

Sushi

Snacks

Edamame with Maldon sea salt or spicy garlic 5

Salmon & tuna tacos 7

Oshinko (pickled vegetables) 4.5

Spinach with sesame dressing 7

Grilled padron peppers with green dressing 7

Cold Dishes

Scallops avocado wasabi salsa with umami jelly 17.5

Toro tuna spicy miso truffle 22

New style sashimi with yuzu soy salsa

Salmon 12.5

Tuna 14

Hamachi 16.5

Tartare with caviar umami jelly

Salmon 16

Tuna 17

Hamachi 17

Ceviche

Langoustine 16

Mixed seafood 12.5

Tuna tataki with spicy ponzu 14

Beef tataki with spicy ponzu 14.5

Yellow tail shashimi, truffle yuzu dressing 18

Hot Dishes

Gyoza Japanese Dumpling

Chicken cabbage 5.5

Prawn garlic 9

Tempura

Mixed vegetable 7.5

Prawn & vegetable 9.5

Prawn 10.5

Chicken kara age 9.5

Squid yuzu togarashi 11

Wild prawn with spicy cream 13.5

Spicy fried soft crab with creamy spicy garlic 11

Robata Charcoal Grill

Eggplant in mirim, ginger and soy 8

Asparagus sweet soy and sesame 7.5

Scallops with yuzu ponzu truffle 14

Lamb cutlet with korean spice 16

Chicken skewers with young leek truffle 11

Beef fillet (150g) with teriyaki sauce 16.5

Black cod with yuzu miso 22.5

Chicken teriyaki 12

Glazed salmon spicy teriyaki 13.5

Beef fillet (150g) toban yaki 17.5

Sushi

Nigiri 2 pieces / Sashimi 3 pieces

Tuna 8

Aka ebi 8

Salmon 6

Snow crab 7

Hamachi 7.5

Shrimp 6

Seabass 7

Scallop 10.5

Turbot 7.5

Uni (seasonal only) 13

Eel 7

Salmon egg 6.5

Salads

Alaskan king crab leg and avocado with shoyu wasabi dressing 12

Sashimi salad with allium dressing 10.5

Field green salad with yuzu miso dressing 7.5

Rice & Soup

Miso soup tofu seaweed spring onion 5.5

Spicy seafood miso soup 6.5

Steamed rice 4



SYON LOUNGE
