

GLUTEN FREE

RICE SELECTION

STEAMED BLACK WILD RICE	3.5
GARLIC FRIED RICE	4
VEGETABLE EGG FRIED RICE	4
SHRIMP FRIED RICE	6.5
BLACK WILD VEGETABLE EGG FRIED RICE	7
VEGETARIAN DOL SOT	8
black wild rice, shitake mushrooms, spring onions, zucchini, carrots, egg, baby spinach, spicy gochijang	
DONABE WILD MUSHROOM JAPANESE RISOTTO	10
Japanese kiku rice, miso soy ginger stock, nori flakes, umbria tartufo bianco olio	
DONABE JAPANESE SEAFOOD RISOTTO	10
Japanese kiku rice, miso stock, shrimp squid scallops, nori flakes	

RAW MINCED & MORE

SPICY HAMMOUR CEVICHE	9
marinated baby hammour, aji panca citrus vinaigrette	
SCALLOP CEVICHE	10.5
sliced aji panca chili marinated scallop, yuzu lime lemon herb vinaigrette	
SPICY TUNA CEVICHE	10.5
aji panca chili marinated minced tuna, citrus vinaigrette	
SAKU SESAME	11
big eye tuna, spicy sesame aioli, beet chips, daikon radish	
HAMACHI SALSA	11.5
marinated yellow tail, wasabi tobiko, jalapeño salsa	

VEGAN

MODERN CANTONESE DIM SUM

CRISPY BAMBOO VEGETARIAN 5.5
glass noodles, sauteed vegetables, spicy soy vinaigrette

BAO SLIDERS

(steamed buns, accompanied by tempura sweet potato truffle essence)

VEG BAO 5.5
crispy seasoned potatoes, shishito pepper

RICE SELECTION

STEAMED BLACK WILD RICE 3.5

GARLIC FRIED RICE 4

VEGETABLE FRIED RICE 4

BLACK WILD VEGETABLE FRIED RICE 7

VEGETARIAN DOL SOT 8
black wild rice, shitake mushrooms, spring onions,
zucchini, carrots, baby spinach, spicy gochijang

KIM BAP (MAKI)

SEI 6
julienne tempura

ROBATAYAKI JAPANESE GRILL (YAKITORI)

SPICED GRILLED ROMAINE romaine lettuce, spicy black bean sauce, sesame oil reduction	4.5
GRILLED AVOCADO tomato salsa	4.5
SHISHITO PEPPERS Japanese peppers	4.5

BEGINNING

HIMALAYAN EDAMAME pink salt	3
YUZU EDAMAME Japanese lemon	3
KAN PONGKI EDAMAME spicy Korean gochugado	3
SHIRO MISO white miso	3
ROASTED EDAMAME truffle salt, truffle oil	3.5
MISO LENTIL SOUP braised yellow lentil, miso stock, sesame oil, roasted edamame	3.5
VEGETABLE TEMPURA assorted julienned vegetable tempura, creamy yuzu	5
POTATOE POPCORN seasoned potatoe crunch, spicy dipping sauce	5

SARADA (SALAD)

MEISEI SALAD crisp greens, shoestring apples, grape seed vinaigrette	5
ICE BERG VINAIGRETTE Japanese assorted fruit vinaigrette	5
MORNING GLORY sautéed water spinach, spicy black bean sauce	5
WAKAME SALAD Japanese seaweed salad	6.5
BABY SPINACH DRIED MISO SALAD baby spinach, truffle oil, parmesan, dried miso, dried yuzu, lemon skin dressing	7.5

THE END

MEISEI ICE-CREAM matcha green tea vanilla, white chocolate chocolate sorbet	2.5
CHANTILLY CHOCOLATE PRALINE hazelnuts, chocolate sponge, chocolate cream	5
PEANUT PARFAIT candied peanuts, peanut puree, chocolate mousse, toffee bar	5
CHERRY MOLTEN FONDANT warm chocolate cake, caramelized cherries, vanilla marshmallow	5
JAPANESE BEIGNETS crisp fried donuts, caramel sauce, green tea vanilla sauce	5
CLOUD IN THE SKY green tea biscuit, chocolate mousse, caramel, cotton candy	5
GOAT CHEESE CAKE goat cream cheese, buttery crumble	5
RED VELVET cream cheese frosting, white chocolate flakes	5
SNOWBALL french vanilla ice cream, exotic nuts, chocolate, mandarin puree	5
GRAND MEISEI INDULGENCE array of sweet delicacies, explore Meisei's sweet ending with your friends	25

ROBATAYAKI JAPANESE GRILL (YAKITORI)

JALAPENO HAMMOUR cubed baby hammor, jalapeno puree	5.5
NORWEGIAN SALMON cubed salmon, spicy Korean sesame paste	5.5
SPICY KING TIGER PRAWN Korean, gochijang paste	6.5
SHRIMP HAMMOUR YAKITORI herb marinated minced shrimp & hammour	6.5
SEA BASS creamy yuzu marinate	6.5

BEGINNING

SHIRO SEAFOOD MISO SOUP white miso, shrimps, scallops, squid	4
SHRIMP POPCORN creamy shrimp tidbits	6.5
PANKO SHRIMP TEMPURA crispy shrimp, ponzu vinaigrette	7
SOFT SHELL CRAB TEMPURA Japanese eggplant string, ginger garlic black bean sauce	7.5

SARADA (SALAD)

KANBOKO ALASKAN SALAD marinated kanboko crab, king crab, greens, yuzu vinaigrette	8.5
SPICY SASHIMI SALAD Norwegian salmon, big eye tuna, Japanese octopus, spicy gochijang sauce	10

FROM THE SEA

CRISPY HAMMOUR tempura hammour, spicy sweet sour sauce	12
SAFFRON SEA BASS pan seared sea bass, olives, saffron salt, spicy tomato miso stew	12
SZECHUAN SHRIMP crispy fried spicy tiger prawns, sauteed szechwan peppers, gourmet nuts, crunchy potatoe bits	15
CANTONESE SEAFOOD CRISPY NOODLES shrimp, squid, mussels, julienned vegetables, sesame sauce	17
TONGRASHI FJORD TROUT spicy Japanese herb crusted Norwegian trout, Asian slaw	18
NORWEGIAN DILL SALMON TERIYAKI pan seared Norwegian herbed salmon, assorted roasted vegetables, teriyaki balsamic sauce	18
CRISPY TIGER PRAWN SHISO PONZU crisp fried tiger prawns, sauteed with Japanese sesame leaf vinaigrette	18
JAP TANG CHILEAN SEA BASS pan seared Patagonian fish, sauteed shrimp, scallops, squid, mussels	20
BLACK COD HOUBA LEAF sweet miso glazed black cod	20
CANTONESE ALASKAN KING CRAB steamed alaskan king crab, assorted seafood, soy ginger garlic sesame sauce	22

RICE SELECTION

DONABE JAPANESE SEAFOOD RISOTTO Japanese kiku rice, miso soy ginger stock, nori flakes, umbria tartufo bianco olio	10
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KIM BAP (MAKI)

SALMON SKIN EXTREME crunchy salmon skin	5.5
TEMPURA SHRIMP shrimp popcorn, shredded crab	5.5
CRUNCHY SALMON salmon, cucumber, guacamole, spicy mayo, spring onion, tempura bits	5.5
RICELESS SALMON soya wrap, cucumbers, avocado	6
MEI yellow tail, salmon, tuna, avocado, cucumber, salmon skin, sweet mango	6
VOLCANO crab, cucumber, avocado, creamy shredded crab	6
BR DRAGON ROLL crunchy shrimp tempura, black rice, avocados, spicy tobiko mayo	6
FLORIDA MAKI crunchy hammour, cucumber, guacamole	6
SALMON CUCUMBER SOYA WRAP soya wrap, Norwegian salmon, cucumber, avocado, marinated wakame	6.5
SPICY TUNA SOYA WRAP soya wrap, marinated big eye tuna, tobiko	7
CALIFORNIAN SOYA WRAP soya wrap, crab, cucumber, guacamole, marinated crab strings	7
SOFT-SHELL DAIKON tempura soft-shell crab, tempura kanboko crab, creamy yuzu	8.5
OUTRAGEOUS tempura shrimp, tempura crab, tempura salmon, shredded crab, spicy mayo, ginger soy reduction	9.5
SULTAN LOBSTER tempura rock lobster, crab tempura, marinated crab, avocado, tobiko, spring onion, creamy yuzu	9.5