

CHEF'S TASTING MENUS

PER PERSON – INCLUDES A COMPLIMENTARY GLASS OF WINE

LIKE ASIAN

1150 MDL

Zaxi Miso Soup with Prawns, Edamame & Wakame

Salad with Tomato, Eggplant, Ginger & Scallion Dressing

Honey-Teriyaki Glazed Salmon with Miso Grilled Eggplant

Mango Crème Brûlée with Mango Sorbet

LIKE JAPANESE

1250 MDL

Dream of Zaxi Roll *Shrimp, Philadelphia Cream Cheese, Nori, Rice*

Takoyaki *Octopus Ball*

Seaweed Salad

With Julienne Green Apples, Cucumbers and Daikon with Harusame Dressing

Japanese Cheesecake

LIKE EUROPEAN

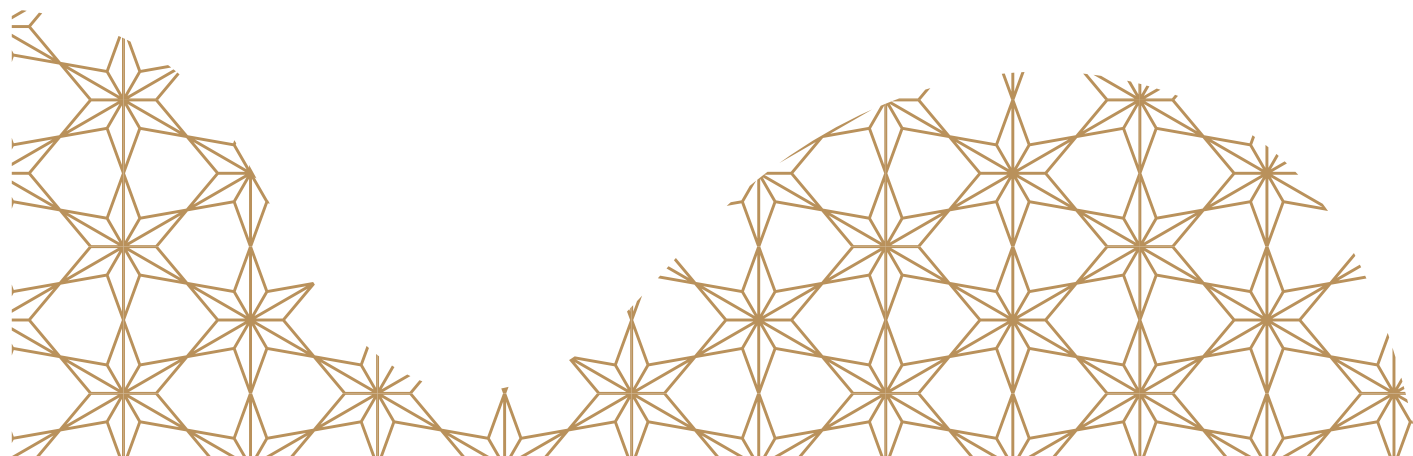
1350 MDL

Royal Duck Foie Gras & Cornish Cross Chicken Mousse

Steamed Spinach with Sesame Dressing

Magret de Canard à l'Orange with Quinoa Salad

Molten Chocolate Cake with Vanilla Ice Cream



SUSHI MENU

NIGIRI 1 PIECE PER ORDER

Abokado Avocado	90 MDL
Suzuki Sea Bass	95 MDL
Sake Salmon	95 MDL
Unagi Eel	105 MDL
Maguro Yellowfin Tuna	105 MDL
Ebi Shrimp	105 MDL
Hotate Scallop	110 MDL
Aburi Foie Gras Wagyu Nigiri <i>with Foie Gras & Black Caviar</i>	150 MDL

INSIDE OUT ROLLS 8 PIECES PER ORDER

Dream of Zaxi <i>Shrimp, Philadelphia Cream Cheese, Nori, Rice</i>	470 MDL
California Roll <i>Crab, Avocado, Tobiko, Nori, Rice</i>	295 MDL
Gold Philadelphia Roll <i>Salmon Fillet, Cream Cheese, Salmon Caviar, Edible Gold</i>	345 MDL
Spicy Tuna Roll <i>Tuna, Asparagus, Avocado, Nori, Rice</i>	295 MDL
Crispy Royal Tuna Roll <i>Spicy Tuna, Crispy Rice, Nori, Black Caviar</i>	400 MDL
Angel T Sushi Roll <i>Tuna, Salmon, Avocado, Lemon Juice, Sesame Oil, Soy Sauce, Caviar, Nori</i>	400 MDL
Torio Sushi Roll <i>Tuna, Avocado, Crab Meat, Shrimp Tempura, Cream Cheese, Crispy Potato</i>	475 MDL
Rainbow Roll <i>Salmon, Tuna, Crab, Mango, Avocado, Shrimp, Nori, Rice</i>	375 MDL
Red Dragon Roll <i>Eel, Crab, Avocado, Daikon, Red Tobiko, Nori, Rice</i>	400 MDL
Flambé Gurkan Roll <i>Salmon, Crab, Mixed tuna, with Salmon Caviar and Teriyaki Sauce</i>	450 MDL
Crispy Crunchy Roll <i>Tuna, Philadelphia Cream Cheese, Avocado, Daikon, Black Tobiko, Nori, Rice</i>	400 MDL
Crazy Salmon Roll <i>Salmon, Avocado, Cucumber, Nori, Rice</i>	385 MDL
Canada Roll <i>Eel, Avocado, Philadelphia Cream Cheese, Nori, Rice.</i>	375 MDL
Volcano Roll <i>Scallop, Shrimp, Crab, Cheese, Avocado, Sesame, Nori, Rice</i>	470 MDL
Zaxi Fusion Roll <i>Shrimp Tempura, Crab, Avocado, Tuna, Unagi Sauce, Nori, Rice</i>	460 MDL

Heaven of Zaxi Roll 450 MDL
Shrimp Tempura, Crab, Salmon, Baked Spicy Mayo, Unagi Sauce, Tobiko, Nori, Rice

Las Vegas Roll 400 MDL
Tuna, Philadelphia Cream Cheese, Avocado, Unagi Sauce, Nori, Rice

Crunchy Tempura Shrimp Roll 385 MDL
Shrimps, Philadelphia Cream Cheese, Red caviar, Nori, Rice

Quinoa Vegan Roll 330 MDL
Quinoa, Shiitake Mushroom, Avocado, Nori, Rice, Wakame

Beef Sushi Roll 400 MDL
Cream Cheese, Avocado, Seared Beef Slices, Teriyaki Sauce, Bonito Flakes, Philadelphia Cream Cheese

Sushi in Love 400 MDL
Tuna, Crab, Avocado, Daikon, Rice, Nori

SUSHI TACOS 2 PIECES PER ORDER

Sake Tacos 400 MDL
Salmon, Avocado, Philadelphia Cream Cheese, Spicy Mayo, Unagi Sauce, Rice, Nori

Tuna Tacos 400 MDL
Tuna, Avocado, Spicy Mayo, Unagi Sauce, Black Tobiko, Rice, Nori

Ebi Tempura Tacos 485 MDL
Shrimp Tempura, Avocado, Spicy Mayo, Unagi Sauce, Rice, Nori

Sushi Tacos Combo 1200 MDL
A Trio of Crispy Nori Tacos: Salmon, Tuna, And Crispy Ebi Tempura. 6 pieces per order, recommended for 2 persons

MAKI ROLLS 6 PIECES PER ORDER

Tuna & Avocado Maki 240 MDL

Salmon & Cucumber Maki 240 MDL

Ebi & Avocado Maki 280 MDL

Kappa Maki *Cucumber* 230 MDL

SASHIMI 3 PIECES PER ORDER

Maguro | Yellowfin Tuna 215 MDL

Sake | Salmon 230 MDL

Suzuki | Sea Bass 175 MDL

USUZUKURI 6 PIECE PER ORDER

Suzuki *Seabass, with Amazu Sauce & Truffle Oil* 180 MDL

Sake *Salmon with Amazu Sauce & Truffle Oil* 230 MDL

OMAKASE SASHIMI PLATTERS FOR 2 PERSONS

Zaxi Omakase Journey 450 MDL
3 pieces of each: Salmon, Tuna, Sea Bass, Scallop, Unagi & 2 Oysters

Zaxi Omakase Selection 470 MDL
3 pieces of each: Salmon, Tuna, Sea Bass, Scallop, Ebi & 2 Oysters



GUNKAN 1 PIECE PER ORDER

Sake <i>Salmon, Nori, Seasoned Sushi Rice</i>	140 MDL
Ikura <i>Salmon Roe, Nori, Seasoned Sushi Rice</i>	140 MDL
Tikka <i>Tuna, Nori, Seasoned Sushi Rice</i>	140 MDL
Ebi <i>Shrimp, Nori, Seasoned Sushi Rice</i>	160 MDL
Zaxi Combo Gunkan <i>Salmon, Tuna, Shrimp, and Salmon Roe in one exquisite bite</i>	170 MDL

SIGNATURE SUSHI SETS

Banzai Set <i>Rolls: Canada Roll, Crazy Salmon Roll, Spicy Tuna Roll, Philadelphia Roll</i> <i>Nigiri: Salmon, Yellowfin Tuna, Shrimp</i> <i>Sashimi: Salmon, Yellowfin Tuna, Sea Bass</i>	2250 MDL
Chef's Special Set <i>Roll: Crispy Crunchy Roll, Beef Sushi Roll</i> <i>Nigiri: Salmon, Yellowfin Tuna</i> <i>Sashimi: Salmon, Yellowfin Tuna, Sea Bass</i> <i>Gunkan: Salmon Roe</i> <i>Tacos: Salmon</i>	1650 MDL
Kunsei Set <i>Rolls: Philadelphia Roll, California Roll</i> <i>Nigiri: Eel, Salmon</i> <i>Maki: Salmon</i> <i>Gunkan: Shrimp</i>	1500 MDL
Zaxi Special Set <i>Roll: Las Vegas Roll</i> <i>Nigiri: 3 pieces of Salmon</i> <i>Sashimi: Salmon, Tuna, Sea Bass</i> <i>Gunkan: Salmon</i>	1350 MDL

TROPICAL STYLE CEVICHE

Tropical Combo <i>Recommended for two persons</i>	2000 MDL
Tuna <i>Green Chili, Grapeseed Oil, Lime, Coriander</i>	425 MDL
Salmon <i>Passion Fruit, Green Chili, Grapeseed Oil, Lime, Coriander</i>	375 MDL
Sea Bass <i>Green Chili, Grapeseed Oil, Lime, Coriander</i>	375 MDL
Scallop <i>Kumquat Compote, Green Chili, Grapeseed Oil, Lime, Coriander</i>	485 MDL
Shrimp <i>Green Chili, Grapeseed Oil, Lime, Coriander</i>	485 MDL

CAVIAR SELECTION

Beluga Black Caviar 28gr	1700 MDL
Beluga Black Caviar 50gr	2350 MDL
Red Salmon Caviar 28gr	1100 MDL
Red Salmon Caviar 50gr	1400 MDL

OYSTERS

Oyster Platter 3 pieces	600 MDL
Oyster Platter 6 pieces	800 MDL
Oyster Platter 9 pieces	1150 MDL

ZAXI STYLE TARTAR

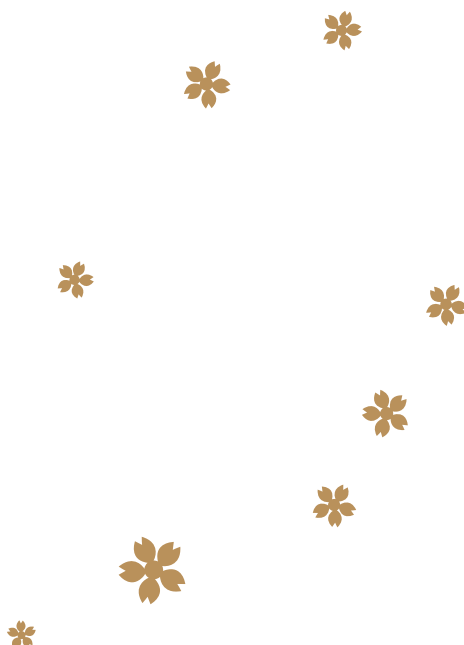
Avocado & Quinoa Veggie Tartare	280 MDL
Salmon Tartare <i>Served with Sesame Seeds, Crispy Baked Lotus Root Chips, and Red Salmon Caviar</i>	370 MDL
Beef Tartare <i>Served with Fried Quail Egg and Crispy Baked Lotus Root Chips</i>	370 MDL
Tuna Tartare <i>Served with Avocado, Crispy Lotus Root Chips, Black and Red Tobiko</i>	400 MDL
Fish Tartare Combo <i>A Trio of Salmon Tartar, Tuna Tartar, and Sea Bass Tartar with Red, Green & Black Tobiko</i>	440 MDL
Six Vegetables Tartare <i>Recommended for two persons. A selection of Avocado, Celery, Eggplant, Edamame, Asparagus, and Artichoke</i>	425 MDL
Six Seafood Tartare <i>Recommended for two persons. A selection of Shrimp, Tuna, Salmon, Dorado, Octopus, and Scallop, with Black Caviar</i>	880 MDL

TATAKI

Tuna Tataki <i>Sesame-pear-wasabi Crusted, with Crispy Vegetables and Japanese Citrus Dipping Sauce</i>	400 MDL
Salmon Tataki <i>Soy-ginger-lime Glazed, with Crispy Vegetables and Quinoa-Spinach Salad</i>	385 MDL
Black Angus Beef Tataki <i>Served with Ponzu-style Dressing and Wakame Salad</i>	395 MDL
Sirloin Tataki with Truffle Ponzu <i>Lightly Seared Sirloin with Ponzu Sauce, Grated Daikon, and Spring Onions</i>	395 MDL

SOUPS

Cucumber & Avocado Gazpacho	250 MDL
Creamy Truffle Mushroom Soup	280 MDL
Zaxi Miso Prawn Soup	280 MDL
Tom Yum Seafood Soup	345 MDL



SALADS

Zaxi Salad	290 MDL
<i>Quinoa, Garden Greens, Daikon, Tomatoes, Cucumbers, Edamame, Bell Peppers, and Yuzu Miso Dressing</i>	
Katsu Salad	295 MDL
<i>Crispy Breaded Chicken, Mixed Greens, Cucumber, Cherry Tomatoes, and Tonkatsu Sauce</i>	
Teriyaki Caesar Salad	295 MDL
<i>Romaine Lettuce, Parmesan-crusting Chicken Tenders, Croutons, and Teriyaki Caesar Dressing</i>	
Spicy Thai Beef Salad	320 MDL
<i>Grilled Beef Filet, Cucumber, Cherry Tomatoes, Baby Greens, and Sweet & Sour Thai Dressing</i>	
Seaweed Salad	270 MDL
<i>With Julienned Green Apples, Cucumbers, and Daikon, finished with Haru same Dressing</i>	
Sashimi Salad	325 MDL
<i>With Fresh Tuna and Salmon Sashimi over Mesclun Greens, Drizzled with Matsuhisa Dressing</i>	
Tomato Eggplant Salad	255 MDL
Grilled Shrimp Cobb Salad	420 MDL
<i>Robata-grilled Shrimp over Mesclun Greens with Salad Dressing</i>	
Artichoke Salad	270 MDL
Steamed Spinach Salad	225 MDL

COLD STARTERS

Royal Duck Foie Gras & Cornish Cross	400 MDL
Octopus Carpaccio	400 MDL
<i>Served with Arugula, Sun-dried, Parmesan Flakes, and Asian Chermoula Sauce</i>	
Asian-Style Bruschetta	375 MDL
<i>4 Types: Bresaola, Prosciutto, Smoked Salmon & Tomato Tartare with Avocado</i>	
Grilled Radicchio Salad	310 MDL
<i>With Asparagus, Pear, and Gorgonzola Dressing</i>	
Burrata Cheese & Tomato Carpaccio	335 MDL
<i>With Basil Foam, Smoked Salmon, and Edamame Gazpacho</i>	
Japanese-Style Beef Robespierre	350 MDL
<i>Sliced Beef Tenderloin Filet with Caramelized Onions, Soy Sauce, and Baby Greens</i>	
Cheese Board	455 / 655 MDL
<i>International Cheese Assortment for 2 persons / 4 persons</i>	
Charcuterie & Cheese Board	1050 / 1650 MDL
<i>International Charcuterie and Cheese Assortment for 2 persons / 4 persons</i>	

HOT STARTERS

Steamed or Stir-Fried Edamame	190 MDL
Seared Scallops	600 MDL
<i>Paired with Pomegranate and Meyer Lemon</i>	
Crispy Duck Spring Rolls	400 MDL
<i>Shredded Duck, Vegetables, Hoisin Sauce, and Aromatic Spices.</i>	
Zaxi Bitterballen	400 MDL
<i>Crispy Dutch Beef Croquettes with Mustard Dipping Sauce</i>	

Rabas	315 MDL
<i>Crispy Squid Rings and Octopus with Aioli Sauce</i>	
Tiger Prawn Tempura	525 MDL
<i>Crispy Tiger Shrimp served with Shumai Sauce</i>	
Assorted Vegetable Tempura	290 MDL
<i>A Mix of Seasonal Vegetables in a Crispy Tempura Batter</i>	
Naan Bread & Raita	70 MDL

SEAFOOD

Honey-Teriyaki Glazed Salmon	450 MDL
<i>Served with Miso-grilled Eggplant</i>	
Grilled Sea Bass Fillet	495 MDL
<i>With Black Risotto and Saffron Cream Sauce</i>	
Sweet & Sour Prawns	425 MDL
<i>Crispy Battered Prawns Tossed in Tangy Sweet & Sour Sauce with Bell Peppers and Pineapple</i>	
Jumbo Tiger Prawns	600 MDL
<i>With yuzu Pepper, Cucumber, and Spring Onion</i>	
Robata-Grilled Tuna Steaks	600 MDL
<i>Smoky, Tender Tuna Steaks, Grilled to Perfection</i>	
Pan-Seared Red Dorado Fillet	480 MDL
<i>Served with Japchae - Stir-fried Glass Noodles with Vegetables</i>	

SIDES

Vegetable Noodles with Seaweed Sauce & Dry Chili	290 MDL
Grilled Kushiyaki Vegetables Combo	350 MDL
Grilled Asparagus Kushiyaki	260 MDL
Stir-Fried Rice with Shrimp	295 MDL
Stir-Fried Rice with Chicken	240 MDL
Stir-Fried Rice with Vegetables	175 MDL

JAPANESE FLAVORS

Crispy Teriyaki Tofu	320 MDL
<i>Teriyaki Sauce, Sesame Seeds and Spring Onions</i>	
Japanese Udon	300 MDL
<i>Thick Wheat Noodles served with Prawns in a Flavorful Broth</i>	
Karaage	275 MDL
<i>Japanese-style Crispy Chicken</i>	
Takoyaki	310 MDL
<i>Savory Octopus-filled Dough Balls with Traditional Toppings</i>	

ASIAN FLAVORS

Asian-Style Pan-Seared Foie Gras	460 MDL
Lamb Curry <i>Rich and Flavorful, served with Steamed Rice</i>	380 MDL
Chicken Yakitori <i>Grilled Skewered Chicken Glazed with a Savory Soy-based Sauce, Garnished with Scallions</i>	345 MDL
Spicy Beef Gyoza <i>Pan-seared Dumplings with Hot Dipping Sauce</i>	300 MDL
Vietnamese Spring Roll Cha Giò	300 MDL
Tiger Prawns in Red Lentil Sauce <i>Slow-cooked in a Clay Jar with Asian Red Lentils and Grilled Pineapple</i>	625 MDL
Paratha Flatbread	75 MDL

DESSERTS

Molten Chocolate Cake with Vanilla Ice Cream	275 MDL
Coconut Milk Panna Cotta with Mango Curd	275 MDL
Japanese Cheesecake	275 MDL
Mango Crème Brûlée	275 MDL
Lychee Mousse with Fresh Berries	275 MDL
Chocolate Cloud	275 MDL
Fried Avocado Ice Cream <i>Fried Avocado Ice Cream, Drizzled with Luscious Caramel Sauce and Topped with Red Berries for a Contrast of Flavors</i>	275 MDL
Zaxi Dessert Combo <i>A Sharing Platter featuring Japanese Cheesecake, Molten Chocolate Cake, Mango Crème Brûlée, and an Assortment of Exotic Fruits – a True indulgence, recommended for 3 Persons</i>	600 MDL
Kladdkaka & Baked Alaska <i>A Delightful Fusion of Swedish kladdkaka – a Rich, Sticky Chocolate Cake – paired with Baked Alaska, offering Both Warmth and Cool in Every Bite</i>	300 MDL

