

STARTERS

FRESH SHUCKED MEDIUM OYSTERS 35 EACH

OYSTERS WITH TOSAZU DRESSING 42
Soy sauce, Sesame, Chilli, Ginger, Spring Onion, Salmon pearls

JAPANESE SEAWEED SALAD 89
Imported Japanese seaweed, Ginger, Avo, Marinated & Served on Top Of Sticky Flavoured Sushi rice

CRISPY PRAWN LOVE BUNS 119
Crispy Tempura Prawns coated in Sweet Chilli, Sandwiched between fluffy steamed Bao Buns, served with Togarashi Kewpie Mayo - 2 per portion

CRISPY SUSHI TACOS 98
Choose between Spicy tuna, Salmon or Crab, Loaded between our Homemade Nori Taco shells, drizzled with Kewpie Mayo & Teriyaki Sauce

CRISPY SUSHI BON BON'S 119
4 pieces crispy sushi rice topped with hot and spicy salmon or chopped, steamed prawn in spicy mayo

TUNA CARPACCIO 115
Thinly sliced Yellowfin Tuna, Parmesan Shavings, Garlic and herb sauce, Crusty Bread

FIRECRACKER SASHIMI 139
Sliced seared Norwegian Salmon, dressed with our special spicy firecracker sauce

SWG MUSSELS IN SAUVIGNON BLANC 119
Fresh Saldanha black mussels steamed in a creamy Sauvignon Blanc sauce, served with crusty Ciabatta

SEARED TUNA TATAKI 119
Fresh Sliced Tuna, Crusted in Sesame Seeds & ground Coriander, Flash seared & drizzled with an Asian Honey Soy Dressing

TEMPURA PRAWNS 119
Fried in a crispy batter served with sweet chilli dipping sauce

SALT & PEPPER CALAMARI 89
Deep Fried Tender Calamari - served with spring onion & fresh mint

CRISPY CALAMARI TENTACLES 98
Served with our own Signature Tartar Sauce

BOWL FOOD & SALADS
Substitute Noodles with Ancient Grains - Bulgar wheat & Quinoa

CRISPY CRAB SALAD 159
Shredded mock Crab, Sriracha Mayo dressing, Spring onion, Cucumber, Avocado, Fresh Seaweed, Tempura flakes, Teriyaki sauce

SPICY JAPANESE SEARED TUNA SALAD 189
with Ponzu dressing and Togarashi Mayo

THAI CHILLI SALMON/TUNA NOODLE BOWL 198
Grilled Salmon or Tuna on top of Noodles tossed in firecracker sauce, edamame, fresh herbs, topped with toasted nuts - Fresh Flavours of Thailand

VIETNAMESE CRISPY PRAWN NOODLE BOWL 198
Noodles with Salty, Sweet, Sour & Spicy Asian Flavours, Topped with Panko Crusted Sweet Chilli prawns

SEARED TUNA & PESTO POWER BOWL 179
A mix of Ancient Grains - Bulgar wheat & Quinoa, Chopped herbs, Tomato, Onion & Cucumber, topped with seared yellowfin Tuna, drizzled with our Pesto Mayo

CRISPY TOFU TABBOULEH - VEGAN 159
A mix of Ancient Grains - Bulgar wheat & Quinoa, Chopped herbs, Tomato, Onion & Cucumber, firecracker dressing, Japanese edible Seaweed, topped with Crispy Panko Crusted Marinated Tofu & Sweet chilli

SMOKED SALMON & AVOCADO 169
Baby Leaves, Cucumbers, Cherry Tomatoes, Shaved Beetroot, Toasted Seeds, House Dressing

HORIATIKI SALATA - GREEK 95
Creamy Feta, Peppers, Cucumber, Kalamata olives, Sliced Red Onion, Cherry tomatoes, Oregano, Greek Dressing

SIGNATURE JAPANESE MENU

Ask for spicy or mild

PORK BELLY RAMEN 198
Fresh Noodles in a rich broth, topped with braised pork belly, Shiitake mushroom, asian veg, & soft soy marinated egg

PULLED BRISKET RAMEN 239
Braised shredded Beef brisket in a bowl of rich meaty broth, with fresh noodles, Shiitake mushroom, asian veg, and a soft soy marinated egg

SPICY PRAWN KARÉ RAMEN 249
Fresh Noodles in a spicy curry broth, topped with juicy prawns, shiitake mushroom, Asian veg & soft soy marinated egg

KAISEN NABE - SUMO WRESTLER HOT POT INDIVIDUAL 298 / SHARING 449 239
A showstopper Robust hot pot, filled with salmon, Prawn Dumplings, Prawn tails, mussels, Tofu, Shiitake Mushroom and Asian veg in a Hearty Broth & a touch of spice, served with thick Udon noodles

PORK BELLY KAKUNI 239
Melt in your mouth braised sliced Pork belly, Rich gravy, Asian Veg & Sticky marinated rice

TONKOTSU UDON 219
Rich Pork bone broth, Braised sliced pork belly, Pak Choi, Thick Udon noodles

NIKU BEEF & TEMPURA PRAWN GYŪDON 229
Thinly sliced tender teriyaki beef, Crispy tempura prawns, Stir Fry udon noodles with veg, egg yolk

PRAWN DUMPLING NOODLES 259
Hand made Prawn dumplings in a bowl of rich broth, Fresh noodles, Shiitake Mushroom, Asian Veg & Soft Soy Marinated egg

TOKYO CHICKEN & TEMPURA PRAWN UDON 229
Chicken Yakitori, Crispy tempura prawns, Dashi Broth, Thick Udon Noodles, Pak Choi, touch of spice

SHABU - SHABU BEEF UDON 198
Thinly sliced tender beef, flashed grilled with teriyaki sauce, Dashi broth, Thick Udon noodles, Pak choi

MISO UDON 179
Thick chewy udon noodles, miso dashi broth, tofu, veg

POKÉ BOWLS
Replace sushi rice with Ancient Grains - Bulgar Wheat & Quinoa R15

FIRECRACKER SUSHI SALMON POKÉ 198
Teriyaki Sauce, Avo, Edamame, Nori, Shredded Veg

CRUNCHY KATSU PRAWN POKÉ 189
Sticky Sushi Rice, Panko Crusted Sweet Chilli Prawns, Togarashi Mayo, Teriyaki Sauce, Edamame, Shredded Veg

SALMON/TUNA & CRISPY PRAWN POKÉ 198
Sticky Sushi Rice, Soy & Sesame Marinated Salmon/Tuna, Crispy Sweet Chilli Prawns, Togarashi Mayo, Teriyaki, Edamame, Shredded veg

CRUNCHY CRAB POKÉ 179
Sticky sushi rice, Shredded mock Crab with sriracha and kewpie mayo sauce, teriyaki sauce, Crispy tempura flakes, edamame, shredded veg

CRISPY MARINATED TOFU POKÉ - VEGAN 169
Sticky Sushi Rice, Panko Crusted Marinated tofu, Sweet chilli, Chuka Wakame, Teriyaki sauce, Avo, Edamame, Shredded veg

CRISPY PRAWN WONTON POKÉ 198
Sticky Sushi Rice, Crispy Prawn Wontons coated in sweet chilli, Teriyaki, Avo, Edamame, Shredded Veg

PLATTERS & COMBOS

Served with your choice of Fresh Cut Chips, Savoury Rice, Salad or Veg

FRIED/GRILLED HAKE & CALAMARI RINGS 239

FRIED/GRILLED HAKE & 4 QUEEN PRAWNS 249

FRIED/GRILLED HAKE, CALAMARI & 3 QUEEN PRAWNS 269

FRIED CALAMARI RINGS & 4 QUEEN PRAWNS 249

THE SALTWATER TRIO: MUSSELS, 8 PRAWNS, SALT & PEPPER CALAMARI 259

LUXURY SEAFOOD PLATTER FOR 1 298
4 Large Queen prawns, Namibian Calamari, Mussels, grilled fish, chips and rice

LUXURY SEAFOOD PLATTER FOR 2 A FEAST 649
12 Large Argentinian Queen Prawns, Namibian Calamari, Grilled Hake, Calamari Tentacles, Fresh Mussels in creamy white wine sauce, chips & rice

PRAWNS

8 LARGE QUEEN 239
10 LARGE QUEEN 298
12 LARGE QUEEN 339
15 LARGE QUEEN 389

SALTWATER GRILL CLASSICS

All dishes marked with  are served with a choice of Fresh Cut Chips, Savoury rice, Salad or Veg

 **TENDER NAMIBIAN CALAMARI** 209
Deep Fried, Seasoned, Tossed with herbs, served with Tartar Sauce

 **FRESH CAPE HAKE & CHIPS WITH SIGNATURE TARTARE SAUCE** 189
Your choice. Traditionally Fried in Crispy Batter or Grilled with Real Lemon Butter

 **NEW WINDHOEK BEER BATTERED HAKE AND CHIPS** 198
Fresh Cape hake, Fried in a Crispy Windhoek Beer batter

 **PATAGONIAN BABY CALAMARI TUBES & TENTACLES** 259
Hot Grilled & Basted with Garlic and Herb sauce

 **YELLOWFIN TUNA STEAKS** 269
Fresh sliced Yellowfin Tuna, Crusted in Sesame Seeds & Coriander, Flash seared, drizzled with Tataki sauce

SIGNATURE FETTUCCINE MARINARA 239
Fettuccine with prawns, mussels and calamari in a tomato and fresh parsley sauce

ROYAL CREAMY PRAWN TAGLIATELLE 239
Tossed in a creamy parasan and white wine sauce

SEAFOOD CIOPPINO - ITALIAN SEAFOOD STEW 229
A tomato based stew, cooked with fresh black mussels, calamari, prawns, and fish served with crusty ciabatta

THAI SEAFOOD & COCONUT CURRY 259
Prawns, Mussels, Calamari and Fish in a Creamy, Spicy Thai Coconut Sauce, served with Basmati Rice and Poppadom

 **WHOLE BABY KINGKLIP** S.Q
Hot Grilled, Basted with Our special Garlic, Lemon, Herb & Parmesan sauce or Portuguese peri peri

 **WEST COAST SOLE** S.Q
Succulent Grilled Sole, basted in Lemon Butter or Caper Butter Sauce

 **GRILLED NORWEGIAN SALMON** S.Q
Fresh Norwegian Salmon, Medium grilled, Drizzled with a sticky Asian soy dressing

SWG MUSSELS IN SAUVIGNON BLANC 198
Fresh Saldanha black mussels steamed in a creamy Sauvignon Blanc sauce, served with crusty Ciabatta

 **CRUNCHY VEGAN THAI CURRY** 179
Spicy Thai curry with broccoli, carrot, cut corn, peas and Pak Choi made with a rich coconut cream topped with toasted seeds served with Basmati Rice & Poppadom

SALTWATER

Grill

WINE SELECTION

MCC & CHAMPAGNE

MÔRESON MISS MOLLY MCC BRUT	82 / 298
MULDERBOSCH SPARKLING ROSÉ	298
GROOTE POST MCC BRUT	420
GROOT PHEANTEKRAAL CAP CLASSIQUE	449
MOËT & CHANDON CHAMPAGNE BRUT IMPERIAL NV	1362
VEUVE CLICQUOT CHAMPAGNE ROSÉ	1898

WHITE WINE

PORCUPINE RIDGE SAUVIGNON BLANC	69 / 198
LEOPARDS LEAP CHENIN BLANC	69 / 198
SARONSBERG CHENIN BLANC	72 / 209
SPIER SAUVIGNON BLANC	72 / 209
TERRA DEL CAPO PINOT GRIGIO	225
GROOT PHEANTEKRAAL CHENIN BLANC	74 / 239
DIEMERSDAL SAUVIGNON BLANC	78 / 239
DIEMERSDAL CHARDONNAY	78 / 239
CEDERBERG CHENIN BLANC	279
ZEVENWACHT CHARDONNAY	349
GROOTE POST SEASALTER SAV BLANC	379
BLACK OYSTERCATCHER SAUVIGNON BLANC	389
GLEN CARLOU BARREL FERMENTED CHARDONNAY	389

ROSÉ

DARLING CELLARS ROSÉ	69 / 198
DIEMERSDAL SAUVIGNON ROSÉ	78 / 239
MULDERBOSCH ROSÉ	249

RED WINE

PORCUPINE RIDGE MERLOT	69 / 198
LEOPARDS LEAP CABERNET SAUVIGNON	69 / 198
BOPLAAS PINOTAGE	72 / 229
DOOLHOF MALBEC & MERLOT	259
DIEMERSDAL MERLOT	298
GROOT PHEANTEKRAAL PINOTAGE	298
HAUTE CABRIÈRE PINOT NOIR	298
VERGELEGEN CABERNET/SAUVIGNON/MERLOT	349
DIEMERSDAL PRIVATE COLLECTION	449

GIN BAR

DRUMSHANBO GUNPOWDER GIN	33
BOMBAY SAPPHIRE BLUE	35
BLIND TYGER BLUE	39
MALFY ARANCIA/ROSA	41
ROKU JAPANESE CRAFT GIN	41
BLOEDLEMOEN SOUTH AFRICAN GIN	44
SIXDOGS PINOTAGE STAINED GIN	48
SIXDOGS KAROO GIN	48
INVEROCHE	50
HENDRICKS GIN	50

TEQUILA & SPIRITS

KAH TEQUILA REPOSADO	87
ROOSTER ROJO TEQUILA REPOSADO	48
EL JIMADOR TEQUILA BLANCO	40
EL JIMADOR TEQUILA REPOSADO	40
DALA CIA GRAPPA PINOT NOIR/CHARDONNAY	66
BOTTEGA GRAPPA BIANCO	38
SMIRNOFF VODKA	30
GREY GOOSE VODKA	48
BELVEDERE VODKA	48

COCKTAILS

GARIBALDI SPAGLIATO	119
Hendricks Gin, Campari, Sparkling Wine, Fresh Orange Juice	
MODERN COSMO	96
Absolute Citron Vodka, Lime, Cranberry, Orange Liqueur	
ULTIMATE G&T	109
Bombay Gin, Rosemary, Mixed Berries, Lime, Tonic	
ROKU STINGER	98
Roku Japanese Gin, Grapefruit Tonic, Lime, Togarashi Spice	
PIMMS NO.1 CUP	96
Perfect Refresher!! Pimms, Ginger Beer, Citrus, Mint	
RUM BABA	98
Bacardi, Malibu, Lime, Orange Liqueur, Coke	
LA PALOMA	96
Reposado Tequila, Lime, Lemonade, Frozen Berries	
MARGARITA - FROZEN/SHAKEN/SPICY	98
Tequila, Citrus, Orange Liqueur, Lime	
ESPRESSOTINI	96
Coffee, Frangelico, Kahlua, Bourbon - Served Cold	
BLUE STEEL	96
Tequila, Blue Caracao, Orange Liqueur, Lime	
KENTUCKY SOURS	98
Knob Creek Kentucky Bourbon, Lemon, Egg Foam	
MOJITO	96
Original Or Berry And Lime - Both Will Refresh	
APEROL SPRITS	96
An Italian Classic. Aperol, Sparkling Wine, Dash Of Soda	

WHISKY/BOURBON/COGNAC/BRANDY

BELLS	30
J&B	30
JOHNNIE RED LABEL	38
JOHNNIE BLACK LABEL	40
JAMESON	41
CHIVAS 12 YEAR	47
MONKEY SHOULDER MALT SCOTCH	51
GLENLIVET 15 YEAR SCOTCH	88
JOHNNIE GREEN LABEL	93
JACK DANIELS OLD NO.7	43
KNOB CREEK KENTUCKY BOURBON	60
BISQUIT & DEBOUCHE VS COGNAC	59
HENNESSY VERY SPECIAL COGNAC	61
RICHELIEU	29
KWV 5YEAR	29
KWV 10 YEAR	36
OUDE MOLEN VSOP BRANDY	66

BEERS & CIDERS

SALITOS TEQUILA BEER	59
LOXTONIA CRISP APPLE ARTISAN CIDER	59
KOPPARBERG STRAWBERRY & LIME CIDER	59
WINDHOEK DRAUGHT ON TAP	52
LEFFE BELGIAN BLOND BEER	49
STELLENBRAU JONKERS WEISS	49
CORONA	49
STELLA ARTOIS	39
BLACK LABEL, CASTLE, CASTLE LIGHT	38
HEINEKEN, AMSTEL WINDHOEK	40
SAVANNA, HUNTERS	40

COFFEE/TEA - HOT & COLD

AFFOGATO	59
Gelato, Nutella, Espresso	
ICED LATTE	42
Espresso, Gelato, Milk	
NUTELLA FREDDA	59
Iced Nutella, Cocoa, Milk, Whipped Cream	
ULTIMATE HOT CHOCOLATE	42
With Cream And Charred Marshmallow	
BARBAJADA	42
Milanese Hot Chocolate Coffee Drink With Whipped Cream	
CAFE LATTE CONDENSATO	42
Espresso, Condensed Milk, Cream	
AMERICANO	32
CAPPUCCINO	34
CAFE LATTE	36
ESPRESSO	24
DOUBLE ESPRESSO	28
TEA - CEYLON/ROOIBOS	20

