEMPURA
yuzu amazu sauce, red chili, coriander, ito togarashi SF, SO, E, G 26

ROCK SHRIMP TEMPURA spicy chili mayo, chives SF, E, G 24

🌀 HOKAIDO SCALLOPS & FOIE GRAS
mixed berries, vanilla miso, balsamic reduction A, SF, SO, G 54

HAJIMERU STARTERS

MISO SOUP

wakame, tofu, spring onion GF, VG, V, F 8

✿ CLAP SALAD

dried miso, truffle GF, V, MI 26

SNOW CRAB SALAD

white miso dressing, tanuki SF, MU, F, G, E 45

✿ KAISO SALAD

seaweed, white goma dressing VG, V, S, SO, G 24

KALE & SHRIMP SALAD

beansprouts, radish, karashi wasabi dressing SF, MU, MI, SO, E, G 23

✿ CRISPY SHITAKE SALAD goma dressing V, VG, S, SO 31

KARAI TOMATO BURATTA

cherry tomato, shiso dressing, dry miso SO, MI, E, G 29

✿ GYOZA WAGYU BEEF & FOIE GRAS G, SO, MI, F 54

✿ GYOZA SHRIMP tomato shiso dressing SO, G, SF 24

SEA BASS & MANGO CEVICHE

lime, cucumber, coriander, waka momo SO, E, F, G 27

✿ SASHIMI CLAP WAY SALMON F, SO, G 21 | TORO F, SO, G 32

HAMACHI F, SO, G 34 | SEA BASS F, E, G 29

WAGYU BEEF TATAKI

yuzu kosho dressing, wasabi daikon oroshi, oscietra caviar SO, S, F, G 92

HOKKAIDO SCALLOP CEVICHE SF, G, SO, CE, E 27



SASHIMI 3Pcs & NIGIRI 2Pcs

AKAMI GF 18 | CHU-TORO GF 22 | O-TORO GF 24

YELLOWTAIL GF, SF 19 | SALMON GF 11

SEABASS GF 13 | SCALLOPS GF 21 | UNAGI A, SO, G 14

✿ Signature | Alcohol A | Gluten Free GF | Vegan V | Vegetarian VG

Gluten G | Soy SO | Sesame S | Egg E | Fish F | Mustard MU | Shell Fish SF | Nuts N | Celery CE | Milk MI

ALL PRICES ARE IN USD, VAT INCLUSIVE

SELECTION OF PREMIUM NIGIRI

SEASONED AKAMI per piece SO, SE, G, F **14** | SHISO SEA BASS per piece SO, SO, G, F **8**
TARAMA SALMON per piece SO, G, E, MI, F **9** | TOSAZU HAMACHI per piece SO, G, F **12**
WAGYU & FOIE GRAS per piece SO, G **34** | CHU-TORO ABURI per piece SO, G, F **16**

CLAP WAY TEMAKI 2 PCS

SALMON F, SO, G, SE **16** | NEGI TORO F, SO, G, SE **23** | HAMACHI F, SO, G, SE **20**

SAIN ROLLS SIGNATURE ROLLS

CORN SHRIMP TEMPURA
avocado, cucumber, truffle mayo A, SF, SO, G, E, SE **18**

SMOKED SALMON BELLY
tenkasu, kimchi CLAP WAY SO, F, G, E **23**

SPICY TUNA MAKI
takuan, asparagus, kadaifi, aji Amarillo F, G **32**

HAMACHI SHISO
creamy jalapeno sauce, fresh shiso leaf F, E, SE, G **24**

SOFT SHELL CRAB
masago, avocado, shiso, sesame seeds SF, SO, S, E, G, A, F **25**

✂ SALMON VOLCANO
tempura flakes, spicy mayo, ikura, spring onion, sesame seed A, SO, S, E, G, F **26**

✂ CRISPY SHRIMP & CHU-TORO
tanuki, spicy mayo, yuzu truffle dressing SF, E, G, F **22**

✂ CRAZY CALIFORNIA
king crab, avocado, wasabi mayo SF, E, G, S **32**

SCALLOP KADAIFI
asparagus, spicy mayo SF, G, E **18**

WAGYU BEEF & FOIE GRAS
asparagus, cacao nibs SO, G, A **36**

CRISPY HAMACHI
takuan, yamagobo, white goma dressing F, S, E, G **21**

MEINKOSU

MAIN COURSE

SHOYU CHILEAN SEA BASS
sunomono, serori salsa F, SO, A, G, S 72

☘ SEA BASS AMAPEÑO
coriander, red onion, ginger F, GF 48

☘ BLACK COD MISO
sweet citrus miso sauce F, GF 78

SHRIMPS HOBAYAKI
mushroom, asparagus chili, garlic, sake soy A, SF, SO, F, MI 42

STONE BOWL | VEGETABLES V, VG, SO, G, F 17 | WAGYU SO, G, F 68

SALMON TERIYAKI
clap way sonomono A, SO, S, G 47

CLAP TENDER CHICKEN
umami barley miso, yuzu daikon G, SO, S, MU 32

MARINATED LAMB RACK kimchi CLAP way SO, SF, G, S 64

AUSTRALIAN WAGYU

BEEF TENDERLOIN SO, S, A, G 136

RIBEYE SO, S, A, G 142

STRIPLOIN SO, S, A, G 138

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Gluten G | Soy SO | Sesame S | Egg E | Fish F | Mustard MU | Shell Fish SF | Nuts N | Celery CE | Milk MI

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OKAZU SIDES

EGGPLANT AGEBITASHI 9
soy mirin sauce V, VG, SO, A, G

STEAMED WHITE RICE GF, VG, V 5

SHIITAKE MUSHROOM SKEWERS 12
tamari butter, chives V, GF, MI

BROCCOLINI 16
shoyu, garlic chips V, SO, F, G

VEGETABLES KUSHIYAKI 8
hot miso sauce V, SO, F, G

TRUFFLE HIJIKI RISOTTO 26
yuzu truffle dressing MI, SO, G



DEZÄTO DESSERT

✿ CLAP CHOCOLATE FONDANT MI, G
cocoa streusel, coconut sorbet 17

✿ VANILLA-PEANUT MILLEFEUILLE N, G, MI
crispy filo, vanilla cream, homemade peanut praline 18

ASSORTED MOCHIS ICE CREAM G, MI 19

MATCHA CHEESE CAKE MI, G
baked matcha cheesecake, raspberry seeds 16

TIRA'MISO MI, G
miso sponge soaked with espresso, vanilla mascarpone cream
miso-caramel, caramelia sauce 25

CLAP HOMEMADE ICE CREAM MI, GF & SORBET GF 6

EXOTIC FRUITS OF THE SEASON V, VG, GF 36

✿ Signature | Alcohol A | Gluten Free GF | Vegan V | Vegetarian VG

Gluten G | Soy SO | Sesame S | Egg E | Fish F | Mustard MU | Shell Fish SF | Nuts N | Celery CE | Milk MI

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