

SATORI ALLERGENS

Dish	Peanuts	Nuts	Molluscs	Sesame	Crustacea	Fish	Eggs	Soya	Dairy	Celery	Mustard	Sulphur dioxide	Lupin	Gluten
SUSHI & SASHIMI														
Spicy Tuna and Avocado Maki Roll				X		X	X	X			X			X
Crab California Maki Roll				M	X	X	X	X			X			X
Fire Dragon Prawn Tempura Maki Roll				X	X		X	X			X			X
Salmon Trio Maki Roll				M		X	X	X			X			X
Grilled Asparagus, Avocado and Cucumber Maki Roll				X			X	X			X			X
Salmon Nigiri				M		X								
Tuna Nigiri				M		X								
Hamachi Nigiri				M		X								
Sushi Platter (Salmon Nigiri, Tuna Nigiri, Crab California Maki Roll, Fire Dragon Prawn Maki Roll)				X	X	X	X	X			X			X
Sashimi Platter (Salmon, Tuna, Hamachi, Scallop)			X	M		X								
Paprika Tuna and Salmon Tataki, Citric Soy Dressing				M		X		X						X
Salmon Temaki				M		X	X	X			X			X
Tuna Temaki				M		X	X	X			X			X
Hamachi Temaki				M		X	X	X			X			X

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SNACKS / STARTERS / SALAD														
House Blend Seven Spices Edamame				X										
Langoustine Miso Soup, Tofu and Spring Onion				M	X	X		X						X
Fried Chicken with Tobiko Stuffing and Sweet Syrup				M		X	X	X			X			X
King Prawn Gyoza, Spicy Sesame Sauce				X	X		X	X						X
Yasai Tempura with Mooli Tempura Sauce				M			X	X						X
Tiger Prawn Tempura, Mooli Tempura Sauce				M	X		X	X						X
Tea Smoked Miso Eggplant, Crispy Onion and Sesame				X				X						X
Crispy Fried Squid with Yuzu and Jalapenos Dip			X	M			X	X			X			X
Wagyu Beef and Teriyaki Onion Marmalade Taco with Tomato Salsa				M				X						X
Wagyu Beef and Teriyaki Onion Marmalade Taco with Tomato Salsa				M				X						X

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ROBATA														
Scallop Skewer			X	M				X			X			X
Miso Cod, Sake Butter Sauce				X		X		X	X					X
Wagyu Beef Skewer with Green Pepper Corn				X				X			X			X
Chicken Thigh and Leek Yakitori				X				X						X
Chicken Wings with Seven Spices				X				X			X			X
Honey and Soy Duck Breast and Plum Sauce				X				X						X
Pink Pepper Lamb Cutlet with Yuzu and Mint Yogurt Dip				X										
Seared Wagyu Beef Tataki with Red Onion and Black Truffle Vinaigrette				X		X		X						X
Grilled Wagyu Fillet with Golden Garlic and Yakiniku Sauce				M				X						X

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SIDES														
Heirloom Tomatoes Salad, Red onion and Orange Ponzu				M				X						X
Grilled Baby Corn with Sweet Butter Sauce				M				X	X					X
Tender Stem Broccoli with Garlic and Sesame				X				X						X
Steamed Japanese Rice				M										
DESSERTS														
Japanese Coffee Crème Brulee with Chocolate Brownie				M			X		X					X
Tofu Panna Cotta with Berries Yoghurt				M			X	X	X					X
Baked Mount Fuji with Ice -cream and Meringue, Japanese Whisky				M			X		X					X

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Matcha Ice-cream				M			X		X					X
Black Sesame Ice-cream				X			X		X					X
AMUSE BOUCHE														
Sweet Corn and Smoked Cheddar Dough Ball							X	X	X		X			X
SIGNATURE COCKTAILS														
SHOKU ZEN												X		
NASHI PEAR												X		
OSAKA LOOP								X				X		
IKIGAI														
UME BLOSSOM												X		
HINIMARU				X					X		X	X		
HARUMI												X		

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CLASSIC COCKTAILS														
PEACH FIZZ												X		
ESPRESSO MARTINI														
NEGRONI												X		
WHISKY HIGHBALL														
NON-ALCOHOLIC COCKTAILS														
MANDARIN														
SHISO FINE														
KENZO				X										

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SATORI NUTRITIONAL INFORMATION

Dish (Nutritional information per portion, as served)	Energy (kcal)	Protein (g)	Carbohydrate (g)	Total Fat (g)	Saturated Fat (g)	Vitamin A (mcg)	Vitamin B-12 (mcg)	Vitamin C (mg)
Baked Mount Fuji with Ice-cream and Meringue, Japanese Whisky	342	6.57	66.04	6.29	3.60	66.96	0.27	5.99
Chicken Thigh and Leek Yakitori Skewers	464	32.81	26.23	25.51	6.23	158.55	0.52	13.14
Chicken Wings with Seven Spices	383	29.11	13.06	23.56	6.40	102.07	0.41	8.17
Crab California Maki Roll	293	12.62	40.99	8.85	1.34	13.86	2.20	5.41
Crispy Fried Squid, Yuzu and Jalapenos Dip	401	18.13	56.70	10.39	2.03	24.19	0.91	60.25
Fire Dragon Prawn Tempura Maki Roll	310	11.12	49.21	8.23	1.66	19.50	0.22	3.16
Fried Chicken with Tobiko Stuffing and Sweet Syrup	563	42.10	26.77	30.46	7.50	34.86	0.91	2.34
Grilled Asparagus, Avocado and Cucumber Maki	239	7.42	42.68	5.09	0.91	13.41	0.00	4.16
Grilled Baby Corn with Sweet Butter Sauce	96	3.53	15.35	3.28	1.87	45.39	0.01	9.94
Grilled Wagyu Fillet with Golden Garlic and Yakiniiku Sauce	456	28.28	19.25	27.98	12.06	80.05	2.40	3.53
Hamachi (Yellow Tail) Nigiri	123	7.89	14.42	3.31	0.74	25.50	1.76	0.52
Hamachi Temaki	214	11.40	32.40	3.90	0.90	27.27	2.00	1.22
Heirloom Tomatoes Salad, Red Onion and Orange Ponzu	52	1.74	9.56	0.48	0.03	45.78	0.00	35.59
Home Make Black Sesame Ice-cream	407	7.23	32.21	27.54	10.59	174.05	0.35	4.50
Home Make Matcha Ice-cream	405	7.22	32.01	27.41	10.57	174.03	0.35	4.50
Honey and Soy Duck Breast and Plum Sauce	469	44.48	18.48	23.42	8.32	68.24	0.72	34.04
House Blend Seven Spices Edamame	217	17.53	13.27	11.98	2.00	39.65	0.00	9.82
Japanese Coffee Crème Brulee with Chocolate Brownie	330	6.63	46.10	13.95	5.67	87.71	0.49	0.09
King Prawn Gyoza and Ginger Vinegar Dip	200	8.17	27.70	5.27	0.97	25.15	0.20	5.75
Langoustine Miso Soup, Tofu and Spring Onion	141	13.81	9.80	5.72	0.83	140.80	0.66	3.23

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Miso Cod, Ginger and Shiso 170g	331	35.27	8.60	14.88	6.05	244.26	3.84	40.31
Pink Pepper Lamb Cutlet with Yuzu and Mint Yogurt Sauce	602	59.76	5.30	36.45	14.42	134.03	5.29	12.87
Salmon Nigiri	127	7.75	14.42	3.89	0.88	29.24	2.03	1.19
Salmon Temaki	215	11.00	31.80	4.36	1.01	30.48	2.06	1.94
Salmon Trio Maki Roll	302	15.32	39.26	9.15	1.91	50.50	3.28	2.55
Sashimi Platter	373	53.53	6.21	13.61	3.06	82.50	6.94	15.32
Scallop Nigiri	112	5.93	17.37	1.64	0.90	7.98	0.45	0.52
Scallop Skewer with Preserved Lemon	200	19.99	20.51	4.56	1.09	95.79	1.82	6.88
Seared Wagyu Beef Tataki with Red Onion and Black Truffle Vinaigrette	279	27.40	5.11	16.10	6.89	15.47	2.27	3.74
Smoked Paprika Tuna and Salmon Tataki, Citric Soy Dressing	299	34.59	6.99	13.45	3.22	76.69	3.76	13.07
Spicy Tuna and Avocado Maki Roll	331	18.31	43.16	10.06	1.72	27.93	1.63	5.27
Steamed Japanese Rice	195	3.6	42	0.30	0.08	0.00	0	0
Sushi Platter	818	41.09	117.60	20.61	3.87	77.13	5.78	9.54
Tea Smoked Miso Eggplant, Onion and Sesame	113	4.06	14.11	4.16	0.64	6.63	0.01	3.64
Tender Stem Broccoli with Garlic and Sesame	119	2.94	13.31	6.42	1.40	141.94	0.00	41.49
Tiger Prawn Tempura with Mooli Sauce	314	25.83	29.50	8.02	2.30	147.60	1.62	0.74
Tofu Panna Cotta with Berries Yoghurt	154	3.27	24.64	4.56	0.56	29.85	0.24	5.84
Tuna Nigiri	104	8.23	14.42	1.03	0.25	17.82	1.30	0.52
Tuna Temaki	191	11.74	31.63	1.51	0.39	19.27	1.52	1.22
Wagyu Beef and Teriyaki Onion Marmalade Taco with Tomato Salsa	504	20.23	37.03	29.28	9.43	22.85	1.50	6.00
Wagyu Beef Skewer with Green Pepper Corn	470	29.00	13.72	34.89	13.13	92.24	2.40	13.69
Yasai Tempura with Mooli Tempura Sauce	280	10.67	39.73	6.75	1.95	388.75	0.43	37.41