



SUSHI & SASHIMI

SUSHI (PER ROLL - 8 PIECES)

CHEF'S SPECIAL ROLL - DAGPRIJS
Daily Special

SPICY SALMON ROLL - 18,25
Salmon Tartare, Spicy Miso Sauce

DRAGON ROLL - 21,25
Crispy Ebi Furai, Japanese Eel

BEIJING DUCK ROLL - 19,75
Soy Wrapper, Beijing Duck

SPICY TUNA ROLL - 18,25
Tuna Tartare, Spicy Miso Sauce

RAINBOW ROLL - 22,50
Salmon, Lobster, Tuna

SPIDER ROLL - 21,25
Soft Shell Crab Tempura, Mango Sauce

EBI FURAI ROLL - 18,25
Crispy Ebi Furai, Tempura Crunch

VEGGIE ROLL - 16,50
Avocado, Cucumber

KAPPA MAKI - 9,50
Cucumber

SAKE MAKI - 11,50
Salmon

TEKKA MAKI - 12,50
Tuna

SUSHI PLATTER (18 pcs) - 44,50
Rainbow Roll, Ebi Furai Roll,
Spicy Tuna Roll

CHEF'S SUSHI MIX (5 pcs) - 15
Chef's Sushi Tasting

NIGIRI (PER PIECE)

NIGIRI MAGURO - 4,5
Tuna

NIGIRI SAKE - 4,0
Salmon

NIGIRI SUZUKI - 4,0
Seabass

NIGIRI HAMACHI - 5,0
Yellowtail

NIGIRI EBI - 4,0
Shrimp

NIGIRI UNAGI - 4,5
Japanese Eel

NIGIRI HOTATE - 5
Coquile St. Jacques

SASHIMI (6 PIECES)

SASHIMI SAKE - 16,25
Salmon

SASHIMI MAGURO - 18,25
Tuna

SASHIMI BLUEFIN MAGURO - DAILY PRICE
Bluefin Tuna

SASHIMI HAMACHI - 18,75
Yellowtail

SASHIMI SUZUKI - 16,25
Seabass

SASHIMI SELECTION (9 pcs) - 26,25
Daily Special

GEISHA'S SET MENU

MINIMUM OF 2 PERS.

THREE COURSE

Starter, Main, Dessert
39,50 PP

FOUR COURSE

Starter, Intermediate, Main, Dessert
47,00 PP

MAIN

CATCH OF THE DAY

Seasonal Fish specialty

BLACK TIGER PRAWNS

Grilled Prawns, Red Miso, Ponzu

BEIJING DUCK PANCAKES

Pancakes, Vegetables, Beijing Duck

CHICKEN FIVE SPICES

Chickenthigh, Red Pepper, Chinese Five Spices

CHEF'S SEASONAL SPECIALTY

Seasonal meat specialty

main courses are served with:

PANDAN RICE

Steamed White Rice

Optional:

CHINESE NASI

Stir-Fried Rice, Chinese Pickled Cabbage
(supplement + 1 euro)

STARTER

CHEF'S SUSHI - 5pcs
Chef's Sushi Tasting

HAR GOW - 3pcs
Steamed Rice Dumpling, Prawn

BEIJING DUCK CHUN JUAN - 2pcs
Fried Spring Roll, Beijing Duck

IBERICO SIU MAI - 3pcs
Steamed Dumpling, Iberico Pork, Prawn,
Truffle

WAGYU NAPJAK MANDU - 3pcs
Pan-Fried Dumpling, Kobe Beef, Kimchi

DESSERT

MANGO BAVAROIS
Lychee Sorbet
LEMONGRASS CREME BRULEE
Ginger Icecream

The final course is a dessert. If you would like an extra intermediate course instead of a dessert, the supplement is 5 euros.

Dietary restrictions and allergies will be taken into account,
please let us know in advance.

DIM SUM

IBERICO SIU MAI 3 pcs - 8,75
Steamed Dumpling, Iberico Pork,
Prawn, Truffle

WAGYU NAPJAK MANDU 3 pcs - 8,75
Pan-Fried Dumpling, Kobe Beef, Kimchi

HAR GOW 3 pcs - 8,75
Steamed Rice Dumpling, Prawn

BEIJING DUCK CHUN JUAN 2 pcs - 8,75
Fried Spring Roll, Beijing Duck

CHICKEN GYOZA 3 pcs - 8,75
Steamed & Pan-Fried Dumpling, Chicken

SUI KAU 3 pcs - 8,75
Fried Dumpling, Prawn

VEGETABLE JIAOZI 3 pcs - 7,75
Steamed Vegetable Dumpling

VEGETABLES & TOFU

SICHUAN CHILI TOFU - 14,50
Japanese Tofu, Sichuan Style Chili Sauce

MISO SOUP - 7,50
Miso Broth, Mushrooms, Tofu

JAPANESE SEAWEED SALAD - 8,75
Mango, Daikon, Chuka Wakame

VEGETABLE TEMPURA - 13,25
Vegetable Mix, Tentsuyu Saus

THAI GREEN CURRY - 15,25
Seasonal Vegetables, Mushrooms

SIDE DISHES

EDAMAME - 4,75
Steamed Soybeans

CHINESE VEGETABLES - 8,25
Stir-Fried Seasonal Vegetables

CHINESE NOODLES - 7,25
Stir-Fried Fresh Noodles, Soy Sauce, Vegetables

CHINESE NASI - 5,25
Fried Rice, Chinese Pickled Cabbage

PANDAN RICE - 3,75
Steamed White Rice

FISH & SEAFOOD

OYSTERS 'FINE DE CLAIRES' (6 pcs) - 23
Lime, Mignonette

GEISHA STYLE SCALLOPS - 12,50
Coquilles St. Jacques, Tom Yam Dressing

THAI SEAFOOD CURRY - 19,75
Seasonal Fish, Vegetables, Prawn

SEABASS - 17,75
Seabass Filet, Furikake, Caramelized Soy

BLACK TIGER PRAWNS - 20
Grilled Prawns, Red Miso, Ponzu

TEMPURA MIX - 18,50
Tempura Softshell Krab, Vegetables, Sweet &
Sour Sauce

STEAMED LOBSTER - DAILY PRICE
Half A Lobster, Ginger, Shallots

BLACK COD - 29,75
Red Miso, Ponzu

MEAT

CHICKEN FIVE SPICES - 17,50
Chickenthigh, Red Pepper, Chinese Five Spices

BEIJING DUCK PANCAKES - 18,50
Pancakes, Vegetables, Beijing Duck

CHEF'S SEASONAL SPECIALTY - DAILY PRICE
Seasonal Meat Specialty

GRILLED LAMB - 19,75
Black Pepper Sauce

WAGYU RIBEYE - 65 (per 110 gram)
Kobe Beef (Grade 5, Marbeling 10+), Sukiyaki
Sauce

DESSERTS

MANGO BAVAROIS - 8,5
Lychee Sorbet

PANDAN PANNA COTTA - 8,5
Coconut Icecream

LEMONGRASS CREME BRULEE - 8,5
Ginger Icecream

CHOCOLATE LAVA CAKE - 8,5
Black Sesame Icecream

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