

JLM MENU
September 2017

Soups

Seasonal vegetable soup 22-28 (VE)
White miso soup with chicken strips 18
White miso soup with shitake mushrooms 18 (VE)

Spring Roll

2 pieces
Vegetables 24 (VE)
Chicken 24
Raw fish 28

Crispy Tarter

3 pieces
Salmon and chives 22
Red tuna and avocado 26
Butchers cut 22

Gyoza

2 pieces
Chicken and spring onion 24
Veal short ribs and dried prunes 28
Forest mushrooms 22 (VE)

Steamed Buns

Veal short ribs, black tahini, carrots 24
Miso salmon, roast garlic mayonnaise, pickled
zucchini 26
Roasted portobello mushrooms, black garlic 18
(VE)

Salads

Soba noodles, Japanese vinaigrette, lime, green
apple, broccoli, asparagus, grilled cabbage,
cucumber, nuts, fresh chili 42 (VE)

Japanese caesar salad, hearts of lettuce, Japanese
mayonnaise, candied pecans, fresh mango, dried
orange, shallots, miso chicken 46

Desserts

Ice cream – yuzu, soy sauce, green tea 19
Coconut cream brulee, fresh mango 35
Chocolate & yuzu mousse 39

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Maki Sushi

8 pieces
Vegetarian 22 (VE)
Tamago 24 (V)
Salmon / Spicy salmon 32
Miso salmon 32
Smoked salmon 36
Red Tuna / Spicy tuna 38
White fish 36

Inside Out Sushi

8 pieces
Vegetarian 24 (VE)
Tamago 26 (V)
Salmon / Spicy salmon 36
Miso salmon 36
Smoked Salmon 38
Red Tuna / Spicy 42
White Fish 38

Tamari Sushi

8 pieces
Avocado 18 (VE)
Red tuna 24
Salmon 22

Chirashi Sushi

Vegetables 36
Fish 45

BEVERAGES

Mineral water 0.5L / fizzy 12
Soft drink /fresh juice / 12
Herbal / Mint tea 12-14
Cappuccino / soya / decaf 14
Espresso / Double 10-14
Pitcher cold brew green tea 18

Beer

Asahi 28
Kirin Ichiban 28
Leo 22

(V) vegetarian | (VE) Vegan