



FREUD ORIENTAL

AT SEMIRAMIS HOTEL

WELCOME CHAMPAGNE

BY THE GLASS

SOUP

DOBIN MUSHI

FISH CONSOMMÉ, SHRIMPS, CHICKEN, SHIITAKE MUSHROOMS, SPRING ONION

STARTERS

SEAFOOD VARIETY PLATTER

LANGOUSTINE | KING CRAB | CLAMS

TARTARE VARIETY SPOONS

BEEF | SALMON | CRAB & SHRIMP

UMAMI SALAD

BABY SPINACH (4 TYPES), SHRIMP TEMPURA PANÉ WITH FRESH COCONUT, CHESTNUT, POMEGRANATE, PUFFED RICE, UMAMI DRESSING

SUSHI SELECTION

SASHIMI 2 PIECES EACH

YELLOWTAIL | SALMON

NIGIRI 2 PIECES EACH

TORO & CAVIAR | SEA BASS & KIZAMI

URAMAKI INSIDE OUT ROLLS 1 PIECE EACH

VOLCANO

TUNA, CRAB MEAT, AVOCADO, CUCUMBER, ORANGE TOBIKO, KATAIFI, SPICY DRESSING, CHIVES, MAYO, BLACK SESAME SEEDS

TERIYAKI

SHRIMP TEMPURA, ASPARAGUS, SALMON, GOCHUJANG SAUCE, TERIYAKI SAUCE, ORANGE TOBIKO, SPICY MAYO, CHIVES, WHITE SESAME SEEDS

DRAGON

SHRIMP TEMPURA, EEL, CUCUMBER, SANSHŌ PEPPER, EEL SAUCE, BLACK SESAME SEEDS, CRESS

SHRIMP TEMPURA

SHRIMP TEMPURA, ASPARAGUS, TEMPURA FLAKES, SPICY MAYO, CRESS, WHITE SESAME SEEDS

MAIN COURSE

FISH VARIETY PLATTER
2 PIECES EACH

WHITE FISH JALAPEÑO

SEA BASS FILLETS, EDAMAME PURÉE, GARLIC & JALAPEÑO DRESSING

SALMON TEMPURA

SALMON FILLETS, CUCUMBER, MANGO, CREAMY SPICY MANGO, TEMPURA SALMON SAUCE

BLACK COD DEN MISO

BLACK COD FILLET, DEN MISO SAUCE

KURODAI ZUKE

SEA BREAM FILLETS, SPICY CARAMELIZED ONIONS, CARROTS, SPICY PONZU SAUCE

OR

MEAT VARIETY PLATTER
2 PIECES EACH

RIB EYE STEAK TEPPANYAKI

CUBES STEAK (250 GR), BLACK PHARAOH PYRAMID SALT, FLEUR DE SEL, SHIITAKE MUSHROOMS
2 SAUCES ON THE SIDE: WAGYU & WASABI

AMIYAKI

BEEF FILLET, SESAME, CHIVES, SPICY AMIYAKI SAUCE

WAGYU BEEF TEPPANYAKI

WAGYU JACK'S CREEK STRIPLOIN MS 5-6 N (150 GR), FLEUR DE SEL, BLACK PHARAOH PYRAMID SALT, SHIITAKE MUSHROOMS
2 SAUCES ON THE SIDE: WAGYU & WASABI

IBERICO SECRETO SHOGA

IBERICO PORK WITH GINGER, SOY SAUCE, MIRIN & SAKE MARINADE

DESSERT

DARK CHOCOLATE ROCK

WITH PECAN ICE CREAM & RED FRUIT SAUCE WITH GINGER

120€ PER PERSON

PLEASE INFORM US OF ANY FOOD ALLERGIES