

From Japan, it is not only sake that flows to us, but the whole ritual around it. Small sake breweries, honest work with rice, and flavours that belong with food, not beside it. Kanpai. 乾杯 — cheers.

NON-ALCOHOLIC DRINKS

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 – pear-bergamot /
apricot-mojito

COCKTAILS

Fortune Blossom 福 ————— **245**
Roku gin, pear, our lime cordial, citrus fresh,
cherry blossom tonic, fortune cookie /1, 3/

Virgin fortune blossom ————— **195**
pear, our lime cordial, citrus fresh,
cherry blossom tonic, fortune cookie /1, 3/

Ume spritz ————— **235**
Smirnoff vodka, sweet plum wine, soda, umeboshi plum

BEER

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

WINE BY THE GLASS (wine card on request)

Cuvée MANYA, Krásná hora 0,1 l / 0,75 l ————— **115 / 690**
white, dry, biodynamic, mineral, fresh, smooth, Moravia /12/

Riesling, Espenhof 0,1 l ————— **115**
white, fresh, citrus, mineral, Germany /12/

Cros de Calades – Ballon Rouge 0,1 l / 0,75 l ————— **125 / 750**
red, dry, light, raspberry and cherry tones, soft spices, France /12/

Prosecco, Le Contesse DOC brut 0,1 l / 0,75 l ————— **115 / 690**
sparkling, dry, fruity, fresh, flowers, Italy /12/

OTHERS

Sake 0,1 l ————— **149**
Honjozo dry rice wine, 30% polishing, served traditionally

Umeshu 0,1 l ————— **149**
sweet rose plum wine from Japan

Sake Kanpai tasting 1,5 dl ————— **369**
tasting bar of 3 kinds of sake (Honjozo, Junmai, Nigorizake)

Nikka Whisky tasting 0,6 dl ————— **399**
tasting bar of 3 kinds of Japanese whisky
(Nikka Days, Nikka Coffey Malt, Nikka From The Barrel)

Izakaya is about sharing, the pace of the evening, and a table where something is always happening.
One bite, a sip of sake, and another small plate in the middle.
Itadakimasu. **いただきます** — I receive this with gratitude.

APPETIZERS

Kimuchi	89
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/	
Takoyaki	229
deep fried octopus balls, okonomi sauce, Kewpie mayo, Katsuobushi, aonori /1, 3, 4, 6, 9, 14/	
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/	

Rice	75
a bowl of our fluffy rice	

MAINS

Karaage don	319
crispy farm chicken on fluffy rice, spicy mayo, pickled radishes, cucumbers, togarashi, lemon /1, 3, 6, 10, 11/	
Aka miso pork nikomi	319
tender pork belly, our reduced sweet miso sauce, potato kakiage tempura, sour cream, chives /1, 3, 6, 10, 12, 13/	
Sabashio	365
grilled mackerel, yuzu kosho sauce, daikon /1, 4, 6, 11/	
Kaisen-chirashi don	449
sushi bowl, mix of fresh fish (tuna, hamachi, salmon, shrimp), tamagoyaki, marinated caviar, pickled sweet pumpkin, snow pea, chives, kizami nori /1, 2, 3, 4, 6, 10/	

DESSERT

Matcha terrine	159
white chocolate and matcha terrine with home-made yuzu cherry sorbet and sesame crumble /1, 3, 7, 11/	

Nigiri looks simple, but this is exactly where a chef reveals himself. Chef Ryo from Osaka builds it on fish, rice, knife work, and focus. Umami. 旨味 — savoury depth.

SASHIMI

Sake	259
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/	
Sashimi Omakase set	720
3 kinds of sashimi fish - Chef's choice /2, 4, 10, 14/	

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, miso /1, 6, 10, 14/	
Akaebi nigiri	139
Argentinian shrimp moromi, crispy tail, wasabi salt /1, 2, 10/	
Ebi nigiri	109
boiled shrimp, yuzu mayo /1, 2, 3, 6, 10/	
Ikura gunkan nigiri	139
marinated trout caviar, nori seaweed /1, 4, 6, 10/	
Tamago nigiri	109
sweet egg omelette, nori (vegetarian) /1, 3, 6, 10/	
Inari nigiri	109
marinated sweet tofu pocket (vegan) /1, 6, 10/	
Avo nigiri	109
avocado (vegan) /10/	
Nigiri Omakase set 7 pcs	870
7 pcs nigiri – Chef's choice /1, 2, 3, 4, 6, 10, 14/	

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/	
Spicy tuna maki	169
sashimi tuna, spicy sauce, kimchi sesame /1, 4, 6, 10, 11/	
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 carpaccio roll	429
Hamachi (white Japanese fatty fish), tamagoyaki, yuzu jelly, avocado, leek, cherry tomato, pepper /1, 3, 4, 6, 10/	
Crunchy tuna roll	429
sashimi tuna, cucumber, spicy sauce, yuzu mayo, aonori tenkas, kimchi sesame, arare, chives /1, 3, 4, 6, 10, 11, 13/	
Takana roll	379
pickled sweet pumpkin, takana, cucumber, tofu sauce, sesame mix /1, 6, 10, 11/	