

Sake flows to us directly from Japan. From small craft sake breweries. Japanese sake masters sort the rice grain by grain, grint it, ferment it and send it to us in Brno as House sake Honjozo, Junmai or Nigorizake. So Kanpai!

NON-ALCOHOLIC DRINKS

Kombucha 0,2 l	89
fermented tea drink, flavour according to the daily offer	
Calpis 0,33 l	89
our Japanese yogurt lemonade - original / cherry flavour /7/	
Matcha soda 0,33 l	95
tea lemonade, our Matcha syrup, lemon fresh, soda	
Shrubby lemonade 0,33 l	95
our fermented shrub sour lemonade - tangerine / strawberry	

COCKTAILS

Fortune on the House 福	245
Roku gin, passion fruit, our lime cordial, citrus fresh, mango, fortune cookie	
Soberboy	175
passion fruit, our lime cordial, citrus fresh, mango, fortune cookie (non-alcoholic)	
Tokyo bloom	235
Roku gin, jasmine liqueur, herbal tonic, fresh mint	
Mushi Mushi Summer	235
Abuelo rum, strawberry shrub, our cordial, grep	

BEER

Kirin Ichiban 0,33 l	89
draft Japanese lager 5% of alcohol	

WINE BY THE GLASS (wine card on request)

Cuvée Oyakubodon, Krásná hora 0,1l / 0,75 l	115 / 650
white, dry, biodynamic, mineral, fresh, smooth, Moravia /12/	
Oveja blanca, Dry Muscat 0,1l / 0,75 l	115 / 650
white, dry, juicy, floral, fresh, Spain /12/	
Cros de Calades – Ballon Rouge 0,1l / 0,75 l	125 / 650
red, dry, light, raspberry and cherry tones, soft spices, France /12/	
Frizzante bianco, Masot 0,1l / 0,75 l	125 / 690
sparkling, dry, fresh, fruity, organic, Italy /12/	

OTHERS

Sake 0,5 cl / 0,1l	65 / 129
Honjozo dry rice wine, 30% polishing, served traditionally	
Umeshu 0,1l	139
sweet rose plum wine from Japan	
Sake Kanpai tasting 1,5 dl	349
tasting bar of 3 kinds of sake (Honjozo, Junmai, Nigorizake)	
Nikka Whiskey tasting 0,6 dl	369
tasting bar of 3 kinds of Japanese whiskey (Nikka Days, Nikka Coffey Malt, Nikka From The Barrel)	

A Japanese guy, a Burmese, a Malaysian, a Filipino, a Mexican, and a Czech walk into a kitchen... Nope, this isn't a joke! Led by Ryotaro Matsuhisa from Osaka, these chefs have been rocking Japanese food for 22 years! Today, they're bringing it to you real and authentic. Itadakimasu!

APPETIZERS

Kimuchi	85
our fermented Japanese kimchi, spring onion /2, 4/	
Edamame	95
blanched soybeans with Maldon salt (vegan) /6/	
Miso supu 0,2 l	95
dashi broth, 3 kinds of miso, tofu, wakame, spring onion /4, 6/	
Miso nasu dengaku	199
fried eggplant, sweet miso sauce, ume sesame (vegan) /6, 11/	

Duck hoisin gyoza 5 pcs	229
housemade duck dumplings with our hoisin sauce /1, 5, 6, 11/	

MAINS

Karaage don	319
crispy farm chicken on fluffy rice, spicy mayo, pickled radish, cucumber, togarashi, lemon /1, 3, 6, 10, 11/	
Katsu sando	325
Japanese sandwich, 12h cooked pork collar deep fried in panko breadcrumbs, chilli onion marmelade, okonomi sauce, yuzu cabbage, buttery toast /1, 3, 6, 7, 9, 11/	
Sake & Avo donburi	439
sushi bowl, torched Arctic salmon, ikura, avocado, our citrus ponzu sauce, kimchi sesame, arare /1, 4, 6, 11/	

DESSERT

Japo Basque-burnt cheesecake	149
cheesecake with our cream cheese /1, 3, 7/	

Get up, get to work, fillet fish from Japan, salmon from Iceland, cook up some legit sauces, rinse the rice, “I can’t see through that radish, slice it thin as paper, hai!” shouts Ryosan. And we do it all again tomorrow. We’re bringing the heart of Japan to your plates and bowls. So share it up!

SASHIMI

Sake	249
5 pcs of Arctic salmon, garnish /4, 10/	
Maguro	275
5 pcs of sashimi tuna, garnish /4, 10/	
Hamachi	275
5 pcs of white Japanese fatty fish, garnish /4, 10/	

NIGIRI SUSHI (1 pcs)

Sake nigiri	119
Arctic salmon, chive /4, 10/	
Sake aburi nigiri	129
torched Arctic salmon, smoked mayo, kabayaki /1, 3, 4, 6, 10/	
Maguro nigiri	129
sashimi tuna kizami wasabi /1, 4, 6, 10/	
Hamachi nigiri	129
white Japanese fatty fish, spring onion /4, 10/	
Unagi nigiri	129
grilled eel, kabayaki sauce, sansho pepper /1, 4, 6, 10/	
Hotate nigiri	139
St. Jacob’s mussel from Japan, moromi miso /1, 6, 10, 14/	
Akaebi nigiri	129
Argentinian shrimp moromi, crispy tail, wasabi salt /1, 2, 6, 10/	
Ebi nigiri	119
boiled shrimp, yuzu mayo /1, 2, 3, 6, 10/	
Inari nigiri	109
marinated sweet tofu pocket (vegan) /1, 6, 10/	
Avo nigiri	109
avocado (vegan) /10/	

HOSO MAKI ROLLS (6 pcs)

Sake maki	149
Arctic salmon /4, 10/	
Spicy salmon maki	159
Arctic salmon tartar, mayo, chilli, kimchi sesame /1, 3, 4, 6, 10, 11/	
Tekka maki	169
chopped sashimi tuna /4, 10/	
Hamachi maki	169
white Japanese fatty fish /4, 10/	
Unakyu maki	169
grilled Unagi eel, cucumber, our kabayaki sauce /1, 4, 6, 10/	
Kappa maki	109
katsuramuki cucumber (vegan) /10/	
Avo maki	119
avocado (vegan) /10/	
Takuan maki	119
fermented Japanese radish (vegan) /10, 12/	
Kanpyo maki	119
pickled sweet pumpkin, cut into 4 bigger pieces (vegan) /1, 6, 10/	

CALI ROLLS (8 pcs)

Sake aburi roll	419
torched Arctic salmon, avocado, smoked mayo, our kabayaki sauce, togarashi, la-yu, arare /1, 3, 4, 6, 10, 11/	
Hamachi goma roll	439
Hamachi (Japanese white fatty fish), sesame sauce, yuzu mayo, cucumber, leek, chives, togarashi /1, 3, 4, 6, 10, 11, 12/	
Renkon roll	389
avocado, tenkas, cucumber, kanpyo, lotos root chips, sesame sauce, yuzu mayo, sesame (veggie) /1, 3, 6, 10, 11/	

TEMAKI SUSHI CONES (1 pcs)

Spicy salmon temaki	189
crispy nori, spicy salmon tartare, Kewpie mayo, sesame, togarashi /1, 3, 4, 6, 10, 11/	
Ebi mayo temaki	189
crispy nori, shrimps, yuzu mayo, chives /1, 2, 3, 4, 6, 10, 11/	
Truffle tuna temaki	189
crispy nori, tuna tartare, truffle mayo, sesame /1, 3, 4, 6, 10, 11/	