








JIRU

ASIAN RESTAURANT





## SNACK



<b>Edamame</b> <sup>6</sup> Edamame, Maldon salt		125 g	140 kcal	<b>10</b>
<b>Spicy edamame</b> <sup>6, 11</sup> Edamame, spicy sauce, Maldon salt		125 g	152 kcal	<b>12</b>
<b>Rock shrimp</b> <sup>1, 2, 3, 6, 11</sup> Shrimp, crispy tempura, spicy mayonnaise, sriracha, togarashi, chives		150 g	320 kcal	<b>24</b>
<b>Tom yum soup</b> <sup>2, 4, 6, 11, 14</sup> Seabass, shrimp, chilli, red onion, cherry tomatoes, snow peas, mushrooms, tom yum dressing		300 g	140 kcal	<b>23</b>
<b>Hot and sour soup</b> <sup>1, 2, 3, 6, 14</sup> Tofu, bamboo, black fungus, red onion, chilli, eggs, black vinegar, vegetable broth		300 g	160 kcal	<b>19</b>
<b>Add chicken</b>		300 g	250 kcal	<b>22</b>
<b>Add shrimps</b>		300 g	200 kcal	<b>24</b>

## SALADS




<b>Midori Salad</b> <sup>8, 10</sup> Mixed greens, cherry tomatoes, avocado, pine nuts, citrus dressing		300 g	108 kcal	<b>21</b>
<b>Truffle salad</b> <sup>5, 6, 8, 11</sup> Mixed greens, mixed microgreens, pine nuts, avocado, cherry tomatoes, truffle dressing		300 g	104 kcal	<b>26</b>
<b>JIRU salad</b> <sup>6, 7, 11</sup> Baby spinach, avocado, dry miso, truffle, yuzu, leeks, parmesan		270 g	198 kcal	<b>29</b>
<b>Crispy duck salad</b> <sup>1, 3, 5, 6, 8, 9, 11, 13</sup> Mix of microgreens, green apple, pomegranate, pine nuts, crispy duck, plum sauce		320 g	479 kcal	<b>35</b>
<b>Burrata Puglia</b> <sup>7, 8</sup> Mixed cherry tomatoes, burrata from Puglia, arugula Dressing, black truffle paste, pistachio		300 g	402 kcal	<b>29</b>
<b>Akami salad</b> <sup>4, 6, 11</sup> Avocado, seaweed, wakame, tuna sashimi, sesame oil, garlic, sesame, soya sauce		260 g	200 kcal	<b>35</b>
<b>King crab salad</b> <sup>6, 11, 14</sup> King crab meat, avocado, cucumbers, tobiko, japanese mayonnaise, nori, yuzu dressing		150 g	161 kcal	<b>59</b>

## COLD STARTERS



<b>Tuna tartare</b> <sup>4, 6, 7, 11</sup> Tuna fillet, chives, shallots, jalapeno, soy sauce, wasabi, dashi		120 g	110 kcal	<b>26</b>
<b>„New style” seabass sashimi</b> <sup>4, 6</sup> Seabass sashimi, yuzu dressing, white truffle, black truffle, microgreens		120 g	124 kcal	<b>34</b>
<b>Hamachi sashimi with ponzu and jalapeno</b> <sup>4, 6</sup> Hamachi fillet, fresh jalapeno, ponzu sauce, coriander		120 g	213 kcal	<b>32</b>
<b>Hamachi carpaccio with truffle</b> <sup>4, 6</sup> King crab meat, japanese mayonnaise, cucumber, jalapeno, avocado, sriracha, tobiko, sesame, chives		120 g	140 kcal	<b>34</b>

<b>Guacamole</b> <sup>6, 11</sup> Avocado, sesame oil, coriander, sesame, shallots, chilli, tortilla chips, nori		200 g	417 kcal	<b>25</b>
<b>Yuzu salmon</b> <sup>4, 6, 11</sup> Norwegian salmon sashimi, yuzu soy sauce, mixed microgreens, ginger, scallions		120 g	252 kcal	<b>29</b>
<b>Scallops with truffle</b> <sup>1, 6, 14</sup> Scallops sashimi, truffle mayonnaise, crispy tempura, yuzu sauce		100 g	155 kcal	<b>31</b>

## HOT STARTERS



<b>Josper miso eggplant</b> <sup>6, 11</sup> Eggplant, miso, mirin, sake, chives, sesame		220 g	286 kcal	<b>19</b>
<b>Hong Kong king prawns</b> <sup>2</sup> Prawns, garlic, olive oil, scallions, chilli, Maldon salt		220 g	454 kcal	<b>32</b>
<b>Prawn tempura</b> <sup>1, 2, 6</sup> Prawns, tempura, dashi, mirin, soy sauce, daikon		220 g	320 kcal	<b>29</b>
<b>Soft shell crab tempura</b> <sup>1, 2, 6</sup> Soft shell crab, tempura, dashi, mirin, soy sauce, daikon		160 g	490 kcal	<b>29</b>
<b>Crispy rice with tuna</b> <sup>4, 6, 11</sup> Sushi rice, tuna, sriracha, sesame oil, japanese mayonnaise, jalapeno		180 g	398 kcal	<b>28</b>
<b>Beef tataki</b> <sup>6, 11</sup> USA Black Angus fillet reserved 150 days grain-fed, fried garlic, chives, red onions, sesame, yuzu soya sauce		140 g	380 kcal	<b>36</b>

## GYOZA & DIM SUM



<b>Shrimp gyoza</b> <sup>1, 2, 6, 11</sup> Shrimps, white fungus, chives, singapore dumpling sauce		160 g	240 kcal	<b>25</b>
<b>Black Angus and foie gras gyoza</b> <sup>1, 6, 11</sup> USA Black Angus fillet reserved 150 days grain-fed, foie gras, ginger, shallot, sake		160 g	289 kcal	<b>28</b>
<b>Duck and truffle gyoza</b> <sup>1, 6, 11</sup> Duck, black truffle, chalot, ginger, garlic		160 g	305 kcal	<b>26</b>
<b>Chicken Shumai with truffle</b> <sup>1, 6, 11</sup> Bio chicken, black fungus, ginger, chives, truffle, chilli oil, white pepper		150 g	144 kcal	<b>24</b>
<b>Har Gau</b> <sup>1, 2, 4, 6</sup> Dim sum with shrimp, bamboo shoot, truffle sauce		160 g	116 kcal	<b>25</b>
<b>Money bag</b> <sup>1, 2, 4, 6</sup> Dim sum with shrimp, celery, carrots, onion, coriander, ginger oil, X.O. sauce		160 g	119 kcal	<b>26</b>
<b>Black Angus dumplings</b> <sup>1, 6</sup> USA Black Angus fillet reserved 150 days grain-fed, kimchi sauce, radish, scallions, ginger, coriander		160 g	214 kcal	<b>28</b>

## SASHIMI 3 pcs.



<b>Sashimi mix</b> 4, 6, 14 Salmon, tuna, hamachi, scallops, fresh wasabi root	240 g	210 kcal	<b>75</b>
<b>Tuna sashimi</b> 4, 6	60 g	48 kcal	<b>20</b>
<b>Hamachi sashimi</b> 4, 6	60 g	48 kcal	<b>22</b>
<b>Salmon sashimi</b> 4, 6	60 g	72 kcal	<b>18</b>
<b>Scallop sashimi</b> 4, 6	60 g	32 kcal	<b>25</b>


## NIGIRI 2 pcs.



<b>Nigiri mix</b> 4, 6 Salmon, tuna, hamachi, fresh wasabi root	180 g	168 kcal	<b>45</b>
<b>Tuna nigiri</b> 4, 6	60 g	108 kcal	<b>16</b>
<b>Hamachi nigiri</b> 4, 6	60 g	108 kcal	<b>18</b>
<b>Salmon nigiri</b> 4, 6	60 g	132 kcal	<b>14</b>
<b>Wagyu and foie gras nigiri</b> 6, 11	60 g	285 kcal	<b>40</b>
<b>Scallop nigiri</b> 6, 14	60 g	92 kcal	<b>20</b>
<b>Ebi nigiri</b> 2, 6	60 g	88 kcal	<b>18</b>



## SUSHI



<b>Hosomaki avocado and cucumber</b> 6, 11 Sushi rice, nori, avocado, cucumber, sesame	150 g	150 kcal	<b>20</b>
<b>Shrimp avocado uramaki</b> 1, 2, 6 Prawn tempura, avocado, spicy mayonnaise, unagi sauce	180 g	194 kcal	<b>21</b>
<b>Spicy tuna uramaki</b> 4, 6 Tuna, marinated daikon, cucumber, avocado, sriracha, spicy mayonnaise	 180 g	176 kcal	<b>26</b>
<b>Salmon and avocado uramaki</b> 1, 4, 6, 11 Torched salmon, avocado, tempura, sesame	180 g	249 kcal	<b>24</b>
<b>Hamachi with truffle uramaki</b> 1, 4, 6 Hamachi, scallions, soya mayonnaise, tempura, truffle dressing	180 g	263 kcal	<b>38</b>
<b>Spider roll</b> 1, 6, 11, 14 Soft shell crab, cucumber, tobiko, wasabi dressing, soya mayonnaise, marinated daikon, sesame	180 g	194 kcal	<b>34</b>
<b>Dragon roll</b> 1, 2, 6, 11 Shrimp tempura, avocado, japanese mayonnaise, sriracha, eel unagi	180 g	280 kcal	<b>36</b>

## PREMIUM SUSHI



<b>Lobster uramaki</b> 1, 6, 11, 14 Lobster tail, avocado, green apple, sriracha, spicy mayonnaise	220 g	325 kcal	<b>58</b>
<b>Tuna and foie gras uramaki</b> 4, 6, 11 Tuna, foie gras, marinated daikon, cucumber, truffle dressing	180 g	214 kcal	<b>35</b>
<b>Wagyu uramaki</b> 1, 2, 6, 11 Japanese wagyu A5 fillet, prawn tempura, cream cheese, cucumber, spicy mayonnaise, unagi sauce	 120 g	246 kcal	<b>45</b>
<b>Scallop uramaki with jalapeno</b> 1, 6, 11, 14 Scallop, avocado, jalapeno, grapeseed oil, tempura crumbs	180 g	189 kcal	<b>35</b>
<b>Crispy California roll</b> 1, 4, 6, 11, 14 King crab meat, cucumber, avocado, tobiko, tempura	180 g	212 kcal	<b>34</b>
<b>Scallop gunkan</b> 1, 6, 14 Nori, sushi rice, scallops, truffle mayonnaise, tempura, chives	60 g	134 kcal	<b>23</b>
<b>Spicy tuna gunkan</b> 4, 6 Nori, sushi rice, tuna, sriracha, chives	 60 g	119 kcal	<b>21</b>
<b>Wagyu gunkan</b> 6 Nori, sushi rice, japanese Wagyu A5 fillet	60 g	180 kcal	<b>34</b>





## CAVIAR

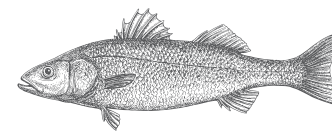


<b>Siberian essetra premium black caviar</b> 4	30 g	72 kcal	<b>160</b>
<b>Russian essetra premium black caviar</b> 4	50 g	120 kcal	<b>260</b>
<b>Russian essetra premium black caviar</b> 4	125 g	300 kcal	<b>650</b>

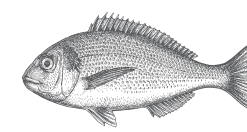


All wok flavoring are in house made from natural products and are **GMO and MSG free.**

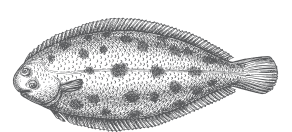
<b>Asian vegetables rice</b> 3, 6, 11		250 g	259 kcal	<b>19</b>
Thai Hom Mali rice, carrots, shiitake, marinated daikon, scallions, Chinese cabbage, eggs, soy sauce				
<b>Asian seafood rice</b> 2, 3, 6, 11		300 g	282 kcal	<b>30</b>
Shrimps, calamari, Thai Hom Mali rice, carrots, shiitake, marinated daikon, scallions, eggs, soy sauce				
<b>Asian Cherry Valley duck rice</b> 3, 6, 11		300 g	317 kcal	<b>26</b>
Cherry Valley duck, Thai Hom Mali rice, carrots, shiitake, marinated daikon, scallions, eggs, soy sauce				
<b>Seafood uddon noodles</b> 1, 2, 3, 6, 11		300 g	373 kcal	<b>39</b>
Shrimps, calamari, Uddon noodles, eggs, mixed peppers, shimeji, Chinese cabbage, garlic, dark soy sauce				
<b>Beef uddon noodles</b> 1, 3, 6		300 g	424 kcal	<b>49</b>
USA Black Angus fillet reserved 150 days grain-fed, Uddon noodles, eggs, mixed peppers, shimeji, Chinese cabbage, Hong Kong blend sauce				
<b>Lobster uddon noodles</b> 1, 2, 3, 6, 11		300 g	279 kcal	<b>72</b>
Lobster tail, Uddon noodles, eggs, mixed peppers, shimeji, Chinese cabbage, garlic, soya sauce				
<b>Szechuan king prawns</b> 2, 4, 6, 14		300 g	384 kcal	<b>39</b>
King prawns, snow peas, mixed peppers, black fungus, asparagus, shimeji, garlic, szechuan sauce				
<b>Szechuan octopus</b> 1, 3, 6, 8, 11		300 g	346 kcal	<b>49</b>
Octopus, snow peas, mixed peppers, black fungus, asparagus, shimeji, garlic, szechuan sauce				
<b>Pluma iberico with vegetables</b> 1, 6, 11		300 g	396 kcal	<b>42</b>
Pluma Iberico, mixed peppers, red onions, black fungus, black pepper sauce, carrots, wild mushrooms, water chestnut, scallions, soy sauce				
<b>Sweet and sour chicken</b> 1, 3, 6		300 g	282 kcal	<b>29</b>
Bio chicken cutlets, cherry tomatoes, mixed peppers, red onions, sweet and sour sauce				
<b>Spicy beef with vegetables</b> 1, 6, 11		300 g	486 kcal	<b>52</b>
USA Black Angus fillet reserved 150 days grain-fed, mixed peppers, red onions, black fungus, spicy garlic sauce, carrots, wild mushrooms, water chestnut, scallions, soy sauce				
<b>Mongolian beef</b> 1, 6, 11		300 g	534 kcal	<b>52</b>
USA Black Angus fillet reserved 150 days grain-fed, mixed peppers, coriander, butter, black pepper, chilli, mongolian sauce				



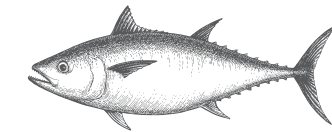
Wild seabass



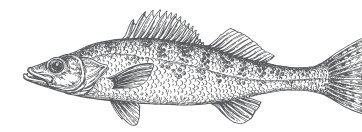
Wild sea bream



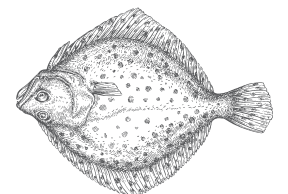
Dover sole



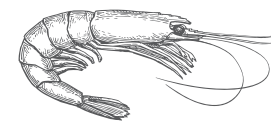
Tuna



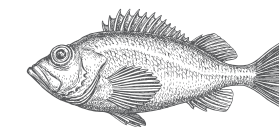
Chilean seabass



Turbot



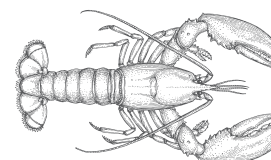
Prawns



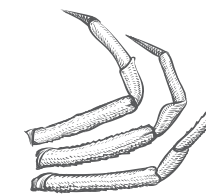
Scorpion fish



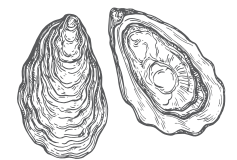
Octopus



Lobster



King crab



Oysters

## HOW WOULD YOU LIKE YOUR FISH PREPARED?

Grilled

Wok

Steamed

Sashimi

## SAUCE OF YOUR CHOICE

Butter garlic sauce

Butter lemon sauce

X.O. sauce

Szechuan sauce

Truffle sauce

Oyster sauce

Black pepper sauce

Black bean sauce

Sweet and sour sauce

## FISH ON JOSPER



<b>Salmon teriyaki</b> 4, 6	300 g	446 kcal	<b>49</b>
Wild salmon fillet, teriyaki sauce, bok choy, garlic, asian glaze			
<b>Miso black cod</b> 4, 6, 11	220 g	253 kcal	<b>75</b>
Black cod fillet, mirin, sake, miso, sesame			
<b>Black cod truffle</b> 4, 6, 11	280 g	294 kcal	<b>78</b>
Black cod fillet, bok choy, broccolini, truffle sauce			
<b>Chilean seabass</b> 4, 6, 8, 11	280 g	65 kcal	<b>79</b>
Chilean seabass fillet, broccolini, marinated tofu, ginger, singapore sauce			

## BEIJING DUCK




Our Beijing duck is made using a traditional recipe. It is marinated and air-dried for 72 hours before being roasted in an authentic vertical oven. The duck is of the Cherry Valley breed **GMO free**, a favorite in high-end restaurants in Hong Kong and Singapore.

<b>Whole Beijing duck</b> 6, 8, 9, 11	600 g	951 kcal	<b>130</b>
Served with pancakes, leeks, cucumbers, hoisin sauce			
<b>Half Beijing duck</b> 6, 8, 9, 11	300 g	476 kcal	<b>68</b>
Served with pancakes, leeks, cucumbers, hoisin sauce			
<b>Beijing duck with truffle sauce</b> 1, 6, 7, 8, 9	300 g	488 kcal	<b>69</b>
<b>Beijing duck with lemongrass sauce</b> 1, 6, 7, 8	300 g	478 kcal	<b>66</b>
<b>Beijing duck with foie gras and siberian essetra caviar</b> 4, 6, 7, 8, 9	250 g	611 kcal	<b>295</b>










## MEAT ON JOSPER



<b>Tori teriyaki</b> 6, 11	280 g	580 kcal	<b>34</b>
Bio chicken cutlet, teriyaki sauce, sesame, bok choy			
<b>Pluma iberico</b> 7, 8	250 g	720 kcal	<b>55</b>
Pluma Iberico steak, demi glaze, maldon salt			
<b>Spicy beef</b> 6, 7	 250 g	670 kcal	<b>59</b>
USA Black Angus tenderloin reserved 150 days grain-fed, sweet soy sauce, sesame, scallions			
<b>Fillet mignon</b> 7	300 g	765 kcal	<b>68</b>
USA Black Angus tenderloin reserved 150 days grain-fed, foie gras, asparagus, black pepper demi glas, truffle			
<b>Ribeye steak</b> 6	100 g	290 kcal	<b>35</b>
USA Black Angus ribeye reserved 150 days grain-fed, Maldon salt			
<b>Robata Wagyu steak</b> 6, 11	210 g	634 kcal	<b>230</b>
Ribeye japanese Wagyu A5 steak, microgreens, teriyaki ponzu sauce, mixed vegetables			





## SIDES



<b>Steamed rice</b> 8	 150 g	195 kcal	<b>10</b>
<b>Grilled bok choy</b> 12	 150 g	67 kcal	<b>14</b>
<b>Seasonal mixed mushrooms</b> 6	 100 g	110 kcal	<b>14</b>
<b>Sesame asparagus</b> 11	 100 g	65 kcal	<b>19</b>
<b>Oyster sauce broccolini</b> 6, 14	  100 g	119 kcal	<b>18</b>
<b>Mixed vegetables</b> 6, 14	 150 g	64 kcal	<b>19</b>
<b>Mashed potatoes</b> 7	 150 g	236 kcal	<b>12</b>
<b>Truffle mashed potatoes</b> 7	 150 g	332 kcal	<b>17</b>

## DESSERTS



<b>Matcha tiramisu</b> 1, 3, 7, 8	 150 g	465 kcal	<b>16</b>
Mascarpone, marsala, savoiardi, adzuki beans, matcha green tea			
<b>Mochi</b> 1, 3, 7, 8	 150 g	305 kcal	<b>19</b>
Three flavors ice cream mochi, strawberries, blueberries			
<b>Lava cake</b> 1, 3, 7, 8	 150 g	505 kcal	<b>21</b>
Chocolate lava cake, passion fruit sorbet			
<b>Sorbet</b> 1, 3, 7, 8	 150 g	185 kcal	<b>15</b>
Three flavours of 100% fruit-based sorbet from passion fruit, lychee, bergamot			
<b>Jiru tart</b> 1, 3, 7, 8	150 g	250 kcal	<b>22</b>
Vegan milk chocolate, mango and passion fruit puree, crispy biscuit			

## List of allergens in products:

1. Cereals containing gluten: wheat (such as spelt and khorasan wheat, rye, barley, oats or their hybridised strains);
2. Crustaceans and products there of;
3. Eggs and products there of;
4. Fish and products there of;
5. Peanuts and products there of;
6. Soybeans and products there of;
7. Milk and products thereof (including lactose) except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol;
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. Celery and products there of;
10. Mustard and products there of;
11. Sesame seeds and products there of;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products there of;
14. Molluscs and products there of.

**The prices are in BGN with VAT**

