



# GIRAFFE

NOODLES  
SUSHI BAR










Members enjoy benefits,  
scan to become a member








COLD STARTERS

	<b>TOKYO CEVICHE</b> ..... 48
Salmon, avocado, chives and radish in Japanese Yuzo ponzu sauce on crispy fried nori	
	<b>THAI SALAD</b> ..... 46
Cucumbers, carrots, bell peppers, radishes and chicken / tofu in a peanut sauce	
	<b>CHICKEN CUCUMBER SALAD</b> ..... 44
Cucumbers, strips of chicken / tofu, in a soy chili sauce with coriander	
	<b>HEALTH SALAD</b> ..... 46
Diced chicken cubes, cherry tomatoes, cabbage, onions, coriander, mint, peanuts in a Thai dressing. Moderately spicy	
	<b>WHITE FISH TEMPURA SALAD</b> ..... 52
Tempura sea bass chunks, glass noodles, tomatoes, shallots, ginger, mint, coriander, Thai basil and red chili in a dashi-citrus sauce	

SUSHI THE ROLLS




	<b>VEGGIE ROLL</b> ..... 42
Cucumber, carrot, chives, avocado and black sesame	
	<b>MAKI SALMON</b> ..... 46
Salmon, avocado and sesame	
	<b>VEGGIE GRANDE</b> ..... 44
Tempura tofu, sweet potato and kanpyo in deep fried tempura roll with black and white sesame, spicy mayo and teriyaki	
	<b>YUMMY VEGGIE</b> ..... 44
Tempura tofu, purple yams, cucumber and chives, wrapped in sweet potato, chili nuts and spicy mayo	
	<b>STEAMED SALMON</b> ..... 48
Toasted cashews, chives, panko flakes and teriyaki	
	<b>TEMPURA SHRIMP</b> ..... 48
Avocado, chives, togarashi and yuzu mayonnaise	
	<b>MAKI TUNA</b> ..... 54
Tuna, cucumber, wrapped with avocado	
	<b>SALMON GRANDE</b> ..... 54
Steamed salmon and kanpyo in a deep-fried tempura with black & white sesame, teriyaki and spicy mayo	
	<b>SPECIAL SPICY SALMON</b> ..... 56
Spicy salmon, cucumber and asparagus wrapped in salmon, yuzu Kosho and tempura flakes	
	<b>SPICY TUNA</b> ..... 56
Spicy tuna, asparagus, chives, wrapped in avocado, spicy mayo and crispy purple yam	

WARM STARTERS

	<b>STEAMED CRISPY CHICKEN BUN</b>  ..... 48
Crispy chicken, lettuce, aioli, pickled onion, coriander&chili	
	<b>STEAMED BEEF BUN</b>  ..... 52
Slow cooked beef in Thai plum sauce, lettuce, aioli ,pickle, coriander and chili	
	<b>STEAMED WHITE FISH BUN</b>  ..... 52
Tempura bass chunks, lettuce, aioli, pickled onions, coriander and chili	
	<b>CHICKEN WINGS</b> ..... 48
Chicken Wings in soy and plum sauce, sesame oil and chives	
	<b>BABY DUMPLINGS</b> ..... 43
Filled with chopped chicken, shata peppers chili oil. spicy	
	<b>GYOZA (2/4 PCS)</b> ..... 32/48
Dumplings stuffed with chopped chicken and spring onions with a soy and ginger sauce	
	<b>INDIAN CAULIFLOWER</b> ..... 44
Tempura cauliflower florets in an aromatic Indian sauce with yogurt and coriander. Mildly spicy	
	<b>EGGROLL</b> ..... 42
2 Chinese egg rolls with veggie filling and sweet&sour sauce	
	<b>FRIED CALAMARI</b> ..... 52
With bell pepper and red Thai curry sauce	

CHIRASHI


Sushi bowl, served with spicy yuzu sauce

	<b>STEAMED SALMON CHIRASHI</b> ..... 66
Sushi rice bowl with steamed salmon, served with edamame, avocado-yuzu salad, cucumber, sweet potato, scallions, crispy purple yams, sesame and nori seaweed	
	<b>TOFU CHIRASHI</b> ..... 64
Sushi rice bowl with fried tofu, tempura purple yams, sweet potato, avocado, cucumber, scallions, edamame, radish salad, sesame and nori seaweed	
	<b>SALMON CHIRASHI</b> ..... 68
Sushi rice bowl with raw salmon, served with edamame, avocado-yuzu salad, cucumber, sweet potato, scallions, sesame, crispy purple yams and nori seaweed	
	<b>CHIRASHI MIX</b> ..... 76
Sushi rice bowl with red tuna and salmon, served with edamame, avocado-yuzu salad, cucumber, sweet potato, scallions, crispy purple yams, sesame and nori seaweed	

 DISH THAT MAY BE ADAPTED TO VEGAN OR VEGETARIAN  GLUTEN FREE DISH











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 restaurants 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 kitchens are opened ones and we cannot promise a total separation of vegetarian / vegan / gluten free dishes . If even trace amounts of allergens could trigger an allergic reaction, we recommend that you do not put yourself at risk.

The Israeli Ministry of health recommends that pregnant women will avoid eating sushi and raw fish.







NOODLES

	<b>SLOW COOKED BEEF NOODLES</b> <b>NEW!</b>	74
	Wide noodles, slow cooked beef, bokchoy, spinach, shallot, basil, aromatic soy sauce	
 	<b>THE SPICY DISH</b>	66/69
	Egg noodles with strips of chicken, shrimp / tofu, sweet pepper, leek and sprouts in a hot chili sauce	
	<b>SIRLOIN NOODLES</b>	68/76
	Egg noodles with sirloin beef / tofu, three kinds of onions, cashews, sprouts, chili and coriander	
 	<b>THE NEW EMPRESS</b>	68/76
	Wholegrain egg noodles with chicken, bacon / tofu, green vegetables and cashews. Moderately spicy. Bacon can be replaced with turkey and smoked goose breast	
 	<b>THE SPICY PHILIPPINE</b>	66/69
	Egg noodles with chicken / tofu, coconut milk, red curry, spring onions, peanuts and coriander	
	<b>BLACK NOODLES WITH SEAFOOD</b>	85
	Black noodles with shrimp, calamari, spring onions, chives, crispy garlic and chili	
 	<b>THE MALAYSIAN</b>	66/69
	Egg noodles in an herbal sauce with cream, along with cucumbers, sprouts, onions, chicken / tofu, pepper, basil and peanuts. Mildly spicy	
	<b>BEEF RICE NOODLES</b>	69/76
	Wide rice noodles with slices of beef sirloin / tofu, broccoli and shallots	



PAD THAI

 	<b>CLASSIC / VEGETARIAN PAD THAI</b>	69/72/74
	Rice noodles with spring onions, carrots, bean sprouts, egg, lemon, green onion, coriander, peanuts and shrimp / chicken / tofu	
 	<b>SPICY / VEGETARIAN PAD THAI</b>	69/72/74
	Rice noodles with chili, fresh sprouts, egg, peanuts, green onion, coriander, shrimp / chicken / tofu	





MAINS RICE

	<b>CHEZA</b>	68/74
	Beef / tofu and eggplant in a sweet-spicy sauce	
	<b>SZECHUAN SIRLOIN</b>	72/76
	Beef sirloin / tofu, mushrooms and onion in a spicy sweet Szechuan glaze	
	SPICY VERSION IS AVAILABLE	
	<b>LEMON CHICKEN</b>	68
	Tempura fried chicken breast with lemon and vegetable sauce	
	<b>THE AFGHAN</b>	72
	Chicken pullet, bacon, garlic, spring onion, leeks and nuts in a soy- caramel sauce. Bacon can be replaced with smoked goose breast	
	SPICY VERSION IS AVAILABLE	
	<b>SHAOXING BEEF</b>	72/74
	Beef / tofu ,green peppers, spring onions, lemongrass, onion and portobello mushrooms, with a soy shaoxing and porcini dressing	
	<b>THAI CURRY</b>	72/74/76
	Shrimp / chicken / tofu in a homemade blended curry, with coconut cream sauce, pumpkin cubes, purple onion, coriander, basil and crispy piquant roasted almonds	
 	<b>FRIED RICE CHICKEN AND SHRIMPS / TOFU</b>	64/62
	with egg, leek, onion, bean sprouts and carrot. Mildly spicy	
	<b>SALMON AND GREENS</b>	98
	Steamed salmon with green vegetables in soy, ginger and vegetable consommé sauce	

SOUPS

 	<b>INDIAN LENTIL SOUP</b>	48
	Root vegetables and fresh coriander, with an Indian aroma. Moderately spicy	
	<b>CORN SOUP</b>	48
	With cream & coconut milk, bean noodles and coriander. Moderately spicy	
	<b>THAI SEAFOOD SOUP</b>	56/76
	Based on chicken broth, with coconut milk, curry, shrimp, calamari, mushroom, tomatoes, sprouts, coriander and noodles. Moderately spicy	

KIDS

Mineral water / Lemonade / Prigat grapes flavour / Fuze Tea. Additional ₪8		
 	<b>TERIYAKI NOODLES</b> with chicken/ veg	39/44
	<b>CRISPY SCHNITZEL BITS</b> with rice or noodles	44
 	<b>STEAMED SALMON SUSHI ROLL</b> in teriyaki with panko crumbs	44
	<b>VEG SUSHI ROLL</b> cucumber, carrot, avocado	42

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SPARKLING WINE

GLASS / BOTTLE

PROSECCO, GALERA, CINZANO (VENETO ITALY) 37/146

WHITE WINE

NONO WHITE, COLOMBARD, TABOR WINERY (UPPER GALILEE, ISRAEL) 32/110  
SCORPIUS, SAUVIGNON BLANC,(MARLBOROUGH, NEW ZEALAND) 46/178  
CHEVELLE, CHARDONNAY, BERNARD DEPPE (BOURGOGNE, FRANCE) 49/196  
GARAGE DE PAPA, CHARDONNAY, LEVINSON (UPPER GALILEE, ISRAEL) 198

RED WINE

NONO RED, CABERNET SAUVIGNON AND ARGEMAN BARKAN WINERY (UPPER GALILEE, ISRAEL) 34/118  
PINOT NOIR, FAMIL BOUGRIET (LOIRE VALLEY, FRANCE) 36/138  
ANUBIS, MALBEC, SUSANA BALBO (MENDOZA, ARGENTINA) 41/156  
GARAGE DE PAPA, SIRA AND PETIT SIRA Levinson (Upper Galilee, Israel) 208

ROSÉ

TROLLEY, PRIMITIVO, MASSERIA BORGIO (PUGLIA, ITALY) 36/138

DRAUGHT BEER

330ML / 550ML

KIRIN 28/34  
TUBORG 26/32  
1664 BLANC 28/34

BOTTLE BEER

SINGHA 32  
KIRIN 32  
DAURA 28  
SOMERSBY APPLE CIDER 26

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, lemongrass and kaffir lime flavours

COLD BEVERAGES

COCA COLA / SPRITE / DIET / ZERO 14  
MINERAL WATER 14  
FUZE TEA 14  
SODA 13  
FERRELLE 28  
LEMONADE 14  
PRIGAT GRAPES FLAVOUR 14

COCKTAILS & SPARKLING

RUM OF LOVE 46  
A cocktail full of love based on rum. Flavors of pineapple and passion fruit. Light and refreshing  
HANOI 45  
Gin, lychee, cherries, citrus and lime. Our version of the classic Cosmopolitan cocktail. A sweet and delicate cocktail  
SPICY MARGARITA 46  
Rich flavors of tequila, pineapple, lemon grass, lime and a subtle spiciness of shata pepper  
APEROL SPRITS 44  
Aperol, Prosecco and club soda, with an orange slice. The ultimate summer aperitif  
PINK GIN N' TONIC 44  
Pink Gordon's Gin, tonic, lemon, fresh red fruits  
VERGINE DAQIRI NEW! 34  
Alcohol-free cocktail based on passion fruit oranges and pineapple

EASTERN ALCOHOL NEW!

MARLIN SAKE 65  
Premium sake, Jasmin lychee and yuzo flowers aroma. Sanding level 50%  
SHIRO GIN 25/42  
Shocho, traditional Japanese rice-based distillate, 25% alcohol. Floral aroma  
FUJISAN WHISKY 25/42  
Mount Fuji whiskey aged in wooden barrels, won the gold medal of Mond Selection  
YUZU SAKA 42  
Japanese citrus liqueur full of aromas, full bodied and sweet  
KYO NO UMESO 42  
kyoto style plum wine , slightly sweet, light and refreshing  
WEAH VODKA 26/54  
Premium sake-based vodka, from Mito, Japan

ALCOHOL

CHASER / SHOT

VODKA KETEL ONE 21/42  
GIN GORDONS 17/34  
TANQUERAY DRY GIN 20/41  
APEROL 17/34  
CAMPARI 18/36  
CINZANO ROSSO 15/29  
ESPOLON BLANCO 24/48  
CAPTAIN MORGANA 21/42  
ARAK 18/36  
WILD TURKEY 19/38  
GLENMORANGIE 32/65  
MIDORI 18/36  
GREEN CHARTREUSE 28/56  
HENNESSY VS 28/56