

FRESH OYSTERS



COASTAL COCKTAIL	16
COASTAL MEDIUM	38
COASTAL LARGE	45
CULTIVATED	28

GOURMET DRESSED OYSTERS

CEVICHE	35
---------	----

Lime, fresh Salsa and Coriander

ASIAN	35
-------	----

Ginger, Garlic, Sweet Soy

SUSHI	50
-------	----

Salmon Rose, pickled Oyster, Mayo

BLUE CHEESE	40
-------------	----

Grilled: Garlic Butter & Blue Cheese

SMOKED PAPRIKA	35
----------------	----

Grilled: Japanese Mayo, smoked Paprika & Parmesan

MEXICAN SALSA	38
---------------	----

Shucked: Tequila, Tomato Cocktail, spicy Salsa

PANKO	38
-------	----

Fried: Ginger & spicy Tomato sauce

TEMPURA ASIAN	40
---------------	----

Fried: Asian dressing

OYSTER DELIGHT ONE	125
--------------------	-----

Panko, smoked Paprika, Ceviche, Mexican Salsa

OYSTER DELIGHT TWO	135
--------------------	-----

Tempura, Blue Cheese, Sushi, Asian

OYSTER SPECIALITIES

OYSTER & PRAWN TAPAS	240
----------------------	-----

Three medium coastal Oysters, three cultivated Oysters and six poached Quayside Prawns served on ice with Asian dipping sauce

OYSTERS IN GARLIC	155
-------------------	-----

Six cocktail coastal Oysters grilled in Blue Cheese & Garlic Butter served with fresh Artisan bread

OYSTERS TEMPURA	135
-----------------	-----

Six coastal cocktail Oysters, Tempura fried, served with an Asian dipping sauce

CREAMY OYSTER SOUP	150
--------------------	-----

A rich, creamy soup with fresh coastal Oysters inside, served with Croutons

34 SOUTH OYSTER EXPERIENCE

1 x Large Coastal, 1 x Medium Coastal, 1 x Cocktail Coastal, 1 x Cultivated, served with Rock Salt & Rosemary Baguette

120

Add a glass of Leopard's Leap Bubbles

140

OYSTERS



OYSTERS ARE SUSTAINABLY COLLECTED BY DIVERS WHO ARE RELIANT ON WEATHER AND SEA TIDES

COLD BEVERAGES

FREDDO CAPPUCCINO	36
A mixture of Ice and Coffee. A Classic	
ICED COFFEE	44
A mixture of Ice Cream and Coffee.	
DAILY FRESH JUICE	34
Ask your server	
ORGANIC KOMBUCHA	68
Buchu Babe or African Rose	
POWER SMOOTHIE	95
Mixed Berries, Greek Yoghurt and fresh Juice blended with a mixture of Oats, Nuts and Granola	

HOT BEVERAGES



ESPRESSO	28 36
AMERICANO	30 38
AMERICANO DECAF	34 40
CAPPUCCINO	32 40
CAPPUCCINO DECAF	34 42
RED CAPPUCCINO	34 40
LATTE CAFE	38
LATTE CHAI	38
LATTE CHAI DIRTY	45
CORTADO	36
CHOCOCHINO	38
HOT CHOCOLATE	38
MILO	38
ROOIBOS / CEYLON TEA	25
EARL GREY TEA	30
GREEN TEA	32

MINI PASTRIES

Served with a choice of Ice Cream or Whipped Cream

MILKTART	35
PASTEIS DE NATA	35
APPLE & NUT CRUMBLE	45
ASSORTED DANISHES (3PC)	22
FRUITY CHEESECAKE	50
CARROT BUNDT CAKE	45
MUFFIN (BUTTER & JAM)	50
BAKLAVA	45

BAKED FRESH DAILY

DRINKS & PASTRIES



CROISSANT

GOUDA CHEESE & HOMEMADE JAM (V) 69

BREAKFAST 110

Bacon, Egg, Tomato, Mushrooms & Balsamic Onions

ON TOAST

FRENCH 125

Challah French Toast, Apricot & Bacon Compote, Streaky Bacon, Vanilla Mascarpone

EGGS ONLY 45

Two Eggs (scrambled or fried) on Artisan toast

MEXICAN MINCE  99

Spicy Mince, a fried Egg, Peppadews and Spring Onion

CLASSIC BREAKFASTS

Served with freshly baked Artisan Toast & homemade Jam

34 SUNRISE 89

Two Eggs, streaky Bacon, grilled Tomato, small Juice & Coffee

ADD CHIPS R15

FARMHOUSE  130

Two Eggs, Three streaky Bacon, grilled Tomato, two Potato Rosti's, 34 Baked Beans, grilled Mushrooms, Toast and Jam

34 BREAKFAST SPECIALITIES

BREAKFAST PIZZA 165

Tomato, Mozzarella, Bacon, Mushroom, Caramelised Onion, topped with two Eggs

BACON & BANANA WAFFLE STACK  95

Waffles with Bacon, Banana, Syrup & Cinnamon Sugar

MEDITERRANEAN  75

Fried Egg with Chorizo, Olives, Mushrooms, Green Peppers and Brinjals, served with Bruschetta

GRAVLAX FOREST  165

Handcrafted Salmon Gravlax, pickled Cucumber, Red Onion & Peppers, Fennel, two poached Eggs and Crispy health Breadsticks

ADD HOLLANDAISE SAUCE R10

THE EASTERN PARATHA  95

Labneh dip with a poached Egg, Streaky Bacon, roasted Tomatoes, and a toasted Paratha

ADD EXTRA PARATHA R15

FRITTATA

Fluffy Eggs with Gouda & Rocket, roasted Tomatoes & Bruschetta.

BACON & MUSHROOM 110

MEXICAN MINCE  110

ROASTED VEGETABLES & PESTO (V) 99

SMOKED SALMON & OYSTER  160

BENEDICT

Toasted health bread, two poached Eggs, Hollandaise sauce, and Rocket

BACON 105

SMOKED SALMON 159

BREAKFAST

BREAKFAST SERVED TILL 11:30

APPETISERS

- 34 STYLE AVOCADO RITZ** 140
Prawn Cocktail and zesty Avocado on a Ciabatta Crisp
- TEMPURA FUSION**  89
Three Tempura fried Prawns, Olives, Calamari heads & Jalapenos served with Sweet Chilli sauce and a Herb Salad
- PATAGONICA CALAMARI TUBES** 120
150g Grilled Tubes, savoury Rice, fresh Tomato Salsa
- CALAMARI RINGS** 110
150g Fried Rings, Chips or savoury Rice, Tartare sauce
- PRAWNS IN GARLIC** 115
Six deshelled Prawns grilled in Blue Cheese & Garlic Butter
- SPICY BITES & BALLS (V)**  95
Fried Jalapeno bites, deep-fried Jalapeno & Cream Cheese Balls served with a Garlic & Herb sauce
- MUSSELS IN WHITE WINE** 115
Eight Mussels in a creamy Garlic & Wine sauce served with savoury Rice
- SNAILS IN GARLIC & BLUE CHEESE** 110
Six Snails grilled in Blue Cheese & Garlic Butter
- FOCCACIA SOET PATAT (V)** 110
Rosemary Herb Oil, Sweet Potato, Balsamic Caramelised Onions, Danish Feta, Jalapeno, Mozzarella Cheese

MEZZE PLATES

- VEGETARIAN (V)** 160
Hummus, Tzatziki, Labneh dip, Roasted Veg, Sundried Tomatoes, Artichokes, Avocado and Rosemary Baguette
- SEAFOOD** 215
Snoek Pate, Taramasalata, Pickled Fish, Pickled Calamari Heads, Prawn Cocktail, Rustic Salad and Crispy Pita
- ATHENS** 99
Dolmades, Taramasalata, Tzatziki, Danish Feta, Rosemary Baguette

SALADS

- GREEK (V)** 65 | 95
Fresh Garden Greens, Danish Feta, Tomatoes, Peppers, Olives
- PRAWN & AVOCADO** 165
Fresh Garden Greens, Avocado, Fennel, Prawn Cocktail
- CHICKEN CEASAR** 175
Cos Lettuce, Chicken Fillet, Tomatoes, Radish, Bacon, Anchovies, Croutons, Caesar dressing, and a soft poached Egg
- CALAMARI** 120
150g Grilled Calamari Tubes and Heads, Radish, Cucumber, Red Onion, Red Pepper, Fennel, and Rocket

SOUPS

- RICH TOMATO AND A CHEESE TOASTIE (V)** 130
- SEAFOOD BISQUE** 150
- SOUP OF THE DAY** 120

STARTERS



PIDE'S

Pizza dough, shaped in a "Boat", baked in our fire oven and filled with Mozzarella, Italian Tomato sauce, and a filling

CAPRESE (V) 165

Cocktail Tomatoes, Basil Pesto, Parmesan, fresh Basil

KOREAN PORK 145

Korean pulled Pork, Sweet Potato, and fresh Chilli served with Asian slaw and an Asian Soy Dressing

ENCHILADAS

Filled Tortillas, topped with Jalapeno & Cheese. Served with zesty Avocado, Sour Cream, Sweet Potato & spicy Salad

MEXICAN CHICKEN 195

MEXICAN BEEF 205

NACHOS

Handcrafted Nachos, topped with Mozzarella and Cheddar, grilled under the salamander and topped with a choice of filling

PICKLED JALAPENO (V) 140

MEXICAN MINCE OR CHICKEN 195

BURGERS

All Burgers are served on a Sesame Bun with Lettuce, Tomato & Onion. All Burgers are served with fresh-cut Chips

BEEF BURGER 140

CHEESEBURGER 155

BACON & ZESTY AVO 180

GRILLED CHICKEN BURGER 135

BBQ Chicken breast, Pineapple, and Herb Mayo

FISH BURGER 145

Deep-fried Hake Fillet, served with a tangy Tartare sauce

PREGO STEAK ROLL 155

150g Karan Beef Sirloin, Peri-Peri sauce on a Panini

TRAMEZZINI'S & SANDWICHES

All Tramezzini's are served with fresh-cut Chips

CHICKEN MAYO 95

BACON, AVOCADO, PEPPADEW & CHEESE 110

HAM & CHEESE 90

HAM, CHEESE & TOMATO 99

VEGETARIAN (V) 115

Sundried Tomato, Cream Cheese, Pesto & Avocado

BEEF BRISKET SANDWICH 130

Delicious brine-pickled and braised Beef Brisket, Horseradish & Mustard Mayo, Lettuce, Tomato, Red Onion, & Pickles. Served on our delicious health Bread

LIGHT MEALS



All dishes are served with a chunky Salad and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

FRESH FISH

GRILLED HAKE 145

Grilled in Olive oil, served with Tartare sauce

FRIED HAKE 145

Golden-fried in Beer batter, served with Tartare sauce

CATCH OF THE DAY 240

± 280g Grilled Line-caught Fish, served with Tartare sauce

KINGKLIP 245

± 300g Grilled Fillet, served with Tartare sauce and a chunky Greek Salad

LINE FISH ESPETADA 295

A 34 South Must! Skewered Line fish, roasted Peppers, & Onion grilled and drizzled with Garlic Butter

CALAMARI

CALAMARI STEAKS 195

Grilled in Olive oil, served with Tartare sauce

CALAMARI RINGS 195

300g Rings, dusted and deep-fried, served with Tartare sauce

PATAGONICA CALAMARI TUBES 245

300g Grilled Tubes, served with Tartare sauce

PRAWNS

Our Prawn dishes are served with a choice of Lemon Butter, Garlic Butter or Peri-Peri sauce

QUAYSIDE PRAWNS (18pc) 295

QUEEN PRAWNS (10pc) 330

KING PRAWNS (6pc) 435

PRAWN EXTRAVAGANZA (34pc) 845

Eighteen Quayside Prawns, ten Queen Prawns, six King Prawns

PRAWN CURRY 245

Twelve Quayside Prawns, partially de-shelled, tossed in a mild Coconut Curry served with Basmati Rice and Poppadums

ASIAN PRAWNS  180

Ten Quayside Prawns in a tangy Asian sauce served on fried Egg Noodles and mixed Vegetable Stir-fry

MUSSELS

MUSSELS - RED THAI CURRY  175

Sixteen Mussels in a fragrant Red Thai Curry sauce.
Option of savoury Rice or Rosemary Baguette

MUSSELS - WHITE WINE & GARLIC 165

Sixteen Mussels in a Creamy White Wine and Garlic sauce.
Option of savoury Rice or Rosemary Baguette

TOP-UPS

9 QUAYSIDE PRAWNS **110** | 5 QUEEN PRAWNS **120**

150g CALAMARI RINGS **80**

FRESH SEAFOOD



SPECIALITIES

34 SOUTH STYLE PAELLA 245

Spiced mixed Seafood Rice with Chorizo, Catch of the Day, Calamari, Mussels and Prawns

SEAFOOD GUMBO 230

Mild Seafood Curry with Chorizo, Catch of the Day, Calamari, Prawns and Mussels. Served with Basmati Rice, Coriander and Poppadums

THAI SEARED SALMON 335

150g Grilled Norwegian Salmon with Angel Hair Noodles, mixed green Vegetables and a spicy Thai Broth

HAKE PARMESAN 175

Grilled Hake topped with Marinara & Parmesan Panko Crumbs served on Basil Linguini and finished off with a creamy White Wine & Garlic Sauce.

SEAFOOD POT 325

Calamari, Mussels, Catch of the Day and Prawns in a spicy White Wine & Garlic Sauce.

Choice of savoury Rice or Rosemary Baguette

COMBOS

Combos are served with a chunky Salad, Tartare sauce and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

CALAMARI & PRAWN 320

150g Grilled Patagonian Calamari Tubes, five Queen Prawns. Choice of Lemon Butter, Garlic Butter or Peri Peri

CATCH OF THE DAY & CALAMARI 330

± 240g Catch of the Day and 150g grilled Patagonian Calamari Tubes. Served with Tartare sauce

PRAWN & MUSSELS 285

Twelve Quayside Prawns, eight Mussels with a creamy White Wine & Garlic sauce. Choice of Lemon Butter, Garlic Butter or Peri Peri

SEAFOOD PLATTER FOR ONE 425

Fresh Hake, grilled Patagonian Calamari Tubes, five Queen Prawns, four Mussels with a creamy White Wine & Garlic sauce.

SEAFOOD PLATTER FOR TWO-THREE 700

Grilled Catch of the Day, fried Calamari Rings, sixteen Mussels in creamy White Wine & Garlic sauce, grilled Calamari Tubes, five Queen Prawns, ten Quayside Prawns, savoury Rice, fresh Chips, Lemon Butter, Garlic Butter, Peri-peri sauce, Tartare sauce and a small Greek Salad

34° SPECIALITIES

Lets Feast   

GRILLS

Combos are served with a chunky Salad and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

34 SOUTH GRILLED CHICKEN 160

Half a crispy Chicken, ± 600g: Option of BBQ or Peri Peri

BEEF FILLET ESPETADA 365

300g Sparta Beef Fillet, skewered with Green Pepper and Red Onion, basted in our In-house made BBQ sauce

PORK RIBS 275

500g 'Fall of Bone' Pork Ribs, basted in our BBQ sauce

CHICKEN & RIB COMBO 260

Quarter Chicken (Peri Peri or BBQ) and 300g BBQ Pork Ribs

SIRLOIN 250g 195

45-day Aged Karan Beef, flame-grilled, BBQ basted

SIRLOIN 350g 245

45-day Aged Karan Beef, flame-grilled, BBQ basted

FILLET MARROW 295

200g Sparta Beef Fillet, Sweet Potato or baked Potato, roasted Vegetables, Bone Marrow, Butter and Pepper sauce

LAND & SEA  295

200g Sparta Beef Fillet, Prawns, Mussels and a creamy White Wine & Garlic sauce, served with mixed Greens

RIBEYE 300g 315

45-day Aged Ribeye Steak, BBQ basted

KAROO LAMB CHOPS 295

Three succulent Lamb Chops, flame-grilled, BBQ basted

COMFORT FOODS

ROAST VEG & PESTO PATAT (V) 175

Roast Patat with roasted Vegetables, Sun-dried Tomatoes, Basil Pesto and Cheddar, grilled under the salamander. Served with Salad, Avocado, Sour Cream and Manie's Muti

SPICY CHICKEN STIRFRY  130

Sweet & spicy Asian-style marinated Chicken Strips with Stir-fried Vegetables, Basmati Rice, Peppadews and Cashew Nuts

CHICKEN CURRY 130

Mild fragrant Chicken & Sweet Potato Curry served with Coriander Yoghurt and Poppadums

TANDOORI CHICKEN   115

Grilled Chicken Strips in a spicy Tandoori sauce, Mexican Salsa, a rustic Salad, Coriander Yoghurt and Poori

ACCOMPANIMENTS

34 SOUTH CHIPS OR RICE OR VEGETABLES 35

BAKED SWEET POTATO 25

SAUCES 25

Lemon Butter | Garlic Butter | Peri-Peri | Pepper

GRILLS & COMFORT



PIZZAS

We make our handcrafted thin bases using Semolina Flour, topped with Italian Tomato Pizza Sauce and Mozzarella Cheese

FOCCACIA - GARLIC AND CHEESE (V)	95
Herb Oil, Garlic and Parsley (No Tomato base)	
MARGHERITA (V)	110
Just Cheese, Tomato and Herbs. A Classic	
VEGETARIAN (V)	145
A Medley of Roasted Vegetables, Basil Pesto and Feta	
REGINA	165
Gypsy Ham & Mushrooms	
34 SOUTH SEAFOOD	195
Calamari, Catch of the Day, Mussels, Crab and Prawn Meat	
MEXICAN BEEF 🌱	195
Mexican Mince, Onion & Jalapeno	
MEDITERRANEAN CHICKEN	170
Spiced Chicken, Danish Feta and Peppadews	
CARIBBEAN	170
Bacon, Banana, Avocado and Peppadew	
ASIAN PORK NEW	175
Asian-style Pulled Pork, pickled Ginger & Peppers, Sesame Seeds, Wasabi Mayo and Herb Oil (No Tomato Base)	
FIRE ISLAND 🌱	195
Ham, Chorizo, Bacon, Salami, Peppers, Danish Feta and Fire Sauce (Sriracha Mayo)	
GLUTEN FREE BASE	+25

PASTA

MARINARA & ROASTED PEPPER (V) 🌱	155
Tomato Marinara sauce, roasted Red Peppers, Courgettes, fresh Herbs, Danish Feta and Chilli. Penne or Linguini	
SEAFOOD NEW 🌱	210
Rich Tomato Seafood sauce with a medley of Seafood, Prawns and Mussels. Penne or Linguini	
CREAMY CHICKEN BAKE NEW	195
Elbow Pasta in a creamy Basil sauce, with Olives, Peppadews and Rocket. Topped with Mozzarella Cheese and baked	

EXTRA TOPPINGS

Onion Rings, Banana	12
Rocket, Green Pepper, Garlic, Pineapple	18
Calamata Olives, Jalapenos, Peppadews	25
Marinated Artichokes	28
Danish Feta, Chorizo, Bacon, Avocado	30
Gypsy Ham	32
Mexican Chicken, Basil Pesto, Mushrooms, Salami	35
Cheese	38
Mexican Mince, Imported Anchovies	45

PIZZA & PASTA



DESSERTS

Our desserts are made on the premises by our Bakery Team and available in our Retail Shop to purchase for home

MALVA PUDDING 65

Traditional South African baked Pudding. Served hot with Malva sauce and Vanilla Ice Cream

DEATH BY CHOCOLATE 95

Dark Chocolate Mousse covered in Chocolate Ganache, and served with Vanilla Ice Cream

FRESH FRUIT CREPES 80

Two Pancakes with Mascarpone Cream, Fresh Fruit, drizzled with Berry Coulis, and served with Blueberry Ice Cream

BREAD & BUTTER PUDDING 85

'Croissant & Danish' Bread and Butter Pudding served hot, with Amarula Custard, Nut Crumble and Vanilla Ice Cream

ORANGE CAKE 85

Layers of Orange Sponge Cake and Cream served with Vanilla Ice Cream

NUTELLA BROWNIE GATEAUX 85

Layers of Chocolate Brownie, Nutella Mousse & Chocolate Ganache, served with Rolo Ice Cream

BAKED CARAMEL CHEESECAKE 95

Classic Baked Cheesecake drizzled with Caramel sauce, topped with Caramel Popcorn, served with Vanilla Ice Cream

WAFFLES  60

Freshly made Waffles with your choice of Ice Cream and sauce
Ice Cream: Rolo or Blueberry Cheesecake or Vanilla
Sauces: Chocolate or mixed Berry or Caramel

AFFOGATO CLASSIC 55

Two scoops of Vanilla Ice Cream drowned in a single Espresso

AFFOGATTO TIPSY 65

A Classic Affogato with a kick of Amarula Ethiopian Coffee

DESSERT DRINKS

DOM PEDRO 40

An adult Milkshake of Ice Cream & Liquor 'Kick' of Choice: Amarula, Amaretto, Bushmills Whiskey, Frangelico, Tia Maria

IRISH COFFEE 40

Coffee with a 'Kick' of your Choice. Topped with Cream
Amarula, Amaretto, Bushmills Whiskey, Frangelico, Tia Maria

KIDS MENU



MARGHERITA PIZZA (20cm) 45

REGINA PIZZA (20cm) 65

NAPOLITANA PASTA 75

FRIED CALAMARI RINGS & CHIPS 110

200g PORK RIBS & CHIPS 125

FRANKFURTER & CHIPS 70

DESSERTS & KIDS





34

SOUTH
The Market



PARTY/CATERING PLATTER MENU
and other delightful eats to entertain

BIRTHDAY, WEDDING, OR SIMPLY
HOSTING FRIENDS.

WHATEVER THE OCCASION. CALL
US THE DAY BEFORE THE EVENT
FOR YOUR ENTERTAINMENT
SOLUTION

- 34 SOUTH STYLE.



FOR ENQUIRIES AND QUOTES,
ASK FOR ANTOINETTE,
DEWALD OR GEORGE

POKE BOWLS



Poke ("POH-keh") means to slice or cut in Hawaiian and refers to chunks of raw fish - usually tuna or salmon which is marinated in umami-packed sauces, with sesame seeds, tossed over rice and topped with fresh vegetables such as edamame beans, bay radish, carrot, cucumber, mangetout, avocado & red cabbage.

TOFU POKE (V)	120
TUNA POKE	135
PANKO PRAWN POKE	130
SALMON POKE	155



POKE BOWL IN A ROLL

All the deliciousness of a Poke Bowl wrapped in a Nori sheet crumbed in Panko Crumbs and fried until crisp.

VEGETARIAN ROLL (V)	120
TUNA ROLL	155
SALMON ROLL	175

ABALONE

Abalones are marine molluscs known for their strikingly iridescent, spiral-shaped shells. These shells are often characterised by shimmering colours like blues, greens, and pinks, which make them highly sought after for their aesthetic appeal. Abalones are herbivorous creatures that cling to rocks in coastal areas, using a strong, muscular foot to move and feed on algae.

They are known for their resilience, as they withstand the pounding waves and changing tides. The interior of their shells is smooth and mother-of-pearl-like, and these shells have been used in jewellery and decorative art for centuries. Abalones are fascinating in appearance and play a crucial role in marine ecosystems as indicator species for water quality and habitat health.

ABALONE BISQUE	170
-----------------------	------------

Rich, dark Bisque with Abalone & Shrimp. Served with Freshly baked Rosemary & Rock-salt Baguette

TRADITIONAL MINCED ABALONE	198
-----------------------------------	------------

Abalone and Mushrooms in a Garlic, White Wine sauce on a bed of Savoury Rice and Sourdough Ciabatta

STEAMED WHOLE ABALONE	330
------------------------------	------------

Three Whole Baby Abalone, steamed in an Asian infused Broth, with Shimeji Mushrooms & Mangetout

**Our Abalone is obtained from authorised Agricultural
Abalone farms under sustainable and responsible
farming conditions**



ASIAN FAVORITES



34 SUSHI

The traditions of sushi stretch back almost 2400 years

SASHIMI



3pc

TUNA 90 | SEARED TUNA 95 | SALMON 120 | SEARED SALMON 125

HAND



1pc

AVO & CUCUMBER 60 | CRAB 65 | PANKO PRAWN 80 | PRAWN 80 | TUNA 80 | SALMON 90

ROSES



2pc

SALMON 75

FASHION



4pc

VEGETARIAN 45 | CRAB 50 | SMOKED SALMON 80 | PRAWN 65 | TUNA 65 | SALMON 75

MAKI



4pc

CUCUMBER 35 | AVOCADO 40 | CRAB 40 | SMOKED SALMON 55 | PRAWN 50 | TUNA 50 | SALMON 60 | PANKO PRAWN 55

NIGIRI



2pc

AVO & CREAM CHEESE 60 | PICKLED PEPPERS & CREAM CHEESE 60 | PRAWN 60 | TUNA 60 | SALMON 70 | INARI PRAWN 90

CALIFORNIA



4pc

VEGETARIAN 45 | CRAB 50 | SMOKED SALMON 72 | PRAWN 65 | SPICY SALMON 72 | SPICY TUNA 72 | TUNA 65 | SALMON 70 | PANKO PRAWN 55

PANKO PRAWN



4 or 6pc

SERVED WITH SWEET CHILLI SAUCE
4 PC = 75
6 PC = 105

EDAMAME



GREEN SOY BEANS, STEAMED
SERVED WITH SWEET CHILLI SAUCE AND
COARSE SALT
70

34 SOUTH ROLL



8pc

PRAWNS, SPRING ONION, PEANUTS, AVO AND MAYO

130

CRISPY CALIFORNIA



4pc

PANKO PRAWN, AVO & CUCUMBER, TOPPED WITH SWEET CHILLI SAUCE & KEWPIE MAYO

85

SEARED TUNA ROLL



8pc

SEARED TUNA, AVO, CREAM CHEESE AND PEPPADEW

125

JOJO SUPER



8pc

RAINBOW ROLL, WITH SWEET SOYA, SPRING ONION, 7 SPICE, KEWPIE MAYO & CAVIAR

175

ROCKET ROLL

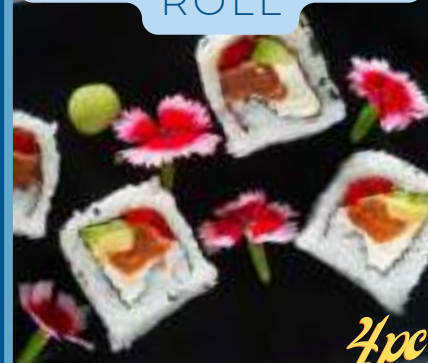


8pc

SALMON, ROCKET AND AVO, TOPPED WITH ROCKET AND KEWPIE MAYO

125

CREAM CHEESE ROLL



4pc

AVO, CREAM CHEESE & PEPPADEW. CHOOSE SALMON, PRAWN OR SMOKED SALMON

85

SHRIMP TEMPURA



4pc

CALIFORNIA ROLL, TOPPED WITH CREAMY SHRIMP TEMPURA. SPICY SALMON OR TUNA

105

SUSHI SALAD



THIN SLICES OF FRESH FISH AND AVO, SERVED WITH SWEET CHILLI SAUCE
SALMON 195 | TUNA 185

MINI SUSHI

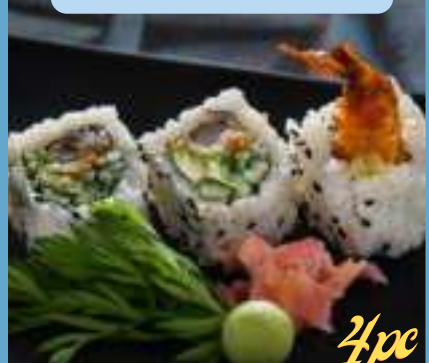


8pc

CRISPY PRAWN CALIFORNIA + SHRIMP TEMPURA

170

PANKO ROLL



4pc

PANKO PRAWN, AVO, CUCUMBER AND SWEET CHILLI SAUCE

72

CRAB CRUNCH



8pc

CRISPY FRIED CRAB, AVO, KEWPIE MAYO, DRIZZLED WITH SWEET SOYA

110

RAINBOW ROLLS



4pc

PINK: SALMON & AVO 80
GREEN: ROCKET & AVO 55
RED: PEPPADEW, CREAM CHEESE, AVO 70

PLATES & PLATTERS

VEGETARIAN



9pc

VEGETARIAN CALIFORNIA, GREEN RAINBOW,
AVO & CUCUMBER HANDROLL
145

RAINBOW SANDWICH



9pc

MINI SANDWICHES FILLED AND TOPPED WITH
SALMON, AVO, MAYO & CAVIAR
220

TIGER



9pc

SGRIMP TEMPURA, PRAWN HANDROLL,
CRISPY TUNA CALIFORNIA
245

UME



11pc

SALMON SASHIMI, SALMON NIGIRI, SALMON
ROSES, PRAWN CALIFORNIA
315

MATSU



14pc

SHRIMP TEMPURA, PRAWN NIGIRI, SALMON
ROSE, SALMON RAINBOW
380

WAKAME



16pc

SALMON FASHION, SALMON ROSES, CRAN
CALIFORNIA, AVO MAKI
285

HANA



16pc

SALMON MAKI, TUNA MAKI, AVO MAKI,
SALMON CALIFORNIA
205

SAKULA



16pc

TUNA SASHIMI & NIGIRI, SALMON SASHIMI &
ROSES & NIGIRI, PRAWN NIGIRI
555

THE 34



16pc

AVOCADO MAKI, SALMON FASHION, SALMON
NIGIRI, SALMON ROSE, SALMON RAINBOW
310

EXTRAS

FIRE SAUCE 30 | SUSHI MAYO 25 | WASABI 15
PICKLED GINGER 15 | SUSHI RICE 15
SWEET CHILLI 15 | SWEET SOYA 15 | POKE SAUCE 15

SALMON



19pc

SALMON CALIFORNIA, SALMON ROSES, SALMON SASHIMI, SALMON NIGIRI
525

GINGER



20pc

SALMON MAKI, SALMON RAINBOW, CRAB CALIFORNIA
305

EAGLES



30pc

SALMON FASHION & RAINBOW, CRISPY PRAWN CALIFORNIA, SALMON & TUNA & PRAWN NIGIRI
615

DELUXE



67pc



Share the Love

SALMON FASHION, SALMON NIGIRI, PRAWN NIGIRI, TUNA NIGIRI, SALMON ROSES, TUNA SASHIMI, SALMON SASHIMI, CRISPY CRAB CALIFORNIA, SALMON CALIFORNIA, TUNA MAKI, RAINBOW SANDWICHES, INARI PRAWN
1250

NIGIRI TIME



6&12pc

A TASTE THROUGH ALL OUR NIGIRI'S
6-PIECE: 195 | 12-PIECE: 355

PANKO PRAWN



4pc

BUTTERFLIED PANKO FRIED PRAWNS, ON SALMON CALIFORNIA & SWEET CHILLI MAYO
170

GOURMET SELECTION

GOURMET PLATTER



20pc

PRAWN BITES, SMOKED SALMON FIREBALLS, VEGETARIAN FIREBALLS, PANKO PRAWN ROLLS, PICKLED PEPPER NIGIRI, AVO & CREAM CHEESE NIGIRI
825

PRAWN BITES



3pc

PANKO RICE & PRAWN BALLS, ASIAN SALAD
180

FIREBALLS



4pc

VEG CALIFORNIA, FRIED CREAM CHEESE BALLS & FIRE SAUCE
VEGETARIAN 145 | SMOKED SALMON 195



34 RETAIL STORE

Our retail store offers a wide range of goodies and groceries, perfect for the heart of any foodie, chef, or connoisseur.

A Fantastic wine selection from local to international.

Great gifts for all, whether young or adult.

Sweets from all over the world, from the Netherlands to the UK to the USA.

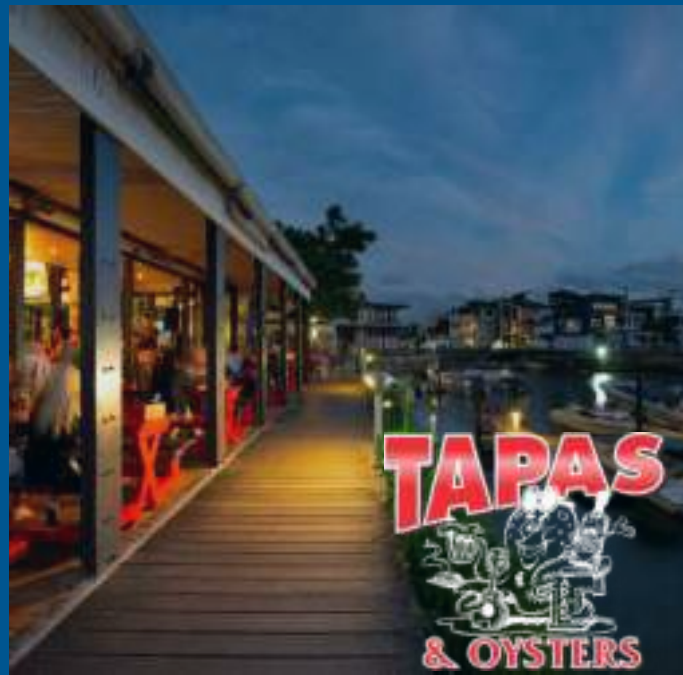
Cheese, dips, and many more freshly made bites, meals, meats & seafood perfect to add to an occasion.

We even have our own Nautical clothing range





QUARTET OF CUISINES



OUR QUARTET OF KNYSNA,
FOUR UNIQUE CULINARY
EXPERIENCES IN FOUR
BREATHTAKING
WATERFRONT LOCACTIONS



WWW.34SOUTH.BIZ