

EDAMAME

YOUNG SOY BEANS WITH MALDON SALT

5

SPINACH SALAD

RAW SPINACH WITH HOMEMADE SESAME DRESSING

5,5

VEGAN AGEDASHI TOFU

A SOY AND DASHI BROTH WITH DEEP FRIED TOFU CUBES, GINGER AND SPRING ONION

7,5

HAMACHI SASHIMI

RAW YELLOWTAIL SASHIMI SERVED WITH WASABI AND SOY

10,5

SALMON TATAKI

SEARED AND THINLY SLICED SALMON WITH KIZAMI WASABI, SHISO CRESS AND PONZU

9,5

BEEF TATAKI

SEARED AND THINLY SLICED BEEF WITH GARLIC CHIPS, GINGER AND HOMEMADE SESAME PONZU

9,5

GYOZA

JAPANESE STYLE HOMEMADE DUMPLINGS SERVED WITH SOY/VINEGAR SAUCE (3 PIECES)

- WAGYU BEEF GYOZA
- VEGAN KIMCHI GYOZA
- CHICKEN GYOZA

9,5

8

8

HIRATAKE MUSHROOMS

STEAMED AND PAN FRIED OYSTER MUSHROOMS WITH SOY, SAKE, BUTTER, GINGER AND SPRING ONION

8,5

NASU DENGAKU

FLASH FRIED EGGPLANT, GRILLED IN THE OVEN WITH A MISO GLAZE

8,5

PORK CHASHU BAO

STEAMED BAO BUN WITH BRAISED PORK BELLY, KIMCHI, SESAME AND SPRING ONION

5,5

IKA FRENCH FRIES

SQUID FRENCH FRIES WITH SPICY MAYO

9

SAKANA TERIYAKI

GRILLED WHITE FISH FILET WITH TERIYAKI SAUCE

9,5

CHICKEN KATSU

BREADED CHICKEN CUTLET WITH JAPANESE BARBECUE SAUCE

9,5

SAIKORO BEEF STEAK

PAN FRIED DICED BEEF SERVED WITH A BULGOGI AND A PONZU SAUCE

11

NIGIRI SUSHI

PRESSED RICE OVALS WITH WASABI AND A TOPPING

- TORCHED SALMON
- HAMACHI(YELLOW TAIL)
- TORCHED BEEF
- AVOCADO
- INARI

3,5

URAMAKI

INSIDE OUT SUSHI ROLLS

- SALMON/AVOCADO/CUCUMBER
- SPICY SALMON/SPRING ONION
- EBI FRY/JAPANESE MAYO
- GREEN ASPARAGUS/AVOCADO/CUCUMBER
- HAMACHI/CHIVES/CUCUMBER

7 (1/2 ROLL) / 11 (1 ROLL)

SWEETS**MATCHA CHEESECAKE**

CHEESECAKE WITH JAPANESE GREEN TEA AND RASPBERRY

7,5

CHOCOLATE MISO BROWNIE

A CHOCOLATE AND MISO BROWNIE FROM THE OVEN SERVED WITH A SCOOP OF VEGAN ICE CREAM

7,5

VEGAN AFFOGATO

A SHOT OF HOT ESPRESSO POURED OVER A SCOOP OF VEGAN ICE CREAM

6,5

CHEF'S MENU

ASK YOUR SERVER FOR MORE INFORMATION (MIN. 2)

39,5/PP

WHITE WINES

CADIA PINOT GRIGIO, GARGANEGA 2023	GLASS 5,5 BOTTLE 27,5
CHATEAU FONTARECHE VIOGNIER LES MIJANELLES 2023	GLASS 6 BOTTLE 29,5
WEINGUT WALTNER GRUNER VELTLINER 2022	GLASS 6,5 BOTTLE 32,5
REVELATION CHARDONNAY 2022	GLASS 7 BOTTLE 35

RED WINES

CHATEAU FONTARECHE SYRAH, GRENACHE 2022	GLASS 6 BOTTLE 29,5
QVID TENUTA GIUSTINI PRIMITIVO 2022	GLASS 6,5 BOTTLE 32,5

ROSE WINE

COMTESSE MARION SYRAH, GRENACHE 2022	GLASS 6 BOTTLE 29,5
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SPARKLING

BOLET CAVA BRUT	GLASS 7,5 BOTTLE 32,5
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BEER

HEINEKEN	3,75/7,25
ASAHI LAGER	4,75/9,25
DE JAPANNER YUZU WIT	6
HOMELAND ZEEBONK NEIPA	6
HITACHINO WHITE ALE	8
HITACHINO RED RICE ALE	8
HITACHINO DAI DAI ALE	8
HEINEKEN 0.0%	3,75
LOWLANDER 0.0% WIT	5,5
HITACHINO YUZU GINGER ALE 0.3%	5,5

SOFT DRINKS

KIMINO SPARKLING YUZU	5,5
COCA COLA	3,5
COCA COLA ZERO	3,5
FEVER TREE TONIC	4,25
FEVER TREE GINGER BEER	4,25
FEVER TREE GINGER ALE	4,25
FEVER TREE GRAPEFRUIT SODA	4,25
LIPTON ICE TEA GREEN	3,5
APPLE JUICE	3,5
BIG TOM'S TOMATO JUICE	4,25
SOURCY BLUE	3,25/7
SOURCY RED	3,25/7

COFFEE BY UESHIMA

ESPRESSO	2,9
AMERICANO	3,7
DOPPIO	3,7
CAPPUCCINO	3,9
LATTE	4,1

JAPANESE TEA	3,7
FRESH MINT/GINGER TEA + HONEY	4,25 0,5

JAPANESE WHISKY

YAMAZAKI	22,5
HAKUSHU	17,5
HIBIKI	17,5
CHITA	15
TOKI	9,5
NIKKA FROM THE BARREL	9,5

SAKE (70ML GLASS PLUS OVER - POUR)

HOT SAKE (200ML CARAFE)	11
KIZAN GINJO (FRUITY)	7,5
NABESHIMA DAIGINJO (ELEGANT)	9,5
KOKORO (ALL ROUND)	7,5
AKISHIKA OKARAKUCHI (DRY)	9,5
KIREI 80 (RICH AND DRY)	8
TAE NO HANA 90 (LIQUID RICE)	8,5
YOIGOKOCHI YUZU SAKE (FRUITY)	8

PLEASE ASK YOUR SERVER FOR OUR
CHANGING SELECTION OF SAKE,
WHISKY AND OTHER SPIRITS