



SEA POINT

THREE WISE MONKEYS

IZAKAYA & RAMEN

Starters

Crispy Tofu	R69
Ginger and soy marinated, sweet and spicy soy dipping sauce	
Spinach Goma-ae	R60
Baby spinach, sesame dressing	
Japanese Tuna Fish Balls	R88
Citrus kosho mayo	
Edamame Beans	R69
House smoked salt	
Cucumber Salad	R60
Sesame, soy, ginger, garlic, honey dressing	
Tempura Panko Prawns (4pc)	R95
Tempura battered, rolled in panko, sweet chilli and black bean sauce	
Miso Soup	R59
Dashi and miso broth, leeks, nori, tofu	
Salt & Pepper Calamari	R88
Served with Ssamjang Mayo	
Tuna Tataki	R95
Rolled in sesame, seared, houseponzu, 7 spice	
Schezuan Hot Honey Chicken Tenders	R95
Schezuan hot honey chicken, white miso ranch dipping sauce	
New Style Salmon Sashimi	R125
Garlic, ginger & sesame oil	
Tuna Crisp	R105
Ponzu and sesame marinated tuna, rice cracker crisp, mayo, avo creme, nori dust	
Oysters (Large)	
Natural R30 ea / Citrus Koshu R35 ea / Passionfruit Ponzu R35 ea	

Ramen

Chicken	R150
Chicken based broth, secret shoyu (soy sauce) seasoning, ramen noodles, chicken, pickled mushrooms, den miso corn, 5 minute marinated egg, spinach, leeks, nori	
Beef Brisket	R160
Chicken based broth, secret shoyu (soy sauce) seasoning, miso, ramen noodles, beef brisket, pickled cabbage, den miso corn, 5 minute marinated egg, spinach, leeks, nori	
Vegetable	R130
Shitake with Kombu and miso broth, secret shoyu (soy sauce) seasoning, ramen noodles, pickled cabbage and mushroom, den miso corn, 5 minute marinated egg or no egg, spinach, leeks, nori (add tofu R25)	
Beef Fillet	R170
Chicken based broth, secret shoyu (soy sauce) seasoning, ramen noodles, beef fillet, pickled cabbage, den miso corn, 5 minute marinated egg, spinach, leeks, nori	
Duck	R180
Chicken base broth, secret shoyu (soy sauce) seasoning, ramen noodles, pan seared duck breast, pickled mushroom, den miso corn, 5 minute marinated egg, spinach, leeks, nori	

Baos & Buns

Buttermilk Fried Chicken	R65
Buttermilk marinated chicken breast, quick pickled vegetables, Firecracker mayo	
Tempura Panko Prawn	R65
Tempura panko prawn, quick pickled vegetables, blackbean mayo	
Beef Rump	R69
Sliced beef rump, caramelized onion, Asian BBQ sauce	
Vegetarian	R59
Grilled den miso eggplant, roasted peppers, pickled daikon, teriyaki sauce	
Prawn & XO Sauce (3)	R80
Prawn, XO Sauce, water chestnut, coriander	
Duck (3)	R90
Sweet and spicy hoisin duck	
Spicy Veg (3)	R70
Asian mushrooms, scallion, cabbage, chilli	
Gyoza (Potstickers)	
Veg R60 / Wagyu R75	

Yakimono

Chicken Wings	R89	Den Miso Grilled Eggplant	R75
Marinated in sake and 7 spice, grilled and glazed		Grilled eggplant, den miso glaze, pickled daikon and carrot, crushed nuts	
Chicken & Leek Yakitori	R85	Sticky Corn Riblets	R75
Deboned chicken thigh, baby leeks, miso & ginger tare		Miso, sesame, spring onion	
Flank Steak & Asparagus	R80		
Tender flank steak, fresh asparagus, chilli & sesame tare			

Sushi

California (8pc)	Philly Roll (8pc)	R115
Tuna R95 / Salmon R95 / Prawn R90 / Crab R75 / Veg R75		California with smoked salmon and cream cheese
Nigiri (2pc)	Simo Salmon Surprise (8pc)	R115
Tuna R50 / Salmon R55 / Prawn R50		Seared salmon roll, topped with avo, mayo and sweet chilli sauce
Handroll (1pc)	Five Fives (5pc)	R80
Tuna R60 / Salmon R60 / Prawn R55 / Tempura R60 / Crab R50 / Veg R50		5 piece Futomaki with salmon, tuna and cream cheese
Roses (3pc)	Rainbow Reloaded (10pc)	R130
Tuna R50 / Salmon R55		Tuna California, salmon and tuna on top
Double Roses (3pc)	Wasabi Parcel (8pc)	R120
Tune rose inside a salmon rose R75		Salmon, avo and wasabi sandwich
Fashion Sandwich (8pc)	Avalanche Roll (8pc)	R115
Tuna R100 / Salmon R100 / Prawn R95 / Veg R80		Tuna Cali with seared tuna on covered with spicy Mayo
Sashimi (3pc)	Tobiko Salmon Cali (8pc)	R120
Tuna R70 / Salmon R70		Salmon Cali rolled in flying fish roe
Inari (2pc)	Bamboo Roll (4pc)	
Tuna R60 / Salmon R65 / Prawn R60		California wrapped with cucumber Tuna R60 / Salmon R65
Futomaki (Fat Maki) (10pc)	Fusion Platter (12pc)	R135
Tuna R110 / Salmon R110 / Prawn R100 / Veg R90		5 California, 5 Rainbow Reloaded, 2 Roses
Maki (4pc)	Chefs Choice Platter (18pc)	R180
Avo R40 / Prawn R45 / Salmon R45 / Tuna R40 / Crab R25 / Veg R25		Chefs variety
Crispy California (8pc)	Monkey Platter (24pc)	R250
Tuna R110 / Salmon R110 / Prawn R105 / Crab R90 / Veg R90		Rainbow Reloaded, California, Roses, Nigiri and Maki

Poke

Poke Bowl	R155
Sushi rice or spinach base or half and half tuna, salmon, avocado, edamame beans, mixed veg, seasonal fruit, nori, sesame seeds Firecracker or Japanese mayo. Surcharge for salmon only poke / R20	
Vegan Poke	R130
Sushi rice or spinach base or half and half crispy tofu, avocado, edamame beans, mixed veg, seasonal fruit,nori,sesame seeds Firecracker or vegan mayo	

Dessert

Cake of the day	R65
Please ask your waiton	
Matcha & Salted Custard Bun	R65
Matcha infused bun, salted custard filling	