

THE
NIWAKI

LUNCH ランチ

庭木 | **THE NIWAKI**, *the ultimate Japanese destination in Monte-Carlo*, is the very expression of Nippon contemporary cuisine.

Take a break during your busy day and embark on a culinary journey at THE NIWAKI, where the essence of Japan is brought to life. The Corporate Chef Shahar Dahan presents an enticing gastronomy, expressing the ultimate in Japanese cuisine blended with a contemporary hint of Mediterranean influence. In addition to the main kitchen, the taste of THE NIWAKI comes also from the sushi counter. Our world renowned Executive Sushi Chef Wagner Spadacio and his team, will take you on a fascinating journey discovering the most impeccable sushi creations.

The concept, based on sharing, will take your palate on the most decadent adventure through texture and flavour wowing the senses.

Our set lunch menus

San ha 三箱

BENTO BOX 45 euros

served with a miso soup.

Sushi Chef's choice 56 euros

Served with a Miso soup and a salad.

8 pcs Maki, 4 pcs Nigiri

Ramen set menu *from 26 euros*

served with a salad.

Chicken udon	28 euros
Pork udon	28 euros
Mushrooms udon	26 euros

Yaki Udon set menu *from 28 euros*

served with a miso soup.

Beef	32 euros
Shrimps	29 euros
Tofu	28 euros

Chicken Karaage Burger

*Guacamole, yuzu, coriander &
spicy yuzukosho sauce*

28 euros

*Served with roasted sweet potatoes
and a salad*

*Bento box and set lunch menus are including water and coffee.
Optional glass of wine can be added at 5 euros*

Zensai 前菜

Edamame	9
Shishito peppers, <i>dry miso</i>	11
Crispy rice with tuna, <i>smoky yuzu</i>	24
Yellowtail 'hamachi' sashimi, <i>truffle ponzu</i>	34
Crunchy tuna aburi, <i>smoked mayo</i>	26
Beef gyoza, <i>spicy ponzu</i>	28
Crispy nori and short ribs bōru, <i>jalapeño dressing</i>	22
Chicken katsu, <i>chipotle mayo</i>	19
Panko eggplant 'nasu', <i>miso</i>	18
Yakitori	19

Sarada サラダ

Beetroot salad, <i>kombu and umeboshi dressing</i>	18
Spinach salad, <i>sesame dressing and bonito flakes</i>	19
Truffle calamari, hijiki salad, <i>goma dressing</i>	18

Tenpura 天ぷら

Lobster tempura	45
Shrimps tempura	26
Vegetables kakiage	18

Sūpu スープ

Miso soup	9
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Robotayaki ろばた焼き

Black Angus fillet, <i>black garlic miso butter</i>	55
Marinated baby chicken, <i>umeboshi soy butter</i>	34
Chilean seabass, <i>yuzu miso</i>	54
Salmon teriyaki, <i>tsuma cabbage</i>	34
Steamed broccoli, <i>shiso soy</i>	12

Wagyu

1.8 euros per gram

Kobe

2.2 euros per gram

SASHIMI & NIGIRI

Per piece

Sushi Chefs are priding themselves on using the finest quality of fresh produce sourced with painstaking attention to quality and flavors.

Salmon	8	Santa Barbara sea urchin	25
Mediterranean tuna	9	Home-made eel	11
Toro	15	Hokkaidō scallop	11
Red mullet	9	San Remo shrimp	13
Japanese yellowtail	9	Japanese Wagyu	22

MAKI

Salmon avocado	21	Spicy tuna, <i>wasabi tobiko</i>	26
Shrimp tempura, <i>creamy jalapeño</i>	29	Negi toro, <i>shiso tempura</i>	38
Snow crab California	25		

Desserts デザート

Lemon and Shiso soufflé	24
Sakura and wakame fruits	18
Chocolate moelleux with ice cream	17
Selection of homemade ice creams and sorbets (3 scoops)	15
Selection of iced mochis (3 pieces)	15