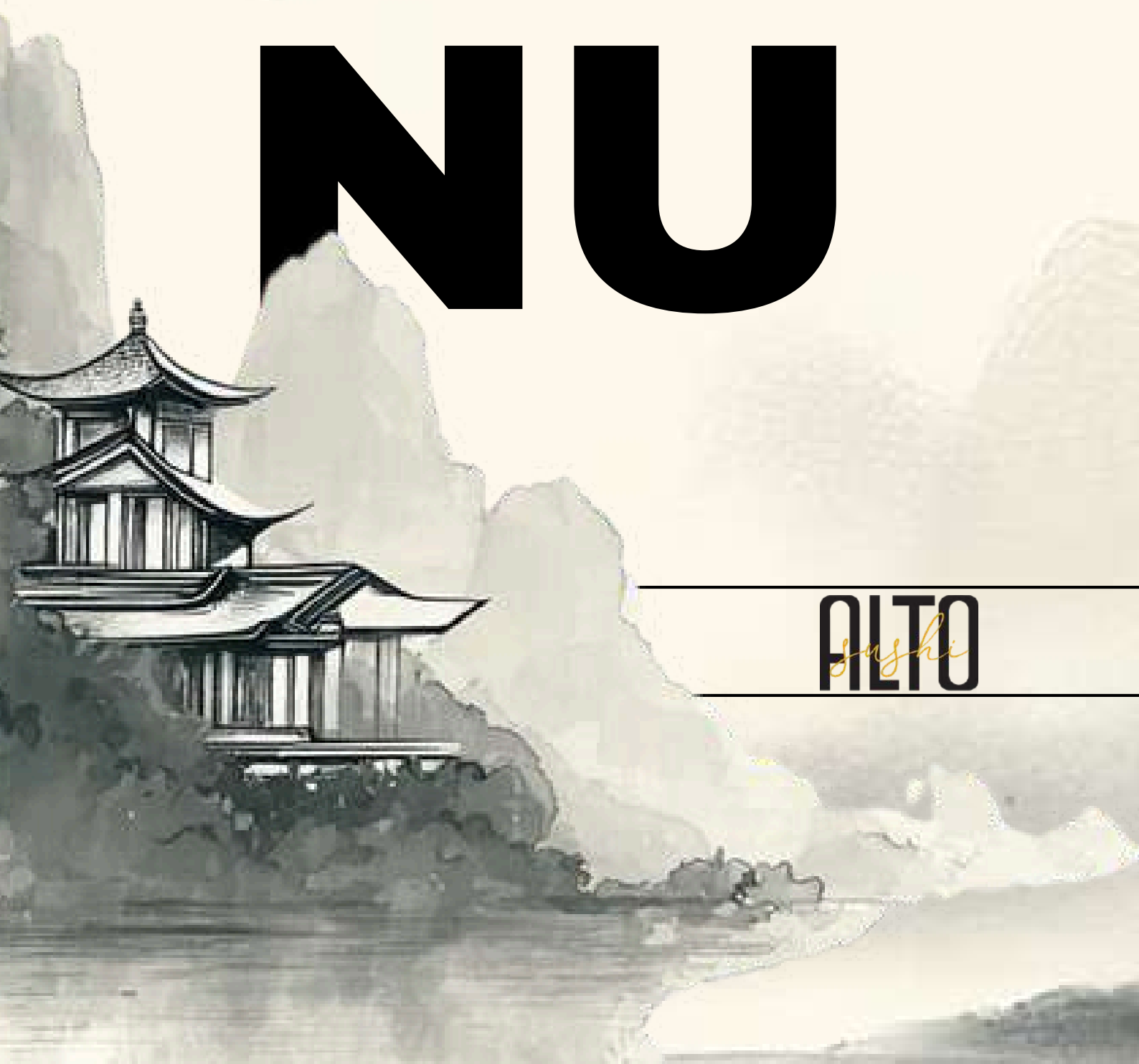


# ME

# NU



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**ALTO**  
*sushi*

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# STARTERS

**SALMON TARTAR** 80g / 50g 8.9€  
salmon / chive / japanese mayonnaise / lime / soy sauce /  
microherbs / toast from homemade sourdough bread 1, 3, 4, 6



**TUNA TARTAR PONZU** 80g / 50g 11.9€  
bluefin tuna / ponzu sauce / chive / salt maldon /  
microherbs / toast from homemade sourdough bread 1, 4, 6



**TUNA TARTAR TOGARASHI** 80g / 50g 13.9€  
bluefin tuna / medium spicy togarashi mayonnaise /  
lime skin / chive / microherbs / toast from homemade  
sourdough bread 1, 3, 4, 6

**EDAMAME** 120g 4.4€  
edamame soy peas / sesame oil / sea salt maldon 6, 11

# SALADS

**WAKAME** 110g 4.4€  
salad made out of wakame seaweed, seasoned with  
sesame oil and sesame 6, 11

**KIMCHI** 110g 4.2€  
homemade, fermented and spicy salad, made out  
of chinese cabbage

TUNA TARTAR TOGARASHI



TOM KAR WITH SHRIMPS



# SOUPS

## MISO 0.45 l

3.9€

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

6.5€

CHICKEN

5.9€

VEGGIE / TOFU

5.5€

# RAMEN

## RAMEN 150g / 640g

11.9€

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

15.9€

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



## TUNA POKÉ 80g / 350g

19.9€

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

19.9€

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

14.9€

SHRIMPS 2

16.9€

SMOKED TOFU

12.9€

BEEF ( FLANK )

17.9€

SATAY UDON CHICKEN



GYOZA BEEF / KIMCHI



# GYOZA 200g

Homemade Japan gyoza filled up with meat an vegetable.

Serving with sauce by customer choice <sup>1, 3, 6</sup>

**CHICKEN / SHITAKE**

9.9€

**BEEF / KIMCHI**

10.9€

**VEGGIE / TRUFFLE**

8.9€

## CHOOSE YOUR SAUCE :

**SOYA / MIRIN**

smooth sauce with softly touch of butter<sup>6, 7</sup>

**GREEN CURRY**

exotic taste of green curry

# SALAD AS A MAIN COURSE

**SALAD** 150g / 270g

romaine lettuce / avocado / mango / white radish /  
ginger - soya dresing / togarashi mayonnaise / microherbs

**GRILLED SHRIMPS** <sup>2, 3, 6</sup>

14.9€

**GRILLED CHICKEN BREST SOUS - VIDE** <sup>3, 6</sup>

12.9€

SALAD WITH GRILLED SHRIMPS



TOGARASHI



# MAIN COURSES

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

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

**CHICKEN** 3, 6, 11

**13.9€**

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

**14.9€**

**SMOKED TOFU** 3, 6, 11

**11.9€**

## **SALMON / TERIYAKI** 150g / 120g

**14.9€**

grilled salmon / teriyaki sauce / pak choi / salad from white radish / almonds / microherbs 4, 6, 8

## **CHICKEN / SOYA - MIRIN** 150g / 200g

**13.9€**

chicken breast sous - vide / baby carrot / pak choi / sauce soya-mirin / microherbs 6, 7

**SIDE DISH : SUSHI RICE OR MIXED SALAD**

## **GREEN CURRY** 150g / 200g

green curry sauce / pak choi / sugar peas / baby carrot / coriander / Thai basil / microherbs

**SIDE DISH : SUSHI RICE OR MIXED SALAD**

**CHICKEN**

**13.9€**

**SHRIMPS** 2

**14.9€**

SALMON / TERIYAKI



MAKI AVOCADO



# SUSHI

## NIGIRI 35g / 1ks

SALMON 4 2.4€



TUNA 4 3.2€

HAMACHI 4 3.2€

AVOCADO 2.2€

NIGIRI HAMACHI / TUNA / SALMON

## MAKI 110g / 6ks

SALMON 4, 6, 10 5€



TUNA 4, 6, 10 6€

BUTTER FISH 4, 6, 10 5€

SHRIMP 2, 6, 10 5€

AVOCADO 6, 10 5€

MANGO 6, 10 5€

CUCUMBER 6, 10 4.4€



# URAMAKI 200g / 8ks

## CALIFORNIA SALMON

12.9€

IN : salmon / avocado / philadelphia

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

## SALMON TEMPURA MANGO

12.9€

IN : tempura salmon / mango / sriracha

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

## SALMON / MANGO / SHRIMP

14.9€

IN : tempura shrimp / pickled radish / spicy mayonnaise

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

## TOGARASHI SHRIMP ROLL

14.9€

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

16.9€

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

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



SALMON TEMPURA MANGO



URAMAKI BLUEFIN TARTAR ROLL



# URAMAKI

200g / 8ks



## BLUEFIN TARTAR ROLL

IN : avocado / cucumber / pickled radish

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

16.9€

## 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

16.9€

## SNOW CRAB YUZU

IN : avocado / cucumber / mango

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

15.9€

## SNOW CRAB / SALMON

IN : snow crab / cucumber / avocado / philadelphia

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

16.9€

## VEGGIE / AVOCADO / SHITAKE

IN : cucumber / pickled radish / sugar peas in tempura

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

11.9€

URAMAKI SNOW CRAB YUZU



# MODERN SASHIMI

50g / 70g

## SALMON

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



8.9€

## TUNA

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



11.9€

## HAMACHI

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



11.9€

# FUTOMAKI 200g / 8ks

**SALMON / AVOCADO** 9.9€

salmon / avocado / japanese mayonnaise 3, 4

**SALMON / MANGO** 9.9€

salmon / mango / lime skin 4



**TUNA / AVOCADO / TRUFFLE** 11.9€

bluefin tuna / avocado / truffle mayonnaise 3, 4



**TUNA / TOGARASHI** 11.9€

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

**SNOW CRAB / SALMON** 10.9€

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

**SHRIMP / TOGARASHI** 9.9€

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

**BUTTER FISH / TERIYAKI** 9.9€

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

**VEGGIE** 8.9€

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



TUNA / AVOCADO / TRUFFLE

# TEMPURA ROLL'S 220g / 8ks

**SALMON** **11.9€**  
salmon / avocado / philadelphia / wasabi mayonnaise 1, 3, 4, 6, 7



**TUNA** **13.9€**  
bluefin tuna / kimchi salad / pickled radish / kimchi mayonnaise 1, 3, 4

**SHRIMP** **11.9€**  
shrimp / avocado / cucumber / sweet chili mayonnaise 1, 2, 3

**BUTTER FISH** **11.9€**  
butter fish / avocado / sesame / teriyaki sauce / truffle mayonnaise 1, 3, 4

**VEGGIE TEMPURA ROLL** **10.9€**  
avocado / pickled radish / sugar peas / kimchi salad / japanese mayonnaise 1, 3

\* gluten free tempura on customers command only



TEMPURA ROLL / BUTTER FISH

MINT LIME CLOUD



# DESSERTS

## COCONUT BALLS 75g / 40g

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

4.9€

## MINT LIME CLOUD 140g

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

6.9€

# EXTRA'S 30g / 30ml

WASABI 10

0.5€

PICKLED GINGER

0.5€

JAPANESE MAYONNAISE 3

0.7€

SWEET CHILLI SAUCE

0.7€

SRIRACHA SAUCE

0.7€

TERIYAKI SAUCE 6

0.7€

WASABI MAYONNAISE 3, 10

1€

YUZU MAYONNAISE 3, 11

1€

SWEET CHILLI MAYONNAISE 3, 4, 6

1€

TRUFFLE MAYONNAISE 3

1€

KIMCHI MAYONNAISE 3

1€

TOGARASHI MAYONNAISE 3

1€

TOBIKO, CAVIAR MAYONNAISE 3, 4, 6

1.2€

# SOFT DRINKS

## SEICHA MATCHA

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

0.33l

3.9€

## MATÉ

Natural, energetic tea without any artificial ingredients

3.9€

## WOSTOK

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

3.9€

## Gingerbeer Aquamonaco

Non alcoholic ginger vegan sparkling lemonade

4.8€

## Coca Cola original / coca cola zero

2.8€

## Romerquelle mineral water

sparkling / non sparkling / medium sparkling / lemongrass

2.8€

## Glass of water with lemon and mint

1€

## Kinley tonic

0.25l

2.8€

## Cappy juice

1l

2.8€

## Jug of water with lemon and mint

3€

## COFFEE

Franck superiore espresso 8g

2.2€

Franck superiore espresso macchiato 8g

2.3€

Franck superiore cappucino 8g

2.7€

Franck superiore latte macchiato 8g

3€

Franck superiore espresso doppio 16g

3.9€

## TEA

Franck Superiore tea (daily offer) 2.5g

3€

Matcha (japan energetic green tea) 2.5g

4€

Fresh mint tea

0.33l

3.2€

Fresh ginger tea

3.2€

## EXTRAS

Honey 20g

0.5€

Milk 2cl

0.4€

# ICE TEA

## 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€

# LEMONADES

## LYCHEE / JASMINE

lychee jasmine cordial / soda / espuma

## PASSION FRUIT / PEACH

passion fruit peach cordial / soda / espuma

0.4l  
5.5€

5.5€

# MATCHA

## JASMINE MANGO MATCHA

mango puree / jasmine tea cold brew / simply sirup / matcha tea

## LYCHEE MATCHA LATTE

lychee puree / alternative milk / simply sirup / matcha tea

0.4l  
5.5€

5.5€

LYCHEE MATCHA LATTE



PASSION FRUIT / PEACH



# WINE

## SAKÉ & JAPANESE WINE

### HATSUMAGO Kimoto Tradition 15%

Traditional premium Japanese sake with extra alcohol

### NINKI Junmai Genshu 11%

Fine and fresh sake created for pairing with light dishes as fish, sushi, sashim

### SAIKA Nigori Ume 10%

Sake liquor Umeshu - strong taste of Japanese Ume plum, sweet and sour - served hot or cold

### Plum wine Takara Plum - sweet

0.08l

6.5€

7.5€

7.5€

0.1l

2.6€

0.75l

19€

## PROSECCO

### D.O.C. Prosecco Treviso extra dry

- by Hamsik Winery

3€

21€

### D.O.C.G. Prosecco Valdobbiadene Brut

- by Hamsik Winery

26€

## WHITE WINE

### Rizling Rýnsky CH&K - dry ( SK )

2.6€

19€

### Pesecká Leánka CH&K - medium sweet ( SK )

2.6€

19€

### Riesling Mosel Nik Weis - dry ( DE )

23€

### Sauvignon Blanc Villa Maria - dry ( NZ )

24€

## ROSE WINE

### Svätovavrinecké L'úbezné Rosé - medium dry ( SK )

2.6€

19€

## RED WINE

### Cabernet Sauvignon CH&K - dry ( SK )

2.6€

19€

### Primitivo Manduria - dry ( IT )

24€

# BEER

### Kirin Ichiban (japanese beer)

0.33l

4€

### Asahi super dry (japanese beer)


4€

### Pilsner Urquell

3€

### Birel / Birel radler (non alco)

2.6€

- 
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 15.6. 2026. PRICES CALCULATED BY  
ALAN ADAMČA**