



NIHON

Nihon Restaurant at The Chedi El Gouna celebrates the authentic old-world flavours, techniques, and dedication to culinary excellence for which Japanese cooking is world-renowned.

Diners at Nihon can look forward to authentic fine Japanese and pan-Asian cuisine served in a premium ambience, and highly personalised service levels. A premium beverage selection is served at the open bar at the heart of the space.

SOUPS

MISO SOUP G V VE	400
TOFU, WAKAME, SCALLION	
SEAFOOD SOUP L S G	650
SPICY STOCK, SALMON, SHRIMP, SEABASS, WAKAME AND MUSHROOM	

SALADS

CHEF'S SALAD L S G	800
MESCLUN, GRILLED SHRIMP AND AVOCADO, CHEF'S SIGNATURE SOYA AND LEMONGRASS VINAIGRETTE	
SAKEYAKI SARADA G S N	800
GRILLED SALMON, MIXED PEPPERS, CHUKKA WAKAME AND LIME SESAME VINAIGRETTE	
LOBSTER SALAD L G S	1,300
SPINACH, LETTUCE, POACHED LOBSTER WITH TRUFFLE MISO DRESSING	
BEEF SALAD L G S N	900
ROASTED BEEF WITH ONION, CHERRY TOMATO, LEMON AND THAI NAM JIM SAUCE	

COLD STARTERS

BEEF TATAKI L G	1000
COLD SMOKED BEEF TATAKI, PONZU TRUFFLE SAUCE, FRIED ONION AND CRISPY GARLIC	
SALMON TARTARE S G	900
MISO LIME DRESSINGS, WASABI SALSA AND ONION	
TUNA MAUI S G	950
SEARED TUNA, MAUI SALSA AND GARLIC CHIPS	

HOT STARTERS

DYNAMITE SHRIMP S G L	850
PANKO BREADED SHRIMP WITH CHILI MAYO	
STEAMED BAO G N L	600
BEEF SHOULDER, CARROT, CUCUMBER, TERIYAKI SAUCE WITH SESAME AND SCALLIONS	
SEAFOOD GYOZA S G N	700
SEAFOOD GYOZA WITH CHILI PONZU	

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ROBATA

BEEF ROBATA 140G G N S	850
CHARCOAL-GRILLED BEEF SKEWERS, TARE GLAZE AND SESAME	
CHICKEN ROBATA 140G G N	750
CHARCOAL-GRILLED CHICKEN SKEWERS, YAKITORI GLAZE AND SCALLIONS	
SHRIMP ROBATA 140G G N S	800
CHARCOAL-GRILLED SHRIMP SKEWERS, GARLIC BUTTER SOY	

MAINS

BEEF CHILI PONZU 200G L G N	2200
AUSTRALIAN BEEF TENDERLOIN, JAPANESE MUSHROOM.	
CHICKEN RICA - RICA 200G G S	1200
CHILI AROMATIC INDONESIAN CHICKEN GREEN BEANS AND SAMBAL	
RIBEYE YAKINIKU - 200G L G	3300
US BLACK ANGUS RIBEYE, YAKINIKU SAUCE, ASIAN MUSHROOM	
CHICKEN CASHEW 200G L G S N	1300
PEPPERS, ONION MUSHROOM, CORIANDER	
ROCK BASS 180G L G S	1300
STEAMED WITH CHILI GINGER GARLIC SOY	
LOBSTER 300G S G L	5000
SHIMEJI MUSHROOM, EDAMAME, MISO LEMON SAUCE	
STIR FRY BEEF 200G L G S N	2400
PEPPERS, ONION, MUSHROOM, OYSTER AND SOY SAUCE WITH CHILI AND SESAME	
THAI CURRY L S	1000
RED OR GREEN, WITH CHOICE OF CHICKEN, BEEF OR SHRIMP.	
TIGER SHRIMP 200G L G S	3000
LIGHTLY CHARRED WITH RED CURRY SAUCE	

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RICE & NOODLES

YASAI CHAHAN G L	600
VEGETABLE FRIED RICE WITH EGG	
YAKI UDON G L	900
UDON NOODLES, BREADED BEEF	
CHOW MEIN G L	700
CHICKEN STIR FRY NOODLES	
YAKI SOBA S G N L	800
SOBA NOODLES WITH SHRIMP	

SIDE DISHES

JAPANESE MUSHROOM L V	450
STEAMED BROCCOLI V VE	300
STEAMED RICE V VE	250
SAUTÉED VEGETABLES L G V	350

SIGNATURE ROLLS (8 PCS)

DRAGON ROLL S G N	850
EEL, AVOCADO AND SHRIMP, EEL SAUCE, ROASTED SESAME SEED	
TOKYO STORM S G	800
CUCUMBER AND TEMPURA SHRIMP, MANGO SALSA AND AKAMI SALMON	
ABURI TUNA KAMIKAZE S G N	750
AVOCADO, SPICY TUNA MIX, AJI AMARILLO AND EEL SAUCE	
VOLCANO S G N	750
SALMON, CUCUMBER AND SHRIMP, CHILI MAYO, AVOCADO AND SHRIMP	
CRISPY SALMON S G	700
SALMON, AVOCADO AND CREAM, TERIYAKI DYNAMITE SAUCE	
SPICY TUNA S G	900
SHRIMP AND SPICY TUNA, AVOCADO, EEL SAUCE	
NEW PHILADELPHIA S G L	850
SALMON, AVOCADO, CREAM CHEESE	
CRAZY ROLL S G L	650
CRAB MEAT WITH AMAZU MAYO, AVOCADO AND SHRIMP, UNAGI SAUCE	

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NIGIRI (2PCS) SASHIMI (3PCS)

SAKE S SALMON	450
TAKO S OCTOPUS	400
MAGURO S TUNA	500
SUZUKI S SEABASS	400
EBI S SHRIMP	550

NIHON COMBO PLATTERS

SASHIMI S SIX CHEF'S SELECTIONS OF SASHIMI	850
SUSHI S SIX CHEF'S SELECTIONS OF NIGIRI	1000
NIHON SIGNATURE COMBO G S N CHEF'S CHOICE OF SUSHI, SASHIMI AND SIGNATURE ROLL	1800

VEGETARIAN

EDAMAME SALT V VE HIMALAYAN SALT	300
EDAMAME SPICY (V) AJI AMARILLO SAUCE	350
TEMPURA VEGETABLES G V VE VEGETABLE TEMPURA, UMAMI SOY SAUCE	400
JAPANESE MUSHROOM L V SAUTÉED MIXED MUSHROOMS WITH ONION	450

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DESSERT

LAVA KEKI	550
MOLTEN CHOCOLATE, SWISS VANILLA ICE CREAM	
MATCHA PANNA COTTA	400
YUZU GEL, CARAMEL, MANGO CREAM SORBET	
CHEESECAKE FLAN	450
CHEESECAKE, STRAWBERRY ICE CREAM, LEMONGRASS GEL	
BAKED ALASKA	500
PISTACHIO ICE CREAM, FRENCH MERINGUE	
ICE CREAM	200
VANILLA, CHOCOLATE, STRAWBERRIES	
SORBET	200
LEMON, LIME, MANGO	
SEASONAL FRUIT PLATE	500
FRUIT PLATE	

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