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 0,25 l — **95**
tea lemonade, our Matcha syrup, fresh lemon juice, soda

Shruby lemonade 0,25 l — **95**
our homemade fruit shrub lemonade –
pomegranate-apple-ginger / tangerine-orange-cinnamon

Yuzucha 0,25 l — **105**
our citrusy yuzu lemonade (hot variant possible)

Nitro 0,25 l — **105**
draft iced coffee or tea, according to the daily offer

COCKTAILS

Fortune blossom 福 — **245**
Roku gin, tangerine, our lime cordial, fresh lemon juice,
mango, fortune cookie /1, 3/

Triple threat GT — **235**
Japanese gin & tonic in three styles. Choose yours.
Roku gin - Indian tonic - mint - lime
Sakura Roku gin - cherry blossom tonic - maraschino cherry
Noryo Roku gin - botanical tonic - shiso leaf

Spicy sunset — **235**
Smirnoff vodka, spicy Cointreau, orange, our lime cordial, ginger

Too hot to handle — **215**
Abuelo rum, homemade hokkaido spice syrup, black tea /7/

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, 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, spring onion /1, 3, 4, 6, 9, 14/

Sesame miso pork belly — **229**
tender pork belly, miso sesame sauce, salad, leek, sesame, cherry tomato, la yu /1, 6, 11/

Nasu dengaku — **199**
fried eggplant, sweet miso sauce, sesame, yukari (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, kizami nori, lemon /1, 3, 6, 10, 11/

Tempura soba set — **329**
deep fried nobashi shrimp, farm chicken and shiso in tempura, ajitsuke tamago, kakiage, mentsuyu soup, soba noodles, spring onion, wakame /1, 2, 3, 4, 6, 10, 13/

Kaisen don — **449**
sushi bowl, mix of fresh fish (tuna, hamachi, salmon, shrimp), tamagoyaki, marinated caviar, yuzu kosho, pickled sweet pumpkin, snow pea, chives, kizami nori /1, 2, 3, 4, 6, 10/

Tsukimi ribeye — **529**
grilled beef rib eye steak, onsen tamago, yakiniku sauce, zucchini, onion, cherry tomato, carrot, leek, spring onion /1, 3, 6, 11/

DESSERT

Matcha crema catalana — **159**
crema catalana with miso sour cream and sesame crumble /1, 3, 6, 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 — **319**
5 pcs of sashimi tuna, garnish /4, 10/

Hamachi — **319**
5 pcs of Japanese yellowtail, garnish /4, 10/

Sashimi Omakase set — **529**
three types of sashimi, Chef's choice /2, 4, 10, 14/

New style hamachi sashimi — **499**
lightly torched Japanese yellowtail, yuzu ponzu, pickled jalapeño, herb oil, red radish, shiso, cherry tomato /1, 4, 6/

NIGIRI SUSHI (1 pc)

Sake nigiri — **119**
Arctic salmon, chives /4, 10/

Sake aburi nigiri — **129**
torched Arctic salmon, smoked mayo, kabayaki /1, 3, 4, 6, 10/

Maguro nigiri — **129**
Sashimi-grade tuna, kizami wasabi /1, 4, 6, 10/

Hamachi nigiri — **129**
Japanese yellowtail, spring onion /4, 10/

Unagi nigiri — **129**
grilled eel, kabayaki, sansho pepper /1, 4, 6, 10/

Hotate nigiri — **139**
Japanese scallop, miso /1, 6, 10, 14/

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/

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 tartare, mayo, chilli, kimchi sesame /1, 3, 4, 6, 10, 11/

Tekka maki — **169**
chopped sashimi tuna /4, 10/

Hamachi maki — **169**
Japanese yellowtail /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, red radish /1, 3, 4, 6, 10, 11/

Negitoro roll — **429**
tuna tartare with spring onion, cucumber, takuan, shio dare sauce, shiso, panko crumble, black pepper /1, 4, 6, 11, 12/

Hamachi & avocado cream roll — **429**
Hamachi (Japanese yellowtail), tamagoyaki, cucumber, aonori tempura, avocado cream, cherry tomato, chives /1, 3, 4, 6, 10, 13/

Avocado crunch roll — **379**
avocado, cucumber, crispy thin sliced potato, wasabi kombu sauce, vinegar marinated paprika, red onion, cherry tomato, shiso, /10/

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