MISO-SHIRU ———	- Japanese soybean soup	115 CZK
	- with salmon	140 CZK
	- with shrimp	155 CZK
	- with chicken	<b>140</b> CZK
	- with beef	155 CZK
MANDU KUK ———	- Traditional Korean soup with Mandu dumplings, egg and vegetable	175 CZK
JEJU ————	- Korean spicy seafood soup with vegetable	179 CZK
SUIMONO -	- Traditional Japanese fish soup with seafood	175 CZK
JOGAE	- Korean soup with shells, chilli and vegetable	165 CZK
BEO SEOT —	- Korean soup with mushrooms and vegetable	159 CZK

#### starters

EDAMAME ————	Boiled soybean with an ingredient of your choice (salt, garlic, chilli)	115	CZK
YAKI GYOZA ——— 5 pcs	Fried dumplings filled with ingredient according to the daily menu	179	CZK
TUNA TATAKI ——	Tuna lightly seared and served with Gomadare-Ponzu sauce and salad	249	CZK
EBI TEMPURA ——— 3 pcs	Fried shrimp in crispy tempura batter with sweet soy sauce	289	CZK
YASAI TEMPURA — 5 pcs	Fried vegetable in crispy tempura batter with sweet soy sauce	225	CZK
TUNA TARTAR ——	Tuna, avocado, sesame oil, soy sauce wasabiko, mayonnaise	269	CZK
YUKHOE ———	Korean beef tartar with apples and quail eggs	289	CZK

# salads

KIMCHI —	Korean spicy cabbage salad with fermented vegetable and ginger	120 сzк
SEAWEED SALAD	Marinated seaweed salad with sesame and peanut sauce	170 CZK
HOTATE SALAD	Roasted scallops in butter, with salad from marinated cherry tomatoes, onions, garlic and leafy salads	195 CZK
VARIATIONS ———— OF SALADS	3 small portions of salads according to the daily menu	139 CZK

# nigiri 1 pcs

## sashimi 3 pcs

SAKE ——	Salmon	95	CZK	SAKE ——	Salmon	195 CZK
SAKE —— TORO		105	СZК	SAKE —— TORO		215 CZK
MAGURO —	Tuna	120	CZK	MAGURO —	Tuna	245 CZK
IBODAI —	Butterfish	115	CZK	IBODAI —	Butterfish	235 CZK
EBI	Prawn	120	CZK	ЕВІ ——	Prawn	245 CZK
AMAEBI —	Small shrimps	130	CZK	TAI	Sea bream	215 CZK
UNAGI	BBQ eel	140	CZK	нотате —	Scallop	245 CZK
TAI	Sea bream	115	СZК	TAKO ——	Octopus	215 CZK
FOIE GRAS UNAGI	Goose liver, BBQ eel		CZK	IKA		275 CZK
FOIE GRAS	Goose liver, avocado		СZК			
НОТАТЕ —	Scallop	135	CZK			
ТАКО ——	Octopus	120	CZK			
MONGO		145	CZK			

### hoso maki 6 pcs

SAKE MAKI —	Salmon with rice wrapped in seaweed	135 CZK
MAGURO MAKI ———	Tuna with rice wrapped in seaweed	150 CZK
IBODAI MAKI ———	White tuna with rice wrapped in seaweed	150 CZK
EBI MAKI ————	Shrimps with rice wrapped in seaweed	159 CZK
KAPPA MAKI ————	Cucumber with rice wrapped in seaweed	99 CZK
AVOCADO MAKI	Avocado with rice wrapped in seaweed	135 CZK
AVOCADO SAKE ————————————————————————————————————	Avocado and salmon with rice wrapped in seaweed	155 CZK
SAKE UNAGI ————	Salmon and BBQ eel with rice wrapped in seaweed	169 CZK

# classic roll & fusion roll 8 pcs

DRAGON ROLL —	BBQ eel, cucumber, avocado, crab paté, sesame and teriyaki sauce	439	CZK
CALI EBI ——— TEMPURA	Fried coated prawn with crab paté, sesame mayonnaise and avocado	349	CZK
PHILADELPHIA — CHEESE ROLL	Fried coated salmon, Philadelphia cheese, tobikko, cucumber and sesame mayonnaise	449	CZK
ROLO ROLL ———	Tuna, avocado, cucumber, yellow radish and tuna tartar	469	CZK
CALIFORNIA —— SAKE	Salmon, crab paté, avocado, sesame and sesame mayonnaise	319	CZK
CALIFORNIA —— TUNA	Tuna, crab paté, avocado, cucumber, tobikko and sesame mayonnaise	359	CZK
AURORA ROLL —	Butterfish, salmon belly, tamago, crab paté, fried coated prawn, teriyaki sauce, spring onion and sesame	419	CZK
SAKE UNAGI —— FUTOMAKI	Salmon, BBQ eel, tamago, spinach, teriyaki sauce and sesame	419	CZK

FRENCH KISS ROLL	Salmon, tuna, Philadelphia cheese, fried coated prawn, avocado, crab paté, tobikko, teriyaki sauce and cheese sauce	449 CZK
TEMPURA ——— ROLL	Salmon, avocado, Philadelphia cheese, fried in tempura coat, teriyaki sauce, sesame sauce, sweet chilli sauce, chilli mayonnaise, sesame	449 CZK
ROMEO ———— ROLL	Spicy seafood cream, grilled salmon Philadelphia cheese, spicy mayonnaise, tobikko	459 CZK
63 ROLL ———	Salmon, BBQ eel, fried coated prawn, avocado, crab paté, sesame mayonnaise, chilli mayonnaise, teriyaki sauce, sweet chilli sauce, tobikko, wasabikko, black tobikko	463 CZK
YUKHOE ———— FUTOMAKI	Korean beef tartar, cucumber, fresh spinach, lettuce	419 CZK
TAMAGO GRILL SAKE ROLL ———	Tamago, gan pyo, avocado, grilled salmon, Philadelphia cheese, lettuce, sesame mayonnaise, teriyaki sauce	<b>429</b> CZK
FOIE GRAS ——— UNAGI ROLL 4 pcs	Goose liver seared on the truffle oil, BBQ eel, avocado, Foie Gras paté, chilli mayonnaise, teriyaki sauce, black tobikko	449 CZK
LONDON ———— BRIDGE 5 pcs	Salmon, tuna, white tuna, avocado, Philadelphia cheese, fried in tempura coat, homemade tartar sauce, teriyaki sauce, potato sprinkles, japanese spices	339 CZK

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#### basic set menu

SAKE SET — Sake nigiri 5 pcs, sake maki 3 pcs, sake roll 4 pcs, sake sashimi 3 pcs 969 CZK

SAKE + TUNA

Tuna nigiri 2 pcs, sake nigiri 3 pcs,
tuna maki 3 pcs, sake maki 3 pcs,
sake roll 2 pcs, tuna roll 2 pcs,
sake sashimi 2 pcs, tuna

sashimi 2 pcs 1099 CZK

VEGAN SUSHI Nigiri 5 pcs, maki 6 pcs,
SET futomaki roll 5 pcs 969 CZK

# special set menu

(ingredients of sushi master's choice)

NIGIRI — Nigiri 10 pcs 999 CZK
TASTING SET

CLASSIC — Nigiri 5 pcs, maki 3 pcs,
SUSHI SET sashimi 3 pcs, temaki 1 pcs 839 CZK

I WANTNigiri 5 pcs, maki 3 pcs,EVERYTHINGfusion roll 4 pcs, sashimi 3 pcs,SETtemaki 1 pcs, gunkan 1 pcs1089 CZK

I LOVE —— 2x fusion roll 4 pcs,

ROLL SET nigiri 3 pcs, maki 3 pcs 869 CZK

SASHIMI SET —	Sashimi 10 pcs	599 CZK
SASHIMI ——— SET II	Sashimi 20 pcs	1 195 CZK

		big soups
UDONG BEEF/CHICKEN VEGAN/KIMCHI	Tender japanese noodle soup with vegetable and tempura	469 CZK
KIMCHI ———— CIGAE	Big spicy korean soup with kimchi, tofu and pork belly, served with rice	449 CZK
TANG ————————————————————————————————————	Big spicy soup with seafood, scallops, sea bream and vegetable, served with rice	459 CZK

# hot meals (traditional delicacies for each dish)

CUMULOK ——— 200g	Marinated high steak slices with mushrooms and sesame — garlic sauce, served with rice	599	CZK
BIBIMBAP BEEF/CHICKEN VEGAN/SALMON	Rice with vegetables, shitake mushrooms, egg and meat, served with hot sauce	469	CZK
TERIYAKI —— CHICKEN 250g/ SALMON 200g/ TUNA 150g	Meat of your choice, roasted in a pan in teriyaki sauce, served with a bowl of rice	489	CZK
ORIGUI ——— 200g	Grilled duck breast with spicy Gochujang sauce and vegetable, served with rice	469	CZK
BOSSAM ———— 200g	Boiled pork belly with vegetable served with soy bean sauce, salad and rice	499	CZK
SO GALBI	Pieces of meat from beef ribs boiled in Galbi sauce with root vegetable and potatos, served with rice	519	CZK
BEO TSET ——— GANJANG	Fried pieces of oyster mushrooms, shitake, and champignons in batter and sweet garlic - soy sauce, served with rice	449	CZK
Bada ———— JUNG SIK 200g	Variations of grilled fishes and seafood according to the daily menu served with 3 type of sauces and rice	499	CZK

#### desserts

2 pcs	with sweet beans filling	189 CZK
HOMEMADE ————————————————————————————————————	Homemade traditional rice cake filled with icecream (strawberry or green tea with almonds) and white chocolate	239 сzк
CHAP SAL TOK —— 2 pcs	Homemade traditional rice cake filled with mascarpone cream and wrapped in sponge crumbs	219 CZK

## coffee

ESPRESSO	<b>49</b> CZK
ESPRESSO MACCHIATO	55 CZK
ESPRESSO DOPPIO	69 CZK
CAPPUCCINO	65 CZK
FLAT WHITE	<b>79</b> CZK
LATTE MACCHIATO	<b>75</b> CZK

## non-alcoholic drinks

#### beer

COCA-COLA 0,331	59 CZK	PILSNER URQUELL 0,331	59 CZK
COCA-COLA ZERO 0,331	59 CZK	RADEGAST BIRELL N/A	55 CZK
SPRITE 0,331	59 CZK	<b>KIRIN</b> 0,331	<b>79</b> CZK
<b>FANTA</b> 0,331	59 CZK	<b>ASAHI</b> 0,331	95 CZK
FEVER TREE (tonic, ginger ale) 0,201	69 CZK	SAPPORO 0,331	99 CZK
CAPPY JUICE (apple, orange) 0,201	<b>75</b> CZK		
ROMERQUELLE (sparkling, still) 0,331	59 CZK	aperitifs	
AQUA PANNA/ SAN PELLEGRINO 0,751	99 CZK	<b>SAKÉ</b> 0,151	129 CZK
CALPIS 0,251	<b>79</b> CZK	<b>SOJU</b> 0,331	299 CZK
HOMEMADE LEMONADE	<b>79</b> CZK	<b>UMESHU</b> 0,151	<b>129</b> CZK
(according to daily offer)		CRODINO (biondo, rosso)	<b>75</b> CZK
MATCHA LEMONADE (according to daily offer)	<b>75</b> CZK	0,101	
KOMBUCHA (according to daily offer)	<b>75</b> CZK	CAMPARI 0,041	75 CZK
BREWED LOOSE LEAF TEA (according to daily offer)	115 CZK	MARTINI (extra dry, bianco, rosso) 0,081	85 CZK