

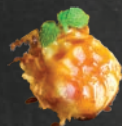
URAMAKI SUSHI

SUSHI ROLL WITH SEAWEED INSIDE AND RICE ON THE OUTSIDE OR WE CALL IT 'INSIDE-OUT' ROLLS



- CALIFORNIA** 42
CRAB STICK, JAPANESE MAYO, CUCUMBER, AVOCADO, AND TOBIKO
- GREEN PARADISE** V 41
MIXED GARDEN VEGETABLE, TOPPED WITH AVOCADO
- SPICY TUNA** S 48
MINCED SALMON, WHITE CABBAGE, SPICY MAYO, AND TOGARASHI
- SPICY SALMON** S 46
MINCED TUNA, WHITE CABBAGE, SPICY MAYO, AND TEMPURA FLAKES
- SUNRISE** 63
CRAB STICK, SALMON, AVOCADO, TOBIKO TOPPED WITH SALMON
- DYNAMITE** S 61
PRAWN, EEL, CUCUMBER, AVOCADO, SPICY MAYO, TOPPED WITH TEMPURA FLAKE/TEMPURA FLAKES
- ATISUTO CRAB SANDWICH** S 57
CRAB STICK, SPICY MAYO, TOBIKO, TOPPED WITH TEMPURA FLAKES
- UNAGI SPECIAL** 69
TAMAGO, CUCUMBER, AVOCADO, UNAGI, TOPPED WITH JAPANESE MAYO AND TOBIKO.
- SOFT SHELL CRAB** 63
SOFT SHELL CRAB TEMPURA, SPICY MAYO, CUCUMBER, AVOCADO, TOBIKO AND TERIYAKI SAUCE.
- PRAWN TEMPURA** 61
PRAWN TEMPURA, AVOCADO, TOBIKO AND TERIYAKI SAUCE.
- WAGYU GYU NIKU** 98
CALIFORNIA BASED ROLL TOPPED WITH SEARED WAGYU BEEF, AND SPICY MAYO
- FLAMED SUNRISE** 61
CRAB STICK, AVOCADO, TOBIKO, TOPPED WITH FLAMED SALMON.
- RAINBOW** 68
TAMAGO, YAMAGOBO, CUCUMBER, TOPPED WITH SALMON, TUNA AND AVOCADO.
- CRISPY SALMON SKIN ROLL** 54
CRISPY SALMON SKIN, SPRING ONION, TAKUAN, TERIYAKI SAUCE, JAPANESE MAYO, AND SESAME SEED
- BLACK COD DYNAMITE** 68
MISO BLACK COD, SESAME SEED, CHUKKA WAKAME AND TOGARASHI.
- ROLL OF THE WEEK**
ASK YOUR WAITER FOR DETAILS
- ALL MAKI ROLLS COME IN 6 PCS/PORTION**

DESSERTS



- CHEESE CAKE SOUFLE** 32
- CHOCOLATE FONDANT** 32
- MOCHI ICE CREAM** 32
(ASK YOUR WAITER FOR AVAILABLE FLAVOURS)
- ATISUTO BAKERY**
(ASK YOUR WAITER FOR THE DAY SPECIAL)

NIGIRI SUSHI & SASHIMI



PORTION 2PCS / 3PCS
NIGIRI / SASHIMI

- MAGURO - TUNA** 31/35
- SAKE - SALMON** 29/34
- EBI - PRAWN** 33/38
- KURODAI - SEA BREAM** 27/33
- IKA - CUTTLEFISH** 27/31
- TAKO - OCTOPUS** 38/42
- TAMAGOYAKI** 26/29
JAPANESE SWEET OMELETTE
- IKURA - SALMON ROE** 58
- UNAGI KABAYAKI - GRILLED EEL** 46/53

HOSOMAKI SUSHI

THIN SUSHI ROLL WRAPPED IN NORI



- AVOCADO** V 32
AVOCADO ROLLED IN SUSHI RICE WITH SEAWEED OUTSIDE
- CUCUMBER** V 28
CUCUMBER ROLLED IN SUSHI RICE WITH SEAWEED OUTSIDE
- TUNA** 39
TUNA ROLLED IN SUSHI RICE WITH SEAWEED OUTSIDE
- SALMON** 36
TUNA ROLLED IN SUSHI RICE WITH SEAWEED OUTSIDE

SIDE DISHES



- MISO SOUP** 18
- KANI SOUP** 28
- SAUTEED FOREST MUSHROOM** V 34
- POTATO SALAD** 23
- JAPANESE PICKLES** V 16
- QUINOA FRIED RICE** V 34
- MIXED FRIED RICE** 29
ADD CHICKEN 14
ADD BEEF 19
ADD PRAWN 19
- JAPANESE STEAMED RICE** 18

JAPANESE
IN NOH
time



DRINKS

HOMEMADE ICED TEAS 28

- AKAI**
RED FRUIT TEA, LEMON JUICE, SUGAR SYRUP AND MINT LEAVES
- ICHIGO**
ENGLISH BREAKFAST TEA, STRAWBERRY PURÉE, LEMON JUICE AND SUGAR SYRUP
- MIKA**
GREEN TEA, LEMON JUICE, ORANGE JUICE AND SUGAR SYRUP
- KAMOMIRU**
CHAMOMILE TEA, LEMON JUICE, SUGAR SYRUP AND PASSION FRUIT PURÉE
- LINGO**
GREEN TEA, APPLE JUICE, APPLE PURÉE AND MINT LEAVES

MOCKTAILS 32

LEMONGRASS AND MINT COOLER

LEMONGRASS, MINT LEAVES, LYCHEE JUICE TOPPED WITH SODA

AKAI BARA

FRESH STRAWBERRY, ROSE WATER, TOPPED WITH SODA



ATISUTO PASSION

CUCUMBER, CHILLI, PINEAPPLE JUICE AND LYCHEE JUICE



TEAS 24

- SENCHA**
A GRASS-GREEN LEAFED TEA WITH MILD FLAVOR CHARACTERISTIC OF THE MAY HARVEST.
- KUKICHA**
IN A COMPLEX PROCEDURE, THE VEINS OF THE TEA LEAFS ARE CUT OUT, WHICH ENHANCES THE MAIN INGREDIENT OF THE TEA PRODUCING A DELICATE, TANGY AND FRAGRANT FLAVOR.
- HOJICHA**
BY ROASTING THIS TEA, A LIGHT BROWN LIQUID OF A UNIQUE FLAVOR IS CREATED WITH RELATIVELY LESS CAFFEINE AND TANNIN
- BANCHA**
BANCHA IS HARVESTED FROM THE SAME BUSHES AS SENCHA. ALTHOUGH IT IS MORE STRINGENT AND LESS FRAGRANT IT IS GREAT IN COMBINATION WITH DESSERTS.
- MATCHA LATEA**
A MATCHA LATEA IS PRODUCED WHEN COMBINING MACHA (TRADITIONAL GREEN TEA POWDER) WITH MILK AND SWEETENED.
- COFFEE**
- ESPRESSO** 10
- DOUBLE ESPRESSO** 14
- AMERICANO** 12
- CAFFE LATTE** 18
- CAPUCCINO** 18

WATER

	SMALL	LARGE
MINERAL WATER	8	14
PREMIUM STILL	14	22
PREMIUM SPARK	14	22

JUICES

ORANGE, LEMON, WATERMELON	26
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SOFT DRINKS

PEPSI, DIET PEPSI, MIRINDA, 7 UP	12
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TASTING MENU



OMAKASE 120

5 COURSES SET MENU OF CHEF CHOICE FROM OUR SIGNATURE DISHES STARTING FROM MISO SOUP, STARTER PLATTER, MAIN COURSE AND DESSERT. THE SET MENU SERVED WITH HOMEMADE ICED TEA.

SALADS



EDAMAME WITH SEA SALT V 19

STEAMED WHOLE SOY BEAN WITH SEA SALT

EDAMAME WITH HOME MADE SPICY SAUCE S 24

SAUTEED WHOLE SOY BEAN, AND HOMEMADE CHILLI GARLIC SAUCE

KANI SALAD 28

CRAB STICK, BROWN ONION, WHITE CABBAGE, JAPANESE MAYO AND SESAME SEED

KAISO SALAD V 23

WAKAME SEAWEED, CHUKKA, SAMBAI SAUCE, AND SESAME SEED

JAPANESE GREEN SALAD V 24

MIXED JAPANESE GREENS, HOMEMADE APPLE DRESSING AND JULIENNE BEETROOT

TATAKI SALAD

MIXED JAPANESE GREENS, APPLE DRESSING, TOPPED WITH SEARED SALMON OR TUNA

SALMON 62

TUNA 52

BENTO BOX



KANTAN 67

CALIFORNIA ROLL, SALMON TERIYAKI, VEGETABLE TEMPURA, GREEN SALAD, TORIKATSU

ICHIBAN 97

TUNA SASHIMI, SALMON YUZU MISO, CRAB SALAD, BEEF TERIYAKI, MISO SOUP AND STEAMED RICE

ATISUTO BENTO 78

MISO SOUP AND RICE

CHOOSE ONE ITEM OF EACH

CALIFORNIA, CUCUMBER OR AVOCADO ROLL VEGETABLE OR MIXED TEMPURA TERIYAKI,

KARAAGE, OR TORIKATSU CHICKEN SALMON

YUZU MISO, SALMON TERIYAKI OR CHICKEN

GYOZA GREEN SALAD OR POTATO SALAD

SUNDAY - THURSDAY
12:00 - 16:00

STARTERS



AGEDASHI TOFU V 34

CRISPY TOFU, GINGER OROSHI, AND DASHI SAUCE

NASU DENGAKU V 37

BAKED AUBERGINE, YUZU MISO, SPRING ONION AND SESAME SEED

TUNA CRISPY RICE S 58

CRISPY RICE, SPICY TUNA, SPRING ONION, GINGER, AND KAESHI

CHICKEN GYOZA 39

PAN FRIED HOMEMADE CHICKEN DUMPLING AND SPICY GYOZA SAUCE

SPICY SALMON TARTAR S 56

MINCED SALMON, WHITE CABBAGE, SPICY MAYO, AVOCADO AND TOBIKO

SPICY TUNA TARTAR S 61

MINCED TUNA, WHITE CABBAGE, SPICY MAYO, AVOCADO AND TOBIKO

KARAAGE CHICKEN S 40

CRISPY MARINATED CHICKEN, SWEET CHILI AND TARTAR SAUCE

PANKO GRILLED CUTTLEFISH 39

GRILLED CUTTLEFISH, PANKO, CHILI, GARLIC AND LEMONGRASS MIX

SALMON CARPACCIO 48

THIN SLICED SALMON MARINATED IN DILL DRESSING

SPICY DYNAMITE PRAWN S 58

CRISPY PRAWN, HOMEMADE DYNAMITE SAUCE, SESAME SEED AND JULIENNE BEETROOT

PRAWN TEMPURA 56

PRAWN TEMPURA, SWEET CHILI AND TARTAR SAUCE

SOFTSHELL CRAB TEMPURA 66

SOFTSHELL CRAB TEMPURA, SWEET CHILI, AND TARTAR SAUCE

SEAFOOD CEVICHE S 56

CITRUS MARINATED FRESH SEAFOOD, ONION, CORIANDER, CHILLI AND AVOCADO.

FROM ATISUTO STREET

TRADITIONAL STREET FOOD

DAILY SPECIAL

ASK YOUR SERVER FOR DETAIL

YUM CHA PLATTER 41

CHICKEN GYOZA, SEAFOOD DIM SUM,

CRISPY CHICKEN SIU MAI, AND CHICKEN

HARUMAKI

CRISPY WANTON 34

CRISPY CHICKEN AND HERBS JAPANESE PARCEL WITH SWEET CHILI SAUCE

MAIN COURSE



ATISUTO'S CATCH OF THE DAY

ASK YOUR SERVER FOR DETAILS

FRESH LOCAL FISH COOKED TO YOUR SPECIFICATION YOU MAY CHOOSE BETWEEN PAN FRIED, DEEP FRIED, POACHED, OR GRILLED

CHOOSE YOUR CONDIMENTS: CRISPY PANKO, KAFFIR LIME LEAVES, HOMEMADE CHILLI, OR TARTAR SAUCE.

WAGYU BURGER 75

3 PATTIES OF THE HIGH GRADE WAGYU BEEF, LETTUCE, ESCALIVADA CHUTNEY, TERIYAKI, HOMEMADE CHILLI, AND BRIOCHE

BLACK COD YUZU MISOYAKI 145

MISO MARINATED BLACK COD SERVED WITH EDAMAME HUMMUS

SPICY LEMONGRASS PRAWNS S 81

GRILLED PRAWN TOPPED WITH LEMONGRASS, CHILLI, AND GINGER SAUCE

PANKO CRUSTED BABY CHICKEN 65

GRILLED BABY CHICKEN TOPPED WITH KAFFIR LIME LEAVES, PANKO, GARLIC, AND CHILLI

FROM THE FUJI LAVA GRILL

ADD TERIYAKI SAUCE TO MAKE IT A TERIYAKI

SERVED WITH POTATO SALAD, BROCCOLI AND CHERRY TOMATO OR SAUTEED VEGETABLES

CORN FED BABY CHICKEN 62

RIB EYE BEEF 92

HIGH GRADE STRIPLOIN WAGYU BEEF 180

SALMON FILLET 74

MIXED VEGETABLES V 47

RAMEN AND NOODLES



CHICKEN RAMEN S 52

GRILLED CHICKEN, EGG NOODLE, JIGOKU RAMEN SOUP, SOFT BOILED EGG AND SPRING ONION

PRAWN KATSU CURRY RAMEN S 65

CRISPY BREADED PRAWN, EGG NOODLE, CURRY RAMEN SOUP, SOFT BOILED EGG, AND SPRING ONION

CHICKEN TANTAN MEN 55

MINCED CHICKEN, EGG NOODLE, PEANUTS MISO RAMEN, SOFT BOILED EGG AND SPRING ONION

WANTON MEN 52

HOMEMADE CHICKEN WANTON, EGG NOODLE, SOY RAMEN SOUP, SOFT BOILED EGG AND SPRING ONION.

BEEF RAMEN S 54

CHAASHU BEEF, EGG NOODLE, JIGOKU RAMEN SOUP, SOFT BOILED EGG AND SPRING ONION

SHIITAKE AND TEMPURA UDON 52

PRAWN TEMPURA, WHEAT NOODLE, HOT SOBA SOUP, SHIITAKE MUSHROOM AND WAKAME SEAWEED

VEGETABLE YAKISOBA V 51

STIRRED FRIED EGG NOODLE, MIXED VEGETABLES, TONKATSU SAUCE AND SPRING ONION

ADD CHICKEN 12

ADD BEEF 17

ADD PRAWN 17

ADD TOFU 10

DONBURI

TURN YOUR DONBURIS TO A YAKIDON ADDING ANY OF THE YAKITORI
REPLACE RICE WITH QUINOA TO CREATE A QUINDON



CHICKEN TERIYAKI 54

GRILLED CHICKEN, TERIYAKI SAUCE, SPINACH, SOFT BOILED EGG AND PICKLED CUCUMBER

BEEF TERIYAKI 58

GRILLED BEEF, TERIYAKI SAUCE, SPINACH, SOFT BOILED EGG AND PICKLED CUCUMBER

CHICKEN KATSU CURRY 58

BREADED CHICKEN, CURRY SAUCE, SOFT BOILED EGG AND PICKLED CUCUMBER

SALMON TERIYAKI 56

GRILLED SALMON, TERIYAKI SAUCE, SPINACH, SOFT BOILED EGG AND PICKLED CUCUMBER

CHIRASHI 66

SUSHI RICE, MIXED SEAFOOD SASHIMI, TAMAGO, TAKUAN, AND PICKLED CUCUMBER

KATSUDON 48

BREADED CHICKEN IN SWEET SOY SAUCE, SERVED WITH MUSHROOM, ONIONS, AND BEATEN EGG SPRINKLED WITH SPRING ONION

YAKITORI

GRILLED ON SKEWER OVER BINCHOTAN COAL



HATSU-CHICKEN HEART 24

REBA-CHICKEN LIVER 24

MOMO-CHICKEN THIGH 24

TEBASAKI-CHICKEN WING 24

CHICKEN TSUKUNE-CHICKEN MEATBALL 24

NEGIMA-CHICKEN AND SPRING ONION 26

EBI-PRAWN 37

BEEF-AUSTRALIAN GRASS FED BEEF 39

TENDERLOIN 39

SALMON BELLY-WILD CAUGHT NORWEGIAN 25

SALMON 25

TOFU V -SOY BEAN CURD 22

SHIITAKE V -JAPANESE OAK MUSHROOM 24

ZUCCINI V 22

ALL YAKITORI SERVED 2 SKEWERS PER ORDER

KIDS MENU



ARALE CHAN 59

CHICKEN KARAAGE, POTATO SALAD, CHOICE OF CHICKEN OR SALMON TERIYAKI, STEAMED OR EGG FRIED RICE. KIDS MEAL SERVED WITH ONE SCOOP OF ICE CREAM.