



Welcome

ようこそ

NIKU MENU 肉 (Meat menu)

38,- per person

Miso	Miso soup
Gyoza	Steamed chicken dumplings
Yasai	Vegetables
Yakitori	Chicken skewer with teriyaki sauce
Ushi maki	Beefroll with garlic and scallion
Butaniku	Pork tenderloin
Abaraniku	Lamb chop
Sarada	Salad with omelette, avocado, and cucumber
Gyuniku	Beef tenderloin
Ageta Gohan	Japanese fried frice
Koohii-Sakai	Coffee or tea

SAKANA MENU 魚 (Fish menu)

48,- per person

Miso	Miso soup
Sashimi	Mix of raw fish slices
Yasai	Vegetables
Ebi	Prawn
Sake	Salmon filet
Hotategai	Scallop
Ika	Cuttlefish
Sarada	Salad with omelette, avocado, and surimi
Shībasu	Victoria perch filet
Ageta Gohan	Japanese fried frice
Koohii-Sakai	Coffee or tea

HIBACHI MENU 肉魚 (Fish & meat menu)

47,- per person

Miso	Miso soup
Sushi mix	Sushi mix
Yasai	Vegetables
Ushi maki	Beefroll with garlic and scallion
Sake	Salmon filet
Rūdobāru	Red perch filet
Yakitori	Chicken skewer with teriyaki sauce
Ebi	Prawn
Sarada	Salad with omelette, avocado, and surimi
Gyuniku	Beef tenderloin
Ageta Gohan	Japanese fried frice
Koohii-Sakai	Coffee or tea

JASMIN MENU 家メ

70,- per person

We kindly ask you to order this menu an even amount of times.
In the event of an odd amount of times, there is a surcharge of 17,50 for the "extra" halve lobster.

Sushi & Sashimi	Mix of sushi and raw fish slices
Ebi Tempura	2 Tempura prawns
Yasai	Vegetables
Hotategai	Scallop
Hirame	Halibut
Abaraniku	Lamb chop
Ilse-ebi	Half Lobster
Sarada	Salad with omelette, avocado, and surimi
Gyuniku	Beef tenderloin
Ageta Gohan	Japanese fried frice
White Sakura	White Sakura (pancake with vanilla icecream and Safari flambéed fruit)
Koohii-Sakai	Coffee or tea

ODOROKI MENU 驚きのメ (Surprise menu)

59,50 per person, 2 person minimum

Menu compiled by our teppanyaki chef.

NIBAN MENU ベジタリアン (Vegetarian menu)

35,- per person

- vegetarian sushi mix • miso soup • vegetable gyoza
- tofu with teriyaki sauce • Vegetables • salad
- vegetarian 'duck' • fried rice

KODOMO MENU 子どもたち (Children's menu)

22,50 per person

- Japanese chicken nuggets • Vegetables
- salmon filet • chicken skewer with teriyaki sauce • fried rice
- Children's ice cream

SASHIMI 刺身

Raw fish slices.

Salmon (6 slices)	7,50
Tuna (6 slices)	8,50
Salmon and tuna (12 slices)	16,-
Mix (five kinds of vis)	15,-

NIGIRI SUSHI 握り寿司

Small rice ball with a topping; price per piece

Tamago (Japanese omelet)	2,-
Sake (Salmon)	2,60
Ebi (Shrimp)	2,80
Saba (Mackerel)	2,10
Suzuki (Sea bass)	2,10
Amaebi (Freshwater shrimp)	2,40
Hotategai (Scallop)	2,90
Maguro (Tuna)	2,80
Unagi (Freshwater eel)	2,90

MAKI SUSHI 巻き寿司

Sushi roll cut into 8-9 pieces

Salmon and avocado	9,-
Spicy Tuna (spicy tuna and avocado)	10,-
California (surimi, sweet omelet, avocado and pickled radish)	14,-
Futo maki (salmon, tuna, pickled radish, cucumber)	12,-
Mango Summer (mango, avocado, cucumber)	12,50
Vega Roll (avocado, cucumber, pistachio, mayonnaise)	8,-
Samurai (eel, avocado, sweet omelet)	16,50
Avocado Dragon (avocado, surimi, seaweed, cucumber)	15,-
Crunchy Crab (tempura crab, sweet omelet, avocado)	16,50
Rainbow (salmon, tuna, surimi, cucumber, avocado)	15,-
Beef-Carpaccio (beef tenderloin, carpaccio, garlic flakes)	16,50
Crispy Duck (tempura duck with teriyaki sauce)	15,-
Chicken Teriyaki (crunchy chicken with teriyaki sauce)	14,50
Sweet Ribs (char siu, cucumber)	13,-
Tempura Ebi (tempura shrimp with Japanese mayonnaise)	15,-
Avocado Ebi (tempura shrimp with avocado)	17,50
Sushi Mix (mix of 12 pieces nigiri and maki sushi)	16,50

À LA CARTE

You can put together your own menu by choosing from the following dishes.

(Please select a minimum of five dishes)

Miso	Miso soup	5,-
Gyōza	Steamed chicken dumplings	4,-
Karaage	Japanese Chicken nuggets	5,-
Sarada	Salad with omelette, avocado, and surimi	6,50
Gyūniku-maki	Beefroll with garlic and scallion	3,-
Yakitori	Chicken skewer with teriyaki sauce	4,-
Buta hire niku	Pork tenderloin	4,50
Ramuchoppu	Lamb chop	5,-
Niwatori momo	Chicken leg	6,50
Sake	Salmon filet	5,-
Shībasu	Sea bass	9,50
Ohyō	Halibut	6,-
Hotategai	Scallop	5,-
Ushi hire niku	Beef tenderloin	7,50
Ebi	Prawn	6,-
Ika	Cuttlefish	6,-
Isēbi	Lobster	day rate
Kaki	Oyster	3,50
Ebi Tempura	2 Tempura shrimp	10,-
Chāhan	Japanese fried frice	4,-

DESSERT

Children's ice cream	5,-
Dame Blanche / Noir	6,50
White sesame with caramel sauce	6,50
Lychee ice cream with lychees	6,50
White Sakura (pancake with vanilla ice cream and flambéed fruit)	7,50
(teppanyaki banana, vanilla ice cream & bananasyrup)	7,50
Scoop of ice cream:	2,50

*strawberry, banana, chocolate, lemon, green tea,
lychee, mango, pistachio, stracciatella, vanilla, white sesame*

COFFEE SPECIALS

Calypso Coffee (Kahlúa / Tia Maria)	6,75
Cream Coffee (Amarula / Arran / Baileys / Melody / Merry's)	6,75
D.O.M Coffee (D.O.M Bénédicte)	6,75
French Coffee (Grand-Marnier / Mandarine Napoléon)	6,75
Irish Coffee (Jameson)	6,75
Italian Coffee (Amaretto)	6,75
Portuguese Coffee (Licor Beirão) / Spanish Coffee (Licor 43)	6,75

Allergies? Let us know!

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LIQUOR

Bushmills '10	Irish single malt	4,50
Maker's Mark	Bourbon	4,50
Monkey Shoulder	Scottish blended malt	5,-
Glenkinchie '12	Lowland single malt	5,50
Johnnie Walker Green / Gold Label	Scottish blended malt	6,-
Dalwhinnie '15	Highland single malt	6,-
Glenfiddich '12 / '18	Speyside single malt	6,- / 11,-
Nikka All Malt	Japanese blended malt	6,-
Tullamore Dew '12	Irish blended malt	6,-
Ardbeg '10 / Wee Beastie	Islay single malt	7,50
Bulleit '10	Bourbon	7,-
Glenlivet Captain's Reserve	Speyside single malt	7,-
Tobermory '12	Islands single malt	7,-
Kilkerran '12	Campbeltown single malt	7,50
Kavalan Distillery Select	Taiwanese single malt	8,-
Lagavulin '16	Islay single malt	9,-
Montifaud V.S.O.P. / X.O.	Cognac	6,- / 12,-
Remy Martin V.S.O.P. / X.O.	Cognac	6,- / 15,-
Frapin V.S.O.P. / Fontpinot X.O.	Cognac	8,- / 15,-
Torres '15	Spanish brandy	5,-
Lepanto Oloroso Viejo	Spanish brandy	5,50
Ararat Akhtamar '10	Armenian brandy	6,50
Metaxa 12*	Greek brandy	6,50
Tariquet Armagnac Folle Blanche '12	French brandy	6,50
Asbach Uralt '15	German brandy	8,-
Boulard Calvados X.O.	French brandy	8,-
Bobby's Gin + Tonic	New western gin	7,-
Hendrick's Gin + Tonic	New western gin	7,-
Hanami Dry Gin + Tonic	Dry gin	8,50
Nolet Silver Dry Gin + Tonic	London dry gin	9,50
Viru Valge Hõbe	Estonian vodka	4,50
Belvedere	Polish vodka	5,50
Grey Goose	French vodka	6,-
Diplomatico Reserva Exclusiva	Venezuelan dark rum	6,50
Zapaca Centenario '23	Guatemalan dark rum	7,-
Suntory Toki	Japanese blended malt	6,50
Suntory Haku	Japanese vodka	5,-
Suntory Roku	Japanese gin	5,-
Kiyomi Rum	Japanese witte rum	7,-
Satsuma Shiranami	Imo shochu	3,60
Various liqueurs – Amaretto, D.O.M, Drambuie, Liqor 43, etc.		4,50

Ask for our drink menu for a complete overview.

Allergies? Let us know!

SOFT DRINKS

Coca Cola / Coca Cola Zero	2,50
Fanta Orange / Cassis	2,50
Sprite	2,50
Finley Tonic / Bitter Lemon / Ginger Ale	2,50
Finley Mojito	3,-
Fuze Ice Tea / Ice Tea Green	2,50
Crystal Clear	2,50
Rivella	2,80
Fristi / Chocomel / DubbelFriss	2,50
Red Bull	4,-
Crodino	3,-
Minute Maid Apple Juice	2,50
Fresh orange juice	3,75
Chaudfontaine Still / Sparkling	2,50
Chaudfontaine Still / Light Sparkling / Sparkling 0,75L	6,-
Fever-Tree Tonic – Indian, Mediterranean, Elderflower, Aromatic, Clementine & Cinnamon, Lemon	3,50
Fever-Tree Ginger Ale / Ginger Beer	3,50
Fever-Tree Madagascan Cola	3,50
Original Yuzu Tonic	3,50
San Pellegrino Pompelmo	3,50

BEER

Hertog Jan	2,80
Hertog Jan Weizener / Bockbier	3,80
Hertog Jan Enkel / Dubbel / Tripel	3,80
Hertog Jan Grand Prestige	4,50
Hertog Jan Bastaard Radler Ginger and Lemon	3,-
Hertog Jan 0.0	2,90
Hoegaarden Radler 0.0	3,40
Tsingtao Chinese beer	3,50
Asahi Japanese beer	4,40
Junmai sake (served hot)	5,10
Chinese sweet white wine	4,50
Japanese plum wine	5,-