

STARTERS

MISO SOUP

Vegetarian broth topped with carrots, enoki, wakame & green onions

6

SEAFOOD SOUP

Crab & Miso broth. Clams, Shrimp, scallop & vegetables

14

CHICKEN KARAAGE POPCORN

Served with spicy coconut mayo (8pcs)

13

CHEF'S SALAD

Mixed salad with carrot julienne, wakame & enoki dressed in our ginger based Funky dressing

Small 7

Large 13

ELVIS SALAD

Your choice of tartar in yogurt sauce with tempura, tobiko, masago, green onions over a Chef's salad & mango

Salmon	24 ⁵⁰	Shrimp	22 ⁷⁵
Tuna	29	Lobster	28

TUNA TATAKI

Served on our Chef's salad and SAINT pesto sauce

28

SHRIMP TEMPURA

Shrimps marinated in sweet miso and kimchi (3 pcs)

13

BEEF SKEWERS

Beef brisket and palm sugar (3)

16²⁵

CHICKEN SKEWERS

Chicken and spicy coconut (3)

14

CHRISTMAS TREES

Tartar on rice cookie (3)

Salmon	13 ²⁵	Shrimp	12 ⁷⁵	Hotate	14 ⁷⁵	Chu-Toro	18 ⁷⁵
Tuna	14 ⁵⁰	Lobster	14	Hamachi	14 ⁵⁰	O-Toro	20 ⁵⁰

SASHIMI & APPLE

Choice of sashimi, green apple julienne, green onions with a saké reduction & ginger sauce (6pcs)

Salmon	23	Hotate	27	Madai	27	Chu-Toro	36 ⁷⁵
Tuna	26	Hamachi	27	Kanpachi	28	O-Toro	42

BITES OF ROMANCE

Lobster tartar in a tuna sashimi with cucumber, avocado, mango & yogurt sauce (4pcs)

23⁵⁰

Menu
Photo



NIGIRI & SASHIMI

Nigiri - 2 pcs of fish on rice ball

Sashimi - 3 pcs of fish only

	Nigiri	Sashimi
Salmon	12	12 ⁷⁵
Tuna	13	14
Hotate (Scallop)	12 ⁷⁵	13
Hamachi	13	14
Unagi (Eel)	11	12 ²⁵
Tiger (Shrimp Tempura)	11 ²⁵	
SASHIMI PLATE		
Small (12 pcs)		70
Big (21 pcs)		119

	Nigiri	Sashimi
Chu-Toro	18	26
O-Toro	20	28
Kanpachi (Amberjack)	14 ⁵⁰	15 ⁷⁵
Madai (Red Sea Bream)	13	14
Suzuki (Sea Bass)	13	14
NIGIRI PLATE (8 pcs)		65
Our selection of fish changes weekly		

HOSOMAKI

Small simple roll served in a nori sheet (6pcs)

KAPPA Cucumber & sesame	6 ⁵⁰
AVOCADO Avocado & sesame	7
SYAKE Salmon, green onions & sesame	8 ⁷⁵
HOTATE Scallops, green onions & sesame	11 ⁵⁰

MANGO Mango & Rice	6 ⁵⁰
KARAAGE Chicken popcorn, avocado & sweet sauce	8 ⁵⁰
TEKKA Tuna, green onions & sesame	11
EBI FRY Shrimp Tempura, avocado & sweet sauce	8 ⁵⁰

Menu
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MAKI

Complex roll that may contain tobiko, masago, cucumber, avocado, lettuce & sesame

MICHAEL JACKSON 21

Fried roll in a light tempura batter with a mix of salmon, tuna shrimp & enoki. (6pcs)

BEATLES 20⁵⁰

Lobster, temoura & yogurt sauce. Sashimi of tuna salmon & enoki. Rolled in a cucumber sheet. Riceless (4pcs)

BOB MARLEY 22⁷⁵

Chef's choice of fish or seafood mixed with tempura and yogurt. Rolled in rice paper topped with sashimi of salmon and tuna. (6pcs)

MADONNA 17⁷⁵

Tuna, salmon, spicy mayo & mango. (5pcs)

MARVIN GAYE 18

Sweet miso paste shrimp tempura with lobster & yogurt. (5pcs)

JAMES BROWN 17⁵⁰

Salmon, tempura, Yogurt (5 pcs)

TUPAC 17²⁵

Shrimp, tempura, Yogurt, enoki (5pcs)

YANN 21⁵⁰

Lobster, shrimp, tempura & yogurt. Rolled in nori topped with unagi sashimi & sesame. (5pcs)

PRINCE 22⁷⁵

Soy paper, soft-shell crab, shrimp, spicy mayonnaise and SAINT pesto sauce. (6 pcs)

SPICY MAKI

Spicy mayo, togarashi, green onions (5pcs)

Salmon	17 ⁷⁵	Hamachi	20 ⁵⁰	Chu-Toro	28
Tuna	19 ⁵⁰	Hotate	20 ⁵⁰	O-Toro	31

SENSEI

Rice paper, tempura & yogurt (6pcs)

Shrimp	17 ⁷⁵	Tuna	20	Hotate	20 ⁵⁰
Salmon	18 ²⁵	Lobster	19 ⁵⁰		

VEGI MAKI

Chef's salad, cucumber, avocado & yogurt

Nori Sheet (5pcs)	11 ⁷⁵	Fried (6pcs)	13
Rice Paper (6pcs)	13 ⁵⁰		

Menu
Photo



NOTORIOUS B.I.G.

Our sushi pizza

SALMON	27	LOBSTER	33
TUNA	33	SHRIMP	27

COMBOS

Every items in our combos are to the Chef's choice

TASTING MENU

53

2 pcs sashimi & apple
2 Christmas trees
2 Maki

A highly recommended option to take in
groups to benefit in maki variety
(14 pcs)

BONNIE

61

2 pcs Sashimi & Apple
or
Chef's salad
4 Nigiri
2 Maki
(16 pcs)

CLYDE

69

2 pcs Sashimi & apple
or
Chef's salad
2 Christmas tree
4 Nigiri
2 Maki
(18 pcs)

DESSERT & EXTRA

Mochi trio 8⁷⁵ Coconut Sorbet 8



Genmaicha Tea 4 ⁵⁰	San Pellegrino 9	Espresso 3	Cappuccino 5
Evian 7	Soft Drinks 3	Allongé 4	Latté 5



Ginger 2 ⁵⁰	Sweet Sauce 2 ⁵⁰	Extra Sauce 1 ²⁵
No Rice Gluten	Per Roll 3 ⁵⁰	Per Combo 6 ⁵⁰

****Any modification to the menu can be charged or refused****

Menu
Photo



COCKTAILS

HOLY MARTINI	15
<i>Bombay, Saké, Thyme-infused Olive Brine & Preserved Lemon Olive</i>	
WU-TANG COLLINS	16
<i>Bombay, Tio Pepe, Lime, Pandan, Japanese Sesame Oil & Soda</i>	
EMILIANO ZAPPATA	15
<i>Hornitos Reposado, Pierre Ferrand Curacao, Lemon, Salt & Grapefruit Cordial</i>	
KING OF THE NORTH	15
<i>Suntory Toki Whiskey, Aquavit Belle Isle, Curacao Pierre Ferrand, Pineapple, Passion Fruit & Agave Syrup</i>	
CALICO JACK	15
<i>Plantation Original Dark, Pierre Ferrand Curacao, Raspberry Liqueur, Chartreuse, Lime & Mango Nectar</i>	
SAINT OLD FASHIONED	16
<i>Suntory Toki Whiskey, Simple Syrup, Angostura Bitter, Orange Zest</i>	
FLOWER POWER	15
<i>Bombay, Rhubarb Liqueur, Cocchi Rosa Vermouth, Pink Peppercorn Syrup & Green Strawberry Bitters</i>	
GINETTE	16
<i>Bombay, Rhubarb Liqueur, St-Germain & Bittered Sling Lem-Marrakesh</i>	
SHAWTY'S	15
<i>Coconut Rum, Strawberry Liquor, Galliano, Lime, Red Wine, Foamer</i>	
MR. 305	16
<i>Koch Mezcal, Lot 40, Saika Umeshu, Lime, Simple Syrup, Umami Bitters & Foamer</i>	
UMESHU SPRITZ	15
<i>Saika Umeshu, Cava</i>	
YUZU SPRITZ	15
<i>Saika Yuzushu, Cava</i>	
CHIKOLADA	16
<i>Original Dark Rum, Pisco, Miso Orgeat, Pineapple, Lime</i>	
ESPRESSO MARTINI	17
<i>Vodka Sobieski, Tia Maria, Espresso</i>	

SAYURI NIGORI <i>Creamy, sweet and fruity - 300ml</i>	<i>Junmai Nigori</i>	23	
HAKUTSURU SUPÉRIEUR <i>Fresh, silky, well-balanced - 300ml</i>	<i>Junmai Ginjo</i>	25	
UMETSU NO KIMOTO <i>Deep, complex, pronounced rice aroma and long finish</i>	<i>Junmai</i>	29	
KITA NO SHO <i>Fresh and light, with fruity (lychee, apple), herbal and citrus notes & slightly tangy</i>	<i>Junmai Ginjo</i>	33	
SAIKA UMESHU <i>Very fresh and fruity, rich aroma of fresh plums</i>			60
GUNMA IZUMI <i>Notes of honey, roasted nuts and butter, tasty, silky and balanced, nose of cocoa</i>	<i>Yamahai Honjozo</i>	26	75
ZAKU GEN NO TOMO <i>Rich, fruity (green apple, banana), anise, fresh finish</i>	<i>Junmai</i>	30	85
BIBIBI <i>Round, fruity, raw honey, iodized nose, fresh and dry</i>	<i>Honjozo</i>	33	95
TSUKI NO KATSURA IWAI <i>Rich, elegant, floral, with notes of citrus, green apples and pear, long and complex finish</i>	<i>Junmai</i>	39	110

BEER

SAPPORO <i>Lager</i>	10	VACHE FOLLE ESB <i>Red IPA. Caramel. Woody. Herbaceous.</i>	11
LA FLACATOUNE <i>Strong Blonde Beer. Soft and fruity.</i>	11	BLANCHE DE CHARLEVOIX <i>Aromas of flowers and citrus fruits. Belgian inspiration.</i>	11
LA FLACATOUNE IPA <i>Citrus fruits. Apple. Pear. Nectarine. Pine resin.</i>	11	NEIPA <i>Lychee, Asian pear, white peach & dragon fruit.</i>	11
MASÜM 355ml <i>Smooth Cardamom Lager with a spicy twist and a malty body.</i>	8		

WINE

Glass
4.5 oz

Bottle

Dogheria Rubicone, Poderi dal Nespoli, Emilia-Romagna, Italy <i>Pinot Blanc, Sauvignon Blanc – Fresh, fruity, with aromas of apple, pear and citrus, and a lovely liveliness on the palate.</i>	11	55
Apollo Trebbiano d'Abruzzo DOP, Ausonia – Abruzzo, Italy <i>100% Trebbiano d'Abruzzo – Fresh and velvety white wine with aromas of peach, jasmine, pineapple and apple, offering a beautiful roundness on the palate.</i>	12	60
Beaumont Chenin Blanc – Western Cape, South Africa <i>Crisp and dry Chenin Blanc with notes of apple, pear and white flowers, finishing fresh and mineral. Bright, refreshing.</i>	12 ⁵⁰	69
Jean-Marc Brocard – Chablis, Bourgogne, France <i>100% Chardonnay – Dry white wine with mineral, citrus and a hint of white flowers aromas, offering a fresh and elegant palate</i>	16	79
Magma, Pouilly-Fumé, Domaine de la Croisée – Loire, France <i>100% Sauvignon Blanc – Dry white wine with aromas of ripe fruit, minerality and white flowers, offering a complex, fresh and well-balanced palate.</i>		85
Gérard Bertrand Côte des Roses – Languedoc, France <i>A blend of Grenache (60%), Cinsault (30%) and Syrah (10%) – This elegant rosé features aromas of melon, redcurrant, strawberry and white flowers. On the palate, it is delicate, with present acidity and a refreshing finish.</i>	11	55
Georges Duboeuf Brouilly – Beaujolais, France <i>A light, approachable red made from 100% Gamay, with bright aromas of cherry, raspberry and red berries complemented by gentle floral and spice notes. Dry and delicate on the palate.</i>	12	60

SPARKLING WINE

Glass

Bottle

Parés Baltà Cava Brut – Mediterranean Coast, Spain	11	54
Moët et Chandon Célébration – Champagne, France		170
Veuve Clicquot Ponsardin Brut – Champagne, France		190

NOABV

AMARETTO SOUR - Virgin <i>Amaretto NOA, Lemon, Simple Syrup, Foamer</i>	12
APEROL SPRITZ - Virgin <i>Italian Apéritif NOA, Citrus Syrup, Soda, Orange</i>	12
BLOODY CEASAR - Virgin <i>Clamato, Celery salt and spices, Tabasco, Worcestershire, Lime, Olive Brine</i>	10
CHIKOLADA - Virgin <i>Noa Spiced Rum, Lumette BrightLight, Pineapple Lime, Simple Syrup, Miso Syrup</i>	12
EMILIANO ZAPPATA - Virgin <i>Grapefruit cordial, lemon, salt, soda, vegan foamer</i>	12
KING OF THE NORTH - Virgin <i>Noa Spiced Rum, Pineapple, Passion Fruit, Agave Syrup</i>	12
LIGHT & BREEZY <i>Noa Spiced Rum, Lime, Simple Syrup, Ginger Beer</i>	12
LIMONADE <i>Lemon, simple syrup, ginger ale, soda, salt, tabasco</i>	8
WU-TANG COLLINS - Virgin <i>Lumette! Bright Light, Lime, Pandan Syrup, Japanese Sesame Oil, Soda</i>	12
GRÜVI JUICY IPA 355 ml <i>0.5% Beer. This cloudy, alcohol-free IPA is an explosion of tropical flavors, with dominant notes of pineapple, citrus, and a hint of fig.</i>	8

SPIRITS

COGNAC

<i>Gautier VS</i>	12
<i>Hennessy VS</i>	15
<i>Rémy Martin VSOP</i>	12
<i>Rémy Martin XO</i>	45

<i>Coco Rosemont</i>	10
<i>Barcardi 8 ans</i>	10
<i>Plantation Dark</i>	9

TEQUILA & MEZCAL

<i>Hornitos Plata</i>	9
<i>Hornitos Reposado</i>	10
<i>Don Julio</i>	15
<i>Koch El Mezcal</i>	15

WHISKEY

<i>Jameson</i>	9
<i>Lot 40</i>	10
<i>The Busker</i>	12

GIN

<i>Bombay</i>	9
<i>Botanist</i>	11
<i>Citadelle</i>	9
<i>Etsu</i>	15
<i>Roméo</i>	10
<i>Roku</i>	11

VODKA

<i>Grey Goose</i>	14
<i>Pur</i>	12
<i>Stolichnaya</i>	9
<i>White Keys</i>	10

JAPANESE WHISKEY

<i>Hibiki Harmony</i>	25
<i>Nikka Pure Malt</i>	15
<i>Suntori Toki</i>	19
<i>Togouchi Kiwami</i>	21
<i>Nikka From The Barrel</i>	17

LIQUORS

<i>Amaretto Avril</i>	9
<i>Amaro Lucano</i>	8
<i>Campari</i>	9
<i>Chartreuse Verte</i>	13
<i>Grand Marnier</i>	10
<i>Liqueur de Cassis</i>	8
<i>Liqueur de Rhubarbe</i>	8
<i>Midori</i>	9
<i>Patron XO Café</i>	10
<i>St-Germain</i>	12