

# ME NU



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*sushi*  
**ALTO**

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TUNA TARTAR TOGARASHI



# STARTERS

**SALMON TARTAR** 80g/50g **8.90€**  
salmon / chive / japanese mayonnaise / lime / soy sauce /  
microherbs / toast from homemade sourdough bread 1, 3, 4, 6



**TUNA TARTAR PONZU** 80g/50g **11.90€**  
bluefin tuna / ponzu sauce / chive / salt maldon / microherbs /  
toast from homemade sourdough bread 1, 4, 6



**TUNA TARTAR TOGARASHI** 80g/50g **11.90€**  
bluefin tuna / medium spicy togarashi mayonnaise / lime  
skin / chive / microherbs / toast from homemade sourdough  
bread 1, 3, 4, 6

**EDAMAME** 120g **4.40€**  
edamame soy peas / sesame oil / sea salt maldon 6, 11

# GYOZA 160g

Stir - fry sauce / microherbs / pickled vegetables / truffle  
mayonnaise 1, 3, 6, 11

**PORK** **8.50€**  
**CHICKEN** **8.50€**  
**VEGGIE** **7.50€**

# SALADS

**WAKAME** 110g **4.40€**  
salad made out of wakame seaweed, seasoned with sesame  
oil and sesame 6, 11

**KIMCHI** 110g **4.20€**  
homemade, fermented and spicy salad, made out of chinese  
cabbage

RAMEN WITH CHICKEN BREST



# SOUPS

## MISO 0.45 l

3.90€

miso paste / dashi broth / wakame seaweed / spring onion / tofu / sesame 4, 6, 11

## TOM KAR 0.45 l

tom yum paste / vegetable broth / coconut milk / vermicelli noodles / mushrooms / coriander / thai basil

### SHRIMP 2

6.50€

### CHICKEN

5.90€

### VEGGIE / TOFU

5.50€

# RAMEN

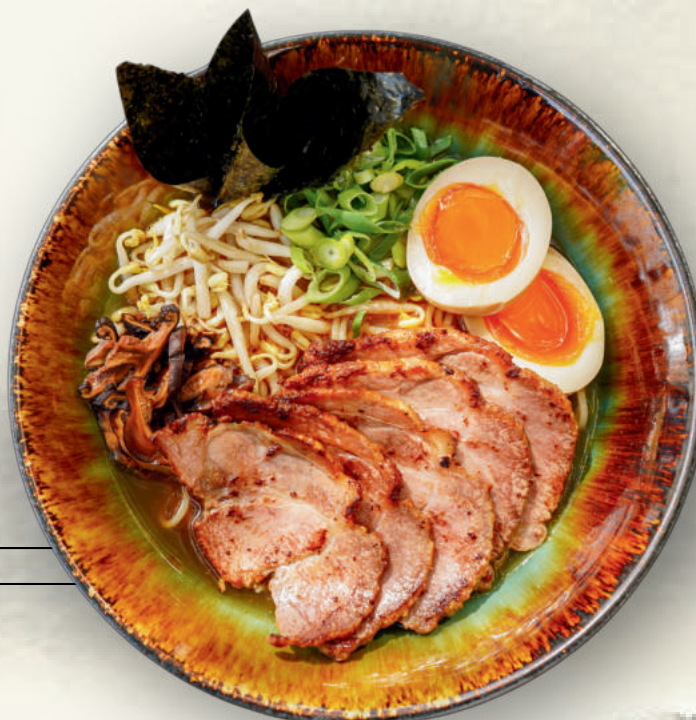
## RAMEN 150g / 640g

11.90€

strong meat broth / miso paste / korean chili past / ramen noodles / marinated egg / spring onion / shiitake / mung bean sprouts / nori seaweed 1, 3, 4, 6, 11

### WITH CHICKEN BREST

### WITH ROASTED PORK



RAMEN WITH ROASTED PORK

HAMACHI POKÉ



# POKÉ

## SALMON POKÉ 80g / 350g

15.90€

salmon / lychee-lime-mango marinade / sushi rice / edamame / cucumber / avocado / pomegranate / mango / yuzu mayonnaise / microherbs / sesame 3, 4, 6, 11



## TUNA POKÉ 80g / 350g

19.90€

bluefin tuna / chilli-honey marinade / sushi rice / edamame / cucumber / avocado / green apple / grapefruit / kimchi mayonnaise / microherbs / sesame 3, 4, 6, 11

## HAMACHI POKÉ 80g / 350g

19.90€

japanese hamachi tuna / truffle ponzu soy sauce / sushi rice / edamame / grapefruit / apple / avocado / mango / wasabi-mango-mint mayonnaise / chili-coriander salsa / microherbs / sesame 3, 4, 6, 11

# UDON

## SATAY UDON 120g / 420g

udon noodles / peanut satay sauce / red onion / ginger / carrot / sugar snap peas / mushrooms / mung bean sprouts / coriander / Thai basil / peanuts 1, 5, 6

CHICKEN

14.90€

SHRIMPS 2

16.90€

SMOKED TOFU

12.90€

BEEF ( FLANK )

17.90€

SATAY UDON CHICKEN



TOGARASHI



# MAIN COURSES

## **TOGARASHI** 120g / 280g

sushi rice / sweet chilli mayonnasie / togarashi seasoning / thai basil / spring onion / sesame

**CHICKEN** 3, 6, 11

13.90€

**SHRIMPS** 2, 3, 6, 11

14.90€

**SMOKED TOFU** 3, 6, 11

11.90€

## **CHICKEN SUPREME** 230g / 245g

15.90€

corn chicken sous - vide , asian demi glace / fennel / pak choi / baby carrots / chili hair

SIDE DISH SUSHI RICE

## **BEEF FLANK STEAK** 150g / 220g

16.90€

flank steak sous - vide, celery puree / fennel / pak choi / baby carrots / truffle ponzu sauce / marinated shimeji / truffle espuma / microherbs

## **RED CURRY CHICKEN** 230g / 200g

15.90€

corn chicken sous-vide / red curry sauce / pak choi / sweet potato puree / chilli and coriander oil / sweet potato chips / coriander 6

CHICKEN SUPREME



MAKI AVOCADO



# SUSHI

## NIGIRI 35g / 1pc

SALMON 4 2.40€



TUNA 4 3.20€

HAMACHI 4 3.20€

AVOCADO 2.20€

NIGIRI HAMACHI



## MAKI 110g / 6pc

SALMON 4, 6, 10 5.00€



TUNA 4, 6, 10 6.00€

BUTTER FISH 4, 6, 10 5.00€

SHRIMP 2, 6, 10 5.00€

AVOCADO 6, 10 5.00€

MANGO 6, 10 5.00€

CUCUMBER 6, 10 4.40€

# URAMAKI 200g / 8pc

## CALIFORNIA SALMON

12.90€

IN : salmon / avocado / philadelphia

OUT : sesame 4, 6, 7, 10, 11

## SALMON TEMPURA MANGO

12.90€

IN : tempura salmon / mango / sriracha

OUT : orange caviar / yuzu mayonnaise 1, 3, 4, 6, 10

## SALMON / MANGO / SHRIMP

14.90€

IN : tempura shrimp / pickled radish / spicy mayonnaise

OUT : sashimi salmon / mango salsa 1, 3, 4

## TOGARASHI SHRIMP ROLL

14.90€

IN : avocado / cucumber / pickled radish / philadelphia

OUT : fried shrimps in sweet chili mayonnaise / kimchi sesame / thai basil  
2, 3, 6, 10, 11



## TUNA / SWEET CHILI

16.90€

IN : tempura sugar peas, avocado, pickled radish, togarashi mayonnaise

OUT : bluefin tuna sashimi, chili caramelized onion 1, 3, 4, 6, 10

SALMON / MANGO / SHRIMP



URAMAKI / BLUEFIN TARTAR ROLL



# URAMAKI 200g / 8pc



## BLUEFIN TARTAR ROLL

IN : avocado / cucumber / pickled radish

OUT : tobiko caviar / medium spicy bluefin tuna tartare / rice balls / microherbs 3, 4, 6, 10

16.90€

## HAMACHI TARTAR ROLL

IN : avocado / cucumber / pickled radish / Japanese mayonnaise

OUT : hamachi tuna tartare / chili coriander salsa / ponzu soy sauce / lime / chili hair 3, 4, 6

16.90€

## SNOW CRAB YUZU

IN : avocado / cucumber / mango

OUT : yuzu sesame / snow crab / yuzu mayonnaise / tobiko caviar / microherbs 2, 3, 4, 11

15.90€

## SNOW CRAB / SALMON

IN : snow crab / cucumber / avocado / philadelphia

OUT : sashimi salmon / japanese mayonnaise / salmon caviar 2, 3, 4, 7

16.90€

## VEGGIE / AVOCADO / SHITAKE

IN : cucumber / pickled radish / sugar peas in tempura

OUT : avocado / shitake tartar / truffle mayonnaise / sesame 1, 3, 6, 10

11.90€

URAMAKI / SNOW CRAB / SALMON



# MODERN SASHIMI

50g / 70g

## SALMON

salmon sashimi / ponzu soy  
sauce / mango-lime  
salsa / salmon caviar /  
microherbs 4, 6



8.90€

## TUNA

bluefin tuna sashimi /  
truffle ponzu soy sauce /  
chili caramelized onion /  
kizami / sesame /  
microherbs 4, 6, 11



11.90€

## HAMACHI

japanese hamachi tuna  
sashimi / ponzu soy sauce /  
edamame / chili-coriander  
salsa / microherbs 4, 6



11.90€

# FUTOMAKI 200g / 8pc

**SALMON / AVOCADO** 9.90€

salmon / avocado / japanese mayonnaise 3, 4

**SALMON / MANGO** 9.90€

salmon / mango / lime skin 4



**TUNA / AVOCADO / TRUFFLE** 11.90€

bluefin tuna / avocado / truffle mayonnaise 3, 4



**TUNA / TOGARASHI** 11.90€

bluefin tuna / pickled radish / chive / togarashi mayonnaise 3, 4

**SNOW CRAB / SALMON** 10.90€

snow crab / salmon / japanese mayonnaise / cucumber 2, 3, 4

**SHRIMP / TOGARASHI** 9.90€

fried shrimp in tempura flour / cucumber / avocado / sweet chilli mayonnaise 1, 2, 3

**BUTTER FISH / TERIYAKI** 9.90€

butter fish / avocado / cucumber / teriyaki sauce / sesame 4, 11

**VEGGIE** 8.90€

avocado / cucumber / pickled radish / chive / sweet chilli sauce / microherbs

FUTOMAKI / TUNA / TOGARASHI



# TEMPURA ROLL'S 220g / 8pc

**SALMON** 11.90€

salmon / avocado / philadelphia / wasabi mayonnaise 1, 3, 4, 6, 7



**TUNA** 13.90€

bluefin tuna / kimchi salad / pickled radish / kimchi mayonnaise 1, 3, 4

**SHRIMP** 11.90€

shrimp / avocado / cucumber / sweet chili mayonnaise 1, 2, 3

**BUTTER FISH** 11.90€

butter fish / avocado / sesame / teriyaki sauce / truffle mayonnaise 1, 3, 4

**VEGGIE TEMPURA ROLL** 10.90€

avocado / pickled radish / sugar peas / kimchi salad / japanese mayonnaise 1, 3



TEMPURA ROLL / BUTTER FISH

\* gluten free tempura on customers command only

MINT LIME CLOUD



# DESSERTS

**COCONUT BALLS** 75g / 40g 4.90€

palm sugar / rice flour / tapioka flour / coconut / exotic fruit sorbet

**MINT LIME CLOUD** 140g 6.90€

fluffy mint sponge cake / mojito filling / white chocolate lime mousse / raspberry powder 1, 3, 7

# EXTRA'S

30g / 30ml

**WASABI** 10 0.50€

**PICKLED GINGER** 0.50€

**JAPANESE MAYONNAISE** 3 0.70€

**SWEET CHILLI SAUCE** 0.70€

**SRIRACHA SAUCE** 0.70€

**TERIYAKI SAUCE** 6 0.70€

**WASABI MAYONNAISE** 3, 10 1.00€

**YUZU MAYONNAISE** 3, 11 1.00€

**SWEET CHILLI MAYONNAISE** 3, 4, 6 1.00€

**TRUFFLE MAYONNAISE** 3 1.00€

**KIMCHI MAYONNAISE** 3 1.00€

**TOGARASHI MAYONNAISE** 3 1.00€

**TOBIKO, CAVIAR MAYONNAISE** 3, 4, 6 1.20€



# SOFT DRINKS

## HOMEMADE KOMBUCHA

A refreshing, lightly fizzy drink made by traditional tea fermentation using a SCOBY culture. Contains organic acids, live cultures and has a sweet touch

0.33l  
3.00€

## SEICHA MATCHA

All natural, BIO lemonade made from Japanese tea Matcha. No preservatives or artificial ingredients. Comes in different flavours

3.90€

## MATÉ

Natural, energetic tea without any artificial ingredients

3.90€

## WOSTOK

Natural BIO lemonades from fruits and herbs. Comes in different flavours and with no preservatives or artificial ingredients

3.90€

## Gingerbeer Aquamonaco

Non alcoholic ginger vegan sparkling lemonade

4.80€

## Coca Cola original / coca cola zero

2.80€

## Romerquelle mineral water

sparkling / non sparkling / medium sparkling / lemongrass

2.80€

## Glass of water with lemon and mint

1.00€

## Kinley tonic

0.25l  
2.80€

## Cappy juice

1l

2.80€

## Jug of water with lemon and mint

3.00€

## COFFEE

Franck superiore espresso 8g

2.20€

Franck superiore espresso macchiato 8g

2.30€

Franck superiore cappucino 8g

2.70€

Franck superiore latte macchiato 8g

3.00€

Franck superiore espresso doppio 16g

3.90€

## TEA

Franck Superiore tea ( daily offer ) 2.5g

3.00€

Matcha ( japan energetic green tea ) 2.5g

4.00€

Fresh mint tea

0.33l  
3.20€

Fresh ginger tea

3.20€


## EXTRAS

Honey 20g

0.50€

Milk 2cl

0.40€

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1. CEREALS CONTAINING GLUTEN  
(I.E. WHEAT, RYE, BARLEY, OATS, SPELL)
  2. BARKS AND PRODUCTS FROM THEM
  3. EGGS AND THEIR PRODUCTS
  4. FISH AND THEIR PRODUCTS
  5. PEANUTS AND THEIR PRODUCTS
  6. SOYBEANS AND THEIR PRODUCTS
  7. MILK AND IT PRODUCTS
  8. NUTS INCLUDING ALMONDS, HAZELNUTS, WALNUTS,  
CASHEWS, PECAN NUTS, PARA NUTS, PISTACHIO, MACADAM  
NUTS AND QUEENSLAND NUTS AND THEIR PRODUCTS
  9. CELERY AND PRODUCTS FROM IT
  10. MUSTARD AND PRODUCTS FROM IT
  11. SESAME SEEDS AND THEIR PRODUCTS
  12. SULFUR OXIDE AND SULFITES IN CONCENTRATIONS  
HIGHER THAN 10 MG / KG OR 10 MG / L
  13. LUNG BEAN AND IT PRODUCTS
  14. MOLLUSCS AND THEIR PRODUCTS
  15. TOMATOES

**MENU VALID FROM JULY 21, 2025. PRICES CALCULATED BY ALAN ADAMČA.**