



Menu could vary between restaurants

COLD STARTERS

White Fish Tempura Salad	46
Tempura Sea Bass chunks, Glass noodles, mint, coriander, thai basil and red chili in a dashi-citrus sauce	
Tempura Shrimps Salad	47
A hydroponic lettuce mix, tempura shrimps and sesame in a spicy yuzu mayonnaise dressing	
● Chicken / Tofu Cucumber Salad	42
Strips of chicken / tofu, cucumbers, in a soy, chili and coriander sauce	
Health Salad	44
Diced chicken cubes, cherry tomatoes, cabbage, onions, coriander, mint and peanuts in a Thai dressing. Moderately spicy	
○ Fresh Thai Salad	42
Cucumbers, Carrots, bell peppers, radishes and chicken in a peanut sauce	

WARM STARTERS

Baby Dumplings	31
Filled with chopped chicken, chili oil and shata peppers	
● Indian Cauliflower	38
Tempura cauliflower florets in an aromatic Indian sauce with yoghurt. Moderately spicy	
● Eggroll	42
2 chinese egg rolls with veggie filling and sweet and sour sauce	
● Portobello Balls	38
With leaks, cream, teriyaki sauce and spicy mayo	
Fried Calamari	49
With bell pepper and red Thai curry sauce	
Gyoza	28 / 44
Dumplings stuffed with chopped chicken and spring onions with a soy and ginger sauce	

NOODLES

Pad Korat Thin rice noodles, diced chicken, green onion, sprouts, chili, tamarindo, crushed peanuts, shallots, soya beans and caramelized onions	68	Szechuan Sirloin / Spicy Szechuan Sirloin Strips of beef sirloin, mushrooms and onion in a spicy sweet Szechuan glaze	72
The Spicy Egg noodles with strips of chicken, pork, shrimps and vegetables in a hot chili sauce	69	Cheza Beef strips and eggplants in a spicy-sweet sauce	72
Sirloin Noodles Egg noodles with strips of sirloin beef, three kinds of onions, cashews, sprouts, chili and coriander	72	The Afghan / Spicy Afghan Chicken pullet, bacon, garlic, leeks & nuts in a soy-caramel sauce. Bacon can be replaced with smoked goose breast	69
The New Empress Wholegrain egg noodles with chicken, bacon, pork, green vegetables and cashews. Moderately spicy. Bacon can be replaced with turkey and smoked goose breast	69	Shaoxing Beef Beef strips, green peppers, spring onions, lemongrass, and portobello mushrooms, with a soy shaoxing and porcini dressing	72
The Spicy Philippine Egg noodles with chicken, coconut milk, red curry, spring onions, peanuts and coriander	69	Shaoxing Tofu Tofu strips, green peppers, spring onions, lemongrass, and portobello mushrooms, with a soy, shaoxing and porcini dressing	64
Black Noodles with Seafood Black (squid ink) noodles with shrimp, calamari, spring onions, chives and chili	74	Orange Thai Curry Shrimp / chicken / tofu in a homemade blended curry, with coconut cream sauce, pumpkin cubes, purple yams, coriander, basil and crispy piquant roasted almonds	69
The Malaysian Egg noodles in an herbal sauce with a dollop of cream, along with cucumbers, sprouts, onions, chicken, pepper, basil and peanuts. Mildly piquant	69	Lemon Chicken Tempura fried chicken breast with lemon & vegetable sauce	64
Beef Rice Noodles Wide rice noodles with slices of beef sirloin, broccoli, and shallots	72	Fried Rice Fried rice with chicken, pork, shrimps, egg, leek, onion, bean sprouts and carrot. Mildly spicy	69
		Salmon and Greens Steamed Salmon with green vegetables in soy, ginger and vegetables consommé sauce	89

MAINS RICE

PAD THAI

Classic Pad Thai Rice noodles with spring onions, carrots, fresh sprouts, egg, lemon, green onion, coriander, peanuts and shrimp / chicken	69 / 66	Indian Lentil Soup Root vegetables and fresh coriander, with an Indian aroma. Moderately spicy	44
Classic Vegetarian Pad Thai Rice noodles with spring onions, carrots, fresh sprouts, egg, lemon, green onion, coriander, peanuts and tofu	64	Corn Soup With cream & coconut milk, bean noodles & coriander	44
Spicy Pad Thai Rice noodles with chili, fresh sprouts, egg, peanuts, green onion, coriander, shrimp / chicken	69 / 66	Thai Seafood Soup On a chicken broth base, with coconut milk, curry, shrimp, calamari, mushroom, tomatoes, sprouts, coriander and noodles. Moderately spicy	54 / 72
Spicy Vegetarian Pad Thai Rice noodles with chili, fresh sprouts, egg, peanuts, coriander, green onion, green and tofu	64		

SOUPS

KIDS

Teriyaki Noodles	39	Salmon Sushi Roll in teriyaki with panko crumbs	44
Teriyaki Noodles with chicken/ veg	42	Veg Sushi Roll cucumber, carrot, avocado (in season)	36
Fresh Crispy Schnitzel Bits with rice or noodles	46	Prigat grapes flavor (low sugar) - Additional 108	

SUSHI

THE ROLLS

Salmon Avocado Salmon, avocado and sesame	44
Steamed Salmon Toasted almonds, chives, panko flakes and teriyaki	44
Tempura Shrimp Avocado, chives, togarashi and yuzu mayonnaise	46
● Veggie Roll Cucumber, carrot, chives and avocado	36
● Yummy Veggie Tempura tofu, purple yams, cucumber and chives, wrapped in sweet potato, bobo arare and spicy mayo	40
● Mozzarella Sweet Potato New! Panko-fried roll filled with sweet potato and purple yams, avocado, mozzarella cheese and teriyaki	46
Mozzarella Salmon New! Panko-fried roll filled with salmon, avocado, mozzarella cheese and teriyaki	52
Spicy Tuna New! Spicy tuna, asparagus and chives wrapped in avocado, with spicy mayonnaise and crispy purple sweet potato	58
Chi-zu Salmon Roll New! Salmon, cream cheese, avocado and chives wrapped in seared salmon and tempura flakes	58
Special Spicy Salmon New! Spicy salmon, cucumber and asparagus wrapped in salmon, yuzu Kosho and tempura flakes	54
Tuna Tataki Jalapeno New! Asparagus, avocado, chives and cucumber wrapped in seared tuna, jalapeno aioli and bobo arare	58
Yuzu Love Salmon and tuna-wrapped roll with avocado, cucumber, chives and pickled daikon, yuzu mayo and tempura	52

CHIRASHI Sushi bowl, served with spicy yuzu sauce

Salmon Chirashi New! Sushi rice bowl with raw salmon, served with edamame, avocado-yuzu salad, cucumber, scallions, sesame, crispy purple yams and nori seaweed	64
Tataki Salmon Chirashi New! Sushi rice bowl with seared raw salmon in teriyaki, served with edamame, avocado-yuzu salad, cucumber, scallions, crispy purple yams, sesame and nori seaweed	66
Chirashi Mix New! Sushi rice bowl with red tuna and salmon, served with edamame, avocado-yuzu salad, cucumber, scallions, crispy purple yams, sesame and nori seaweed	72
Tuna only: extra 14 NIS	
● Tofu Chirashi New! Sushi rice bowl with fried tofu strips, tempura purple yams, sweet potato, avocado, cucumber, scallions, edamame, radish salad, sesame and nori seaweed	52

SPECIAL SUSHI

Temari Sushi New! 3 sushi rice balls, one wrapped in seared salmon, teriyaki and toasted almonds, one wrapped in red tuna, spicy yuzu and bobo arare, and one wrapped in avocado and black sesame	32
Oshizushi Salmon New! 6 layers of sushi rice and avocado wrapped in seared salmon with teriyaki, spicy mayo, scallions and caramelized bobo arare	36

● Vegan / Vegetarian Dish ○ Dish that may be adapted to vegan or vegetarian

PREFER VEG? VEGAN? ASK FOR THE GREEN MENU

OUR BUSINESS MENU 10% OFF THE ENTIRE MENU | SUNDAY-THURSDAY 12:00-16:00 | DOES NOT APPLY ON TAKE AWAY

! The dishes in our restaurant are prepared in an environment that is likely to be exposed to various allergens. If you have allergies or sensitivities of any kind, please bring it to our attention. While preparing our dishes, we make our best effort to avoid contact with allergens which are not part of the dish. However, our kitchen is not a completely "sterile environment". If even trace amounts of allergens could trigger an allergic reaction, we recommend that you do not put yourself at risk.

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WINE

SPARKLING

	GLASS	BOTTLE
Glera, Cinzano, Italy	28	96

WHITE

Pinot Grigio, E, Italy	32	120
Sauvignon Blanc, Tabor Adama, Israel	36	138
Verdejo, Bardos, Spain	40	148
Riesling, Beta, Israel	44	168
Chardonnay, Garage de Papa from Lewinsohn, Israel	48	188

ROSÉ

Primitivo, Trulli, Italy	34	128
Grenache Noir and Cinsault, AIX, France		168

RED

Pinot Noir, Famille Bougrier, France	32	120
Primitivo, Truli, Italy	36	138
Argaman, Betta, Israel		162
Cabernet-Merlot, Cabernet Franc and Syrah ECO Tabor, Israel		162
Cabernet Sauvignon, Adama Tabor, Israel small bottle (375 ml)		68

COCKTAILS & SPARKLING

Pineapple Campari Campari, vodka, pineapple juice, fresh lime and a dash of cardamom – bittersweet and exotic	38
Aperol Sprits Aperol, Prosecco and club soda, with an orange slice – the ultimate summer aperitif	36
Pink Gin N' Tonic Pink Gordon's Gin, tonic, lemon, fresh red fruits	38
Classic Gin and Tonic Gordon's Gin, tonic, cucumber – the ultimate refresher	38

COLD BEVERAGES

Neviot Mineral water	13
Coca Cola / Sprite / Diet / Zero	14
Soda	13
Ferrarelle	14 / 27
Lemonade	14
Prigat grapes flavor(low sugar)	14
Arizona Cold Tea - Green Tea and Honey / Peach	15

BEER

DRAUGHT

	1/4	330ML	550ML
1664 Blanc		28	34
Kirin	23	28	34

BOTTLE

Carlsberg Luma	26
Tuborg	26
Shikma amber ale	32
Shikma IPA	32
Daura (gluten free)	28
Weihenstephaner	32
Somersby (gluten free) Apple Cider	26
Singha	28

BOTTLED ALCOHOLIC BEVERAGES (5%) BY GIRAFFE, INSPIRED BY EASTERN BEACHES



Chiba 28

Inspired by Japan's surfing beaches.
A drink with lemons, yuzu, cucumber and matcha flavours.



Koh Samoi 28

Inspired by Thailand's tropical beaches.
A drink with lemons, lichi, cranberries, lemon grass and kaffir lime flavours.

ALCOHOL

	CHASER	SHOT
Ketel One Vodka	18	29
Gordons	17	27
Gordons Pink	18	28
Tanqueray Rangpur	24	42
Arak Ashkelon	15	25
Ouzo 12	17	27
Aperol	15	26
Campari	17	27
Captain Morgan	17	27
Cinzano Bianco	15	25
Cinzano Dry	15	25
Cinzano Red	15	25
Don Julio Blanco Tequila	19	35
Fernet Branca	19	35
Jameson	17	27
Johnny Walker Black	24	42
Absolut	17	27
Beefeater Blood Orange	18	28
Altos Reposado	17	32
Four Roses	19	35
Glen Livet 12	24	42
Talisker 10	27	45