Sanctum Hospitality brings you Cairo's first Nikkei restaurant and bar. Izakaya is a fusion of Japanese precision with Peruvian flair. Using fresh ingredients and exotic flavors, our dishes showcase a unique blend of Japanese Peruvian culinary culture, taking you on an inspiring, authentic journey of the sensation that is Nikkei cuisine.

Middle East North Africa's 50 BEST RESTAURANTS 2022 S.Pellegrino & Acqua Panna

Middle East North Africa's 50 BEST RESTAURANTS 2024 S.Pellegrino & Acqua Panna

Middle East North Africa's 50 BEST RESTAURANTS 2025 S.Pellegrino & Acqua Panna

TO SHARE

Soy Edamame (V)
415

Truffle Parmesan Edamame (D) (V)
470

Spicy Edamame (D) (V) (S)
380

Truffle Parmesan Fries (D) (V)
330

Fish Sando (D) (S)
Breaded fish, spicy tartar sauce, Japanese BBQ and chives, toasted in milk bread
780

Prawn Ceviche (SH) (S)
Prawn, leche de tigre, ginger infused olive oil, red chili, crispy corn, soy caviar
530

Gyozas

Ribs Gyoza (N)
Braised beef ribs, black mushroom, soy, honey, Szechuan sauce
355

Truffle Gyoza (D)
Angus beef, smoked mushroom, truffle mushroom sauce
390

Ahiru Gyoza
Duck confit, portobello mushroom, smoked Peruvian pepper aioli
295

Rock Shrimp Tempura (SH) (N) (S)
Battered shrimp, creamy spicy mayo, truffle oil, green chili
580

Kim Beef Tacos (D)
Australian beef tenderloin, guacamole, iceberg lettuce and kimchi aioli
475

Crispy Sushi (S)
Your choice of salmon or tuna tartare, crispy rice, soy, chives, spicy garlic sauce, green chili
(salmon: 570 ; tuna: 475)

Pão Burger (D) (S)
Prime beef sliders, beet-infused steamed bun, red chili jam, cheddar, red onion pickles, chili mayo
640

Salmon Tacos
Salmon, corn tortilla, avocado tartare, lettuce, shoyu, red onion pickles, wakame tempura
495

Truffle Honey Steak (D)
South African tenderloin, truffle honey sauce, sweet corn purée with smoked crispy onion
770

Calamari Picante (SH) (N) (D) (S)
Crispy calamari, rocoto chilies, kimchi aioli, green onion
460

Duck Pancakes (D)
Seared duck magret in shoyu & sake marinade, teriyaki glaze, orange caviar, cucumber & grilled onion
460

(SH)	(A)	(N)	(D)	(V)	(S)
SHELLFISH	ALCOHOL	NUTS	DAIRY	VEGETARIAN	SPICY

PRICES ARE IN EGYPTIAN POUNDS & ARE INCLUSIVE OF SERVICE CHARGE & ALL APPLICABLE TAXES.

RAW

Tiradito Miso (S)
Salmon sashimi, crispy salmon skin, red chili, sweet miso sauce
530

Tiradito Classico
Seabream, crispy corn, sweet potato tempura, leche de tigre, lime, passion fruit sauce
495

Truffle Tataki
Seared Australian beef tenderloin, ponzu, truffle oil, grated ginger, spring onion
690

Seabream Trufado (D)
Seabream, lemon zest, tartufo mushroom, ponzu, truffle oil, parmesan
580

Sea Bass Bites (N) (D) (S)
Sliced sea bass marinated in smoked ponzu sauce, Italian black rice salad, wasabi mayo
555

Salmon & Tuna Tartare
Duo of salmon & tuna tartare, black lumpfish caviar, ponzu, grape seed oil
590

Tuna Tataki (N) (S)
Seared tuna, soy, leche de tigre, crispy corn, sesame oil, lime
580

Izakaya Ceviche (SH)
Seabass, steamed shrimp, fried calamari, citrus ponzu
520

Ponzu Hamachi
Premium yellowtail tuna, lime, truffle oil, citrus ponzu
615

Ceviche Mariscos (SH) (S)
Octopus, shrimp and scallops ceviche, citric coriander sauce, calamari chicharrón, sweet potato flakes, red chili
710

Amazonian Ceviche (S)
Sea bass, red caviar, green peas citric sauce, taro chips, red chili oil, red onions, green blend
555

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SOUPS

Kani Cream (SH) (D)
Spicy crab soup, red curry, panca, leeks
400

Asparagus Soup (N) (D) (V)
Cream of roasted asparagus, furikake, truffle oil
350

Ramen (D)
Chicken ginger broth reduction, ramen noodles, bok choy, nori, poached egg, soy
440

FROM THE GARDEN

Wakame Salad (N) (V)
Edamame, carrot, ginger, sweet corn, wakame, mixed sesame seeds, green lettuce and zesty kimchi-sesame dressing
490

Caesar Shiitake (D)
Lettuce, crispy shiitake, chives, parmesan, shiitake sauce
350

Vegan Ceviche (V) (S)
An assortment of cherry tomatoes, avocado, sweet potato, dry red capsicum, mushrooms, red chili, served with vegan leche de tigre, coconut flakes and our green blend
350

Josper Corn Ribs (D) (V)
Smoked fresh sweet corn, harissa marinade, parmesan flakes
280

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ROBATA

Japanese charcoal grill

Tako (SH) (A)
Octopus with panca-miso marinade, yakiniku sauce, apple chalaquita
355

Ebi (SH) (N) (S)
Prawns with spicy chili dressing, eastern BBQ marinade, sriracha, sesame oil
400

Niku (N)
Prime tenderloin with green curry-panca marinade, sesame oil, chalaquita
520

Tori (A)
Chicken, yellow Peruvian pepper paste & pineapple marinade, teriyaki
355

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MAIN COURSES

Salmon Teriyaki (A)
Chargrilled salmon, panca-miso teriyaki, truffle edamame purée, bouquet of asparagus
800

Wafu Filet (A) (N) (D)
Prime tenderloin 240g, wok portobello mushroom, sesame potato purée, wafu sauce
1100

Lemon Risotto (A) (D) (V)
Risotto rice, white wine, zucchini, parmesan, leche de tigre and yellow capsicum sauce
770

T-Bone Sirloin (A) (D)
(serves 4 - 2 people)
American T-bone sirloin 1000g, marinated in a blend of herbs, served with truffle mushroom risotto, crispy potato wedges, demi-glace and green salad
4000

Pulpo Josper (SH) (N) (D)
Herbed octopus confit with red pepper pesto and chimichurri
710

SIDES

Thai Rice (N) (V)
Basmati rice, capsicum, shiitake mushroom, zucchini, wok sauce, sesame seeds, sesame oil, shoyu
230

Coconut Rice (SH) (N) (S)
Basmati rice, shrimp, red curry, sesame oil, seasonal fruit, red chili
250

Yasai Itame (A) (V)
Japanese vegetables stir fry, garlic confit, wok sauce
300

Shiitake Risotto (D) (V)
Smoked shiitake mushroom, chives, crispy onion
320

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SUSHI

Maki Rolls
8 pieces

Ni Salmon
Duo of salmon, avocado, spring onion, citrus sauce
460

Teri (SH) (D)
Salmon, crispy prawn, cream cheese, teriyaki
475

Tuna Scallops (SH) (D)
Tōgarashi, Japanese butter, avocado, grilled green onion, tuna, scallops
450

Parmesan (SH) (D)
Prawn tempura, scallops, seabass, avocado, torched parmesan
450

Ceviche (SH) (D) (S)
Fried calamari, shrimp furai, avocado, lettuce, tōgarashi, red chili, ceviche sauce
425

Spicy Tuna (D) (S)
Tuna tartare, avocado, cucumber, spicy mayo, green onion
380

Spider Vegetarian (V)
Crispy onion, carrot, avocado, spring onion, yuzu mayo, teriyaki
380

Trufado (D)
Tuna, grilled spring onion, smoked mushroom, black mayo, truffle oil
425

Sake Truffle (N)
Salmon, avocado, asparagus, white sesame, truffle oil
510

Hamachi
Premium yellowtail tuna tartare, truffle oil, grilled asparagus, onion tempura
530

Chidzu (SH) (D)
Fried shrimp, salmon, avocado, cream cheese, teriyaki sauce
425

Unagi (SH)
Crab tartare, unagi, avocado, shrimp furai, teriyaki, tobiko
400

Omakase Platter (SH) (N) (D) (S)
(32 pieces)
Salmon sashimi, hamachi sashimi, parmesan special nigiri, prawn nigiri, seabream trufado, tiradito tuna tataki, Izakaya ceviche, spicy tuna roll, ceviche roll
2700

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SUSHI

Izakaya Nigiris
2 pieces

Special Nigiri Platter
(6 pieces - 3 items)
1050

Parmesan (D)
Seabass, torched parmesan, shoyu
355

Tako Nikkei (SH)
Octopus, Nikkei sauce
355

Niku
Tenderloin, yakiniku sauce
345

Passion (A) (S)
Salmon, chili, passion fruit sauce
390

Gunkan Kani (SH) (S)
Crab meat, chives, tōgarashi,
Japanese mayo
355

Gunkan Hotate (SH) (D) (S)
Scallops, tōgarashi, chalaquita,
ceviche sauce
395

Tuna Foie Gras
Seared tuna, foie gras,
teriyaki sauce
355

Unagi (N)
Flame grilled eel, teriyaki sauce,
sesame seeds, spring onion
270

(SH)	(A)	(N)	(D)	(V)	(S)
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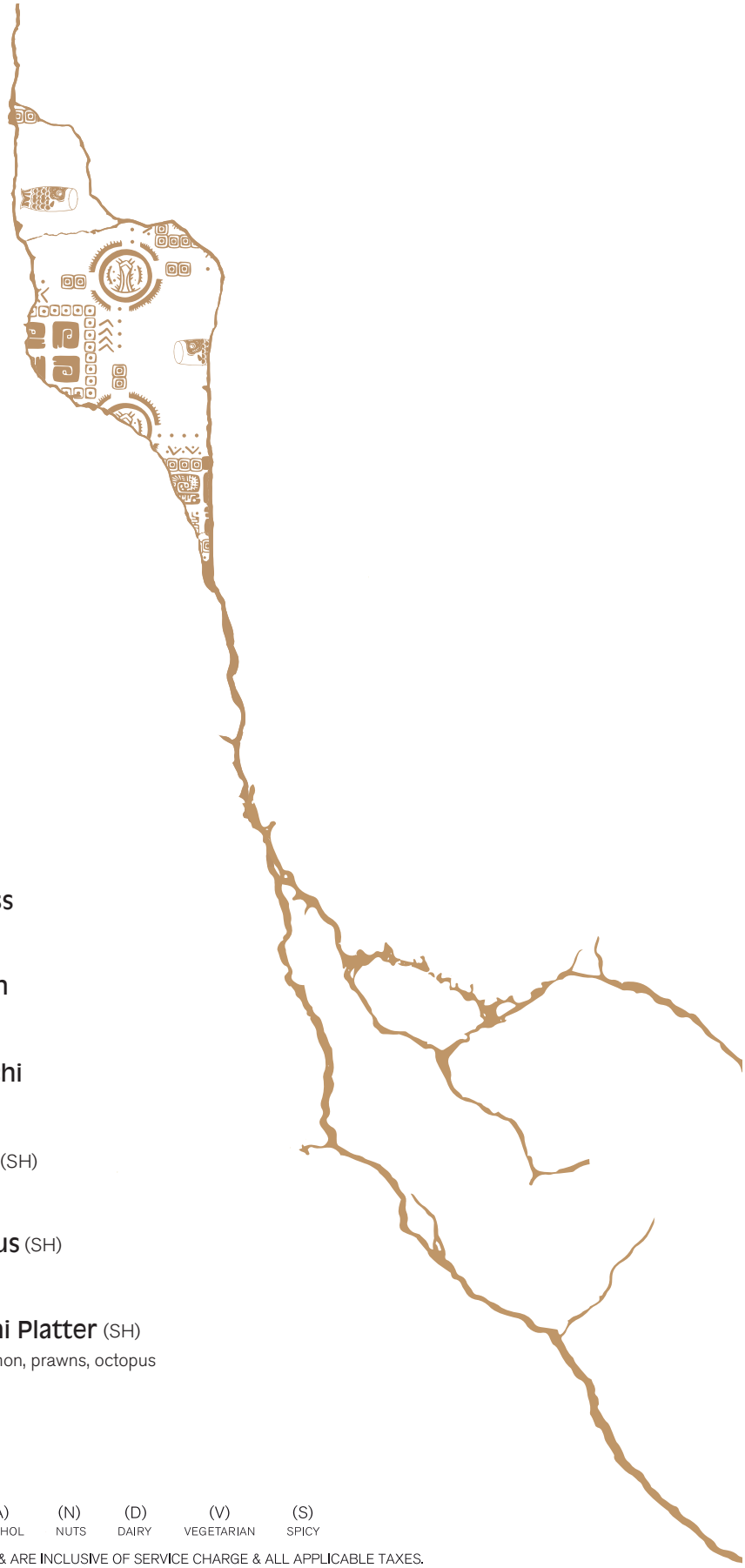

SUSHI

Sashimi & Nigiri
2 pieces

Tuna
285

Seabass
270

Salmon
385

Hamachi
440

Prawn (SH)
365

Octopus (SH)
355

Sashimi Platter (SH)
Tuna, salmon, prawns, octopus
1060

(SH) SHELLFISH (A) ALCOHOL (N) NUTS (D) DAIRY (V) VEGETARIAN (S) SPICY

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DESSERTS

Chocolate Fondant (D)
Dark chocolate,
vanilla soy ice cream
600

Tres Leches (D)
Miso sponge cake, miso dulce de leche,
3 milks: evaporated milk, condensed
milk, fresh milk, crème Chantilly
380

Churros Fusion (D)
Dark chocolate crunchy churros,
ginger-beetroot ice cream, dulce de
leche
495

Piña Cake (N) (D)
Ginger-pineapple hot cake, black
Japanese honey, caramelized pecans,
avocado mousse
470

(SH)	(A)	(N)	(D)	(V)	(S)
SHELLFISH	ALCOHOL	NUTS	DAIRY	VEGETARIAN	SPICY

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COCKTAILS

BUBBLIES

Orange Mimosa
Elderflower syrup, rum, orange juice
550

Rosemary Ginger 75
Lemon juice, in-house rosemary ginger syrup, gin, soda
750

VODKA

Next to Japan
Cucumber, wasabi, lemon, orange marmalade, elderflower
750

Endless Passion
Passion fruit, cinnamon, lemon
750

Jay Jay's Bloody Mary
Lemon, tomato juice, coriander, radish, celery
750

Cocoberry
Coconut cream, mixed berries, lemon
750

Izakaya Amaretto Sour
Lemon & apple juice, orgeat syrup
750

Mango Ginger Mule
Ginger ale & syrup, mango purée, muddled ginger, lemon
800

Evening Mule
Simple syrup, lemon, blueberry purée, Thomas Henry Ginger Ale
750

(N) NUTS (D) DAIRY (S) SPICY

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GIN

Cucumber Gin & Tonic
Cucumber infused gin,
cardamom bitter, tonic
750

Kiwi Gin Basil (S)
Basil leaves, lemon juice,
kiwi purée, chili powder
750

Gin Basil Smash No. 7
Basil, elderflower, agave nectar,
ginger, lemon
750

Gin Amai
Campari, pineapple juice,
lemon, maple syrup
700

Strawberry Balsamic Negroni (N)
Campari, strawberry purée,
balsamic vinegar, sweet
vermouth
800

RUM

Mango Punch
Coconut milk, mango purée,
pineapple and orange
juice, lemon
780

Izakaya Natsu
Mixed berries & passion fruit
purée, melon syrup, lemon
750

Blue Hawaiian
White rum, blue curaçao,
orgeat syrup, pineapple juice,
coconut cream
800

(N) NUTS (D) DAIRY (S) SPICY

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WHISKEY

Izakaya Old Fashion
Cinnamon syrup, bitters
780

Strawberry Scotch
Lemon juice, strawberry purée, mint, vanilla syrup
800

Āmondo (N)
Pineapple juice, almond liquor, lemon
750

Hābu
Honey, ginger, spiced and chamomile syrups, lemon
780

TEQUILA

Peach & Chili Margarita (S)
Reposado tequila, peach purée, agave nectar, lime, chili
700

Paloma
Triple sec, grapefruit juice, agave soda
730

Spicy Margarita (S)
Blanco tequila, honey, red chili, lemon juice
720

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SPIRITS

VODKA	Ciroc	820
	Smirnoff	650
	Grey Goose	850
	Stolichnaya	650
	Absolut	650
WHISKEY	Black Label	850
	Red Label	700
	J&B	650
	Glenfiddich	1000
	Chivas Regal	850
	Jack Daniel's	720
RUM	Cpt Morgan	600
	Bacardi White	550
	Bacardi Gold	550
TEQUILA	Silver/Gold	520
GIN	Tanqueray	900
	Gordon's	800
LIQUEURS, APÉRITIFS AND DIGESTIFS	Cognac VS	1200
	Brandy	900
	Cointreau	750
	Martini	600
	Baileys	550
	Campari	500
	Sambuca	500
	Ouzo	500
	Kahlúa	500

(N) NUTS (D) DAIRY (S) SPICY

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WINES

LOCAL

RED & WHITE	GLASS	BOTTLE
Château de Granville	380	1500
Nala	360	1400
Cape Bay	360	1400
Beausoleil	320	1300
Jardin Du Nil	300	1300
Castello Di Trevi	320	1400

ROSÉ	GLASS	BOTTLE
Beau Soleil	330	1400
Castello Di Trevi	330	1400

SANGRIA	GLASS	PITCHER
White/Red/Rosé	430	1800

IMPORTED

Kindly ask your waiter for price and availability

BEERS

LOCAL

Stella	300
Heineken	300
Sakara Gold	300

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THOMAS HENRY COCKTAILS

Botanical Spritz
White wine, lemon,
simple syrup, vanilla syrup,
Thomas Henry Botanical Tonic
740

Gin Rosa
Rosemary-infused gin,
sweet & sour syrup,
Thomas Henry Pink Grapefruit
740

Henry's Rum (N)
Rum, almond syrup,
cranberry juice, lemon,
Thomas Henry Cherry Blossom
740

Scotch Schnapps
Whiskey, lemon, cranberry juice,
peach schnapps, simple syrup,
Thomas Henry Ginger Ale
740

RED BULL

Janguru Bull
Red Bull Energy Drink, vodka,
lemon, raspberry purée,
elderflower syrup
780

Tropico Bull (N)
Red Bull White Edition, white rum,
spiced rum, almond syrup,
lemon, pineapple juice
780

Hiru Bull
Red Bull Sugarfree, gin,
cranberry juice, lemon, triple sec
780

(N) NUTS (D) DAIRY (S) SPICY

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FRESH FLAVORED LEMONADE

All for 250

- Cucumber & Wasabi
- Melon & Ginger
- Citrus Yuzu and Almond (N)
- Passion Fruit & Cinnamon
- Lemon & Basil
- Elderflower & Mint

BEVERAGES

COLD

Mineral Water – S	100
Mineral Water – L	150
Soft Drink	100
Perrier	100
Soda - Tonic	100
Fresh Juice	180
Mocktail	220
Red Bull Energy Drink	180
Red Bull Sugarfree	180
Red Bull White Edition	180
Thomas Henry Ginger Ale	180
Thomas Henry Cherry Blossom	180
Thomas Henry Pink Grapefruit	180
Thomas Henry Botanical Tonic	180
Thomas Henry Tonic Water	180
Thomas Henry Tonic Water	180

HOT

American Coffee	100
Espresso	100
Cappuccino	140
Latte	140
Macchiato	140
Mocca	140
Tea	90

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