



cold menu

nigiri 1 pcs. / 2 pcs.

LABEL ROUGE	15/27
LABEL ROUGE SALMON KOMBUJIME	16/29
SEARED LABEL ROUGE SALMON	17/31
BLUEFIN TUNA	20/37
BLUEFIN TUNA TORO	24/44
SEA BREAM KOMBUJIME	18/32
SCALLOPS	20/36
ARGENTINE SHRIMP	19/35
TAMAGO	10/18
AVOCADO	10/18

nigiri sets

TASTING	for 1 / for 2 68 / 130
Label Rouge salmon, Label Rouge salmon kombujime, Bluefin tuna akami, Bluefin tuna toro	
KONESER	290
2x Label Rouge salmon kombujime, 2x Bluefin tuna toro, 2x scallops, sturgeon caviar (20 g), pearl spoon	

sashimi

LABEL ROUGE SALMON	49
BLUEFIN TUNA	68

sashimi modern style

WHOLE SEA BREAM	98
truffle ponzu, lime zest with Maldon salt	
SEA BREAM KOMBUJIME	69
coriander, scallions, ponzu, lemon oil	
BLUEFIN TUNA	79
scallions, ponzu, truffle oil, Maldon salt	

tartares

SEARED LABEL ROUGE SALMON	50
rice, nori, kabayaki	
BLUEFIN TUNA TEMAKI	65
rice, nori, shiso, wasabi, sesame oil	
SEA BREAM & RED PRAWNS	79
shallot, coriander, chilli, apple, citrus oil	

maki 6 pcs.

COOKED OR RAW SALMON	40
cucumber, avocado, cream cheese	
CHOPPED SALMON	60
leek, lime, nikiri, quail egg yolk, togarashi	
TUNA	60
shiso, scallions, dashi mayo	
SEARED TUNA TORO	79
daikon, capelin roe, wasabi, dashi mayo	
EEL	55
tamago, kabayaki, sansho	
SCALLOPS	75
leek, kobe, capelin roe, tempura	
OCTOPUS	89
cherry tomatoes, grilled oyster mushroom, dashi mayo, panko	
TEMPURA SHRIMP	48
cucumber, daikon, kobe, miso sauce	
SOFT-SHELL CRAB	70
daikon, scallions, kobe	

maki 8 pcs.

SALMON	73
avocado, cream cheese, trout roe, sesame	
TUNA	75
cucumber, avocado, scallions, kizami wasabi, dashi mayo	
BUTTER SHRIMP & SEARED SALMON	78
cucumber, kizami wasabi, miso sauce	
SCALLOPS & RED PRAWNS	85
cucumber, lime, yuzu jelly, dashi mayo	
TAMAGO	50
cucumber, avocado, scallions, lime	



hot dishes

starters

EDAMAME	22
butter, maldon salt	
GOMA WAKAME	18
sesame sauce, pickled daikon	
WAKAME	20
cucumber, ponzu, sesame	
TEMPURA SHRIMP 4 pcs.	45
kobe	

soups

MISO	
For sipping in the Japanese style.	15
With scallions, sansho, wakame.	25
OSUIMONO	30
lemon zest, leek, salmon	

ramen

SHOYU RAMEN	56
chintan chicken broth, wheat noodles, chashu pork belly, egg, scallions, onion, niboshi oil, tare shoyu	
MISO RAMEN	60
chintan chicken broth, wheat noodles, kakuni pork belly, leek, red onion, egg, shallot oil, butter	

kushiyaki

juicy skewers grilled on a traditional konro,
a Japanese charcoal grill, over ogatan –
high-quality Japanese charcoal that burns cleanly
and gives the food a deep, subtly smoky aroma.
Tender, juicy and full of fire-grilled flavour.

MOMO	19
chicken thigh	
TEBASAKI	15
chicken wing	
HATSU	12
chicken hearts	
SASAMI	23
chicken breast	
TSUKUNE	25
traditional minced chicken skewer, egg yolk for dipping	
GYŪ RIBURŌSU	45
aged grilled ribeye	
TAKO	65
grilled octopus	
HOTATE	60
grilled scallop	
HIRATAKE	18
grilled oyster mushroom	

tsukemono

TSUKEMONO	12
Our house-made seasonal pickles, perfect with skewers. Our team will gladly tell you about the available varieties.	
TSUKEMONO SET	28
set of 3 types of pickles	

desserts

MATCHA LAVA CAKE	40
scoop of house-made yuzu ice cream	
NASHI PEAR SASHIMI	36



japanese drinks 0,33 l

OOLONG TEA 22

Traditional oolong tea with a delicate, lightly roasted aroma. Sugar-free and calorie-free.

KIRIN METS BLACK 22

Japanese cola with intense carbonation and drier taste. Sugar-free and virtually calorie-free.

KIRIN LEMON 22

A Japanese cola with intense carbonation and a bold, less sweet flavor than traditional colas. Exceptionally refreshing and a perfect match for Japanese cuisine.

SUNTORY C.C. LEMON 22

A refreshing Japanese lemon drink with a high vitamin C content. Sweet and sour, fresh and very refreshing.

CALPIS SODA 22

An iconic Japanese sparkling drink with a delicate milky-citrus flavour. Lightly creamy, fresh and produced for over 100 years.

cold drinks

COCA-COLA 0,25 l 14

COCA-COLA ZERO 0,25 l 14

FANTA 0,25 l 14

SPRITE 0,25 l 14

TONIC 0,25 l 14

ORANGE JUICE 0,25 l 12

APPLE JUICE 0,25 l 12

GRAPEFRUIT JUICE 0,25 l 12

AQUA PANNA 0,25 l 12

SAN PELLEGRINO 0,25 l 12

AQUA PANNA 0,75 l 26

SAN PELLEGRINO 0,75 l 26

CARAFE OF FILTRED WATER 1 l 15

hot drinks

LOOSE-LEAF TEA 600 ML 22

Choice of green, green with roasted rice, black.

ESPRESSO 11

ESPRESSO DOPPIO 15

BLACK COFFEE 13

CAPPUCCINO 18

CAFFÈ LATTE 18

beer

KIRIN FREE 0,0% 0,33 ml 18

Non-alcoholic Japanese-style lager, light, malty and refreshing.

KIRIN ICHIBAN 0,33 ml 18

Japanese lager with a clean, light and delicately malty taste.

ASAHI DRY 0,33 ml 18

Japanese lager beer, light, dry and very refreshing.

ECHIGO KOSHIHIKARI 0,5 l 26

Japanese beer brewed with Koshihikari rice.

signature cocktails

KAWABANGA 38

tequila / citrus / gochujang / ginger

SHISO PUNCH 39

vodka / melon / shiso / yuzu / oat /

OSAKA EXPRESS 39

whisky / cherry / pandan / citrus

JAP TAI 40

rum / orange / almond / sesame / lime

KANJI TEA 42

gin / jasmine / sansho pepper

0% cocktails

SAKURA CHERRY 35

Choya 0% / cherry / pandan / citrus

TOKYO TROPIC 35

0% rum / orange / almond / sesame / lime

JASMINE CLOUD 35

0% gin / jasmine / sansho pepper

AKAI CITRUS 35

0% tequila / citrus / gochujang

spirits / 40 ml

rum

APPLETON ESTATE SIGNATURE 26

COMPANERO ANEJO PANAMA 38

RYOMA JAPANESE RUM 55

whisky

TENJAKU BLENDED 27

TENJAKU PURE MALT 38

LAPHROAIG 10 YO 44

gin

TENJAKU GIN 23

ROKU GIN 29

ROKU SAKURA BLOSSOM GIN 36

tequila

ROOSTER ROJO BLANCO 28

ROOSTER ROJO REPOSADO 36

ROOSTER ROJO SMOKED PINEAPPLE 38

vodka

OSTOYA 24

BELVEDERE 42



SAKE / 0,7 L

ZAKU MEGUMI NO TOMO / 15% 220

Fresh, aromatic sake with notes of pear and flowers. 40ml / 13
Delicately fruity, soft and well balanced. 125ml / 40

URAKASUMI JUNMAI-SHU / 17% 180

Classic Junmai with a fuller flavour, notes of rice and umami.
Versatile – excellent with sushi, yakitori and hot dishes.

GOZENSU BODAIMOTO 220

JUNMAI NIGORI / 17%

Cloudy, creamy sake with a distinctive character, light acidity
and deep umami. Great with more intense dishes.

DASSAI „45" / 16% 250

Elegant, clean sake with delicate notes of fruit, pear
and citrus. Light, smooth and subtly dry.

ume shu / 0,7l

KOTSUZUMI NIGORI UME SHU / 10% 220

Japanese plum liqueur based on sake. Fruity, velvety, lightly
sweet and pleasantly acidic.

POLISH WINES

WINNICA ADORIA – Lower Silesia

A local winery near Wrocław, producing elegant wines from classic grape varieties.
Adoria wines are also served in Michelin-recognised restaurants, including the three-star The Fat Duck.

white wines

ADORIA CHARDONNAY 149

ADORIA RIESLING 159

red wine

ADORIA PINOT NOIR 179

sparkling wine

ADORIA SPARKLING, traditional method ... 189

WINES

white wines

PERI PERI GRILLO NINI IGT BIOLOGICO 139

Italy / Sicily

BODEGA LAGARDE TEIA TORRONTES 139

Argentina / Mendoza

GRILLO NINI 139

Italy / Abruzzo

THORLE RIESLING GUTSWEIN TROCKEN 169

Germany / Rheinhessen

MOROKI SAUVIGNON BLANC 169

New Zealand / Marlborough

WENTE MORNING FOG CHARDONNAY 219

USA / California

rosé wines

IDI DI MARZO ROSATO IGT TERRE DI CHIETI AMABILIS

Italy / Abruzzo 129

red wines

MAN FAMILY WINES PINOTAGE BOSSTOK 119

South Africa / Coastal Region

VPA CHATEAU DES ALOUETTES ROUGE AOP ... 129

France / Côtes du Rhône

CARLIN DE PAOLO ROSSO PIEMONTESE DOC 139

Italy / Piedmont

PAJARU PRIMITIVO SOLU IGT BIOLOGICO 159

Italy / Apulia

VIÑA GARCÉS SILVA BOYA PINOT NOIR 169

Chile / Leyda Valley

BODEGA LAGARDE GUARDA MALBEC DOC

SINGLE VINEYARD 239

Argentina / Mendoza

LANGMEIL VALLEY FLOOR SHIRAZ 279

Australia / Barossa

sparkling wines

FOLLADOR PROSECCO TREVISO DOC

BRUT VALBON 149

Italy / Veneto

HERETAT SABARTES CAVA BRUT DO 159

Spain / Penedès

GRAHAM BECK MCC BRUT ROSÉ NV 249

South Africa / Western Cape

BARON-FUENTE CHAMPAGNE TRADITION

BRUT NV AOC 449

France / Champagne

PRODUCTS MAY CONTAIN ALLERGENS. ASK THE STAFF FOR DETAILS.

FOR TABLES OF 4 OR MORE, WE ADD A 10% SERVICE CHARGE.