



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.

Soft sand, sparkling waters and beautiful views of the Red Sea — the Beach House Bar at The Chedi El Gouna is the perfect place to soak up the area's greatest charms.



## COLD STARTERS

<b>RAW FRESH SPRING ROLL S</b>	<b>450</b>
RICE PAPER, LETTUCE, CUCUMBER, SHRIMPS, MUSHROOMS	
<b>THAI BEEF SALAD</b>	<b>500</b>
SLICED BEEF, CUCUMBER, GARLIC, SPRING ONION, RED CHILI, CORIANDER FRESH, LEMONGRASS, THAI DRESSING	
<b>MANGO AND AVOCADO N</b>	<b>450</b>
MANGO, CUCUMBER, RED ONION, BELL PEPPERS, FRESH CORIANDER, FRESH BASIL, PEANUTS	
<b>NOODLES SALAD VE</b>	<b>400</b>
VERMICELLI NOODLES, KIMCHI, CARROT, CORIANDER, GREEN APPLE, PUMPKIN SEEDS	
<b>RAINBOW SALAD WITH SESAME N</b>	<b>450</b>
Carrots, Peppers, Summer Peas, Quinoa, Red Cabbage, Fresh Coriander, Cashews	
<b>SALMON TARTARE</b>	<b>650</b>
SALMON, AVOCADO, GINGER, COCONUT CREAM	

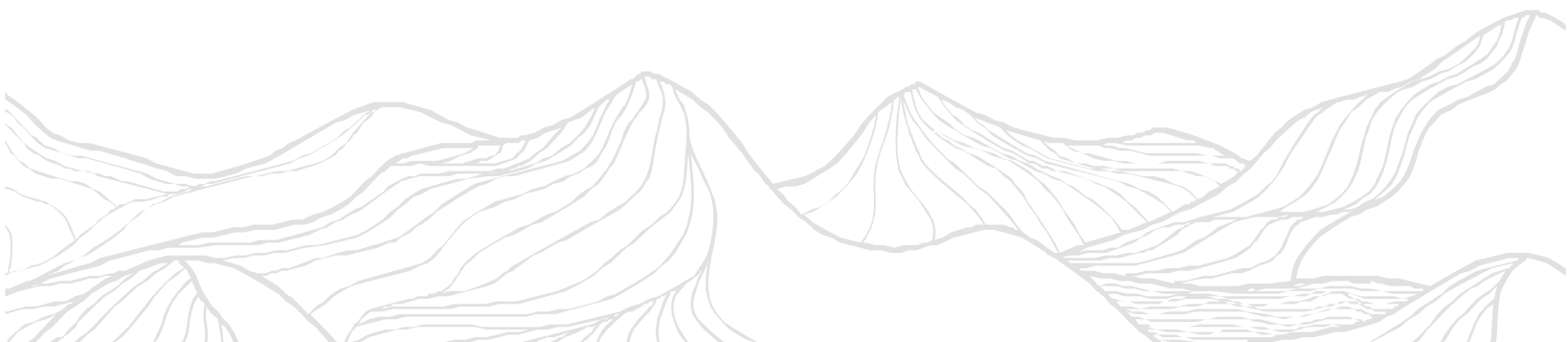
## SOUPS

<b>MISO SOUP VE</b>	<b>350</b>
TOFU, SPRING ONION, WAKAME, SHITAKE MUSHROOM	
<b>HOT AND SOUR S</b>	<b>450</b>
SHRIMPS, WAKAME, MUSHROOMS, GINGER, GLASS NOODLES, SPRING ONION	

## HOT STARTERS

<b>GYOZA S</b>	<b>550</b>
SHRIMPS, SHITAKE MUSHROOMS, CARROT, DUMPLING SAUCE	
<b>FRIED WASABI SHRIMP S</b>	<b>520</b>
NORI SEAWEEED, SHRIMPS, PANKO, WASABI MAYO	
<b>SPRING ROLLS VE</b>	<b>450</b>
CRUNCHY ROLLS FILLED WITH A SAVORY MIX OF VEGETABLE STUFFING	
<b>SATAY S</b>	<b>600</b>
SHRIMPS & BEEF, PICKLES, PEANUT SAUCE	

**V** : Vegan **VE**: Vegetarian **G**: Gluten  
**N**: Nut **L**: Lactose **S**: Sea Food



## SUSHI ROLLS

(8 PIECES)

<b>VEGETARIAN URA MAKI ROLL</b> <b>V</b>	<b>400</b>
CUCUMBER, CARROT, AVOCADO, PICKLED GINGER,	
<b>FRIED VEGGIE MAKI</b> <b>V</b>	<b>400</b>
CUCUMBER, ASPARAGUS, AVOCADO, CARROT, BEETROOT, TEMPURA	
<b>SMOKED SALMON</b> <b>SL</b>	<b>520</b>
AVOCADO, CUCUMBER, PHILADELPHIA CHEESE, SALMON, TERIYAKI SAUCE	
<b>RAINBOW ROLL</b> <b>S</b>	<b>600</b>
TUNA, SALMON, SEABASS, ASPARAGUS, AVOCADO, SPICY MAYONNAISE	
<b>DYNAMITE ROLL</b> <b>S</b>	<b>450</b>
SHRIMP, ASPARAGUS, AVOCADO, ASPARAGUS, DYNAMITE SAUCE	
<b>RED DEVIL</b>	<b>500</b>
SALMON, FRIED SHRIMPS TOGARASHI, CHILI FLAKES, SRIRACHA MAYO	
<b>SPICY TUNA ROLL</b> <b>S</b>	<b>675</b>
TUNA, CUCUMBER, TOGARASHI, AVOCADO, SPICY MAYONNAISE	
<b>FRIED EBI ROLL</b> <b>S</b>	<b>600</b>
SHRIMP, SPRING ONION, PHILADELPHIA CHEESE, PICKLED GINGER, SMOKED SALMON	
<b>GISHA ROLL</b> <b>S</b>	<b>550</b>
SHRIMP TEMPURA, CRAB MEAT, CUCUMBER, AVOCADO, SPICE MAYONNAISE	
<b>TEMPURA CRISPY DRAGON ROLL</b> <b>S</b>	<b>500</b>
SHRIMP, SMOKED EEL, PHILADELPHIA CHEESE, SPRING ONION	

### NIGIRI (2 PIECES)

TUNA	SALMON	SHRIMP
<b>550</b>	<b>400</b>	<b>550</b>

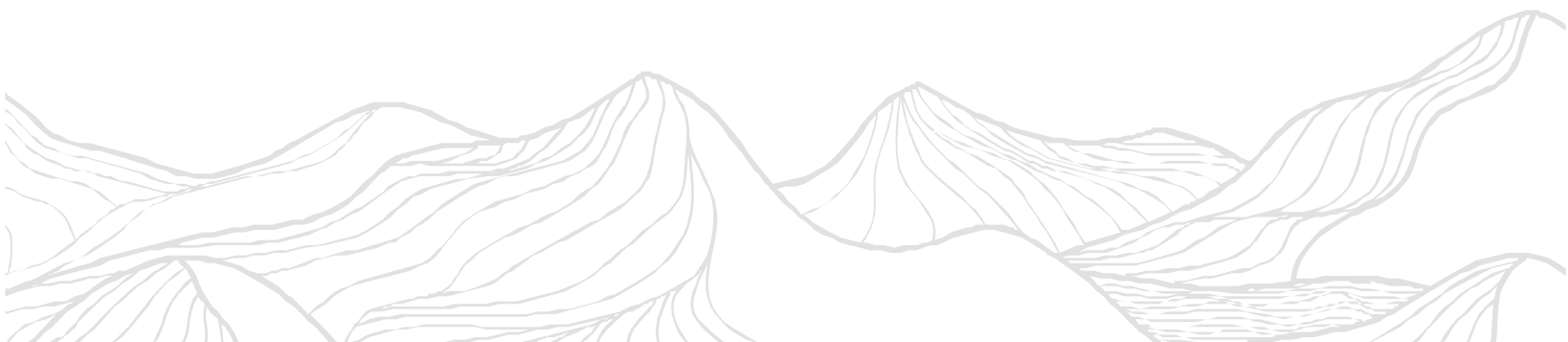
### SASHIMI (4 PIECES)

TUNA	SALMON	EEL
<b>600</b>	<b>550</b>	<b>450</b>

### TATAKI

TUNA	SALMON
<b>650</b>	<b>600</b>

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## ASIAN SPECIALTIES

<b>THAI RED CHICKEN CURRY</b>	<b>550</b>
CHICKEN, MUSHROOMS, BAMBOO SHOOT, COCONUT CREAM, STEAM RICE	
<b>THAI VEGETARIAN GREEN CURRY</b> <b>VE</b>	<b>450</b>
COCONUT CREAM, CURRY, SUMMER VEGETABLES, CORIANDER	
<b>OCTOPUS</b> <b>S G</b>	<b>500</b>
UNAGI SAUCE, STIR FRIED VEGETABLES	
<b>STIR-FRY BEEF</b> <b>G</b>	<b>875</b>
BEEF, PEPPER, ONION, MUSHROOMS, GINGER, SOYA SAUCE, STEAM RICE	
<b>STIR-FRY VEGETARIAN NOODLES</b> <b>G</b>	<b>550</b>
EGG NOODLES, STIR-FRY VEGETABLES, TOFU	
<b>CHICKEN CASHEW</b> <b>G N</b>	<b>675</b>
CHICKEN, CASHEW, BELL PEPPERS, YAKITORI SAUCE	
<b>BEEF TERIYAKI</b> <b>G</b>	<b>800</b>
BEEF TENDERLOIN, ASPARAGUS CREAM, STIR FRY VEGETABLES	
<b>YAKINIKU SHRIMPS</b> <b>S G</b>	<b>750</b>
SHRIMPS, ONIONS, MUSHROOMS, ZUCCHINI, CARROT, YAKINIKU SAUCE	

## SIDE DISHES

<b>STEAM RICE</b>	<b>150</b>
<b>KIMCHI RICE</b>	<b>195</b>
<b>STIR-FRY VEGETABLES</b>	<b>195</b>
<b>GREEN BEANS WITH GINGER AND SESAME</b>	<b>195</b>

## DESSERT

<b>YUZU CHEESECAKE</b> <b>N</b>	<b>500</b>
MANGO PUREE, PASSION FRUIT, BISCUIT CRUMBS	
<b>MATCHA CHIA PUDDING</b> <b>G</b>	<b>500</b>
CREAMY GREEN TEA PUDDING, GINGER CRUMBLE, CARAMELIZED PINEAPPLE, MANGO SAUCE	
<b>FRIED ICE CREAM</b> <b>G N</b>	<b>450</b>
VANILLA, CRUMBS, STRAWBERRY COMPOTE	

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