

KUNG FU  
GREAT FOOD & COCKTAILS

11  
Dishes

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IZAKAYA MENU

345 pr. pers.

*Experience the full extent of our kitchen.  
Lean back and let us take care of the rest!*

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STEAMED EDAMAME BEANS  
*Served with a slice of lemon & sea salt*

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CRAYFISH SALAD  
*Green salad with crayfish & wasabi-yuzu dressing*

SIZZLING SASHIMI  
*Salmon, tuna & prawn with yuzu dressing and sesame oil*

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VEGAN SPRING ROLL  
*Veggies, mushroom, noodles & sweet chili-ponzu sauce*

SOFTSHELL CRAB  
*Tempura crab with tobiko, chives & wasabi mayo*

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SHAO MAI  
*Pork, shrimp, bamboo & chopped edamame bean*

CHICKEN DUMPLING  
*Water chestnut, onion & black sesame*

HAU KAU  
*Shrimps, bamboo & soy-vinegar sauce*

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GRILLED BEEF  
*Veggies, mushroom & miso sauce*

RICE  
*Ginger- onions pickle & sesame nori*

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DESSERT OF THE DAY

5  
Dishes

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SUSHI MENU

245 pr. pers.

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CRAYFISH SALAD  
*Green salad with crayfish & wasabi-yuzu dressing*

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SIZZLING SASHIMI  
*Salmon, tuna & prawn with yuzu dressing and sesame oil*

NIGIRI MIX  
*Salmon, tuna, shrimp & avocado*

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RED DEVIL  
*Grilled salmon, surimi, dried chili & herbs*

TUNA MAKI  
*Green inside, topped with tuna, tobiko, chives & unagi*

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MIXED MENU

265 pr. pers.

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BEEF TATAKI SALAD  
*Hanger-steak, cauliflower, coriander & sesame-ponzu*

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SPARKLING TUNA  
*Surimi, tuna, tobiko, herbs & chili mayo*

SALMON ROLL  
*Inside out maki with salmon, avocado & tobiko*

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CRISPY MIX  
*Veggie spring roll, korokes & crispy chicken served with  
chili-mayo and ponzu sauce*

STEAMED DUMPLINGS  
*Beef, ginger-chicken, shrimp, veggie & shao mai*

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OPTIONAL 6th DISH  
*Panko shrimp & chili mayo*  
+ 50

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POKE BOWL

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115

EDO SALMON

*Miso salmon, rice, green salad, cucumber, miso, edamame, kimchi  
ginger & ponzu sauce*

SPICY TUNA

*Spicy tuna, rice, green salad, avocado, cherry tomatoes, scallions &  
ginger*

WASABI SHRIMP

*Tiger prawn, crayfish, rice, green salad, kimchi, scallion, ginger &  
wasabi mayo*

VEGAN BOWL

*Tofu, koroke, rice, green salad, kimchi, avocado, ginger & onions*

OPTIONAL STARTER

+ 55

STEAMED DUMPLINGS

*Beef, ginger chicken, shrimp, veggie & shao mai served with a  
soy-vinegar sauce*

CRISPY MIX

*Veggie springroll & crispy chicken with chili mayo and ponzu*

OPTIONAL DESSERT

+ 50

BLACK SESAME ICECREAM

*Sesame ice cream on a japanese shiso leaf with a ginger/honey syrup  
& burnt white chocolate*

RAMEN

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125

*Our Soup is made on our own fish stock and served with noodles,  
green salad, a soy marinated egg, pickled scallions Onions, kimchi &  
seasonal herbs.*

*Please choose one of the following to top your ramen*

GRILLED BEEF

BRAISED PORK

DUCK CONFIT

SALMON

TOFU

GUA BAO

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95

*Two steamed buns accompanied by four toppings:*

*Pickled scallions, pickled onions, kimchi & fresh Coriander*

*Please choose one of the following to go with your baos*

BRAISED PORK

DUCK CONFIT

GRILLED SALMON

CRISPY CHICKEN

TOFU

# KUNG FU

## GREAT FOOD & COCKTAILS

### APPETIZERS

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STEAMED EDAMAME BEANS	45
<i>Served with a Slice of Lemon &amp; Sea Salt</i>	
SPICY NUTS	45
<i>Pumpkin seeds, hazelnuts, cashew &amp; peanuts marinated in chinese Spices</i>	
SHRIMP CHIPS	45
<i>With chili, crushed nori &amp; homemade chili mayo</i>	
KIMCHI	45
<i>Homemade with bok choy, carrots &amp; bell peppers</i>	

### SALADS

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CRAYFISH SALAD	85
<i>Green salad with crayfish &amp; wasabi-yuzu dressing</i>	
BEEF TATAKI	85
<i>Hanger-steak, cauliflower, coriander &amp; sesame ponzu</i>	

### HOUSE SPECIALTIES

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CRISPY MIX	65
<i>Veggie spring roll, korokes &amp; crispy chicken served with chili mayo and ponzu sauce</i>	
SPRING ROLL PLATE	60
<i>Beef, veggie &amp; fish/shellfish served with ponzu sauce</i>	
PANKO SHRIMP	70
<i>Panko marinated tempura torpedo prawn served with chili mayo</i>	
STEAMED DUMPLINGS	65
<i>Beef, ginger chicken, veggie &amp; shao mai served with a soy-vinegar sauce</i>	
SIZZLING SASHIMI	55
<i>Salmon, tuna &amp; prawn with yuzu dressing and sesame oil</i>	
SOFTSHELL CRAB	115
<i>Tempura crab with tobiko, chives &amp; wasabi mayo</i>	
GRILLED BEEF	125
<i>Veggies, mushroom &amp; miso sauce</i>	

### SUSHI

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SALMON ROLL	90
<i>Inside out maki with salmon, unagi sauce &amp; tobiko</i>	
SPICY TUNA	90
<i>Inside out maki with chopped tuna, chili, tobiko &amp; sesame</i>	
GREEN ONE (V e g a n)	90
<i>Inside out maki roll with romaine salad, avocado, carrot &amp; chives</i>	
SHRIMPY	90
<i>Inside out maki with crispy tempura prawn, carrots, avocado &amp; sesame seeds</i>	
HELLS KITCHEN	125
<i>Inside out maki with crispy tempura prawn, avocado and topped with tuna &amp; chili mayo</i>	
SPARKING TUNA	125
<i>Surimi, tuna, tobiko, herbs &amp; chili mayo</i>	
RED DEVIL	125
<i>Inside out maki with surimi, cucumber and topped with flame grilled salmon, chili mayo &amp; dried chili</i>	
KUNG FU (V e g a n)	125
<i>Inside out maki with romaine salad, cucumber and topped with avocado and plum marinated sesame seeds</i>	
EBI FLY	125
<i>Inside out maki with crispy tempura prawn, avocado and topped with grilled salmon &amp; unagi sauce</i>	
NIGIRI MIX	125
<i>Salmon, tuna, sweet prawn &amp; avocado</i>	
SIZZLING SASHIMI	125
<i>Salmon, tuna &amp; sweet prawn with yuzu dressing and sesame oil</i>	

### DESSERTS

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YUZU MINT SORBET	50
<i>Homemade fresh sorbet with some fresh fruit</i>	
BLACK SESAME ICE CREAM	50
<i>Sesame ice cream on a japanese shiso leaf with burnt white chocolate Ponzu, chili mayo, soy-vinegar or wasabi mayo</i>	