

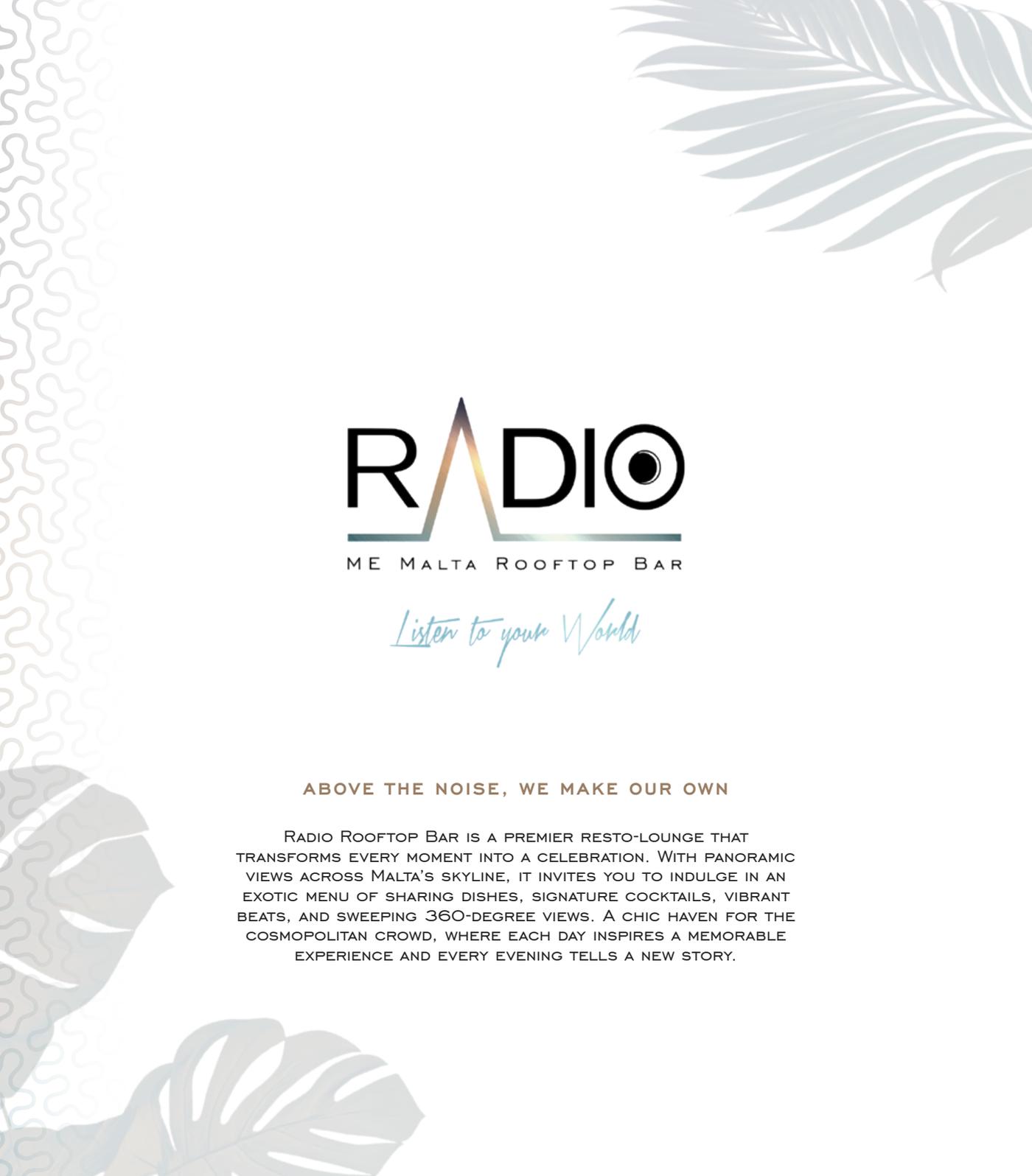
RADIO

ME MALTA ROOFTOP BAR

Listen to your World.

DINING ROOM & BAR

Menu



RADIO

ME MALTA ROOFTOP BAR

Listen to your World

ABOVE THE NOISE, WE MAKE OUR OWN

RADIO ROOFTOP BAR IS A PREMIER RESTO-LOUNGE THAT TRANSFORMS EVERY MOMENT INTO A CELEBRATION. WITH PANORAMIC VIEWS ACROSS MALTA'S SKYLINE, IT INVITES YOU TO INDULGE IN AN EXOTIC MENU OF SHARING DISHES, SIGNATURE COCKTAILS, VIBRANT BEATS, AND SWEEPING 360-DEGREE VIEWS. A CHIC HAVEN FOR THE COSMOPOLITAN CROWD, WHERE EACH DAY INSPIRES A MEMORABLE EXPERIENCE AND EVERY EVENING TELLS A NEW STORY.

SHARING MENU CONCEPT

CRAFTED FOR SHARING, INSPIRED BY TRADITION – A CULINARY JOURNEY WHERE JAPANESE ELEGANCE MEETS MALTESE SOUL. DESIGNED FOR CONNECTION, MADE FOR LASTING MEMORIES.

おつまみ

Snacks Otsumami

STEAMED EDAMAME <small>VE</small> SMOKED MALDON SALT	€ 7.5
PADRÓN PEPPERS <small>VE</small> SHICHIMI TOGARASHI, YUZU, LIME	€ 12.5
STIR-FRIED EDAMAME <small>VE</small> BLACK GARLIC, SAMBAL	€ 8.5
OCTOPUS TAKOYAKI FRIED OCTOPUS BATTER BALLS, TAKOYAKI SAUCE, KATSUOBUSHI (BONITO FLAKES)	€ 14.5

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER, AS NOT ALL INGREDIENTS CAN BE LISTED AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS IN OUR DISHES. IF YOU HAVE ANY DIETARY REQUIREMENTS, INCLUDING VEGETARIAN OR VEGAN PREFERENCES, KINDLY INFORM YOUR F&B ATTENDANT. A GLOSSARY OF JAPANESE CULINARY TERMS IS PROVIDED AT THE END OF THE MENU.

居酒屋

Izakaya Menu

AVAILABLE DAILY FROM 19:00 TO 23:00

AN IZAKAYA IS A CASUAL JAPANESE PUB WHERE PEOPLE GATHER TO DRINK AND ENJOY SMALL, FLAVOURFUL DISHES IN A RELAXED, SOCIAL SETTING. THE NAME COMBINES THE MEANING OF "TO STAY" (I) WITH "SAKE SHOP" (SAKAYA).
LEAVE IT TO US TO BRING YOU AN AUTHENTIC IZAKAYA EXPERIENCE.

RECOMMENDED FOR SHARING BETWEEN A MINIMUM OF TWO PEOPLE.

"ABOVE THE CROWD"

STARTERS

STEAMED EDAMAME SMOKED MALDON SALT **VE**

IZAKAYA

SELECT A TOTAL OF 5 DISHES TO SAVOUR OUR OFFERING.

COLD DISHES

NIGIRI

TUNA OR SALMON OR SEABASS

SASHIMI

TUNA OR SALMON

SALMON MAKI ROLL

AVOCADO, IKURA

SAMURAI ROLL

MARINATED TUNA, TORCHED
SALMON, RED YUZU KOSHO

GREEN ASPARAGUS & AVOCADO ROLL **VE**

PICKLED CARROTS

SALMON TARTARE

AVOCADO, CUCUMBER, SALMON ROE,
WASABI & CITRUS DRESSING

MILK-FED VEAL FILLET TATAKI

EGG YOLK PURÉE, MAITAKE
MUSHROOMS, FRIED ENOKI,
PUFFED RICE

A5 WAGYU BEEF GUNKAN

BLACK SHALLOT, CURED EGG YOLK,
SMOKED EEL, CAVIAR

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HOT DISHES

CHICKEN KARAAGE

RED ANTICUCHO, LIME

YAKI GYOZA

PORK & SHIITAKE, GINGER, SOY,
GOZO HONEY

TERIYAKI SALMON

PICKLED CUCUMBER, CHILLI, LIME

CRISPY DUCK BAO BUN

CUCUMBER, SPRING ONION,
CORIANDER, MISO TARE

CHICKEN YAKITORI

SESAME, TERIYAKI SAUCE,
PADRÓN PEPPERS

SMOKED WAGYU BEEF RIB HARUMAKI SPRING ROLL

LOCAL TOMATO, TOGARASHI,
GOMA MISO TARE, ANGEL HAIR,
FRESH CHILLI

GREEN ASPARAGUS & PORTOBELLO MUSHROOM TEMPURA ^{VE}

TENTSUYU SAUCE, PICKLED
JALAPEÑOS

MISO-GLAZED AUBERGINE ^{VE}

KIMCHI GLAZE, SATAY, CORIANDER

INCLUDED

STEAMED JAPANESE RICE ^{VE}

MIRIN, PICKLED GINGER, CORIANDER

DESSERT

JAPANESE CHIZU CHEESECAKE ^{VE}

JAPANESE SPICED CRUMBLE, CALAMANSI GEL,
WHITE MISO BUTTERSCOTCH

€65 PER PERSON

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寿司 Sushi

GUNKAN 軍艦

IN JAPANESE LITERALLY MEANS "WARSHIP"

SALMON GUNKAN	€ 18.5
SUSHI RICE, NORI, SALMON ROE, EGG YOLK, SEA URCHIN, TOBANJAN MAYONNAISE	
A5 WAGYU BEEF GUNKAN	€ 25
SUSHI RICE, NORI, BLACK SHALLOT, EGG YOLK, SMOKED EEL, AVRUGA CAVIAR	

MAKI & URAMAKI

巻き寿司 & 裏巻き

8 PCS, SERVED WITH PICKLED GINGER, WASABI, AND PREMIUM SOY. ALL ROLLS ARE MADE TO ORDER TO PRESERVE THE FRESHNESS OF THE RICE AND TO HONOUR EACH PREPARATION.

RADIO BAR SPECIAL ROLL	€ 21
O-TORO, SPRING ONION, TRUFFLE	
AKAMI SPICY ROLL	€ 17
TUNA, CUCUMBER, SRIRACHA MAYONNAISE	
CALIFORNIA ROLL	€ 20
KING CRAB, TOBIKO, CHIVES	
SAMURAI ROLL	€ 18
MARINATED TUNA, TORCHED SALMON, RED YUZU KOSHO	
SALMON MAKI ROLL	€ 17
AVOCADO, CUCUMBER, IKURA	
RADIO DRAGON ROLL	€ 19.5
PRAWN TEMPURA, SMOKED EEL, AVOCADO, SESAME SEEDS, WASABI MAYONNAISE	
GREEN ASPARAGUS & AVOCADO ROLL <small>VE</small>	€ 14
PICKLED CARROTS	

NIGIRI & SASHIMI

握り & 刺身

2 PCS

O-TORO FATTY TUNA	€ 9
AKAMI LEAN TUNA	€ 9
HAMACHI AMBERJACK	€ 9
SALMON	€ 8
SEA BASS	€ 8

PLANT & BEEF 2 PCS

YASAI & GYŪNIKU

野菜 & 牛肉

AVOCADO <small>VE</small>	€ 6.5
A5 WAGYU BEEF	€ 15

SASHIMI SELECTION 刺身

10 PCS

SALMON, HAMACHI, AKAMI, O-TORO, SEA BASS

NIGIRI SELECTION 握り

10 PCS

SALMON, HAMACHI, AKAMI, O-TORO, SEA BASS

寿司盛り合わせ

Radio Sushi Platter Moriawase

36 PIECES

ALL SUSHI ROLLS ARE MADE TO ORDER TO PRESERVE THE FRESHNESS OF THE RICE AND TO HONOUR EACH INGREDIENT. PLEASE ALLOW 20 – 30 MINUTES FOR THE “MORIAWASE”.

寿司盛り合わせ

MINIMUM 2 PEOPLE. DESIGNED FOR SHARING AT THE TABLE.

SASHIMI SELECTION 6 PCS

SALMON, HAMACHI, AKAMI

NIGIRI SELECTION 6 PCS

SALMON, O-TORO, SEA BASS

SAMURAI ROLL

MARINATED TUNA, TORCHED SALMON, RED YUZU KOSHO

RADIO DRAGON ROLL

PRAWN TEMPURA, SMOKED EEL, AVOCADO, SESAME SEEDS, WASABI MAYONNAISE

SALMON MAKI ROLL

AVOCADO, IKURA

€ 98

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生 & 炙り

Raw and Seared

NAMA AND ABURI

RADIO BAR GILLARDEAU OYSTERS 4 PCS € 32
PICKLED RED ONIONS, LIME, RED YUZU HOT SAUCE

SALMON TARTARE € 17.5
AVOCADO, CUCUMBER, IKURA, WASABI &
CITRUS DRESSING

MILK-FED VEAL FILLET TATAKI € 19.5
EGG YOLK PURÉE, SHIITAKE MUSHROOMS,
FRIED ENOKI, PUFFED RICE

天ぷら & 揚げ物

Tempura and Fried

TEMPURA AND AGEMONO

PRAWN TEMPURA SHISO, SWEET CHILLI SAUCE	€ 21.5
SMOKED BEEF SHORT RIB HARUMAKI SPRING ROLL LOCAL TOMATO, TOGARASHI & GOMA MISO TARE, ANGEL HAIR, FRESH CHILLI	€ 19.5
CHICKEN KARAAGE RED ANTICUCHO, LIME	€ 17.5
GREEN ASPARAGUS & PORTOBELLO MUSHROOM TEMPURA  TENTSUYU SAUCE, PICKLED JALAPEÑOS	€ 19

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包バン & 餃子

Bao Buns and Gyoza

YAKI GYOZA PORK & SHIITAKE, GINGER, SOY, GOZO HONEY	€ 23
EBI GYOZA LOCAL PRAWN & WHITE FISH, KARAMI SHOYU	€ 25
CRISPY DUCK BAO BUN CUCUMBER, SPRING ONION, CORIANDER, MISO TARE	€ 25
PORTOBELLO MUSHROOM BAO BUN  MISO AUBERGINE, KIMCHI GLAZE, SPRING ONIONS, SATAY, CORIANDER	€ 18.5

主菜

Mains Shusai

MEAT & POULTRY

NIKU RYÖRI 肉料理

CHICKEN YAKITORI

€ 27.5

SESAME & TERIYAKI SAUCE,
PADRÓN PEPPERS

250G SASHI BEEF SIRLOIN

€ 42

CORN, MARINATED TRUFFLE,
RED ANTICUCHO SAUCE

BARBERRY DUCK BREAST

€ 34

MARINATED WAKAME, HEIRLOOM
TOMATOES, PLUM UMEBOSHI, SAMBAL

200G A5 WAGYU BEEF SIRLOIN

€ 105

MISO & SAKE BUTTER, SHISO
CHIMICHURRI

FISH & SHELLFISH

GYOKAI RYÖRI 魚介料理

SHIFUDŌ KARĒ – SEAFOOD CURRY

€ 32

TIGER PRAWNS, SCALLOP, LOCAL
WHITE FISH, SEASONAL VEGETABLES,
STEAMED RICE

TERIYAKI SALMON

€ 27

PICKLED CUCUMBER, CHILLI, LIME

SEA BASS

€ 30

CABBAGE, WASABI FOAM, MATSUHISA
& AVRUGA CAVIAR DRESSING

VEGAN SILENT HERO

SHOKUBUTSUSEI RYÖRI

植物性料理

SILKEN TOFU & SWEET POTATO

CHAWANMUSHI ^{VE}

€ 25

ROASTED PUMPKIN, PICKLED
JALAPEÑO, GRAINS & SEEDS,
TONBURI (LAND CAVIAR), CORIANDER

SIDE DISHES

FUKUSAI 副菜

YAKIMESHI JAPANESE RICE ^V

€ 8.5

FRIED WITH EGGS, VEGETABLES,
PICKLED GINGER & FURIKAKE

YASAI SOBA NOODLES ^V

€ 9

STIR-FRIED VEGETABLE NOODLES

MISO-GLAZED AUBERGINE ^V

€ 9

KIMCHI GLAZE, SATAY, CORIANDER

RADIO BAR ROASTED

VEGETABLES ^{VE}

€ 8.5

SESAME, SOY SAUCE, CRISPY ONIONS

CABBAGE & BABY SPINACH SALAD ^{VE} € 8

SNOW PEAS, RADISHES, AVOCADO,
MAPLE SYRUP & SOY-SESAME
DRESSING

デザート

Desserts *Dezato*

- JAPANESE CHIZU CHEESECAKE**  € 11.5
JAPANESE SPICE CRUMBLE, CALAMANSI GEL,
WHITE MISO BUTTERSCOTCH
- CARAMELISED DRUNKEN PINEAPPLE**  € 11.5
MANGO, LYCHEE, PUFFED RICE, COCONUT SORBET
- 65% SINGLE-ORIGIN CHOCOLATE MOUSSE**  € 11.5
PEAR CONFIT, MATCHA, BLACK SESAME
- SELECTION OF ICE CREAM & SORBETS**  € 4 PER SCOOP
KINDLY ASK YOUR SERVER FOR THE AVAILABLE FLAVOURS

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MENU GLOSSARY

ANTICUCHO SAUCE

A PERUVIAN SAUCE THAT IS RICH, SMOKY, TANGY, AND SLIGHTLY SPICY.

BUBU ARARE

CRUNCHY JAPANESE RICE CRACKERS, OFTEN USED AS A TOPPING FOR SOUPS OR SNACKS.

CALAMANSI

A SMALL, ROUND CITRUS FRUIT.

CHAWANMUSHI

A CLASSIC JAPANESE SAVOURY EGG CUSTARD. THE NAME LITERALLY MEANS "STEAMED IN A TEA CUP OR BOWL."

FURIKAKE

A POPULAR JAPANESE SEASONING MIX.

GOMA

JAPANESE TERM FOR SESAME SEEDS, USED FOR FLAVOURING AND GARNISH.

GUNKAN

BITE-SIZED SUSHI, RICE WRAPPED IN NORI.

IKURA

SALMON ROE (FISH EGGS).

KARAAGE

A POPULAR JAPANESE DISH CONSISTING OF DEEP-FRIED CHICKEN.

KARAMI SHOYU

A TYPE OF SPICY SOY SAUCE COMMONLY USED IN JAPANESE CUISINE.

KATSUOBUSHI

DRIED, FERMENTED, AND SMOKED BONITO FISH.

KIMCHI

TRADITIONAL ASIAN DISH OF FERMENTED VEGETABLES, USUALLY NAPA CABBAGE, SEASONED WITH CHILLI, GARLIC, AND SPICES.

KUSHIYAKI

SKEWERED AND GRILLED FOODS, TYPICALLY MEAT, SEAFOOD, AND VEGETABLES.

MATSUHISA

JAPANESE-PERUVIAN FUSION CUISINE STYLE DRESSING, NAMED AFTER NOBU MATSUHISA.

Miso

FERMENTED SOYBEAN PASTE.

MISO TARE

SEASONED MISO-BASED SAUCE OR PASTE USED TO FLAVOUR RAMEN AND OTHER DISHES.

RED YUZU

A RARE VARIETY OF THE TRADITIONAL JAPANESE YUZU CITRUS FRUIT.

SAMBAL

A PASTE OR SAUCE MADE FROM A MIXTURE OF CHILLIES.

SHICHIMI TOGARASHI

JAPANESE 7-SPICE BLEND THAT COMBINES A VARIETY OF INGREDIENTS.

SHISO

JAPANESE HERB FROM THE MINT FAMILY, WITH A FRESH, SLIGHTLY SPICY FLAVOUR.

SRIRACHA

SPICY, TANGY CHILLI SAUCE MADE WITH CHILLI PEPPERS, VINEGAR, GARLIC, SUGAR, AND SALT.

TAKOYAKI

JAPANESE SNACK OF ROUND BATTER BALLS FILLED WITH OCTOPUS, TOPPED WITH SAUCE AND SEASONINGS.

TAKOYAKI SAUCE

SWEET-SAVOURY JAPANESE SAUCE, SIMILAR TO WORCESTERSHIRE, USED AS A TOPPING FOR TAKOYAKI.

TATAKI

COOKED OVER A DIRECT FLAME ON THE OUTSIDE AND RAW ON THE INSIDE.

TENTSUYU

A TRADITIONAL JAPANESE DIPPING SAUCE TYPICALLY USED FOR TEMPURA.

TOBANJAN

A FAMOUS CHINESE CHILLI BEAN PASTE, ALSO WIDELY USED IN JAPANESE KITCHENS.

TOBIKO

THE JAPANESE WORD FOR FLYING FISH ROE.

TONBURI

ALSO KNOWN AS "LAND CAVIAR"; EDIBLE SEEDS HARVESTED IN JAPAN'S MOUNTAIN REGIONS.

UMEBOSHI

PICKLED UME FRUITS (A TYPE OF JAPANESE PLUM), IN VINEGAR.

YUZU

A SMALL, AROMATIC CITRUS FRUIT NATIVE TO EAST ASIA, ESPECIALLY JAPAN.

YUZU KOSHO

A TRADITIONAL JAPANESE CONDIMENT; BOLD, CITRUSY, AND SPICY.



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