

## HANABI STARTERS

|  |            |
|--|------------|
| Prawn chawanmush<br><i>Savory Japanese egg and prawn custard</i> | UGX.50,000 |
| Miso soup<br><i>with shimeji mushrooms and diced tofu.</i>       | UGX.30,000 |
| Vegan Wakame soup<br><i>Wakame seaweed, negi and sesame oil.</i> | UGX.30,000 |

## HOSOMAKI 8PCS (CLASSIC ROLLS)

|               |            |
|---------------|------------|
| Avocado roll  | UGX.25,000 |
| Cucumber roll | UGX.25,000 |
| Tuna roll     | UGX.30,000 |
| Salmon roll   | UGX.30,000 |

## URAMAKI (FUSION ROLLS)

|   |             |
|---|-------------|
| Sea eel maki<br><i>Eel tempura, cucumber, avocado, sriracha sauce topped with ikura and eel sauce.</i>                                  | UGX.75,000  |
| Wagyu A5<br><i>Seared Wagyu, asparagus, smoked oyster mushrooms, tempura flakes, Japanese mayo &amp; caviar.</i>                        | UGX.120,000 |
| Philadelphia<br><i>Salmon &amp; veggies with Philadelphia cream cheese.</i>   | UGX.55,000  |
| Hanabi sunset<br><i>Smoked salmon, mango and horseradish sauce.</i>   | UGX.65,000  |
| Dynamite<br><i>King prawns tempura, veggies and spicy sauce.</i>  | UGX.65,000  |
| Hanabi Kiss<br><i>Shrimp tempura, cream cheese, avocado, torched salmon belly, caviar and eel sauce.</i>                                | UGX.68,000  |
| Salmon sushi tacos<br><i>Salmon tartar, rockets, furikake, macha, yuzu zest, tempura flakes, cocktail sauce, shari and negi.</i>        | UGX.65,000  |
| Crazy roll<br><i>Salmon, tempura flakes &amp; vegies and house spicy sauce.</i>   | UGX.60,000  |
| Hanabi rainbow roll<br><i>Tempura shrimp, avocado, hallapino, cilantro topped with smoked salmon, tuna, mango, ikura and eel sauce.</i> | UGX.70,000  |
| King of the coast<br><i>Lobster tempura, asparagus topped with avocado, mango, pickled yuzu, caviar and spicy cocktail sauce.</i>       | UGX.75,000  |
| Spicy tuna maki<br><i>Tuna, negi, rukora, pickle hallapino, tempura flakes, spicy Japanese mayo &amp; prickly ash.</i>                  | UGX.65,000  |

**For half of any roll is Shs.40,000 (apart from Wagyu A5)**

|   |  |             |
|---|--|-------------|
| California  |  | UGX.55,000  |
| <i>Crabstick, cucumber, avocado with cocktail sauce.</i>    |  |             |
| Seafood tempura roll  |  | UGX.65,000  |
| <i>Assorted seafood with smoked mushrooms and asparagus</i> |  |             |
| <b>*Premium Sashimi (24 PCS)</b>                            |  | UGX.160,000 |
| <i>Tuna, Salmon, Snapper, Octopus and Prawns</i>            |  |             |
| <b>*Mini Premium Sashimi set (12 PCS)</b>                   |  | UGX.80,000  |
| <i>Tuna, Salmon, Snapper, Octopus and Prawns</i>            |  |             |

## HANABI SIGNATURE TEMPURA

(Served with Ponzu and Harapenyosauce)

|                                 |          |            |
|---------------------------------|----------|------------|
| Classic Japanese prawns tempura | (8 pcs)  | UGX.92,000 |
| Squid tempura                   | (8 pcs)  | UGX.75,000 |
| Eel tempura                     | (8 pcs)  | UGX.85,000 |
| Haloumi cheese tempura          | (8 pcs)  | UGX.65,000 |
| Veggie tempura                  | (10 pcs) | UGX.55,000 |
| Tempura mix platter             | (10 pcs) | UGX.80,000 |

### NIGIRI SUSHI (2 PCS)

|                           |            |
|---------------------------|------------|
| Tuna (Maguro) - per pair  | UGX.20,000 |
| Salmon (Saki) - per pair  | UGX.20,000 |
| Snapper (Tai) - per pair  | UGX.20,000 |
| Octopus (Tako) - per pair | UGX.20,000 |
| Prawns (Ebi) - per pair   | UGX.20,000 |

### CLASSIC SUSHI & SASHIMI MEDLEY

|  |             |
|--|-------------|
| Sushi & Sashimi set  | UGX.120,000 |
| <i>Sashimi (8 pc) and Nigiri sushi (8 pc)</i>  |             |
| Hannabi platter  | UGX.150,000 |
| <i>Sashimi (9 pc), Nigiri sushi (10 pc) and Tuna roll (4 pc)</i>                                   |             |
| Platinum platter   | UGX.198,000 |
| <i>Sashimi (12 pc), Nigiri sushi (12 pc), Tuna roll (4 pc) and Salmon roll (4 pc)</i>              |             |
| Hanabi Vegetarian medley   | UGX.75,000  |
| <i>Avocado rolls (4 pc), Veggie nigiri (4 pc), vegan sashimi (4 pc) and Veggie dynamite (4 pc)</i> |             |

## HANABI SIGNATURES

|   |             |
|---|-------------|
| Tuna Ceviche  | UGX.95,000  |
| <i>Raw tuna, ponzu, pickled jalapenos, mango, radish and rocket salad and Japanese dressing.</i>  |             |
| Gochugaru prawns  | UGX.84,000  |
| <i>Queen prawns (20 pcs) seasoned with togarashi, furikake, yuzu and spring onions.</i>   |             |
| Teriyaki Chicken  | UGX.83,000  |
| <i>Chicken thigh, sesame crackers, pickles, broccoli and gyoza with side sticky rice.</i>   |             |
| Seafood ramen   | UGX.90,000  |
| <i>Prawn, squid, octopus, seafood dashi, buckwheat noodles, shiitake mushroom, soft poached free range egg, spring onion, furikake and truffle oil.</i>             |             |
| Anthony's Signature Ramen   | UGX.90,000  |
| <i>Buckwheat noodles, Peking duck breast, pork belly, shiitake mushroom, foe grass, poached egg, dashi and furikake.</i>  |             |
| Pork ribs Karaage   | UGX.80,000  |
| <i>Crispy grilled pork ribs tempura dusted with karaage sauce with side vegetable fried rice.</i>   |             |
| Slow cooked Pork belly in miso & eel sauce  | UGX.90,000  |
| <i>Twice cooked pork belly in miso &amp; tare, pork crackling, cooked in unshu mikan, macha and side sticky rice.</i>   |             |
| Salmon Tataki   | UGX.95,000  |
| <i>Charred sliced salmon, ponzu, pickled jalapenos, mango, radish and rocket salad, Japanese dressing.</i>  |             |
| Wagyu Tataki  | UGX.175,000 |
| <i>Seared wagyu, Yotsuya salad, soba noodles, black Angus prosciutto and in-house crafted aged shoyu.</i>   |             |
| Premium Beef Kainomi  | UGX.115,000 |
| <i>Japanese charcoal rib eye off the bone served with yaki meshi &amp; tare sauce.</i>  |             |
| Hanabi salmon dragon flames   | UGX.95,000  |
| <i>House made smoked salmon, wasabi and mitsuba hollandaise sauce, teriyaki sweet potatoes, asparagus, pickled beets, yuzu baked baby carrots, salmon crackers.</i> |             |
| Stuffed chicken karage  | UGX.83,000  |
| <i>Sakura (Japanese cherry blossom cheese), gochujang sauce, tsukemono salad and chia seeds crisps.</i>   |             |
| Togarashi crusted dorper rack of lamb   | UGX.100,000 |
| <i>Japanese hand crafted lamb sausage, yaki meshi and tare sauce.</i>   |             |
| Unadon  | UGX.110,000 |
| <i>Unagi bowl features perfectly grilled Eel fillets glazed with homemade unagi sauce nestled on hot steamed rice and asparagus.</i>                                |             |
| Seared tuna   | UGX.95,000  |
| <i>Rockets, apples, wakame, soba noodles, gochujang dressing and dragon fruit.</i>  |             |
| Salmon ceviche  | UGX.95,000  |
| <i>Hokkaido salad, shari (sushi rice), almon crackers, spicy tsukemono sauce.</i>   |             |

## HIBACHI GRILL

SERVED WITH TARE GLAZED SWEET POTATO, BUSHIDO SALAD AND HATSUNE SESAME SAUCE

(With either of the following dish options)

|                                |             |
|--------------------------------|-------------|
| King prawn yakiniku            | UGX.120,000 |
| Lobster tail yakiniku          | UGX.110,000 |
| Salmon yakiniku                | UGX.95,000  |
| Octopus yakiniku               | UGX.85,000  |
| Vegetarian moke steak yakiniku | UGX.85,000  |

## GRILL YOUR OWN WAGYU

*Savor the exquisite taste of grilled wagyu, renowned for its exceptional marbling & melt-in-your-mouth flavor (served with soba noodles, dashi and furikake) Hokkaido salad.*

|         |             |
|---------|-------------|
| 150 gms | UGX.170,000 |
| 250 gms | UGX.335,000 |

## CLASSIC JAPANESE SHABU SHABU

(With either of the following dish options)

**MEATS:** Dashi hot pot, freshly sliced prime beef, duck fillets, smoked Japanese sausage, soba noodles, Tofu, negi, Sticky rice, Shimeji mushrooms, shiitake, bok choy, carrots, radish.

**Dips:** Sesame sauce, ponzu sauce, House made miso.

Cost per person UGX.130,000

**ASSORTED SEAFOOD:** Seafood dashi hot pot, Snapper, Prawns, Calamari, Octopus, soba noodles, Tofu, negi, Sticky rice, Shimeji mushrooms, shiitake, bok choy, carrots, radish.

**Dips:** Sesame sauce, ponzu sauce, House made miso.

Cost per person UGX.170,000

## EXTRA SIDES

|                                   |            |
|-----------------------------------|------------|
| Rice (sticky)                     | UGX.20,000 |
| Yaki meshi (fried rice)           | UGX.30,000 |
| Hokkaido salad                    | UGX.35,000 |
| Craftsman soba noodles with dashe | UGX.50,000 |
| Chicken gyoza (dumplings)         | UGX.30,000 |

## DESSERT

|                                  |            |
|----------------------------------|------------|
| Traditional Japanese cheese cake | UGX.35,000 |
| Macha posset                     | UGX.35,000 |

# VEGAN & VEGETARIAN OPTION

## SIGNATURE ROLLS

|  |            |
|--|------------|
| Vegan kick   | UGX.50,000 |
| <i>Smocked shimeji mushrooms, asparagus, mango, avocado and house special sauce.</i>   |            |
| Vegan crazy  | UGX.50,000 |
| <i>Avocado, tempura flakes, veggies and house spicy sauce.</i>   |            |
| Vegan dynamite   | UGX.50,000 |
| <i>Veggie tempura, veggies and spicy sauce.</i>  |            |
| Vegan Sushi Tacos  | UGX.55,000 |
| <i>Carrots, cucumber, rockets, pickled halepijas, negi, tempura flakes, shiitake mushrooms, macha &amp; house spicy sauce.</i> |            |
| Kampala tropical   | UGX.50,000 |
| <i>Mango, pineapple, avocado and veggies.</i>  |            |

## MAINS

|  |            |
|--|------------|
| Vegetarian steak ramen   | UGX.75,000 |
| <i>Soba noodles, poached egg vegan dashi, asparagus shiitake mushrooms and vegetarian steak.</i>   |            |
| Vegetarian Yaki  | UGX.65,000 |
| <i>Sauteed halaumi cheese, asparagus, shitake mushrooms &amp; kanji in teriyaki sauce, served with side soba noodles in wakame soup.</i> |            |
| Veggie Tempura   | UGX.55,000 |
| <i>Asparagus &amp; sweet potato tempura with fermented ponzu &amp; mirin dip.</i>  |            |
| Vegan smoked Tofu Karaage  | UGX.55,000 |
| Smoked teriyaki glazed oyster mushrooms steak yaki   | UGX.65,000 |
| <i>Vegan furikake, Japanese sesame rice, vegetable tempura.</i>  |            |

## WHISKEYS

Nikka Premium  
Nikka Kicchomu

## SHOT

UGX.47,000  
UGX.138,000

## LIQUERS (UMESHU GESHU)

|                  | BOTTLE        | TOKURI<br>120ml. | OCHOKO<br>60ml. |
|------------------|---------------|------------------|-----------------|
| <b>SAKE</b>      |               |                  |                 |
| KEIGETSU (1.8 L) | UGX.1,200,000 | UGX.65,000       | UGX.35,000      |

## JAPANESE TEA

|                |            |
|----------------|------------|
| COLD GREEN TEA | UGX.20,000 |
| HOT GREEN TEA  | UGX.20,000 |
| HOUJI - CHA    | UGX.25,000 |
| OOLONGO TEA    | UGX.20,000 |

## COCKTAILS

|   |            |
|---|------------|
| <b>DRAGON KISS</b><br><i>Cruxland gin, Dragon fruit, sour mix.</i>                    | UGX.40,000 |
| <b>KYOTO ICED TEA</b><br><i>Midori, Bombay, Lemonade &amp; Stolichinaya.</i>          | UGX.45,000 |
| <b>SAKE BERRY</b><br><i>Sake, Lemon, Simple syrup &amp; Fresh strawberries</i>        | UGX.40,000 |
| <b>CUCUMBER SPRITZ</b><br><i>Cucumber juice, Lemon, Syrup, Club soda &amp; Bombay</i> | UGX.35,000 |
| <b>SWEET LIPS</b><br><i>Vodka, gin, umeshi, blue curacao, tequila &amp; lemonade</i>  | UGX.45,000 |
| <b>BLU ORGASM</b><br><i>Cointreau, tequila, curacao &amp; Shochu</i>                  | UGX.45,000 |
| <b>APEROL SPRITZ</b><br><i>Aperol, sparkling wine &amp; club soda</i>                 | UGX.40,000 |
| <b>Kyoto whiskey sour</b><br><i>Japanese whiskey, lemon &amp; Gomme</i>               | UGX.45,000 |