

MAIN MENU



APPETIZERS
DESSERTS
SUSHI
POKÉ BOWL

SUSHI BURRITO
SUSHI TACO
SUSHI ROLLS
SUSHI SPECIAL

HOTDISHES
RAMEN
DRINKS & COCKTAILS
WINE LIST

APPETIZERS

TEMPURA SHRIMP

SHRIMP 2PCS WITH SWEET CHILI SAUCE.

DEEP FRIED CHICKEN

FRIED CHICKEN 2PCS WITH SWEET CHILI SAUCE.

VEGETARIAN SPRING ROLLS

VEGGIE SPRING ROLLS 6PCS WITH SWEET CHILI SAUCE.

TACOS

SHRIMP, ENTRECOTE, CHICKEN, SALMON.

SEAWEED SALAD

SPICY KIMCHI - HOMEMADE

EDAMAME BEANS

69:-

Hono

DESSERTS

TROPICAL COCONUT DREAM

COCONUT CREAM, CREAM, COCONUT RUM,
MANGO, CHOCOLATE BISCUITS, CHOCOLATE.

PASSION EGG DELIGHT

PASSION FRUIT, CREAM CHEESE, CREAM,
CHOCOLATE, EGG, LEMON, BUTTER BISCUITS.

EVERY DESSERT IS PREPARED WITH CARE IN OUR RESTAURANT.

128:-

SUSHI

SUSHI

CHOOSE BETWEEN **STANDARD** OR **BIG** OPTION

REGULAR HOURS

LUNCH

- 5 PIECES** SALMON, SHRIMP, CRABSTICK AND 2 ROLLS
8 PIECES 2 SALMON, SHRIMP, TUNA AND 4 ROLLS
10 PIECES 2 SALMON, SHRIMP, TUNA, CRABSTICK AND 5 ROLLS
12 PIECES 2 SALMON, SHRIMP, WHITEFISH, CRABSTICK AND 6 ROLLS
15 PIECES 2 SALMON, SHRIMP, TUNA, WHITEFISH, EEL, TOFU, CRABSTICK AND 7 ROLLS

- INSIDE OUT ROLLS 8PCS** MAYONNAISE, CRABSTICKS AND LEEK
NIGIRI 8PCS CHOOSE BETWEEN; SALMON, TUNA, WHITEFISH, SHRIMP, CRABSTICKS, AVOCADO, EGG AND TOFU
GRILLED NIGIRI 8PCS CHOOSE BETWEEN; SALMON, TUNA, WHITEFISH EEL, SHRIMP - TERIYAKI & CHILI MAYONNAISE

EXTRA NIGIRI +20:-
EXTRA ROLLS +15:-

69:-

109:-

119:-

129:-

152:-

109:-

130:-

130:-

69:-

88:-

98:-

108:-

138:-

89:-

POKÉ BOWL

SALMON POKÉ BOWL

Salmon, avocado, Alfalfa sprouts, salad, mango, edamame beans, sushi rice, corn and roasted onion
Topped with Chili Mayonnaise and Teriyaki Sauce.

VEGGIE POKÉ BOWL

Tofu, avocado, Alfalfa sprouts, salad, mango, edamame beans, sushi rice, corn and roasted onion
Topped with Chili Mayonnaise and Teriyaki Sauce.

TUNA POKÉ BOWL

Tuna, avocado, Alfalfa sprouts, salad, mango, edamame beans, corn, sushi rice and roasted onion
Topped with Chili Mayonnaise and Teriyaki Sauce.

DEEP FRIED POKÉ BOWL

Deep fried chicken or shrimps with sweet chili sauce, avocado, alfalfa sprouts, salad, corn, edamame beans, sushi rice
Topped with Chili Mayonnaise and Teriyaki Sauce.

LUNCH

139:-

REGULAR HOURS

149:-

SUSHI BURRITO

1 VEGGIE BURRITO

FILLED WITH VEGETARIAN SPRING ROLLS, TOPPED WITH TERIYAKI SAUCE AND SWEET CHILI SAUCE

2 YAKINIKU BURRITO

FILLED WITH ENTRECÔTE AND AVOCADO, TOPPED WITH TERIYAKI SAUCE AND MANGO MAYO.

3 SALMON BURRITO

FILLED WITH SALMON AND AVOCADO, TOPPED WITH CHILI MAYONNAISE.

4 SHRIMP BURRITO

FILLED WITH TEMPURA SHRIMP AND AVOCADO, TOPPED WITH MANGO MAYO AND SWEET CHILI SAUCE.

5 CHICKEN BURRITO

FILLED WITH TEMPURA CHICKEN AND AVOCADO, TOPPED WITH MANGO MAYO AND CHILI MAYONNAISE.

6 HONŌ SPECIAL BURRITO

FILLED WITH TEMPURA SHRIMP AND AVOCADO, TOPPED WITH SEARED SALMON, TERIYAKI SAUCE, AND MANGO MAYO.

139:–

139:–

139:–

179:–

179:–

179:–

SUSHI TACOS

4 PIECES 169:– 6 PIECES 209:–

1 SHRIMP TACOS

WITH TEMPURA SHRIMP, AVOCADO, MANGO MAYO, AND SWEET CHILI SAUCE.

2 CHICKEN TACOS

WITH TEMPURA CHICKEN, AVOCADO, MANGO MAYO, AND SWEET CHILI SAUCE.

3 YAKINIKU TACOS

WITH ENTRECÔTE, AVOCADO, TERIYAKI SAUCE, AND CHILI MAYONNAISE.

4 SALMON TACOS

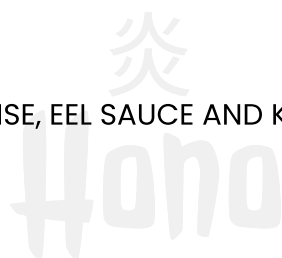
WITH SALMON, AVOCADO, TERIYAKI SAUCE, CHILI MAYONNAISE, AND SRIRACHA SAUCE.

SUSHI ROLLS

- 1 **VEGAN ROLLS** 139:-
CUCUMBER, AVOCADO AND SESAME, TOPPED WITH SLICED AVOCADO IN TERIYAKI SAUCE.
- 2 **SALMON AVOCADO ROLLS** 139:-
SALMON WITH AVOCADO AND SESAME WITH CHILI MAYONNAISE.
- 3 **YAKI ROLLS** 139:-
BEEF WITH AVOCADO, SESAME, CHILI MAYONNAISE AND TERIYAKI SAUCE.
- 4 **DRAGONS ROLLS** 169:-
SALMON WITH AVOCADO, SESAME, TOPPED WITH SLICED SALMON AND AVOCADO IN CHILI MAYONNAISE AND TERIYAKI.
- 5 **SPICY ROLLS** 169:-
SALMON WITH AVOCADO, SESAME, TOPPED WITH SLICED GRILLED SALMON WITH CHILI MAYONNAISE, TERIYAKI AND CHILI.
- 6 **TEMPURA SHRIMP ROLLS** 179:-
TEMPURA SHRIMP AND SESAME WITH CHILI MAYONNAISE, SWEET CHILI SAUCE TOPPED WITH ROASTED ONIONS.
- 7 **FRIED CHICKEN ROLLS** 179:-
DEEP FRIED CHICKEN AND SESAME WITH CHILI MAYONNAISE, SWEET CHILI SAUCE TOPPED WITH ROASTED ONIONS.
- 8 **SHRIMP AND SALMON ROLLS** 179:-
TEMPURA SHRIMP AND SESAME TOPPED WITH GRILLED SALMON, CHILI MAYONNAISE, TERIYAKI SAUCE AND CHILI.

SUSHI SPECIAL

- 1 **TARTARE CHEF SALMON** 109:–
SALMON, PHILADELPHIA, AVOCADO PUREE, TOBIKO, CHEF SAUCE AND LEMON FOAM.
- 2 **TARTARE SALMON MANGO** 109:–
SALMON, MANGO, MANGO SAUCE AND PARSLEY POWDER.
- 3 **CRISPY CONE FANTASY 2PCS** 99:–
CRISPY CONE, EEL SAUCE, MASAGO ARARE, SPICY SALMON, TRUFFLE SAUCE, CHIVES.
- 4 **CRISPY SPICY TUNA RICE 3PCS** 79:–
FRIED RICE, SPICY TUNA, EEL SAUCE, CHEESE, MANGO SAUCE AND LIME ZEST.
- 5 **URAMAKI GOLD TRUFFLE 8PCS** 159:–
FRIED SHIRIMP, MAYONNAISE, EDIBLE GOLD, SPICY TUNA, LIME SAUCE, TRUFFLE AND MASAGO ARARE.
- 6 **RED BURRATA ROLL 8PCS** 159:–
FRIED SHIRIMP, BURRATA, AVOCADO SLICES, SPICY SALMON, LIME SAUCE AND CHIVES.
- 7 **SPICY SALMON 3PCS** 79:–
FRIED WONTON, SPICY SALMON, PHILADELPHIA, AVOCADO PUREE, MANGO SAUCE AND TOBIKO
- 8 **URAMAKI YASAI – VEGETARIAN 8PCS** 159:–
CUCUMBER, AVOCADO PUREE, MANGO, CHEF SAUCE AND FRIED ONIONS.
- 9 **SPICY SALMON MILLEFOGLIE CHEESE 3PCS** 79:–
SPICY TUNA, PHILADELPHIA, AVOCADO PUREE, SESAMO SAUCE AND TOBIKO.
- 10 **TAKOYAKI 3PCS** 79:–
FRIED OCTOPUS, JAPANESE MAYONNAISE, EEL SAUCE AND KATSUOBUSHI.



KOREAN & JAPANESE HOTDISHES

All Hotdishes **179:-**

Lunch **139:-** (Monday – Friday 11:00 – 15:00)

1 HONŌ YAKINIKU

SLICED ENTRECÔTE WITH RICE, VEGETABLES, EGG, JAPANESE BBQ SAUCE/KOREAN CHILI SAUCE.

2 HONŌ YAKITORI

GRILLED CHICKEN PIECES WITH RICE, VEGETABLES, EGG, JAPANESE BBQ SAUCE/KOREAN CHILI SAUCE.

3 HONŌ CHASHU

PORK WITH RICE, VEGETABLES, EGG AND KOREAN CHILI SAUCE.

4 HONŌ TOFU

TOFU KIMCHI WITH RICE, VEGETABLES, EGG, AND KOREAN CHILI SAUCE.

5 SOFT BUNS PORK

MARINATED PORK IN TERIYAKI SAUCE AND VEGETABLES.

6 SOFT BUNS ENTRECÔTE

MARINATED ENTRECÔTE IN TERIYAKI SAUCE AND VEGETABLES.

7 SOFT BUNS DEEP FRIED CHICKEN

DEEP FRIED CHICKEN WITH SWEET CHILI SAUCE AND VEGETABLES.

8 SOFT BUNS VEGETARIAN

TOFU IN TERIYAKI SAUCE AND VEGETABLES.

9 HOMEMADE DUMPLINGS 8PCS

DUMPLINGS WITH TERIYAKI, CHILI MAYO SAUCE, RICE, VEGETABLES.

SELECT: CHICKEN/PORK & BEEF/VEGETARIAN WITH EGG.

10 HONŌ GROUND BEEF

BEEF WITH RICE, VEGETABLES, EGG, BBQ SAUCE/KOREAN CHILI SAUCE.



Ramen toppings:

Alfalfa sprouts, tofu, corn, marinated egg,
salad, spring onion, menma and nori

TONKOTSU RAMEN (PORK BROTH)

Choose Between Pork, Chicken, Entrecote Or Ground Beef

1. Tonkotsu Ramen with deep fried garlic and sesame oil
2. Original Tonkotsu Ramen
3. Spicy Tonkotsu Ramen

TORI RAMEN (CHICKEN BROTH)

Choose Between Pork, Chicken, Entrecote Or Ground Beef

4. Tori Ramen with deep fried garlic and sesame oil
5. Original Tori Ramen
6. Spicy Tori Ramen

VEGGIE RAMEN (MISO BROTH)

Choose Between Egg Or No Egg

7. Veggie Ramen with deep fried garlic and sesame oil
8. Original Veggie Ramen
9. Spicy Veggie Ramen

HONŌ SPECIAL RAMEN (TOMATO BROTH)

Choose Between Pork, Chicken, Entrecote, Tofu Or Ground Beef

10. Honō tomato broth ramen
11. Honō spicy tomato broth ramen

All Ramen **179:-**

Lunch **139:-** (Monday – Friday 11:00 – 15:00)

DRINKS & COCKTAILS

COCA COLA, SPRITE, FANTA, SPRITE ETC.

33CL

35:-

COFFEE

CUP

35:-

ORANGE JUICE (FROM CONCENTRATE)

GLAS

35:-

JAPANESE GREEN TEA

PITCHER

69:-

RAMLÖSA NATURELL

33CL

35:-

RAMLÖSA CITRUS

33CL

35:-

COCKTAILS – NON-ALCOHOLIC ALTERNATIVES AVAILABLE UPON REQUEST

MOSCOW MULE 5 CL VODKA, 1CL LIMEJUICE, 10CL GINGERBEER.

115:-

WHISKEY HIGBALL 5 CL WHISKEY, 12 CL CLUB SODA, ICE, LEMON SLICE.

115:-

UMESHU HIGBALL 5 CL UMESHU, 12 CL CLUB SODA, ICE.

115:-

PASSION EXPLOSION 5 CL VODKA, 12 CL CLUB SODA, MINT, LIME.

115:-

STRAWBERRY DREAM 5 CL VODKA, 12 CL CLUB SODA, MINT, LIME.

115:-

BEER

KIRIN ICHIBAN – JAPANESE 5%

89:-

ASAHI – JAPANESE 5%

89:-

TERRA – KOREANSK 4.6%

89:-

CARLSBERG EXPORT 5%

78:-

CARLSBERG HOF ORGANIC 4.2%

72:-

BROOKLYN EAST IPA PALE ALE 6.9%

89:-

STAROPRAMEN – CZECH 5%

89:-

BROOKLYN SPECIAL EFFECTS 0.4% (NON-ALCOHOLIC)

49:-

GINGER JOE 0.4% (NON-ALCOHOLIC)

49:-

CIDER

XIDE RASPERRY BLOSSOM 4.5%

99:-

SOMMERSBY PEAR 4.5%

89:-

SAKÉ

SAKÉ GEKKEIKAN

CUP

45:-

SAKÉ GEKKEIKAN

PITCHER

135:-

SOJU

JINRO GREEN GRAPE 13%

350ML

269:-

JINRO PLUM 13%

350ML

269:-

OPPA PEACH 12%

360ML

269:-

WHISKEY

4CL

99:-

6CL

129:-

WINE LIST

HOUSE WHITE

Jacobs creek Chardonnay, Organic, Australia (12 vol%) 112:-/glass

HOUSE RED

Jacobs Creek Reserve Shiraz, Barossa Valley, Australia (13 vol%) 112:-/glass.

WHITE WINE

KENWOOD SIX RIDGES CHARDONNAY

13,5 vol % 776:-/bottle

More full-bodied white with pronounced yet well-integrated oak tones. Good acidity and freshness that frames it. Suitable for those who prefer white with meat or other slightly heavier or creamier dishes.

PIERRE BREVIN SANCERRE

13,5 vol % 988:-/bottle

Crisp white, with slightly more herbal tones and a subtle fruitiness from a well-known region. Especially well-suited for vegetarian dishes and flavorful meals.

RED WINE

KENWOOD SIX RIDGES CABERNET SAUVIGNON

14,1 vol % 780:-/bottle

Red wine for those who want an even fuller-bodied wine with a substantial body, integrated but more noticeable tannins, a classic Bordeaux grape.

GEMMA BARABARESCO

14 vol % 760:-/bottle

Medium-bodied, structured, and elegant. Pronounced and clear tannins, a subtle spiciness, and soft red berry tones with good freshness. Well-suited for grilled dishes.

SPARKLING WINE

CAVA

11,5 vol % 350:-/bottle

A fresh cava with a fine mousse that, thanks to its 18 months of aging on the yeast sediment, has developed a smooth creaminess and nuanced flavor of yellow apples, bready notes, and herbs.

