

# SUSHI

## HOSOMAKI

Thin roll filled with rice, fish/seafood/vegetables. 6 pcs

<b>Vegeterian Maki</b> Avocado / Cucumber / Green onion	36
<b>Salmon And Avocado</b>	44
<b>Red Tuna And Green Onion</b>	46
<b>Shrimp Tempura</b>	44
<b>Hot Salmon Maki</b> Salmon and avocado in tempura glazed with teriyaki.	46
<b>Hot Sweet Potato Maki</b> Sweet potato and avocado in tempura glazed with teriyaki.	44

## NIGIRI

rice fingers wrapped in fish/sea food/vegetables. 2 pcs

<b>Avocado Nigiri</b>	34
<b>Sea Bass Nigiri</b>	36
<b>Salmon Nigiri</b>	38
<b>Red Tuna Nigiri</b>	42
<b>Yellowtail Nigiri</b>	46

## SASHIMI

slices of raw fish served thick/thin

<b>Sea Bass Sashimi</b>	52	<b>Red Tuna Sashimi</b>	56
<b>Salmon Sashimi</b>	54	<b>Yellowtail Sashimi</b>	58

## INSIDE OUT

Seaweed covered in rice filled with fish/seafood/vegetables. 8 pcs.

<b>Vegetarian Roll</b> Avocado, cucumber, carrot, oshinko and kanpyo coated in tempura flakes.	54	<b>Golden Roll</b> Spicy salmon, avocado and lettuce coated in sweet potato flakes.	68
<b>Crispy Sweet Potato Roll</b> Sweet potato tempura and avocado coated in tempura flakes.	54	<b>Fish &amp; Chips Roll</b> Sea bass in tempura, spicy mayonnaise, cucumber and green onion coated in sweet potato flakes, served with tartar sauce.	66
<b>Aspara Roll</b> Asparagus, avocado, cucumber, green onion and cream cheese coated in black sesame seeds.	54	<b>Spicy Tuna Roll</b> Spicy tuna, tempura flakes and cucumber coated in black sesame seeds.	68
<b>Salmon Avocado Roll</b> Salmon and avocado coated in black sesame seeds.	64	<b>Shrimp Tempura Roll</b> Shrimp tempura and avocado wrapped in salmon and avocado.	66
<b>Purple Rain</b> Spicy yellowtail and avocado coated in beetroot flakes.	72	<b>Black And White</b> Red tuna, green onion and cucumber coated in black sesame seeds.	68

## ★ S P E C I A L S ★

<b>Squares</b> Crispy butter fried rice squares topped with spicy tuna tartar, tobiko, chives, and avocado truffle cream. (5 pcs)	66	<b>Nihon Roll</b> Salmon, avocado and wasabi tobiko wrapped in seared salmon, spicy mayo, lemon slices and green onion. 8 pcs	72
<b>Maguro Nigiri</b> Rice fingers, red Tuna tataki, seared goose liver and teriyaki touches. Placed on wasabi aioli. 5 pcs	76	<b>Tiger Roll</b> Avocado, cucumber, green onion and cream cheese wrapped in panko crusted salmon, glazed in teriyaki. 8 pcs	66
<b>Mizumi Roll</b> Asparagus, avocado and shiitake mushrooms wrapped in sea bass, tuna, avocado & salmon sashimi decorated with wasabi aioli. 8 pcs.	72	<b>Mountain Roll</b> Spicy salmon and avocado hosomaki topped with shrimp cubes in tempura, chili yuzu aioli and chives. 6 pcs.	68
<b>Crazy Roll</b> Salmon, avocado, cream cheese and green onions wrapped in salmon and tempura flakes. 8 pcs.	68	<b>Sashimi Roll</b> Red tuna, salmon, sea bass, avocado & chives wrapped in nori & seaweed & cucumber sashimi served with ponzu and ginger sauce. 5 pcs	66
<b>Crunch Roll</b> Spicy tuna, tempura flakes and avocado topped with spicy tuna and tobiko. 8 pcs.	72	<b>Salmon Volcano</b> Rice balls wrapped in salmon sashimi filled with spicy salmon topped with avocado cubes. 2 pcs	48
<b>Out Of Control</b> Spicy tuna & tempura flakes wrapped in avocado, tuna & tempura flakes. 8 pcs.	72	<b>Lemon Twist</b> Spicy Tuna, cucumber and oshinko, wrapped in spicy tuna and lemon slices. 8 pcs	68
<b>Sakura Roll</b> Shrimp tempura, spicy tuna, avocado and cucumber coated in tobiko. 8 pcs	70	<b>Umami Roll</b> Spicy Salmon, cucumber and avocado, wrapped in seared salmon, teriyaki, black sesame and green onion.	72

## STARTERS

- Mexican Tuna** Red tuna carpaccio, hot green pepper, cherry tomatoes and micro leaves on top of a crispy tortilla glazed with anchovy aioli. 74
- Yellowtail Ceviche** Cucumber, green pea, shallot, green almonds, chili, mint, cilantro, parsley and shiso leaves in an apple, yuzu, cilantro oil and white soy vinegratte. 72
- Indu Sirolin** Sirloin Steak. 76
- Popcorn Shrimp** Shrimp tempura cubes, coated in yuzu aioli, chili and chives. 64
- Sirloin Carpaccio** Tamarind vinaigrette, black pepper and arugula aioli, Jerusalem Artichoke crisps, parmesan and micro leaves. Served with bread. 64
- Gyoza** 4 pcs 55  
Dumplings seared in butter, filled with cabbage and spinach/Chicken and ginger/long cooked beef/shrimp, sesame oil and mushroom stock.
- Nams** 2 pcs 46  
Vietnamese spring roll filled with chicken, vegetables and glass noodles. Served with iceberg lettuce, chili, fresh leaves and a fish sauce and chili cane sugar sauce.
- Spicy Tofu** Tofu squares in Japanese tempura served with a pepper, chili and ginger sauce. 56
- New Style Sashimi** Yellow tail, Peppers and Yuzu Vinegratte, Cilantro and Jalapeño herbs, Chili oil. Served with Bread. 72
- Meat Bun** Steamed Buns filled with long cooked beef, cucumber kimchi, lettuce and Wasabi Yuzu Aioli. 62

## SOUPS

**Tom Yum** Spicy Thai soup based on coconut milk and lemongrass, with cherry tomatoes, mushrooms, green onion, glass noodles and coriander with chicken/shrimp/tofu. 62/66

**Pho** Vietnamese chicken broth, chicken dumplings, rice noodles, sprouts, red onion, green onion and coriander. sauce based on soy and dashi. 68

**Creamed Corn (dairy)** Corn soups, kaffir lime, lemongrass and allspice. 39

**Chicken Cashew** Chicken breast in tempura, Champignon mushrooms, Bell peppers, green onions, Broccoli, bean sprouts, and caramelized cashews. In soy sauce, tamarind, garlic and ginger. Served with a side of steamed rice. 76

**Pad Thai** Rice noodles with tofu/chicken/sirloin/shrimp, scrambled egg, bean sprouts, green onions, white cabbage, crushed peanuts and coriander in red tamarind and oyster sauce. 76

**Curry Dan** Egg noodles with tofu/chicken/sirloin/shrimps in red curry and coconut milk, peanuts, green onions and coriander. 76

**Hunter's Noodles** Stir fried egg noodles with slow cooked beef, sake, root vegetables, leek and parsley. 78

**Pad See Ew** Rice noodles in black soy sauce with tofu/chicken/sirloin, green onion, broccoli, shallots, mushrooms, bok choy, scrambled egg, coriander and crushed peanuts. 76

## WOK

## MAIN

**Sea Bream in Tomato Butter** Seared sea bream fillet on the griddle served on tomato butter sauce, portobello mushrooms, bok choy, sprouts, red chili and shallot served with white basmati rice. 118

**European Seabass in Curry Butter** Seared sea bass fillet on the griddle on Red Curry butter, Crispy Potatoes and Roasted asparagus, Coriander oil and Shiso Herbs. 114

**Shrimp in Citrus Butter** White wine, green onion, chili and coriander oil. Served with brioche bun. 84

**Szechuan Chicken** 2 Chicken Skewers in soy-caramel glaze, served with roasted cabbage and puree topped with chopped chives. 82

**Salmon Sake** Salmon fillet served on pappardelle in a sake butter sauce, lemon grass, shallot and asparagus. 114

**Chicken Breast** Marinated in herbs and lemongrass, grilled cabbage and green beans sauted in butter. Served with potato puree. 82

**Panko Schnitzel** Panko and korean chili crusted chicken breast. Served with mashed potatoes. 82

**Cheeseburger** 180 gr beef patty, lettuce, pickles, tomato, red onion, gouda and sriracha aioli in a soft bun. Served with fries/parmesan fries. (Keto bun +2) 84

**Beyond Burger** A plant based vegan burger served with lettuce, pickle, tomato & red onion on a soft bun. Served with fries. (Keto bun +2). 82

**Shimeji Pasta** Linguine in a cream, thyme and beef stock sauce with parmesan, shimeji, champignon, portobello and oyster mushrooms. 70

**Tokyo Steak** Sirloin on the bone, butter and green beans. Served with mashed potatoes. 48 ILS per 100 gr.

## SALADS

**Yuzu Salanova** 56  
Salanova lettuce, mint, coriander, shallot, carrot, radish, caramelized seasonal fruit and salted almonds. In a yuzu, jalapeño and maple vinaigrette.

**Burrata Salad** 65  
Burrata cheese, cherry tomatoes, radish, artichoke, onion, Kalamata olives and herbs dressed with olive oil, lemon juice and Atlantic sea salt.

**Japan Ceaser Salad** 54/67  
Romaine lettuce, cherry tomatoes, shallot, croutons, parmesan and togarashi twill. With Caesar dressing, soy sauce and Tabasco.

**Glass Noodles Salad** 54  
Bean thread noodles, green onion, red cabbage, ginger, caramelized cashews and spicy red pepper. In soy, Mirin and Japanese sake sauce.

**Sea Bass Tempura Salad** 58  
Cubed sea bass fillet in tempura, kohlrabi, cherry tomatoes, red chili, radish, mint, basil and shallots in a yuzu and coriander dressing.

**Crispy Cabbage Salad** 58  
Red cabbage, white cabbage, crispy tortilla, crispy chicken strips, cherry tomatoes, coriander and black sesame, with peanut butter and caramel sauce.





Studio  
*Drinks*

*Cocktails*



## GREEN TOUCH

Gin Hendricks, Saint Germain , cucumber, basil,  
palm sugar and lime

54

## SPICY AND FRESH

Gin, martini bianco, pomegranate,  
ginger and honey

52

## GAIJIN MARGARITA

Patron silver, mandarine napoleon,  
agave and lime

52

## MARTINI LYCHEE

Gin, Martini Bianco, lychee puree, creme de cassis  
and lemon juice.

52

## TROPICAL MOOD

Three types of rum, Aperol, almond Rosetta,  
passion fruit and lemon

54

## DIPLOMAT OLD FASHIONED

Japanese whisky, rum, cognac, Amaro Montenegro,  
berry tea and orange bitters

54



Yuzu - japanese lemon liquor  
(60 ml)

36



Plum wine, beni kikusui  
(60 ml)

38



Glass of cold sake,  
dewatsuru junmai Daiginjo marlin  
(120 ml)

44



"Chrysanthemum Water" sake,  
Junmai Ginjo super premium  
(300 ml)

72



Sake nigori "the perfect snow"  
(300 ml)

72



*Wines*



# SPARKLING

Maschio dei Cavalieri  
Prosecco Extra Dry

Italy

*152/40*

Crémant De Loire Rosé Brut

Loire Valley, France

*278*



# ROSÉ

Pink israeli journey

Vitkin Winery, Israel

*184/48*

Miraval Studio

Provence, France

*198/52*

Razi'el castel

Judean Hills, Israel

*280*

# WHITE WINE

Gewurztraminer Villa Wolf

Pfalz, Germany

*164/43*

Sauvignon Blanc, Vliia Maria

Marlborough, New Zealand

*176/46*

Chablis, Albert bichot

France

*211/54*

Sancerre Henri Bourgeois

Sancerre, France

*284/72*

Katzerin Chardonnay Yarden

Ramat Hagolan, Galil, Israel

*306*

# RED WINE

Côtes du Rhône, Guigal, Rhones

Rhône Valley, France

*184/48*

Cabernet Sauvignon Bogle

California, USA

*189/49*

Villa Wolf Pinot Noir

Pfalz, Germany

*184/47*

Rioja Reserve, Marqués de Riscal

Rioja, Spain Merlot

*208/58*

Red Israeli Journey

Vitkin Winery, Israel

*185/48*

Yarden Syrah

Upper Galilee, Israel

*259/66*

Cabernet Sauvignon Reseve, Flam

Judean Hills, Israel

*406*

*Display*



## BEER Bottle

Goldstar	30
Heineken	32
Hasahi	34
Noam	38

## VODKA

Finlandia	42
Grey Goose	62
Grey Goose	62
Citron	
Beluga Noble	60
Beluga Gold Line	89

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## COGNAC

Rami Martin vsop	66
Hennessy vs	54
Hennessy vsop	63
Remi Martin xo	130

## TEQUILA

Olmecca Silver	44
Patron Silver	48
Patron Reposado	56
Patron Anejo	64

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## RUM

Bacardi Blanco	40
Bacardi 8	54
Zacapa 23	59
Zacapa Reserva	84

## ANISE

Arak	34
Ouzo Mini	36
Pernod	42
Ricard	42

# WHISKEY

Jameson	42
Jack Daniels	44
Jim Beam Rye	46
Gentleman Jack	66
Woodford Reserve	70
Jack Daniel's SINGLE BARREL	94
Macallan 12	78
Macallan 15	156/79
Glenmoragie 10	58
Glenmoragie NECTAR D'OR	88
Glenmoragie 18	130
Johnnie Walker BLUE LABEL	120
Laphroaig 10	62
Hibiki	114/58

## APERITIF

Pampelle	46	Martini Rosso	40
Aperol	46	Martini Bianco	40
		Campari	42



## DIGESTIF

Chartreuse Green	54	Becherovka	42
Chartreuse Yellow	52	Fernet-Branca	46



## GIN

Bombay Sapphire	49	Hendricks	54
Bombay East	52	Monkey 47	68
Roku	52	Beefeater	46
Norde's	56	London	



*Drinks*



# SOFT DRINKS

Coke	14
Coke Zero	14
7 Up	14
Diet 7 Up	14
San Benedetto WATER 500 ML	14
Aqua Panna WATER 750 ML	25
Perrier	14
San Pelegrino LARGE/SMALL	28/14
Tonic	14
Ginger Ale	14
Arizona Ice Tea	16
Orange	16
Apple	16
Lemonade	16



Studio  
*Desserts*

## KISS FROM TOKYO

Semifreddo Chocolates Trio - White, Dolche & Jandoya, Hazelnut crumble, Dolche and Jandoya twills, Jandoya ganache, strawberry sorbet, and fresh strawberries.

52

## THAI STYLE

Hazelnut chocolate sorbet, toasted coconut sorbet, cookie crumble, Banana chocolate chip blondies, caramelized bananas and banana toffee.

48

## PATH OF YELLOW STONES

Vanilla penna cotta, mango mousse wrapped in white chocolate, passionfruit jelly, matcha lime crumble, meringue kisses, yogurt and white chocolate mousse.

52

## BREAD PUDDING

Brioche, milk chocolate and crème anglaise.  
Served with toffee sauce and a scoop of vanilla ice cream.

49

## COCONUT & LEMON GRASS TAPIOCA

Creamy coconut and lemon grass tapioca pudding, mango and dai-dai sorbet with fresh fruits.

48



## Hot Beverages

Espresso Long/Short/Double	10/11
Macchiato	11
Cappuccino small/large	14/16
Turkish coffee	14
Americano	12
Cérémonie tea Sencha green, Earl grey, Chamomile, Red Rooibos	14

