

FIREROOM

SUSHI AND GRILL

CHAMPAGNE

Armand Gold - France	7000
40% Pinot Noir / 40% Chardonnay / 20% Pinot Meunier	
Cristal (Louis Roederer) - France	6600
Moët & Chandon Non-Vintage - France	1050
30-40% Pinot Noir / 30-40% Pinot Meunier / 20-30% Chardonnay	
Moët & Chandon Rosé - France	1600
Moët & Chandon Nectar - France	1150
Mumm Grand Cordon Brut - France	980
45% Pinot Noir / 30% Chardonnay / 25% Pinot Meunier	
Mumm Olympe Rosé - France	1200
70% Chardonnay / 30% Pinot Noir	
Mumm Olympe Demi-Sec - France	1100
60% Pinot Noir / 10% Chardonnay / 30% Pinot Noir	
Veuve Clicquot Non-Vintage - France	1100
50-55% Pinot Noir / 15-20% Pinot Meunier / 28-33% Chardonnay	

MÈTHODE CAP CLASSIQUE

Pongrácz Brut Non-Vintage - Stellenbosch	390
60% Pinot Noir / 40% Chardonnay	
Pongrácz Noble Nectar - Stellenbosch	390
Krone Brut Rosé - Tulbagh	440
85% Pinot Noir / 15% Chardonnay	
Krone Night Nectar - Tulbagh	420
67% Chardonnay / 27% Pinot Noir / 6% Pinot Blanc	

SPARKLING WINE

J.C. Le Roux Sauvignon Blanc - Stellenbosch	200
100% Sauvignon Blanc	
J.C. Le Roux La Fleurette - Stellenbosch	230
60% Sauvignon Blanc / 15% White Muscadal / 20% Pinotage / 5% Shiraz	
Robertson Non-Alcoholic - Robertson	165
Da Luca Prosecco - Imported from Italy	320
100% Prosecco-Glera	

SAUVIGNON BLANC

 Springfield Life from Stone - Robertson	295
 HPF Kaalvoet Meisie - Hermanus	270
 Raka - Klein Rivier	240
 Diemersdal - Durbanville	200
Robertson - Breede River Valley	160
Nederburg 56Hundred - Paarl	175
Le Bonheur - Stellenbosch	190
Van Loveren - Robertson	185

CHARDONNAY

Graham Beck Waterside (Unwooded) - Robertson	155
Durbanville Hills (Wooded) - Durbanville	195
Kleine Zalze (Wooded) - Stellenbosch	195
Fat Bastard (Wooded) - France	245
Glen Carlou (Wooded) - Paarl	295

CHENIN BLANC

Fleur Du Cap Natural Light - Darling	195
Kleine Zalze - Stellenbosch	180
L'Avenir Provenance - Stellenbosch	245

WHITE BLENDS

 Haute Cabrière - Franschhoek	260
77% Chardonnay / 23% Pinot Noir	
 Springfield Miss Lucy - Robertson	325
37% Sauvignon Blanc / 43% Pinot Gris / 20% Semillon	
Van Loveren - Robertson	180
94% Chardonnay / 6% Pinot Noir	
Buitenverwachting Buiten Blanc - Constantia	185
97% Sauvignon Blanc / 3% Semillon	

NATURAL SWEET

Robertson Natural Sweet - Robertson	150
Darling Cellars Sweet Darling - Darling	145


ROSÉ

Nederburg Rosé (Semi-Sweet) - Paarl	135
Durbanville Hills Merlot Rosé - Durbanville	195
L'Avenir Provenance - Stellenbosch	210

PINOT NOIR

Haute Cabrière (Unwooded) - Franschhoek	280
Hamilton Russel (Wooded) - Hemel-en-Aarde	1200
Lourensford The Dome (Wooded) - Somerset West	320

PINOTAGE


 Beyerskloof - Stellenbosch	230
Doolhof Dark Lady - Wellington	280
L'Avenir Horizon - Stellenbosch	210

MERLOT


Van Loveren - Robertson	195
Nederburg 56Hundred - Robertson	165
Le Bonheur - Stellenbosch	220
Spier - Stellenbosch	210
 Meerlust - Stellenbosch	650

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SYRAH/SHIRAZ

Zandvliet Estate Shiraz - Robertson	320
 Raka Biography - Klein Rivier	380
Tamboerskloof - Stellenbosch	580
Saronsberg Provenance - Tulbagh	285
Quoin Rock - Stellenbosch	980


CABERNET SAUVIGNON

Warwick First Lady - Simonsberg	260
 Springfield Whole Berry - Robertson	420
Zonnebloem - Stellenbosch	270
Kleine Zalze Cellar Select - Stellenbosch	230

MALBEC


Rustenberg - Stellenbosch	290
Diemersdal - Durbanville	320

RED BLENDS / BORDEAUX BLENDS

Van Loveren - Robertson	180
60% Cabernet Sauvignon / 40% Merlot	
 Raka Quinary - Klein Rivier	350
43% Cabernet Sauvignon / 32% Merlot / 10% Cabernet Franc / 6% Petit Verdot / 9% Malbec	
Rupert & Rothschild Classique - Franschoek	480
35% Cabernet Sauvignon / 50% Merlot / 10% Cabernet Franc / 5% Petit Verdot	

 Meerlust Rubicon - Stellenbosch	850
67% Cabernet Sauvignon / 14% Merlot / 12% Cabernet Franc / 7% Petit Verdot	
 Warwick Trilogy - Simonsberg	980
57% Cabernet Sauvignon / 27% Cabernet Franc / 16% Merlot	
Le Bonheur Prima - Stellenbosch	250
68% Merlot / 20% Cabernet Franc / 12% Cabernet Sauvignon	
Vilafonté Seriously Old Dirt - Paarl	650
86% Cabernet Sauvignon / 6% Malbec / 5% Merlot / 3% Cabernet Franc	
De Toren Fusion Z - Stellenbosch	980
42% Merlot / 21% Malbec / 16% Cabernet Franc / 12% Cabernet Sauvignon / 9% Petit Verdot	

CAPE BLENDS

 Kanonkop Kadette - Stellenbosch	290
37% Pinotage / 33% Cabernet Sauvignon / 20% Merlot / 3% Cabernet Franc / 1% Petit Verdot	
Raka Figurehead - Klein Rivier	440
36% Pinotage / 20% Cabernet Sauvignon / 22% Merlot / 8% Cabernet Franc / 5% Petit Verdot / 3% Malbec	

RED BLENDS WITH SHIRAZ

Strawberry Fields - Stellenbosch	480
30% Cabernet Sauvignon / 70% Shiraz	
The Chocolate Block - Swartland	490
73% Shiraz / 11% Grenache / 8% Cinsault / 7% Cabernet Sauvignon / 1% Viognier	
Alto Rouge - Stellenbosch	270
30% Cabernet Sauvignon / 26% Shiraz / 16% Merlot / 28% Cabernet Franc	

BY THE GLASS

SPARKLING WINES

J.C Le Roux Sauvignon Blanc - Stellenbosch	50
100% Sauvignon Blanc	
Da Luca Prosecco - Imported from Italy	80

WHITE WINES

Nederburg 56Hundred Sauvignon Blanc - Paarl	58
Robertson Natural Sweet - Robertson	50
HPF Kaalvoet Meisie Sauvignon Blanc - Hermanus	90
Durbanville Hills Chardonnay (Unwooded) - Durbanville	65
Fleur Du Cap Natural Light Chenin Blanc - Darling	65
Nederburg Rosé (Semi-Sweet) - Paarl	45

RED WINES

Nederburg 56Hundred Merlot - Paarl	55
Beyerskloof Pinotage - Stellenbosch	77
Van Loveren Merlot - Robertson	65
Zandvliet Estate Shiraz - Robertson	107
Zonnebloem Cabernet Sauvignon - Stellenbosch	90
Van Loveren - Robertson	60
60% Cabernet Sauvignon / 40% Merlot	
Alto Rouge - Stellenbosch	90
30% Cabernet Sauvignon / 26% Shiraz / 16% Merlot / 28% Cabernet Franc	

FIREROOM EXCLUSIVE REDS

Beyerskloof Diesel Pinotage - Stellenbosch	2600
De Toren The Black Lion Shiraz - Stellenbosch	5500
De Toren Fusion V - Stellenbosch	1200
44% Cabernet Sauvignon / 26% Merlot / 14% Malbec / 9% Cabernet Franc / 7% Petit Verdot	
Vilafonté Series M - Paarl	1900
45% Merlot / 41% Malbec / 13% Cabernet Sauvignon / 1% Cabernet Franc	
Quoin Rock Red Blend - Stellenbosch	1100
80% Cabernet Sauvignon / 15% Cabernet Franc / 5% Merlot	
Neil Ellis Jonkershoek Cabernet Sauvignon - Jonkershoek Valley	1200


DRAUGHTS

Stella Artois	65
Castle Lite	48
Heineken	55

CRAFTS

CBC Amber Weiss	68
Liefmans Cherry	74
Dragon "Fiery Ginger"	65



 Natural Product & Vegan Friendly

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FIREROOM

SUSHI AND GRILL

STARTERS

- LIVERS**
With or without Peri Peri 76
- KRISPY KRUNCH**
Peppered calamari, spicy mayo 89
- STICKY WINGS**
Sticky Teriyaki, spring onion, toasted sesame 89
- MODERN AVO RITZ**
Rolled avo & prawn, green pesto, Marie Rosé dressing 92
- JALAPEÑO**
Baked with cheddar & mozzarella, bacon bits, olives, served with sour cream 58
- (v) FETA PHYLLO PILLOW** **NEW**
Feta, phyllo, honey, walnuts & toasted sesame 76
- DYNAMITE SHRIMP**
Tempura prawns with Fantasy sauce, sesame seeds, micro herbs, flamed at the table 92
- (v) EDAMAME BEANS**
7 Spice & lime 74
- (v) HALLOUMI**
Served on a bed of mango-ginger salsa, garnished with spring onion 82
- TEMPURA PRAWNS (3 Pieces)**
Sweet chilli mayo 115
- KUDU CARPACCIO** **NEW**
Parmesan shavings, red wine reduction, wild rocket, Lindt dark chocolate shavings 120
- (v) SMOKED NACHOS**
Nacho libre crisps, melted mozzarella, salsa, lime cream, spring onion, chopped lettuce, served smoking 120
- BOCCONCINI CAPRESE** **NEW**
Mozzarella balls, cherry tomatoes, basil, aged balsamic, raspberry beads 118
- LANGOUSTINE CARPACCIO (3 Minimum)**
Langoustine carpaccio & citrus vinaigrette SQ

DIM SUM

- GAO (4 Pieces)**
(v) Spinach & cream cheese 76
- Fillet, chives & cream cheese 76
- HONG KONG PEARS (3 Pieces)**
Potato dumplings filled with prawn & chicken 88
- LAMB POT STICKERS (4 Pieces)** **NEW** 89

SALADS

- (v) GREEK SALAD**
Tomato, cucumber, mixed peppers, feta, red onion, olives 86
- (v) STRAWBERRY SALAD**
Rocket, fresh strawberries, avo, pine nuts, honey & lemon dressing 92
- CHICKEN CAESAR SALAD** **NEW**
Romaine lettuce, grilled chicken, croutons, Parmesan shavings, lemon mayo & olive oil 98
- FIREROOM WALDORF** **NEW**
Green apple, celery, lettuce, blue berries, orange segments, walnuts, Waldorf dressing 89
- CRUMBED BREAST SALAD**
Crumbed chicken breast, Parmesan, cherry tomato, Spanish onion, mixed lettuce, croutons 105


POKÉ BOWLS

- (v) VEGETARIAN POKÉ**
Edamame beans, beetroot, halloumi, feta, sunflower seeds, honeyed walnuts, sushi rice, strawberry vinaigrette 98
- TEKKADON SALMON POKÉ**
Cubed salmon sashimi, sushi rice, avo, seaweed, sesame seeds, honey soya dressing 175

POULTRY

- CHICKEN SCHNITZEL**
Crumbed & deep-fried chicken breasts, cheese or blue cheese sauce, fries 142
- BREASTS & SALAD**
Grilled chicken breasts, olive oil vinaigrette, black pepper, Greek salad 142
- HONEY CHICKEN** **NEW**
Cubed crispy chicken, toasted sesame seeds, egg fried rice 135
- CHAR-GRILLED BABY CHICKEN**
Lemon & herb or peri-peri, flambéed at the table 168
- POPCORN CHICKEN BURGER** **NEW**
Cheese & green onion "popcorn" fried chicken breast, crispy bacon, coleslaw, tomato, honey mayo dressing, brioche bun 128

STIR FRY

- BEEF** 120
- CHICKEN** 110
- (v) VEG** 105
- PRAWN & BOK CHOY** 158
- BANG BANG CHICKEN** 
Green beans, carrots, chilli, spring onion, roasted peanuts, sesame seeds, jasmine rice 132

CURRY

- CHICKEN CURRY**
Green Thai curry, coconut milk, veg 148
- (v) THAI VEG CURRY** 115
- RED BEEF CURRY** **NEW**
Fillet, red curry, coconut milk, cubed melon 180

MEAT

- FILLET ON THE BONE**
Pepper crusted & flambéed with Cognac at the table 262
- RUMP**
Flamed at the table 165
- SIRLOIN**
Flamed at the table 165
- DRY AGED WAGYU RIB EYE** **NEW** 380
- 600g T-BONE** **NEW** SQ
- 500g PORK RIB STACK & FRIES** 225
- FLAMED BEEF RIBS**
Crushed black pepper, rosemary, fries, flambéed with Cognac at the table 245
- PAPRIKA BEEF RIBS** **NEW** 275
Mozambican paprika sauce, hand-cut fries
- 850g BEEF TOMAHAWK** 495
Executive prime rib on the bone, pepper crusted, flambéed at the table
- 680g PORK TOMAHAWK** 280
Pork sirloin point on the bone, lightly crusted with black pepper, coarse salt, rosemary, flambéed with Cognac at the table
- LAMB CUTLETS** 230
Crushed black pepper, rosemary, Parmesan mash, flambéed with Cognac at the table
- WAGYU BURGER** 165
200g Wagyu patty, brioche bun, mozzarella cheese, tomato, rocket, avo, red onion, Fireroom mayo, Sticky BBQ, home-cut fries

OYSTERS

OYSTERS	29
Live free-range oysters, 6, 9 or 12	
FIREROOM OYSTERS	39
Oyster topped with raspberry & fig beads, poached pear, mustard leaf	
TEMPURA OYSTERS <small>NEW</small>	42
Fluffy fried crispy oysters, citrus foam, mango jelly & salmon roe	

FISH

CALAMARI	182
Grilled or fried tubes & heads, lemon butter, micro herbs	
CALAMARI CHATEAU	210
Grilled Falkland calamari tubes & heads, flambéed with Cognac at the table, cranberry pepper sauce, Parmesan infused wasabi mash	
FLAMED TUNA	240
Black pepper crusted & flambéed with Cognac at the table	
CHAR-GRILLED SALMON	250
KINGKLIP SORRENTO <small>NEW</small>	240
Grilled kingklip, shrimps, green & white asparagus, a la crema sauce	
8 QUEEN PRAWNS	245
6 KING PRAWNS	279
LANGOUSTINES (3 Minimum)	SQ
Kindly enquire as to what sizes are available	
CRAYFISH	SQ
Kindly enquire as to what sizes are available	

SUSHI ON FIRE™

All our Trademarked **SUSHI ON FIRE™** is flamed at the table

FIRE ROLL (8 Pieces)	142
Crispy California roll, salmon, jalapeño, Kewpie mayo, cream cheese, Yakitori sauce	
TUNA CRUNCH (8 Pieces)	145
Tempura tuna California roll, cream cheese, crispy rice, Fantasy sauce	
SUSHI BRAAI (8 Pieces)	165
Rainbow roll, prawn, salmon, tuna, peppadew, avo, with a port & sesame seed reduction	
(v) HALLOUMI CRUNCH (8 Pieces)	145
Crunchy California roll, fried halloumi, peppadew, sticky Fantasy sauce, cubed avo, signature seasoning	
ROCK SHRIMP TEMPURA (4 Pieces)	142
Salmon California roll topped with Tempura prawn, Fantasy sauce	
GOLDEN FLAMING ROSES (4 Pieces)	145
Gold salmon roses, avo, chopped Tempura prawn, naked edamame beans, Fantasy sauce, flamed cotton candy	

SIGNATURE SUSHI

24 CARAT ROLL (8 Pieces) <small>NEW</small>	205
Tempura prawn rainbow roll, cream cheese, salmon, avo, wrapped in 24k Gold, dressed with herb pesto, red wine reduction & salmon roe	
DRAGON ROLL (8 Pieces)	148
Salmon rainbow roll, Tempura prawn, feta, avo, Yakitori sauce	
TIGER ROLL (8 Pieces)	148
Tempura prawn rainbow roll, avo, cream cheese, Kewpie mayo, cranberry, biscuit crumbs	
TIGER VS DRAGON (8 Pieces)	148
4 Tiger Rolls & 4 Dragon Rolls	
SPRINGBOK ROSES (6 Pieces)	155
Springbok carpaccio roses, strawberries, grapes, Camembert, avo, Kewpie mayo, balsamic reduction	

CANDY ROSES (4 Pieces)	142
Salmon roses topped with cream cheese, cherry glaze & popping candy	
NACHO LIBRE (8 Pieces)	142
Tear dropped shaped sushi roll, salmon & cream cheese, Yakitori cream, mixed peppers, red onion, crushed nachos & nacho sauce	
(v) VEGETARIAN ROSES (4 Pieces)	115
Cucumber wrapped butternut roses topped with roasted pine nuts, honey, apple tartare, dressed with a cinnamon & balsamic reduction	
CASTLE GATE PLATTER (18 Pieces)	372
6 Springbok Roses 4 Dragon Rolls 4 Tiger Rolls 4 Fire Rolls	

TRADITIONAL SUSHI

Made with traditional sushi rice

MAKI ROLLS (8 Pieces)	68
Salmon	69
Tuna	72
Prawn, Pine Nuts, Kewpie Mayo	54
(v) Avo & Cucumber	
CALIFORNIA ROLLS (8 Pieces)	88
Salmon	98
Tuna	92
Prawn	115
Tempura Prawn & Fantasy Sauce	65
(v) Avo, Cucumber & Rocket	
FASHION SANDWICHES (8 Pieces)	98
Salmon	110
Tuna	115
Prawn	98
Salmon, Strawberry & Cream Cheese	
SASHIMI (4 Pieces)	104
Salmon	106
Spicy Seared Salmon	104
Tuna	106
Spicy Seared Salmon	
ROSES (4 Pieces)	88
Salmon	88
Tuna	

NIGIRI (4 Pieces)	52
Salmon	58
Tuna	68
Prawn	
BATTLESHIPS (BEAN CURD) (3 Pieces)	89
Salmon	92
Prawn	65
v) Avo & Cucumber	
RAINBOW ROLLS RELOADED (8 Pieces)	130
Salmon rainbow roll, avo, Yakitori sauce, Kewpie mayo & caviar	
TRIO ROLL RELOADED (8 Pieces)	142
Salmon, tuna, prawn roll, avo, Yakitori sauce, Kewpie mayo & caviar	
HAND ROLL (1 Piece)	71
Salmon	88
Tuna	75
Prawn	79
Tempura Prawn	56
(v) Avo, Cucumber & Rocket	

DESSERTS

VANILLA ICE CREAM & BAR-ONE SAUCE	58
SORBET	52
Lemon & strawberry homemade sorbet	
STRAWBERRY NUTELLA PANCAKE	110
Homemade pancake, Nutella, mascarpone cheese, fresh strawberries, flambéed at the table	
INSIDE OUT CHEESECAKE	88
Deconstructed gin infused cheesecake, Oreo biscuit base, cherry glaze, popping candy	
BAR-ONE SLIDERS	72
Deep fried Bar-One nuggets, caramel, strawberry sorbet	
FRENCH LEMON TART <small>NEW</small>	125
Lemon curd, Swiss meringue, served with cream or ice cream, flambéed at the table	
BLUEBERRY GANACHE FLAPJACK STACK <small>NEW</small>	128
White chocolate & blueberry ganache, gold dust, mixed nuts, dressed with honey	

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