

# COCKTAILS

TOKYO MULE 9 €

#spicy #herbal #fresh

Vodka, Kiwi, Basil, Thomas Henry Ginger Beer

SAKURA SPRITZ 8 €

#aperitif #floral #lowABV

Hendrick's Gin, Vermouth, Lychee, Thomas Henry Cherry Blossom Tonic

ŠTRUKANIJI PELIN 9 €

#local#light&fresh

Pelinkovac, orange, lime, Thomas Henry tonic

YUZU COLLINS 9 €

#long #citrusy #fresh

Gin, Yuzu, Vanilla, Soda



GEISHA 10 €

#fruity #oriental

Sailor Jerry Spiced Rum, Mango Soda, Tonka, Sauvignon Foam

HUGITO 9 €

#lively#interesting

Rum, mint tea, elderflower, lime, espuma apple/lime

DAIQUIRI MARAKUJA 8 €

#expressive#fruity

Rum, marakuya, lime, espuma marakuya

PLUM GIMLET 9 €

#citrusy #exciting

Gin, Plum, Sake, Mint, Citrus

# MOCKTAILS

ROOIBOS & SPICY MARAKUJA 5 €

#freshstart#fruity

Rooibos, forrest fruit, marakuya, Ceylon cinamon, star anis, birds eye chili, espuma marakuya

VIRGIN HUGITO 5 €

#summertime#herbal

Elderflower, mint tea, lime, espuma apple / lime



# NON-ALCOHOLIC DRINKS

## WARM DRINKS

ESPRESSO	2 €
AMERICANO	2.5 €
DOUBLE ESPRESSO	3 €
MACCHIATO	2.5 €
CAPPUCCINO	2.5 €
WHITE COFFEE	3 €
FLAT WHITE	3.5 €
MATCHA LATTE	4 €

*Plant based: soy, almond* + 1 €

## TEA

“HOUSE OF GREEN TEA”

SENCHA GREEN TEA 3.5 €

Sencha is a pure green tea with a light taste that is great as a coffee substitute because it contains thein that will give you energy and motivation and increase your concentration. It is rich in vitamins and minerals, speeding up your metabolism and it is a powerful antioxidant.

70°C / 2 min

WHITE TEA FRIENDS FOREVER 3.5 €

White tea is called the "elixir of youth" because of its beneficial effects on skin cells and is even richer in antioxidants than green tea. The amount of thein is negligible.

80°C / 3 min

OOLONG TAIWAN FLOWERS 3.5 €

Flower of Taiwan is an oolong tea, also called "aromatic fat killer" because of its effect on speeding up metabolism and melting fat, and it will also increase your energy level because it contains thein.

80°C / 3 min

ROOIBOS KREATIVITET 3.5 €

Creativity, tea from the rooibos group, is rich in vitamins and minerals, so it is great for boosting immunity, helps with tension, stress and insomnia, and acne problems.

100°C / 5-10 min

FRUIT TEA BLAGO BOBICA 3.5 €

The treasure of berries is a fruit tea with a rich flavour and it contains blackberries, raspberries, elderberries, red and black currants, strawberries, beetroot and hibiscus and strawberry flowers.

100 °C / 10 min

## WATER

JANA 0,33l	2 €
JANA 0,75l	3.5 €
JAMNICA 0,25l	2.5 €
JAMNICA 0,75l	3.5 €
JAMNICA SENSATION 0,25l	3 €

## NATURAL JUICES

LEMONADE 0,3l	3 €
ORANGE JUICE 0,2l	3.5 €
PAGO JUICES 0,2l I	3 €

## CARBONATED DRINKS

COCA COLA 0,25l	3 €
COCA COLA ZERO 0,25l	3 €
PIPI 0,25l	3 €
THOMAS HENRY 0,2l (Spicy Ginger, Bitter Lemon, Cherry Blossom, Tonic)	3.5 €



# SPIRITS

## JAPANESE WHISKEY

NIKKA DAYS 0,03l	5 €
THE NIKKA FROM THE BARELL 0,03l	8 €
THE NIKKA TAILORED 0,03l	11.5 €
NIKKA GOLD GOLD 0,03l	16 €
HIBIKI 0,03l	10 €
FUYU 0,03l	6 €
AKASHI RED 0,03l	5.5 €
AKASHI 0,03l	9 €
AKASHI MEISEI 0,03l	7.5 €
TOKINOKA WHITE 0,03l	7 €
TOKINOKA BLACK 0,03l	7 €
TOGOUCHI PREMIUM 0,03l	8 €
TAKETSURU PURE MALT 0,03l	10 €

## WHISKEY

GRANT'S 0,03l	3 €
TULLAMORE XO 0,03l	5 €
MONKEY SHOULDER 0,03l	5 €
GLENFIDDICH 12 0,03l	5 €
GLENFIDDICH 15 0,03l	5 €

## VODKA

BELVEDERE 0.03l	5 €
GORBATSCHOW 0,03l	3.5 €

# BEER

ESTRELLA DAMM DRAFT 0,3l	3 €
Mediterranean golden lager beer for everyday	
ESTRELLA BOCK DAMM 0,3l	3.5 €
Created in 1888 in the traditional Munich Black style. A strong toasted taste with a slightly sweet finish without excessive bitterness	
ESTRELLA INEDIT 0,3l	3.5 €
Flavored with coriander, orange peel and licorice according to a recipe created by chef Ferran Adria and his team from elBulli restaurant	
ESTRELLA DAMM GLUTEN FREE 0,3l	3.5 €
A light beer with its gluten extracted after fermentation	
SAPPORO PREMIUM 0,3l	4 €
A refreshing japanese lager with a fresh refined taste and a clean finish	

## RUM / COGNAC

DIPLOMATICO RESERVA EXCLUSIVA 0,03l	7 €
SAILOR JERRY 0,03l	4 €
HENNESSY VS 0,03l	5 €

## LIQUEURS / BRANDIES

JÄGERMEISTER 0,03l	3.5 €
PELINKOVAC ANTIQUE 0,03l	3.5 €
TERANINO 0,03l	3.5 €
FERNET BRANCA 0,03l	3 €
RONER WILLIAMS 0,03l	3.5 €
KORLAT RAKIJE 0,03l	3 €

## GIN

FINSBURY 0,03l	3.5 €
FINSBURY PINK 0,03l	3.5 €
HENDRICK'S 0,03l	4.5 €
OLD PILOT'S 0,03l	5.5 €

## AGAVE

VOLCAN BLANCO 0,03l	5 €
VOLCAN CRISTALINO 0,03l	6.5 €
PATRÓN XO CAFE 0,03l	3.5 €

TAPIR INDIAN PALE ALE TAP (IPA), ZEPPELIN 0,3l	3 €
A fruity and extremely drinkable beer with balanced bitterness	
MERKAT GOLDEN ALE, ZEPPELIN 0,3l	3.5 €
A light and refreshing beer with a light fruity finish	
FLAMINGO AMBER ALE, ZEPPELIN 0,3l	3.5 €
A refreshing beer, balanced between the bitterness of American hops and the sweetness of Belgian malt	
RA-KOON TAMNO ALE PIVO, ZEPPELIN 0,3l	3.5 €
Six types of special spices, Chocolate-coffee taste	

# WINE

wine list was created by our sommelier Toni Borovina

## SPARKLING WINES

BREGH BLANC DE BLANCS BRUT, PETRAČ Croatian Uplands, Croatia/ Chardonnay	41 €
TERRA FALCONIS EXTRA BRUT, PODRUM MLADINA Croatian Uplands, Croatia/ Chardonnay, Pinot Noir, Pinot Blanc	45 €
BREGH ROSE BRUT, PETRAČ Croatian Uplands, Croatia/ Cabernet Sauvignon, Merlot	41 €
ROSE BRUT, ŠEMBER Croatian Uplands, Croatia/ Pinot Noir	40 €
PROSECCO EXTRA DRY, CA' DI ALTE Veneto, Italy/ Glera	30 €
TRADITION BRUT, L'HOSTE Champagne, France/ Chardonnay, Pinot Noir	50 €
BRUT RESERVE, CHARLES HEIDSIECK Champagne, France/ Pinot Noir, Chardonnay, Meunier	89 €

## WHITE WINES

GRK, CEBALO Dalmatia, Croatia/ Grk	44 €
INTRADA, L.KRAJANČIĆ Dalmatia, Croatia/ Pošip	40 €
VUGAVA, STINA Dalmatia, Croatia/Vugava	38 €
MALVAZIJA ISTARSKA, OMO MILAN BUDINSKI Istria, Croatia/ Malvazija Istarska	51 €
FRENCHIE, SAINTS HILLS Istria, Croatia/ Sauvignon Blanc, Semillon	46 €
CHARDONNAY, PETRAČ Croatian Uplands, Croatia/ Chardonnay	39 €
GRAŠEVINA, PETRAČ Croatian Uplands, Croatia/ Graševina	30 €
ERDORO BLEND ONE, PODRUM MLADINA Croatian Uplands, Croatia/ Riesling, Pinot Gris, Gewurztraminer	33 €
SOAVE CLASSICO, PIEROPAN Veneto, Italy/ Garganega, Trebbiano Di Soave	35 €
GAVI DI GAVI LUGARARA, LA GIUSTINIANA Piedmont, Italy/ Cortese	39 €
RIBOLLA GIALLA, TENUTA SANT'HELENA Friuli Venezia Giulia, Italy/ Ribolla Gialla	36 €
FIANO DI AVELLINO, FEUDI DI SAN GREGORIO Campania, Italy/ Fiano	43 €
RULLY MONTMORIN, JEAN CHARTRON Bourgogne, France/ Chardonnay	68 €
CHABLIS DÉCOUVERTE TERROIR, PATRICK PIUZE Bourgogne, France/ Chardonnay	60 €
POUILLY FUME, VIGNOBLES BERTHIER Loire, France/ Sauvignon Blanc	46 €
ALBARIÑO, LAGAR DE PINTOS Rias Baixas, Spain/ Albarino	42 €
EL GORDO DEL CIRCO, CASA ROJO Rueda, Spain/ Verdejo	42 €
SCHLOSS RIESLING, MAXIMIN GRÜNHAUS Mosel, Germany/ Riesling	42 €
FEDERSPIEL RIESLING, WEINGUT EMMERICH KNOLL Wachau, Austria/ Riesling	45 €
ASIA CUVÉE, MAYER AM PFARRPLATZ Wien, Austria/ Gewürztraminer, Riesling, Gruner Veltliner	34 €
PINOT SIVI, MOVIA Goriška Brda, Slovenia/ Pinot Grigio	45 €
CHARDONNAY, GIANT STEPS Victoria, Australia/ Chardonnay	53 €

## ROSE WINES

ROSE, MARKUS Dalmatia, Croatia/ Grenache, Cabernet Sauvignon, Syrah	42 €
ROSE, CHATEAU LA VERRERIE Provence, France/ Grenache, Syrah, Carignan	36 €
BY.OTT, DOMAINES OTT Provence, France/ Grenache, Syrah, Mourvèdre, Cinsault	47 €

## RED WINES

PLAVAC MALI BARRIQUE, STINA Dalmatia, Croatia/ Plavac Mali	36 €
R6 RISERVA, BIBICH Dalmatia, Croatia/ Babić, Plavina, Lasina	38 €
BONTERRA, DEGARRA Dalmatia, Croatia/ Cabernet Sauvignon, Merlot, Syrah	36 €
REFOŠK, OMO MILAN BUDINSKI Istria, Croatia/ Refošk	58 €
FESTIGIA CASTELLO, VINA LAGUNA Istria, Croatia/ Cabernet Sauvignon, Merlot, Syrah	34 €
KARIZMA, PETRAČ Croatian Uplands, Croatia/ Cabernet Sauvignon, Merlot	39 €
CHIANTI RUFINA, FATTORIA SELVAPIANA Tuscany, Italy/ Sangiovese	37 €
TASSINAIA, CASTELLO DEL TERRICCIO Tuscany, Italy/ Cabernet Sauvignon, Merlot, Sangiovese	54 €
ETNA ROSSO, TENUTA DELLE TERRE NERE Sicilia, Italy/ Nerello Mascalese, Nerello Cappuccio	44 €
BOURGOGNE, DOMAINE DE MONTILLE Bourgogne, France/ Pinot Noir	60 €
MACQUIN, CHATEAU MACQUIN SAINT-ÉMILLION Bordeaux, France/ Merlot, Cabernet Franc, Cabernet Sauvignon	44 €
VIÑA CUBILLO, BODEGAS LÓPEZ DE HEREDIA Rioja, Spain/ Tempranillo, Garnacha, Carignan, Graciano	45 €
RIOJA RESERVA, BODEGAS IZADI Rioja, Spain/ Tempranillo	40 €
CABERNET SAUVIGNON, BALNAVES OF COONAWARRA South Australia, Australia/ Cabernet Sauvignon	60 €
PINOTAGE, SPICE ROUTE Swartland, South Africa/ Pinotage	38 €

## DESSERT WINE

MUŠKAT ŽUTI, VINARIJA KOPJAR Northern Croatia, Croatia/ Moscato Giallo	31 €
MUŠKAT MOMJANSKI, KOZLOVIĆ Istria, Croatia/ Muscat Blanc à Petits Grains	39 €
MOSCATO D'ASTI, FONTANAFREDDA Piedmont, Italy Muscat Blanc à Petits Grains	35 €
BEN RYE, DONNAFUGATA Pantelleria, Italy/ Zibibbo	62 €

## SAKE

CHOYA SAKE Japan	33 €
HOKKAN DAIGINJO HONJIRUSHI SAKURA SAKE Japan	46 €

# SUSHI SETS

## MAGURO ADRIATICO 🌿

- 2 x Akami maguro nigiri
- 2 x Maguro otoro nigiri
- 1 x Maguro negitoro hosomaki (6 pcs)
- 1 x Spicy tuna uramaki (4 pcs)

26 €

## EBI - JADA 🥛 🌿 🌱

- 2 x Ebi nigiri
- 1 x Age ebi uramaki (4 pcs)
- 1 x Spicy ebi uramaki (4 pcs)
- 1 x California uramaki (4 pcs)

18.5 €

## SAKE MADNESS 🥛 🌿 🌱

- 2 x Sake nigiri
- 2 x Miso sake Nigiri
- 1 x Philadelphia uramaki (4 pcs)
- 1 x Sake hosomaki (6 pcs)

19 €

## MIKKUSU 🥛 🌿 🌱 🌿

- 2 x Miso sake nigiri
- 1 x Sake Hosomaki (6 pcs)
- 1 x Age ebi uramaki (4 pcs)
- 1 x Spicy ebi uramaki (4 pcs)

21 €

## KOJOMANIA 🌿 🌱 🌿

- 1x Edamame uramaki (4 pcs)
- 2x Tofu nigiri
- 1x Kappa hosomaki (6 pcs)

12 €

## GOJIRA 🥛 🌿 🌱


- 2 x Sake nigiri
- 1 x Tekka hosomaki (6 pcs)
- 1 x Sake futomaki (5 pcs)
- 1 x Chiko uramaki (4 pcs)
- 1 x Spicy ebi uramaki (4 pcs)

31 €

# SUSHI

## SASHIMI

Raw fish - 100 g

BLUEFIN AKAMI Lean bluefin tuna	20 €
BLUEFIN OTORO Fatty bluefin tuna	21 €
SAKE Salmon	18 €
MEKAJIKI Swordfish	19 €
SUZUKI  Sea bass, daikon, tobikko, ponzu	21 €


## NIGIRI

Rice ball with a topping (1 piece)

BLUEFIN AKAMI Lean bluefin tuna	4.5 €
BLUEFIN CHUTORO Marbled bluefin tuna	4.5 €
BLUEFIN OTORO Fatty bluefin tuna	4.5 €
SAKE Salmon	4 €
MEKAJIKI Swordfish	4.5 €
SUZUKI Sea bass	4.5 €
EBI Prawn	3.5 €
TOFU  Smoked tofu, miso	3 €
UNAGI  Eel, unagi sauce	5.5 €







## HOSOMAKI

Roll with filling, rice and nori wrapping on the outside (6 pieces)

BLUEFIN TEKKA Bluefin tuna	6 €
BLUEFIN NEGITORO Fatty bluefin tuna, spring onion	6.5 €
SAKE Salmon	5.5 €
AVOCADO Avocado	5.5 €
KAPPA Cucumber	4 €
NINJIN Carrot	4 €
UNAGI  Eel	6 €



## URAMAKI

Roll with fillings, nori wrapping and rice on the outside (4 pieces)

AGE EBI  Fried prawn in panko, sesame, tobiko wasabi mayo, unagi	6 €
CALIFORNIA  Cucumber, avocado, prawn, sesame, tobiko	6 €
PHILADELPHIA  Salmon, cream cheese, cucumber	6.5 €
SPICY EBI  Spicy prawn tartare, cucumber, sesame	6 €
SPICY TUNA  Spicy bluefin tuna tartare, cucumber, sesame	6.5 €
EDAMAME  Edamame hummus, shiitake mushrooms, cabbage, sesame	5.5 €

## FUTOMAKI

Large roll with fillings, rice and nori wrapping on the outside (5 pieces)

IZAKAYA FUTOMAKI Salmon, prawn, avocado	8.5 €
SAKE FUTOMAKI  Salmon, avocado, spring onion, wasabi mayo	8.5 €
VEGE FUTOMAKI  Tempeh, mango, pickled carrot, cucumber, spring onion	6 €







## SIGNATURE

Creative expression of our sushi chefs















TIGER ROLL  Avocado, red cabbage, cream cheese, wrapped with flambeed salmon, sweet miso, unagi	8.5 €
IZAKAYA DRAGON ROLL  Salmon, prawn, wrapped with avocado, tobiko, unagi	8 €
CRISPY TUNA ROLL  Bluefin tuna, avocado, tempura crisp, unagi	9 €
CHI-KO URAMAKI  Cream cheese, tempura crisp, avocado, wrapped with flambeed salmon, wasabi mayo, sriracha	8.5 €
AGE FUTOMAKI  Salmon, cream cheese, cucumber, panko, sweet miso	9 €
AGE LOBSTER ROLL  Lobster meat in panko, cucumber, avocado, spicy mayo, teriyaki	11 €
MANUKENA ROLL  Smoked tofu, edamame hummus, pickled carrot, spring onion, mango, goma wakame, wrapped with avocado, sweet chili	8 €
KANJI URAMAKI  Swordfish tartare, spicy mayo, tobiko, spring onion, crispy, avocado, cucumber	10 €
KATAKANA ROLL  Swordfish, ebi, cucumber, carrot, tobiko, wakame	11 €
EBI TENKA  Tuna, salmon, prawn, tobikko, cucumber, tempura crisp, ponzu sauce	11 €

# JAPAS







## STARTERS / SNACKS

EDAMAME 	4 €
Steamed edamame soy beans	
GOMA WAKAME 	5 €
Seaweed salad, sesame	
MISO SOUP  	5 €
Japanese miso paste soup, dashi, soy sauce, spring onion, tofu, wakame	
HORENSO GOMAAE  	6 €
Spinach salad with sesame dressing	






## DIM SUM

SHAO MAI     	6.5 €
4 dim sum filled with shrimps and pork, bambus and shiitake, spicy soy sauce	
CHAR SIU BBQ   	8 €
2 buns filled with BBQ pork, five spice soy sauce	
GYOZA CHICKEN   	8 €
5 japanese ravioli filled with chicken, shiitake, gyoza sauce	
GYOZA SHIITAKE   	8 €
5 japanese ravioli filled with shiitake, oyster mushroom, smoked tofu, gyoza sauce	



## SPRING ROLLS

DUCK ROLL   	11 €
Duck leg confit, hoisin sauce, spring onion, carrot, chinese cabbage, sweet chili sauce	
VEGE ROLL   	9 €
Glass noodles, cabbage, leek, carrot, sweet chili sauce	







## TEMPURA

EBI  	11 €
Prawns in panko, wasabi mayo	
LOBSTER   	13 €
Lobster meat in panko, spicy teriyaki mayo	











## TARTARE

BLUEFIN TUNA & SAKE  	16.5 €
Bluefin Tuna, salmon, tobikko, lime, apple, rice paper crackers	

## TATAKI

SAKE   	17.5 €
Seared salmon filet, sesame, tataki sauce	
BLUEFIN TUNA   	19.5 €
Seared bluefin tuna, pepper, spring onion, apple, pickled ginger, tataki sauce	

## BUNS

PULLED DUCK   	9.5 €
Duck confit, hoisin, cabbage, carrot and apple coleslaw, roasted onion, spring onion	
KARAAGE    	9 €
Fried chicken, pickled daikon, katsu sauce, spring onion, chili, coriander mayo	
EBI BUN   	9 €
Prawns in panko breadcrumbs, coleslaw, black sesame, spring onions, sriracha mayo	





# BOWLS

## DONBURI

KUNG PAO       13 €

Sushi rice, teriyaki glaze pork belly, peanuts, soft boiled egg, kimchi cabbage, coleslaw, spring onion, hazelnut, peanuts and pork cracklings crumble

KARAAGE    15 €

Sushi rice, fried chicken, marinated cucumber, kimchi, BBQ sauce, peanuts

GYŪDON    15 €

Sushi rice, beef steak, egg, onion, soy

TOFU     11 €

Sushi rice, carrot dressing, sautéed marinated smoked tofu, onion baby spinach, pickled carrots, pickled daikon, edamame, crispy onion and sesame

## POKE

TUNA POKE     13 €

Sushi rice, marinated tuna, onion, spring onion, daikon, cucumber, goma wakame, pickled ginger, peanuts, furikake

SAKE POKE     13 €

Sushi rice, salmon marinated in coriander and spicy mayo, edamame, daikon, goma wakame, cucumber, pickled ginger, peanuts, furikake

## SALADS

TUNA SALAD    19 €

Seared bluefin tuna, baby spinach, apple, carrot, pickled onion, cucumber, miso, pak choi, cherry tomato

LOBSTER SALAD    14 €

Lobster meat, pak choi, cucumber, tobikko, sesame dressing, avocado, baby spinach

## NOODLES

TANTANMEN      15 €

Tonkatsu stock, goma tare, shiitake, home made wheat ramen noodles, pork belly, minced pork, pak choi, bamboo shoots, spring onions, ramen egg, nori, garlic oil, enoki

BEEF MAZEMEN      16.5 €

Bulgogi beef, home made udon noodles, soy tare, chili oil, onsen tamago, hazelnut crumble, spring onions, bonito, daikon

SPICY SOBA DUCK     13.5 €

Duck confit, rye noodles, spring onions, carrot, edamame, baby spinach garlic, peanuts, hoisin, chili oil, sesame oil, onion

VEGAN COCONUT    11.5 €

Coconut soup with rye noodles, fried tempeh, chili oil, coriander, lime

## KIDS MENU

KARAAGE KID    8 €

Fried chicken, sushi rice, sauce

MINI EBI    9 €

Tempura shrimp, sushi rice, sauce

## SIDES

RICE 4.5 €

SALAD MIX 4.5 €

PICKLED GINGER 2 €

SAUCES 2 €

Wasabi mayo, Sweet chili, Korean BBQ, Sriracha mayo

KIMCHI 2 €

IT IS ILEGAL TO SERVE ALCOHOLIC  
BEVERAGES TO PERSONS UNDER 18.  
PRICES ARE EXPRESSED IN EUR. VAT 25%  
IS INCLUDED IN THE PRICE.



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