

Starters

Prawn Spring Rolls (L|N) 90

Marinated prawns, crunchy turnips and carrots, fresh mint, cashew nuts and cream cheese

Tuna Tartare 95

Red tuna, avocado, wakame, hints of toasted sesame oil and fresh ginger, served with rice chips

Avocado & Prawns 95

Prawns, avocado cubes, crushed tomatoes, shallots, homemade cocktail sauce and chives

Truffle Marinated Salmon (G) 100

Fresh salmon sashimi, citrus-soy marinade, sesame seeds, truffle shavings and crispy fried onions

Ô César (L|G) 105

Grilled chicken breast, romaine heart, cherry tomatoes, anchovies, garlic croutons, quail eggs and parmesan shavings

Seafood Salad (N) 125

Selection of prawns and calamari, avocado, cherry tomatoes, shallots, cashew nuts and signature soy-yuzu-sesame dressing

Slow-Cooked Woks

Chicken Wok (N) 150

Sliced chicken breast, crunchy vegetables, roasted cashew nuts and fragrant rice

Beef Wok (N) 170

Beef fillet stir-fried with fresh ginger and chili, crunchy vegetables, cashew nuts and fragrant rice

Seafood Wok (N) 180

Prawns and calamari stir-fried in a wok, crunchy vegetables, cashew nuts and fragrant rice

Land & Sea Favorites

Caramelized Chicken

150

Chicken supreme glazed with teriyaki sauce and crispy wok vegetables

Signature Beef Burger (L|G)

150

Minced beef fillet, caramelized onions, confit tomatoes, white cabbage, mushrooms, melted cheddar and tartar sauce. Served with homemade fries

Chicken Supreme

160

Roasted chicken supreme, topped with a creamy smoked paprika sauce infused with thyme and rosemary, served with baby potatoes

Beef with Cheese & Truffle (L|G)

180

Beef fillet, gouda, truffle cream, sliced bread and wok vegetables

The Hungry Tiger (L)

210

Pan-seared beef fillet in butter, sweet and sour sauce and crispy wok vegetables

Beef Fillet (L)

220

Grilled beef fillet, pepper sauce and mashed potatoes

Braised Octopus Tentacles (L)

180

Octopus, truffle cream, soy-honey emulsion and baby potatoes

Seared Teriyaki Salmon

210

Salmon fillet, homemade teriyaki reduction, basmati rice and sautéed vegetables

The sides

Sautéed Vegetables

35

Mashed Potatoes (L)

40

Wok-Style Vegetables (G)

35

Homemade Fries

40

Signatures Land & Sea

Black COD with White Miso

540

Black cod fillet marinated for 72h in miso, served with black Venere rice and a crunchy vegetable salad with toasted sesame oil

Umami Rib Steak (900g) (L)

590

Dry-aged rib steak, sliced for sharing, served with baby potatoes, grilled vegetables and chimichurri sauce

Black Angus Entrecôte Umami (500g) (L)

690

Grilled Black Angus beef, miso butter, creamy mashed potatoes and grilled vegetables

Shoko signatures Rolls (8pcs)

Hokkaido (L)

120

Breaded prawns, ebi sushi, cream cheese, avocado, chili paste cream and fried onions

Niigata (L)

130

Breaded prawns, avocado, jalapeño spice and mayo cream

Osaka (6pcs) (G)

130

Signature nigiri selection: prawns with Tom Yam sauce, red tuna with kimchi, salmon with black truffle

Tokyo

140

Red tuna sashimi and avocado, enhanced with chili paste sauce and Unagi sauce

Nara (crunchy) (L|G)

150

Salmon and tempura shrimp, cream cheese and avocado, enhanced with Japanese mayonnaise, Unagi sauce and tobiko

Yamagata (L)

150

Fresh salmon, cream cheese, spicy rice, sesame, fried onions and Japanese mayonnaise

Shoko Rock n'rolls (crunchy) (G)

160

Beef tenderloin, guacamole, truffle cream and crispy rice, glazed with Unagi sauce

To Share (or not)

Cheese & Truffle Gyoza (L|G) 90

Melting dumplings with fresh cheese and mushrooms, enhanced with truffle cream and parmesan

Chicken Spring Rolls (3pcs) (G) 70

Shredded chicken breast, julienne carrots, rice vermicelli and black mushrooms

Crispy Rice Salmon (G) 80

Crispy rice topped with salmon tartare, mild spices, avocado and kimchi sauce

Umami Beef Gyoza (L|G) 95

Japanese dumplings filled with beef fillet, bound with white miso butter

Truffle Pizzette (L|G) 100

Crispy puff pastry, mushroom duxelles, truffle cream and aged parmesan

Rock Shrimps (G) 90

Light tempura prawns coated in a spicy aioli emulsion, lime zest and chives

Desserts

Tiramisu (L|G) 80

The perfect balance between airy mascarpone cream and intense cocoa

Fondant au chocolat (20mm) (L|G) 80

Rich molten chocolate center, served with smooth vanilla ice cream

Cheesecake mon amour (L|G) 80

Creamy cheesecake on a speculoos biscuit base, enhanced with passion fruit coulis

Shoko Chocolate Sphere (L|G) 80

Dark chocolate sphere with a crunchy center, served with warm salted butter caramel poured at the table