

PRIVÉ

Taste the sea, feel the breeze, and enjoy every moment!

Salads & Starters

Homemade Bread	100
Spicy Edamame <i>Edamame with chili garlic sauce</i> <i>Edamame me salcë pikante chili dhe hudhër.</i>	900
Soup of the Day	800
Tuna Tacos <i>Avocado, spring onion and sriracha mayo</i> <i>Avokado, qepë të njoma dhe majonezë sriracha.</i>	1200
Roasted tomato and cherry tomato salad <i>Roasted tomato with cherry tomato, cucumber, red onion, feta creamed and balsamic dressing</i> <i>Domate të pjekura, domate qershi, kastravec, qepë të kuqe, krem djathi feta dhe salcë balsamike.</i>	1400
Wakame Salad <i>Mixed wakame with cucumber, carrots and apple wafu sauce</i> <i>Wakame miks, kastravec, karrota, salcë wafu.</i>	1300
Avocado Salad <i>Avocado, cucumber and light soy dressing</i> <i>Avokado, kastravec dhe soy dressing.</i>	1400
Fried Tofu Salad <i>Tofu with avocado, lime dressing and mixed cress salad.</i> <i>Tofu me avokado, dressing lime dhe miks sallate cress.</i>	1600

**Please inform your waiter of any allergies.
Ju lutemi, njoftoni kamarierin për çdo alergji.

Raw

Oysters	800	<i>Oysters with cucumber granita, green chili and chives oil</i> <i>Ostrike me granita kastravecj, spec jeshil djegës dhe vaj chives</i>
Bluefin Tuna Tataki	1850	<i>Bluefin tuna with caramelized red onion, ponzu and garlic chips</i> <i>Ton bluefin me qepë të kuqe të karamelizuara, salcë ponzu dhe chips hudhre.</i>
Bluefin Tuna Tartare	2000	<i>Bluefin tuna with avocado, radish, yuzu ponzu sauce and mango caviar</i> <i>Ton bluefin me avokado, rrepkë, salcë yuzu ponzu dhe kavjar mangoje.</i>
Salmon Tataki	1550	<i>Salmon with shiso leaf, black sesame, bubu arare and shiso lime soy</i> <i>Salmon me gjethe shiso, susam të zi, bubu arare dhe salcë soje me shiso dhe lime.</i>
White Fish Ceviche	1550	<i>Plum sake dressing, coriander, sesame oil and sweet potato</i> <i>Dressing me sake kumbulle, koriandër, vaj susami dhe patate e ëmbël.</i>
Dry Aged Beef Carpaccio	2350	<i>Dry aged fillet with truffle dressing, pickled shallots, Parmesan chip and truffle mayo.</i> <i>Fileto dry aged me dressing tartufi, qepë turshi, Parmixhano dhe majonezë me tartuf.</i>

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Hot Dishes

Warmed Smoked Eggplant	1200	<i>Smoked roasted eggplant with pine nuts, spring onion, Aromatic yogurt and roasted red bell pepper</i> <i>Patëllxhan i tymosur dhe i pjekur me stika pishe, qepë të njoma, kos aromatik dhe spec të kuq të pjekur.</i>
Chicken Karaage	1200	<i>Chicken thighs with truffle mayo</i> <i>Kofsha pule me majonezë tartufi.</i>
Scallop & Shrimp Gyoza	1800	<i>Scallops, shrimp and amarillo sauce</i> <i>Scallops, karkaleca dhe salcë amarillo.</i>
Wagyu Gyoza	2500	<i>Wagyu with spring onion and truffle ponzu sauce</i> <i>Wagyu me qepë të njoma dhe salcë truffle ponzu.</i>
Lobster Tempura	6800	<i>Whole lobster pieces with crispy tempura batter and aioli mayo</i> <i>Copa lobsteri me brumë krokant tempura dhe majonezë aioli.</i>
Vegetable Tempura	1500	<i>Mixed vegetables with crispy tempura batter and ginger soy</i> <i>Perime miks me brumë krokant tempura dhe salcë soje me xhinxher.</i>
Ebi Tempura	1500	<i>Shrimps with crispy tempura batter and sriracha mayo</i> <i>Krkaleca me brumë krokant tempura dhe majonezë sriracha.</i>
Moriawase Tempura	1650	<i>Mixed vegetables and shrimps with crispy tempura batter and sriracha mayo</i> <i>Perime miks dhe karkaleca me brumë krokant tempura dhe majonezë sriracha.</i>
Pork Belly Bao Buns	1500	<i>Handmade miso bun with pork belly, cabbage, pickled cucumber, spicy mayo and soy sesame glaze</i> <i>Bukë miso e punuar artizanal me bel gici, lakër, kastravec turshi, majonezë pikante dhe glaze soje me susam.</i>

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Pasta & Risoto

Tiger Prawn Pasta	2700	<i>Linguine, shrimp, cherry tomato, garlic, bisque and chives Linguine me karkaleca, domate qershi, hudhër, salcë bisque dhe qiqra.</i>
Slow Cooked Beef Ragu Pasta	2600	<i>Pappardelle with slow cooked short ribs ragu and cream cheese Pappardelle me ragu brinjë viçi të gatuar ngadalë dhe krem djathi.</i>
Wild Mushroom Risotto	2100	<i>Risotto with mushroom paste, Parmesan and wild mushrooms Rizoto me krem kërpudhash, Parmesan dhe kërpudha të egra.</i>
Black Ink Risotto	2300	<i>Risotto with squid ink, squid, lemon gel and tapioca cracker Rizoto me bojë kallamari, kallamar, xhel limoni dhe tapioca cracker</i>
Tagliolini with caviar	3600	<i>Tagliolini with viola prawn, citrus butter, caviar Tagliolini me karkalec viola, gjalpë qitroje dhe kavjar.</i>

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Josper Selection

Japanese Wagyu A5	3500 (100g)
Ribeye Black Angus USA	1800 (100g)
Ribeye Black Angus on Bone USA	1500 (100g)
T-Bone Black Angus USA	1500 (100g)
Beef Tenderloin	1300 (100g)
Lamb Chop New Zealand	1300 (100g)



Beef Skewers

Beef fillet with sweet soy sauce and pardon pepper

Fileto viji me salcë sweet soy & spec pardon

2000

Grilled Baby Chicken

Baby chicken with caramelized barley miso sauce

Pulë baby me salcë të karamelizuar barley miso

3000

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Prime Fish

Salmon Teriyaki

Seaweed salad, pickled cucumber and teriyaki sauce
Sallatë algash deti, kastravec turshi dhe salcë teriyaki.

2600

Black Cod

Baked in hoba leaf with citrus miso sauce
Black cod i pjekur në gjethe hoba me salcë qitro miso.

3500

Chilean Seabass

Chilean seabass with ginger jalapeno sauce and mixed cress salad
Levrek kilian me salcë xhinxher dhe jalapeño, shoqëruar me sallatë cress miks.

3800

Grilled Butterfly Seabass

Tomato relish and lemon dashi oil
Domate relish dhe vaj lemon dashi.

3200



Whole Fresh Fish

1200 (100g)

Grilled Tiger Prawn

900 (100g)

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Sides

Grilled Asparagus

Grilled asparagus in Josper with yuzu butter sauce

Asparag i pjekur në Josper me salcë gjalpi yuzu.

950

Sweet Corn

Sweet corn grilled in Josper with shiso butter ponzu and shichimi pepper

Misër i ëmbël i pjekur në Josper me gjalpë shiso ponzu dhe spec shichimi.

1200

Grilled Sweet Potato

Sweet potato with teriyaki sauce and sesame seeds

Patate e ëmbël me salcë teriyaki dhe fara susami.

900

Charcoal Grilled Seasonal Vegetables

Mixed seasonal vegetables with roasted seeds and apple vinaigrette

Perime sezonale të pjekura në qymyr me fara të pjekura dhe vinaigrette molle.

1300

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Nigiri / Sashimi

Tuna Nigiri	Salmon Sashimi
Seabass Nigiri	Tuna Sashimi
Salmon Nigiri	Seabass Sashimi
650 / 2 pieces	600 / 2 pieces
Wagyu Nigiri	
1200 / 2 pieces	

Signature Maki Rolls

Salmon Avocado Maki <i>Salmon, avocado, tempura flakes, kisami wasabi.</i>	1900	Dry Aged Aburi Beef Maki <i>Dry aged beef fillet tartare, takuan, avocado, spring onion, truffle mayo.</i>	2500
California Maki <i>Crab meat, avocado, cucumber, cress, orange tobiko, white sesame, mayonnaise.</i>	2200	Lobster Maki <i>Lobster tempura, avocado, takuan, aioli mayo.</i>	3500
Ebi Tempura Maki <i>Prawn tempura, avocado, pickled carrot, spicy mayonnaise, teriyaki sauce, tempura flakes.</i>	1900	Gold Ring Maki <i>Chopped salmon, avocado, prawn tempura, mango, orange tobiko, teriyaki sauce.</i>	2600
Spicy Tuna Maki <i>Tuna tartare, cucumber, jalapeño, shiso leaf, spicy miso.</i>	2400	Tempura Crushed Avocado <i>Prawn tempura, avocado, green apple, spicy mayo, teriyaki sauce.</i>	2400
Wagyu Maki <i>Wagyu aburi shrimp maki with avocado, shrimp tempura, wagyu, spring onion, pickled carrot, nikiri sauce.</i>	2800	Spider Maki <i>Soft shell crab tempura, cucumber, orange tobiko, wasabi tobiko mayo, spicy mayo.</i>	2600
Wagyu Gunkan <i>Wagyu, daikon, orange tobiko, spring onion, truffle ponzu, garlic chips.</i>	2800	Toyotomi Shrimp Maki <i>Prawn tempura rolls topped with shrimp pop and truffle sesame dressing.</i>	2500
Tuna Gunkan <i>Tuna tartare, spring onion, tobiko, truffle ponzu.</i>	2600		

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Desserts

Cheesecake

Japanese style baked cheesecake with almond crumble, raspberry coulis and Fragola sorbet

Cheesecake japonez i pjekur me crumble bajamesh, coulis mjedre & sorbet Fragola

1300

White Rocks with Passion Fruit

Gianduja chocolate, chocolate land, passion fruit coulis and mandarin sorbet

Çokollatë Gianduja, chocolate land, coulis passion fruit & sorbet mandarine

1500

Burnt Meringue Ginger Namelaka

Ginger namelaka, French meringue, crumble ring and lime sorbet

Namelaka me xhenxhefil, meringë franceze, crumble ring & sorbet lime

1300

Matcha Fondant

Matcha tea with salted caramel, pistachio tuiles and vanilla ice cream

Çaj matcha me karamel të kripur, tuiles pistaku & akullore vaniljeje

1300

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Wine & Drinks

Verat e Bardha White Wines

Albizzia <i>"Frescobaldi" (chardonnay) Alc. 12%</i>	3800
Fiano di Avellino <i>Terre D'Aione (fiano di avellino) Alc 13%</i>	4500
Malagouzia <i>Alpha Estate (malagouzia) Alc 13%</i>	4600
Pecorino <i>Castell Semivicoli (pecorino) Alc. 13.5%</i>	4700
Greco di Tufo <i>DOCG Terredora (greco) Alc 13%</i>	4700
Riesling <i>Philippe Michel (riesling) Alc 12.5%</i>	4800
Edda <i>San Marzano (Chardonnay) 14%</i>	4800
Blange <i>Ceretto Langhe organic BIO (arneis) Alc 13%</i>	5800
Terlaner <i>Classico Terlan (pinot blanc, chardonnay, sav.blanc) Alc 13.5%</i>	5800
Muller Thurgau <i>Terlan (muller thurgau) Alc 13%</i>	5800
Gewurztraminer <i>Terlan (gewurztraminer) Alc 14%</i>	6000
Pinot Grigio <i>Livio Felluga Friuli (pinot grigio) Alc 13%</i>	6300
Sauvignon <i>Livio Feluga Friuli (sauvignon blanc) Alc 13%</i>	6300
Winkl <i>Terlan (sauvignon blanc) Alc 13.5%</i>	6500
Kreuth <i>Terlan (chardonnay) Alc 14%</i>	6500

Verat e Bardha White Wines

Donnaluce <i>Poggio Le Volpi (malvasia, greco, chardonnay) Alc 13%</i>	7700
Chablis 1er CRU <i>Vaucoupin Bourgogne (chardonnay) Alc. 12%</i>	8700
Marina Cvetic <i>Masciarelli Abruzzo (chardonnay barrique) Alc 14.5 %</i>	9000
Vino Della Pace <i>Cormons (friulano, ribolla gialla, malvasia, chardonnay, pinot bianco)</i>	9000
Domaine Laroche <i>Chablis Premiers' (chardonnay) Alc12.5%</i>	10500
Tramin Kellerei <i>Nussbaumer 'Barrique 15 months' (gewurztramunier) Alc 14.5%</i>	10500
Vista Mare <i>Gaja (vermentino, viognier) Alc 14%</i>	12000
Nova Domus <i>Terlan (sauvignon blanc, chardonnay, pinot blanc) Alc 14.5%</i>	12500
Specogna Ramato <i>(pinot grigio Riserva) Alc 13.5%</i>	13000
Quarz <i>Terlan (sauvignon blanc) Alc 14%</i>	13500
Vintage Tunina <i>Jerman (ribolla jalla, malvasia, picolit, sauv. blanc, chardonnay) Alc 13.5%</i>	14000
Terre Alte <i>Livio Felluga (friulano, pinot bianco, sauvignon) Alc 13.5%</i>	19000
Gorgona <i>Frescobaldi (vermentino) Alc 13%</i>	30000
Gaja Rey <i>Gaja (chardonnay) Alc 14%</i>	62000
Ornellaia Bianco <i>Ornellaia (sauvignon blanc, viogner) Alc 13%</i>	68000

Verat e Kuqe Red Wines

Remole <i>Frescobaldi (sangiovese, cabern.sauvignon) Alc 12%</i>	4000
Primitivo di Salento <i>Tinazzi (primitivo salento) Alc 14%</i>	4400
Chianti Nipozzano <i>Frescobaldi (sangiovese,merlot,cab.sauvignon) Alc 13.5%</i>	6200
Malbec <i>Catena Zapata (malbec) Alc 13.5%</i>	6500
Primitivo di Manduria <i>San Marzano (primitivo manduria) Alc 14.5%</i>	6800
Le Machiole <i>Bolgheri (merlot,cab.franc,caber.sauvig.,syrah) Alc 14.5%</i>	6900
80 Vecchie Vigne <i>(Primitivo di Manduria Limited Edition) Alc 14.5%</i>	7500
Edizione Farnese <i>Fantini (montepulc., primitivo, san giovese, negroamaro) Alc 14.5 %</i>	7500
Le Volte <i>Ornellaia (merlot, sangiovese, cab sauvignon) Alc 13.5%</i>	8500
Protos Spain <i>Protos 27' (tempranillo) Alc 15%</i>	8500
Lucente <i>Frescobaldi (merlot, sangiovese) Alc 13.5%</i>	8700
Amarone Classico <i>Cesari (corvina veronese,rondinella,rossignola) Alc 15%</i>	9000
Tassinaia <i>Castello Del Terriccio (cab sauvignon, merlot, syrah) Alc 14%.</i>	9500
Le Puy Émilien <i>le Puy (merlot, cab. sauvignon, cab. Franc, malbec, carmenere) Alc 13%</i>	10500

Verat e Kuqe Red Wines

Châteauneuf-Du-Pape <i>Loratoire des Papes (grenache, cinsault, syrah) Alc 15%</i>	12000
Brunello di Montalcino <i>Frescobaldi (sangiovese) Alc 14.5%</i>	13000
Mormoreto <i>Frescobaldi (cabernet sauv.e franc,sangiov.,petit verdot) Alc 14%</i>	17500
Le Serre Nuove <i>Ornellaia (petit verdot) 14.5%</i>	19000
Luce <i>Frescobaldi (cabernet sauvignon, sangiovese & merlot) Alc 15%</i>	28000
Le Puy Barthélemy <i>le Puy (merlot) Alc 13%</i>	28500
Malbec Argentino <i>Catena Zapata (malbec) Alc 13.8%</i>	29000
Brunello Luce <i>Frescobaldi (sangiovese) Alc 15%</i>	30000
Barbaresco Gaja <i>(Nebbiolo) Alc 14%</i>	52000
Ornellaia <i>Bolgheri Superiore (petit verdot) Alc 14.5%</i>	55000
Gaja Conteisa <i>Gaja (barolo) Alc 14.5 %</i>	90000

Verat 0.375 0.375 Wines

Terlaner <i>Classico Terlan (pinot blanc, chardonnay, sav.blanc) Alc 13.5%</i>	3000
Pinot Grigio <i>Livio Felluga Friuli (pinot grigio) Alc 13%</i>	3200
Sauvignon <i>Livio Feluga Friuli (sauvignon blanc) Alc 13%</i>	3200
Sharis <i>Livio Feluga Friuli (chardonnay, ribolla gialla) Alc 13%</i>	3200
Miraval Rose <i>(grenache, shiraz) Alc 13%</i>	4500
Bellavista <i>Alma Brut (chardonnay, pinot noir) Alc 12.5 %</i>	4500
Marina Cvetic <i>Masciarelli (riserva montepulciano) Alc 14.5 %</i>	3700
Brunello di Montalcino <i>Frescobaldi (sangiovese) Alc 14 %</i>	6500
Luce <i>Frescobaldi (cabernet sauvignon, sangiovese & merlot) Alc 15%</i>	14500
Picolit <i>Livio Felluga "Dessert Wine" (picolit) Alc 14%</i>	16000

Verat Shqiptare Albanian Wines

Shesh i Bardhe <i>Arberi (shesh i bardhe) Alc 12.5%</i>	3600
Puls i Beratit <i>Nurellari (pules) Alc 13.5</i>	3600
Kallmet Rezerve <i>Arberi (kallmet) Alc 13%</i>	3700
Superiore Reserva <i>Nurellari (merlot, cabernet sauvignon) Alc 15%</i>	7000

Verat Rose Rose Wines

Alie <i>Frescobaldi (syrah, vermentina)</i>	5300
Studio Miraval <i>(cinsault, grenache, rolle, tibouren) Alc 13%</i>	6000
Miraval <i>(grenache, shiraz) Alc 13%</i>	9000
Miraval Sainte Victoire <i>cinsault, grenache, syrah Alc 12.5%</i>	10500
OTT <i>Chateau Roman Bandol (grenache, cinsault, shiraz) Alc 13%</i>	11000

Champagne & Francicorta

Bellavista <i>Alma Brut Grand Cuvee (chardonnay, pinot noir) Alc 12.5 %</i>	9500
Bellavista <i>Alma Rose Grand Cuvee (chardonnay, pinot noir) Alc 12.5 %</i>	14000
Philipponnat <i>Royal reserve Brut (pinot noir, pinot meunier, chardonnay) Alc 12%</i>	16000
Ruinart <i>Champagne Brut (pinot noir, chardonnay, pinot meunier) Alc 12%</i>	18000
Ruinart <i>Champagne Rose (pinot noir, chardonnay) Alc 12.5%</i>	22000
Moet & Chandon <i>Brut (chardonnay, pinot noir, pinot meunier) Alc 12%</i>	25000
Moet & Chandon <i>Rose (pinot noir, pinot meunier, chardonnay) Alc 12%</i>	25000
Moet & Chandon <i>Ice (chardonnay, pinot meunier, pinot noir) Alc 12%</i>	30000
Moet & Chandon <i>Ice Rose (chardonnay, pinot meunier, pinot noir) Alc 12%</i>	30000
Dom Perignon <i>Brut (chardonnay, pinot noir) Alc 12.5%</i>	60000
Louis Roederer Cristal <i>Brut (chardonnay, pinot noir) Alc 12%</i>	85000

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