

# 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

79:-

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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

- 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:-**

**REGULAR HOURS**

**69:-**  
**115:-**  
**125:-**  
**135:-**  
**158:-**  
  
**115:-**  
**135:-**  
  
**135:-**

**LUNCH**

**69:-**  
**88:-**  
**98:-**  
**108:-**  
**138:-**  
  
**89:-**

# POKÉ BOWL

## **SALMON POKÉ BOWL**

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

## **TUNA POKÉ BOWL**

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

## **VEGGIE POKÉ BOWL**

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

## **DEEP FRIED POKÉ BOWL**

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

LUNCH  
**139:-**

REGULAR HOURS  
**155:-**

# 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.

145:-

145:-

145:-

185:-

185:-

185:-

# SUSHI TACOS

4 PIECES 175:- 6 PIECES 215:-

## 1 SHRIMP TACOS

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

## 2 CHICKEN TACOS

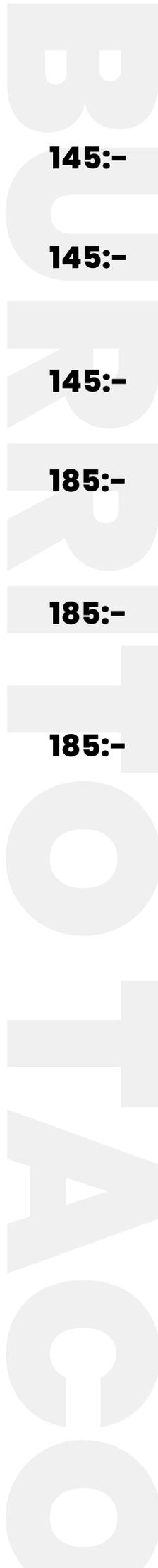
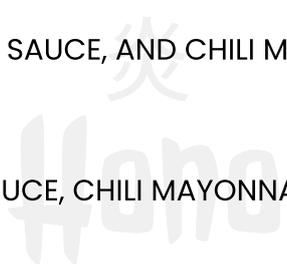
WITH TEMPURA CHICKEN, AVOCADO, MANGO MAYO, AND SWEET CHILI SAUCE.

## 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** **145:-**  
CUCUMBER, AVOCADO AND SESAME, TOPPED WITH SLICED AVOCADO IN TERIYAKI SAUCE.
- 2 SALMON AVOCADO ROLLS** **145:-**  
SALMON WITH AVOCADO AND SESAME WITH CHILI MAYONNAISE.
- 3 YAKI ROLLS** **145:-**  
BEEF WITH AVOCADO, SESAME, CHILI MAYONNAISE AND TERIYAKI SAUCE.
- 4 DRAGONS ROLLS** **175:-**  
SALMON WITH AVOCADO, SESAME, TOPPED WITH SLICED SALMON AND AVOCADO IN CHILI MAYONNAISE AND TERIYAKI.
- 5 SPICY ROLLS** **175:-**  
SALMON WITH AVOCADO, SESAME, TOPPED WITH SLICED GRILLED SALMON WITH CHILI MAYONNAISE, TERIYAKI AND CHILI.
- 6 TEMPURA SHRIMP ROLLS** **185:-**  
TEMPURA SHRIMP AND SESAME WITH CHILI MAYONNAISE, SWEET CHILI SAUCE TOPPED WITH ROASTED ONIONS.
- 7 FRIED CHICKEN ROLLS** **185:-**  
DEEP FRIED CHICKEN AND SESAME WITH CHILI MAYONNAISE, SWEET CHILI SAUCE TOPPED WITH ROASTED ONIONS.
- 8 SHRIMP AND SALMON ROLLS** **185:-**  
TEMPURA SHRIMP AND SESAME TOPPED WITH GRILLED SALMON, CHILI MAYONNAISE, TERIYAKI SAUCE AND CHILI.

# SUSHI SPECIAL

- 1 TARTARE CHEF SALMON**  
SALMON, PHILADELPHIA, AVOCADO PUREE, TOBIKO, CHEF SAUCE AND LEMON FOAM. **115:-**
- 2 TARTARE SALMON MANGO**  
SALMON, MANGO, MANGO SAUCE AND PARSLEY POWDER. **115:-**
- 3 CRISPY CONE FANTASY 2PCS**  
CRISPY CONE, EEL SAUCE, MASAGO ARARE, SPICY SALMON, TRUFFLE SAUCE, CHIVES. **105:-**
- 4 CRISPY SPICY TUNA RICE 3PCS**  
FRIED RICE, SPICY TUNA, EEL SAUCE, CHEESE, MANGO SAUCE AND LIME ZEST. **85:-**
- 5 URAMAKI GOLD TRUFFLE 4PCS**  
FRIED SHIRIMP, MAYONNAISE, EDIBLE GOLD, SPICY TUNA, LIME SAUCE, TRUFFLE AND MASAGO ARARE. **95:-**
- 6 RED BURRATA ROLL 4PCS**  
FRIED SHIRIMP, BURRATA, AVOCADO SLICES, SPICY SALMON, LIME SAUCE AND CHIVES. **95:-**
- 7 SPICY SALMON 3PCS**  
FRIED WONTON, SPICY SALMON, PHILADELPHIA, AVOCADO PUREE, MANGO SAUCE AND TOBIKO **85:-**
- 8 URAMAKI YASAI - VEGETARIAN 4PCS**  
CUCUMBER, AVOCADO PUREE, MANGO, CHEF SAUCE AND FRIED ONIONS. **95:-**
- 9 SPICY SALMON MILLEFOGLIE CHEESE 3PCS**  
SPICY TUNA, PHILADELPHIA, AVOCADO PUREE, SESAMO SAUCE AND TOBIKO. **85:-**
- 10 TAKOYAKI 3PCS**  
FRIED OCTOPUS, JAPANESE MAYONNAISE, EEL SAUCE AND KATSUOBUSHI. **85:-**

# KOREAN & JAPANESE HOTDISHES

All Hotdishes **185:-** 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 **185:-** Lunch **139:-** (Monday - Friday 11:00 - 15:00)

# DRINKS & COCKTAILS

**PEPSI, 7UP, ZINGO, 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.

