BENTO

MENU



ALTO sushi



PRAWNS WITH MANGO–PASSION FRUIT MAYO

SHARING

SHARING IS CARING – Share the joy of food. Smaller plates, perfect for sharing or a great way to start any dining experience.

WAKAME 110g — **4.4€**
wakame seaweed salad seasoned with sesame oil and sesame seeds 6, 11

KIMCHI 110g — **4.2€**
homemade spicy fermented chinese cabbage salad

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

SHITAKE 120g — **4.9€**
fried shiitake mushrooms / microgreens 3, 6
choice of mayonnaise : **kimchi or sweet chilli mayonnaise**

PRAWNS 120g — **8.9€**
starch-fried prawns / microgreens 2, 3
choice of mayonnaise : **kimchi or mango–passion fruit mayonnaise**

SALMON TARTARE 80g / 50g — **8.9€**
salmon / chives / japanese mayonnaise / lime / soy sauce / microgreens / toast made from homemade sourdough bread 1, 3, 4, 6

TUNA TARTARE 80g / 50g — **13.9€**
bluefin tuna / mildly spicy togarashi mayonnaise / lime / chives / microgreens / toast made from homemade sourdough bread 1, 3, 4, 6



TUNA TARTARE



TOM KAR WITH PRAWN

SOUPS 0.45 l

MISO **4.5€**

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

TOM KAR

tom yum paste / vegetable stock / coconut milk / vermicelli noodles / mushrooms / coriander / thai basil / chilli pepper

PRAWN 2 **6.9€**

CHICKEN **6.5€**

VEGGIE / TOFU **5.9€**

RAMEN 150g / 640g

MISO RAMEN **12.9€**

rich chicken broth seasoned with miso paste and sesame paste / ramen noodles / marinated egg / spring onion / shiitake mushrooms / pak choi / nori seaweed / chilli oil 1, 3, 6, 11

WITH CHICKEN

WITH ROASTED PORK



MISO RAMEN



GYOZA / CHICKEN / SHIITAKE

GYOZA 200g

homemade japanese dumplings, made in-house and filled
with meat and vegetables, served with a delicious soy-mirin sauce 1, 6, 7

CHICKEN / SHIITAKE	**9.9€**
BEEF / KIMCHI	**10.9€**
VEGGIE / TRUFFLE	**8.9€**

POKÉ 80g / 350g

SALMON POKÉ **16.9€**

salmon / lychee-mango marinade / sushi rice / edamame /
avocado / mango / red grapefruit / apple / yuzu mayonnaise /
microgreens / sesame 3, 4, 6, 11

TUNA POKÉ **19.9€**

bluefin tuna / chilli-honey marinade / sushi rice / edamame /
avocado / mango / apple / red grapefruit / kimchi mayonnaise /
microgreens / sesame 3, 4, 6, 11



SALMON POKÉ



TOGARASHI

MAIN COURSES

TOGARASHI 120g / 280g
sushi rice / sweet chilli mayonnaise / togarashi seasoning / thai basil / spring onion / sesame

- **CHICKEN** 3, 6, 11 — **13.9€**
- **PRAWN** 2, 3, 6, 11 — **14.9€**
- **SMOKED TOFU** 3, 6, 11 — **11.9€**

DUCK / PASSION FRUIT / HOISIN 200g / 180g — **16.9€**
grilled duck breast / sweet potato purée / compressed green apple / hoisin–passion fruit sauce / microgreens 6, 7

SALMON / BEETROOT 150g / 200g — **16.9€**
salmon wrapped in nori and coated in tempura / beetroot purée / golden beetroot / dashi beurre blanc sauce / rice pearls / microgreens 1, 4, 6, 7

CHICKEN / MISO / OYSTER MUSHROOM 150g / 200g — **14.9€**
sous-vide chicken steak / grilled king oyster mushroom and baby carrots / miso velouté sauce / sushi rice 6, 7



DUCK / PASSION FRUIT / HOISIN



MAKI / AVOCADO

SUSHI

NIGIRI 35g / 1pcs

SALMON 4	**2.4€**
TUNA 4	**3.2€**
AVOCADO	**2.2€**

MAKI 110g / 6pcs

SALMON 4, 6, 10	**5€**
TUNA 4, 6, 10	**6€**
BUTTERFISH 4, 6, 10	**5€**
PRAWN 2, 6, 10	**5€**
AVOCADO 6, 10	**5€**
MANGO 6, 10	**5€**
CUCUMBER 6, 10	**4.4€**



SUSHI / NIGIRI



URAMAKI / PRAWN / SNOW CRAB / AVOCADO

URAMAKI 200g / 8pcs

CALIFORNIA SALMON 4, 7, 11 — **12.9€**
IN: salmon / avocado / cream cheese
OUT: sesame

SALMON TEMPURA MANGO 1, 3, 4 — **12.9€**
IN: tempura salmon / mango / sriracha
OUT: orange tobiko / yuzu mayonnaise

SALMON / MANGO / YUZU 1, 4 — **14.9€**
IN: tempura prawn / mango
OUT: salmon sashimi / yuzu gel / rice pearls

PRAWN / MANGO–PASSION FRUIT 2, 3, 11 — **14.9€**
IN: avocado / cucumber / cream cheese
OUT: prawns in mango–passion fruit mayonnaise / rice pearls / yuzu sesame

TUNA / PRAWN / TOGARASHI 1, 2, 3, 4 — **16.9€**
IN: tempura prawn / sugar snap peas / cucumber
OUT: bluefin tuna sashimi / togarashi mayonnaise / salmon caviar

SALMON TARTARE ROLL 3, 4, 6 — **14.9€**
IN: avocado / cucumber / chives
OUT: tobiko / salmon tartare / microgreens

TUNA TARTARE ROLL 3, 4, 6 — **16.9€**
IN: avocado / cucumber / chives
OUT: tuna tartare / togarashi mayonnaise / tobiko / rice pearls

PRAWN / SNOW CRAB / AVOCADO 2, 3, 7 — **16.9€**
IN: prawn / cucumber / cream cheese
OUT: avocado / snow crab / yuzu mayonnaise / tobiko

SNOW CRAB / SALMON 2, 3, 4, 7 — **16.9€**
IN: snow crab / cucumber / avocado / cream cheese
OUT: salmon sashimi / japanese mayonnaise / salmon caviar

VEGGIE / AVOCADO / SHIITAKE 1, 3, 6, 10 — **11.9€**
IN: cucumber / pickled radish / tempura peas
OUT: avocado / shiitake / truffle mayonnaise / sesame



FUTOMAKI / SALMON / MANGO

FUTOMAKI 200g / 8pcs

SALMON / AVOCADO 3, 4 — **9.9€**
salmon / avocado / japanese mayonnaise

SALMON / MANGO 4 — **9.9€**
salmon / mango / lime skin

TUNA / AVOCADO / TRUFFLE 3, 4 — **11.9€**
bluefin tuna / avocado / truffle mayonnaise

SNOW CRAB / SALMON 2, 3, 4 — **10.9€**
snow crab / salmon / japanese mayonnaise / cucumber

PRAWN / TOGARASHI 1, 2, 3 — **9.9€**
tempura prawn / cucumber / avocado / sweet chilli mayonnaise

BUTTERFISH / TERIYAKI 4, 11 — **9.9€**
butterfish / avocado / cucumber / teriyaki sauce / sesame

VEGGIE — **8.9€**
avocado / cucumber / pickled radish / chives / sweet chilli sauce / microgreens

*** gluten-free tempura available on request**



TEMPURA ROLL'S / TUNA

TEMPURA roll's 220g / 8pcs

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

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

PRAWN 1, 2, 3 — **11.9€**
prawn / avocado / cucumber / sweet chilli mayonnaise

BUTTERFISH 1, 3, 4 — **11.9€**
butterfish / avocado / sesame / teriyaki sauce / truffle mayonnaise

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

*** gluten-free tempura available on request**

MODERN SASHIMI 50g / 70g

SALMON 4, 6 — **8.9€**
salmon sashimi / ponzu soy sauce / mango-lime salsa / salmon caviar / microgreens / coriander

TUNA 4, 6, 11 — **11.9€**
bluefin tuna sashimi / ponzu soy sauce / chilli-caramelised onion / kizami wasabi / sesame / microgreens



MODERN SASHIMI / TUNA

DESSERTS

COCONUT BALLS 75g / 40g — **4.9€**
palm sugar / rice flour / tapioca flour / coconut / exotic fruit sorbet

MINT & LIME CLOUD 140g — **6.9€**
fluffy mint sponge cake / mojito filling / white chocolate and lime mousse / raspberry dust 1, 3, 7



MINT & LIME CLOUD

EXTRAS

	30g / 30ml		
WASABI 10	**0.5€**	**WASABI MAYONNAISE** 3, 10	**1€**
PICKLED GINGER	**0.5€**	**YUZU MAYONNAISE** 3, 11	**1€**
JAPANESE MAYONNAISE 3	**0.7€**	**SWEET CHILLI MAYONNAISE** 3, 4, 6	**1€**
SWEET CHILLI SAUCE	**0.7€**	**TRUFFLE MAYONNAISE** 3	**1€**
SRIRACHA SAUCE	**0.7€**	**KIMCHI MAYONNAISE** 3	**1€**
TERIYAKI SAUCE 6	**0.7€**	**TOGARASHI MAYONNAISE** 3	**1€**
		TOBIKO ROE DRESSING 3, 4, 6	**1.2€**

DRINK MENU

DRINKS

KOMBUCHA

	0.33l
KOMBUCHA a refreshing, lightly sparkling drink made by traditionally fermenting tea with a SCOBY culture. It contains organic acids and live cultures and has a subtly sweet flavour	**3.5€**

HOT PUNCH

	0.4l
RUM / COCONUT / PASSION FRUIT - ALCO rum / passion fruit purée / rooibos cold brew / citrus espuma	**6.9€**
LYCHEE / MANGO / JASMINE – NON-ALCO lychee purée / mango purée / jasmine tea cold brew / citrus espuma	**5.9€**

TEA

FRANCK SUPERIORE TEA selection varies 2.5g	**3€**
MATCHA japanese energising green tea 2.5g	**4€**
LOOSE-LEAF JASMINE TEA 3g	**4€**
FRESH MINT TEA 0.33l	**3.5€**
FRESH GINGER TEA 0.33l	**3.5€**

BEER

	0.33l
KIRIN ICHIBAN japanese beer	**4€**
ASAHI SUPER DRY japanese beer	**4€**
PILSNER URQUELL	**3€**
BIREL / BIREL RADLER non-alcoholic	**2.6€**

DRINK MENU

NON-ALCO

	0.4l
SEICHA MATCHA natural organic lemonades made with Japanese matcha tea, in a variety of flavours, with no added chemicals	**3.9€**
MATÉ natural organic energising tea with no added chemicals	**3.9€**
WOSTOK natural organic lemonades made from fruit and herbs, in a variety of flavours, with no added chemicals	**3.9€**
GINGER BEER AQUAMONACO non-alcoholic, carbonated vegan ginger soft drink	**4.9€**
COCA COLA ORIGINAL / COCA COLA ZERO	**3€**
RÖMERQUELLE MINERAL WATER sparkling / still / lightly sparkling / lemongrass	**2.8€**
GLASS OF WATER WITH LEMON AND MINT	**1.2€**

	0.25l
KINLEY TONIC WATER	**3€**
CAPPY JUICE	**3€**

	1l
JUG OF WATER WITH LEMON AND MINT	**3.5€**

COFFEE

FRANCK SUPERIORE ESPRESSO 8g	**2.4€**
FRANCK SUPERIORE ESPRESSO MACCHIATO 8g	**2.5€**
FRANCK SUPERIORE CAPPUCINO 8g	**2.8€**
FRANCK SUPERIORE LATTE MACCHIATO 8g	**3€**
FRANCK SUPERIORE ESPRESSO DOPPIO 16g	**4.4€**

EXTRAS

HONEY 20g	**0.5€**
MILK FOR COFFEE 1cl	**0.4€**

DRINK MENU

WINE

SAKE & JAPANESE WINE

	0.08l
HATSUMAGO KIMOTO TRADITION 15%	**6.5€**
traditional premium Japanese sake with a higher alcohol content	
NINKI JUNMAI GENSHU 11%	**7.5€**
jdelicate, fresh sake created to pair with light dishes such as fish, sushi and sashimi	
SAIKA NIGORI UME 10%	**7.5€**
Umeshu sake liqueur – pronounced Japanese ume plum flavour, sweet and tart, served hot or cold	

	0.1l	0.75l
PLUM WINE TAKARA PLUM sweet	**2.9€**	**22€**

PROSECCO

D.O.C. PROSECCO TREVISO BY HAMSIK WINERY extra dry	**3.1€**	**23€**

WHITE WINE

SAUVIGNON & VELTLIN ĽÚBEZNÁ / NICHTA dry (SK)	**2.9€**	**22€**
DEVÍN - ĽÚBEZNÁ / NICHTA dry (SK)	**2.9€**	**22€**
TRAMÍN ČERVENÝ - ĽÚBEZNÁ / NICHTA semi-sweet (SK)	**2.9€**	**22€**
RIESLING MOSEL NIK WEIS dry (DE)		**26€**
SAUVIGNON BLANC VILLA MARIA dry (NZ)		**26€**

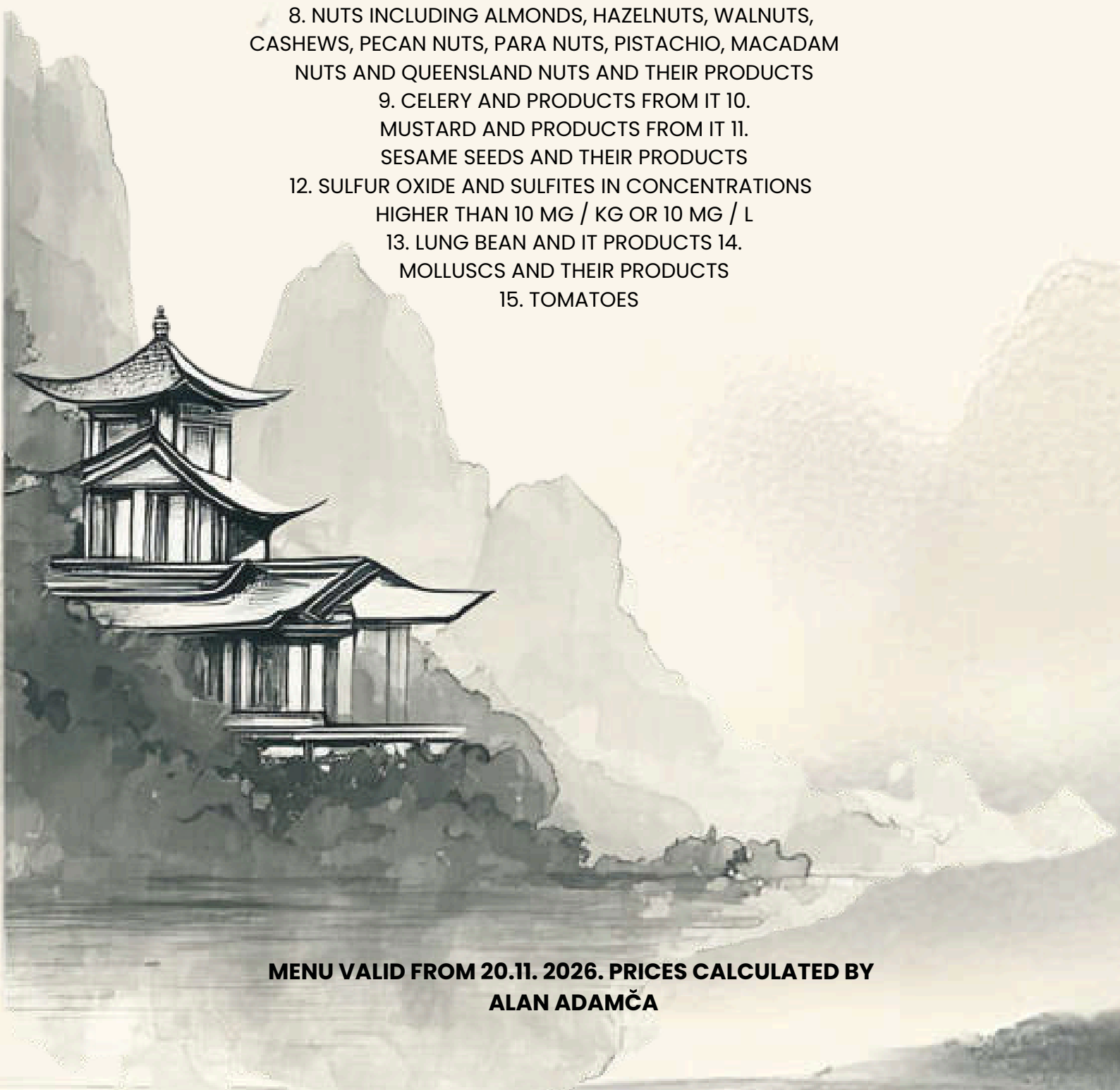
ROSÉ WINE

CABERNET SAUVIGNON ROSÉ - ĽÚBEZNÁ / NICHTA dry (SK)	**2.9€**	**22€**

RED WINE

CABERNET SAUVIGNON CH&K dry (SK)	**2.9€**	**22€**
PRIMITIVO MANDURIA dry (IT)		**26€**

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 20.11. 2026. PRICES CALCULATED BY ALAN ADAMČA