



MENU

STARTERS

EDAMAME BEANS 65
Served with maldon salt

SPICY EDAMAME BEANS 85
Seven spice edamame beans. Served with ponzu teriyaki dressing, toasted sesame seeds and chilli flakes

OYSTERS 180
6 oysters, served with mignonette dressing, lemon, and tabasco

ASIAN OYSTERS 200
6 oysters, served with a ginger, garlic, soy, lime, pickled onion & chilli dressing

GAZPACHO (VE) 115
Chilled tomato soup. Served with pickled cucumber, heirloom tomatoes, red onion, basil and garlic croutons

WEST COAST MUSSELS 115/190
White wine, saffron, onion, garlic, herbs, cream, and toasted ciabatta

CRISPY CALAMARI 125/225
Marinated in olive oil, garlic, chilli and lemon. Deep fried with fresh herbs. Served with green tartar sauce and lemon (a side of your choice with main option)

HOUSE CEVICHE 165
Lime marinated line fish, pan-fried calamari, steamed black mussels and wine poached prawns. Tossed in a nam pla dressing and served with cucumber, red onions, yellow peppers, bella rosa tomatoes, coriander, and chives (peanut allergy)

BEEF CARPACCIO 125
Thinly sliced 28-day matured beef sirloin. Served with radish, spring onions, toasted white sesame seeds, Japanese mayo, teriyaki sauce, micro herbs, and toasted ciabatta

TRUFFLE & PARMESAN GNOCCHI (V) 125/195
Homemade gnocchi served with roasted butternut, crispy sage, shaved parmesan, roasted bella rosa tomatoes, pan-fried mushrooms, blackened pearl onions, charred artichokes, toasted pumpkin seeds. Served with a rich parmesan & truffle cream sauce and sunflower micro herbs

SALADS

SEVRUGA TABLE SALAD (V) 150
Crisp baby gem & cos lettuce & wild rocket. Served with danish feta, green olives, bella rosa tomatoes, red onion, sliced radish, cucumber, avo and house vinaigrette

PARMESAN AVO (V) 115

VEGAN

PASTA OF THE DAY – SQ

GARDEN SALAD (VE) 145

Rocket, baby & gem cos, petit pois, radish, red onion, avo, vegan parmesan, basil oil, maple, and dijon dressing

7 SPICE TOFU STEAK (VE) 165

Served on tender stem broccoli, charred red & yellow peppers, baby carrots, courgettes, blackened pearl onions, charred artichoke hearts, tomato confit, kalamata olives and gremolata

MAINS

FRESH LINE FISH – see black board

PAN FRIED CALAMARI 130/245

Caper berries, kalamata olives, garlic, chilli, smoked paprika and tomato oil. With bella rosa tomatoes and wild rocket (a side of your choice with main option)

CREAMY SEAFOOD LINGUINI 275

Black mussels, prawns, grilled calamari and fresh line fish. Served in a creamy white wine, parmesan, courgettes, garlic and thyme infused sauce

MEDITERRANEAN SEAFOOD LINGUINI 275

Black mussels, prawns, grilled calamari, fresh line fish. Served in a rich white wine, anchovy, noilly prat, garlic, chilli & parsley stock-based sauce. With semi-dried bella rosa tomatoes and dill infused salsa verde

PRAWN LINGUINI 265

Prawns, shaved parmesan and courgettes. Served in a creamy white wine, parmesan, garlic and thyme infused sauce

MOZAMBICAN STYLE PRAWNS 420

Pan fried in a garlic, chilli, bay leaf & butter sauce. With coriander and lemon. Served with a side of your choice

200g FILLET 320

Charcoal flame grilled and brushed with herb infused tallow. Served with roasted bone marrow, truffle infused béarnaise sauce and hand cut chips

400g SIRLOIN ON THE BONE 340

Charcoal flame grilled and brushed with a herb infused tallow. Served with roasted bone marrow, lemon, and hand cut chips

300g PRIME RIBEYE 325

Charcoal flame grilled and brushed with a herb infused tallow. Served with roasted bone marrow, lemon, and hand cut chips

KAROO LAMB CUTLETS 370

Coated in dijon mustard and chives. Served with green

SUSHI PLATES

SEVRUGA SIGNATURE PLATE (16) 380

Bam bam roll (3), signature fried roll (3), rock shrimp tempura (4), rainbow nigiri (3), salmon roses (3)

PACIFIC PLATE (12) 245

Salmon California (4), tuna fashion sandwich (4), salmon rainbow rolls (4)

ATLANTIC PLATE (19) 395

Salmon roses (4), salmon and tuna nigiri (4), tuna sashimi (3) rainbow rolls (8)

FAMILY SUSHI PLATE (32) 490

Salmon roses (4), salmon and tuna sashimi (6), rainbow rolls (8), prawn California rolls (8) avo maki (6)

VEGETARIAN PLATE (V) (16) 140

Bean curd nigiri (2), avo bam (4), vegetable California rolls (4), avo maki (6)

SEVRUGA ELITE SUSHI

SEVRUGA SNOW DRAGON ROLL (8) 215

Tempura prawn California, wrapped in salmon & tuna, topped with creamy prawn salad

TRIANGLE ROLL (8) 165

Tuna California topped with salmon and tuna, teriyaki sauce, seven spice, sesame oil, sesame seed, spring onion, Japanese mayo and caviar

ROCK SHRIMP TEMPURA (8) 255

Spicy tuna roll topped with a tempura prawn, sweet chilli mayo, spring onions, seven spice, sesame oil and sesame seeds

FRIED FUTOMAKI ROLL (6) 152

Deep fried futomaki with salmon, tuna, avo, cream cheese topped with teriyaki and chilli mayo, crispy glass noodles, seven spice, sesame oil, spring onion, sesame seeds

TERIYAKI RAINBOW STACK (8) 160

Prawn, avo and sushi rice topped with salmon, Japanese mayo, teriyaki sauce, red caviar, seven spice, sesame oil and sesame seeds

CRUNCH ROLL (8) 155

Tempura tuna, salmon or prawn, cream cheese, mayo, seven spice, sesame oil, spring onion and chilli mayo

SEARED TUNA ROLL (8) 170

Cream cheese, red pepper and avo roll, topped with seared tuna, spring onion, sesame oil, sesame seeds, seven spice, teriyaki sauce and chilli mayo

SIGNATURE SALMON ROSES (6) 245

Topped with tempura prawn, chilli mayo, teriyaki sauce, sesame oil, spring onion, seven spice and caviar

SASHIMI SALAD (6) 230

Salmon or seared tuna sashimi, cucumber, carrots, spring onion, special salad dressing, seven spice, sesame oil, spring onion and sesame seeds

TUNA/SALMON TATAKI 165/185

Marinated in mirin, sake & green soya. With ponzu, sesame, chilli salsa, mustard microgreens and radish

POKE BOWL 185

Salmon, tuna, avocado, sushi rice, edamame beans, pineapple, special salad sauce, 7 spices, spring onion and ginger wasabi

SEVRUGA CLASSIC SUSHI

