



# POPULAR

## KTANOT

**MOROCCAN FRENA** 12  
Served with za'atar butter.

**HUMMUS MSABBAHA** 14  
Hot garbanzo beans, olive oil and tatbila.

**SMOKED EGGPLANT** 17  
Roasted eggplant, tahini, feta cheese and serrano pepper, fresh squeezed tomato and oregano.

**LABANEH & ZA'ATAR** 17  
Labaneh cheese with extra virgin olive oil and za'atar.

**CHEESE BUREK** 25  
Savory cheeses, honey syrup, sesame and poppy seeds.

**FISH CIGAR** 23  
Crispy thin cigar dough filled with fresh Branzino, herbs, chili, lemon zest and served with sumac yogurt with olive oil.

## RAW & VEGETABLES

**BLUEFIN SASHIMI** 32  
Soy glaze, citrus and miso vinaigrette

**YELLOWTAIL SASHIMI** 34  
Yuzu koshu, fresh squeezed tomato, serrano and green oil.

**WHITE SWEET POTATO** 22  
Garlic cream, burnt onions, ricotta and basil gremolata.

**CAESAR SALAD** 23  
Little gem lettuce, homemade Caesar dressing, Parmesan cheese, shallots, chives and crispy burek dough.

**ROASTED KOHLRABI** 22  
roasted kohlrabi, whipped feta cheese, honey sumac, poppy seeds and cilantro.

**GREEK SALAD** 24  
Beefsteak tomatoes, cucumbers, red onions, Kalamata olives, feta cheese and za'atar.

**ARUGULA SALAD** 23  
Roasted beets, sweet potatoes, silvered almonds, fried goat cheese with a balsamic vinaigrette.

**WILD CABBAGE SKEWER** 20  
Roasted cabbage, olive oil and honey glaze, roasted almonds with Beurre Blanc.

## MAIN

**GRILLED CHILEAN SEA BASS** 38  
Sweet soy and harissa glaze. Served with grilled baby bok-choy and zucchini.

**RISOTTO** 41  
Sea Bream fillet, spinach cream, lemon, garlic butter, sugar peas and parmigiano Reggiano, broccolini.

**WILD MUSHROOM GNOCCHI** 33  
Home made gnocchi, sautéed mushrooms, broccolini, goat cheese and fresh oregano.

**STRIPED BASS** 48  
Striped Bass fillet, feta, garlic, Kalamata olives. Served with charcoal potato tartar

**THE KING'S SCHNITZEL** 35  
Fried Breaded Branzino served with lemon cilantro salsa, Dijon mustard and tahini chermoula.

**SEA BREAM** 43  
Fillet topped with a butter garlic lemon sauce. Served with broccolini.

**WHOLE BRANZINO** 43  
Whole butterflied Branzino, butter garlic pickled lemon harissa. Served with okra.

**GIGLI ALLA PUTTANESCA** 33  
Branzino flakes, Cherry tomatoes, capers, chili, parmesan, breadcrumbs parsley and basil.

**BUCATINI CACIO E PEPE** 29  
Black pepper cream, Urfa and parmesan tuile.

**ARAK RIGATONI** 26  
Light pink sauce Straciatella cheese and Italian breadcrumbs and basil.

**WHITE BASS** 52  
Whole fried bass with Chermoula sauce. Served with a fresh herb salad.

**SALMON SKEWER** 36  
Pilpel chuma and soy glaze, sesame and grilled broccolini.



**POPULAR**

**COCKTAILS**

**TROPIT 19**  
Soto Sake, Watermelon, Guava  
& Pineapple.

**FAR EAST-SIDE 19**  
Soto Sake, Cucumber, Mint  
& Lime

**KYOTO TROPIC 19**  
Soto Sake. Peach,  
Pineapple & Green Tea

**ROSÉ NO.7 19**  
Hippy Rosé, Grapefruit, Rosemary  
& Sparkling Rosé.

**PINK LADY 19**  
Dry Vermouth, lemon, Blood Orange  
and Rosemary Syrup.



**MOCKTAILS**

**ESPRESSO & TONIC 9**

**BLOOD ORANGE SPRITZ 12**

**STRAWBERRY & GINGER FIZZ 12**  


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**RED WINE**

**HERZOG BE-LEAF 17 | 70**  
California - Cabernet Sauvignon

**CHATEAU DE PARSAC 18 | 74**  
France - Merlot & Cabernet Blend

**CARMEL BLACK 24 | 90**  
Israel - Cabernet Sauvignon

**J.DE VILLEBOIS 18 | 74**  
France - Pinot Noir

**J.FOLK 18 | 74**  
South Africa - Shiraz

**BINYAMINA CHOSEN DIAMOND 140**  
Israel - Red Blend

**BINYAMINA THE CAVE 200**  
Israel - Red Blend

**SAKE**

**SOTO BLACK JUNMAI 16 | 58**  
Full-bodied with aromas of gala apple, flavors of melon  
and cucumber, and a crisp, clean finish

**AKASHI-TAI HONJOZO 22 | 80**  
Intensive aroma with dried fruit, caramel, toffee, and  
candied lemon notes and a well-balanced finish.

**SOTO JUNMAI DAIGINJO 120**  
Full-bodied and creamy on the palate, with aromas of  
gala apple, flavors of melon and cucumber, and a crisp, clean finish.

**WHITE WINE**

**LINEAGE CHARDONNAY 18 | 74**  
California - Chardonnay

**OR HAGANUZ AMUKA BLANC 18 | 70**  
Israel - Sauvignon Blanc & Chardonnay Blend

**J.DE VILLEBOIS POUILLY-FUME 24 | 90**  
France - Sauvignon Blanc

**HAGEFEN RIESLING 18 | 70**  
California - Reisling

**HERZOG LATE HARVEST 17 | 70**  
California - Chenin Blanc (Sweet)

**VERA WANG BRUT 17 | 70**  
Italy - Prosecco

**ROSÉ**

**ROUBINE HIPPIE 18 | 74**  
France - Rosé

**VERA WANG ROSÉ 17 | 70**  
Italy - Sparkling Rosé





# POPULAR

## METUKIM

METUKIM MEANS THE BEST PART  
OF EVERY MEAL, DESSERTS.

### KNAFEH 22

Kadayif dough, cheese, rose syrup,  
and roasted pistachios.

### WHITE CHOCOLATE MOUSSE 21

Caramelized pine nuts, cocoa powder  
and olive oil.

### SORBET 16

Mixed berry sorbet, fresh melon, fresh watermelon,  
mint syrup and coconut flakes.

### CRUMBLE CHEESECAKE 23

Vanilla infused cheesecake with vanilla crumble  
and a fresh blueberry coulis.

### POPULAR CHOCOLATE CAKE 23

Molten chocolate cake served with  
vanilla ice cream.

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## ESPRESSO BAR

ESPRESSO / MACCHIATO 4

CAPPUCCINO 7

CAFÉ LATTE 7  
Hot or Iced

CAFÉ MOCHA 7

ESPRESSO & TONIC 9

TURKISH COFFEE 5

