

STARTERS



EDAMAME / SPICY EDAMAME

3290,-

Steamed soybeans with maldon salt and lemon wedge / chili oil



CHICKEN - VEGGIE GYOZA

3690,-

5 pcs of chicken and vegetables stuffed authentic Japanese pan-fried dumplings



SPRING ROLLS

3590,-

Homemade spring rolls with cheese and vegetables, served with sweet chili sauce



ROCK SHRIMP

4990,-

Fried prawn tempura with spicy garlic mayonnaise



SHRIMP TEMPURA

5990,-

Fried shrimp tempura with spicy mayo



BATATA CRUNCHY

2990,-

Fried sweet potato slices with teriyaki sauce and spicy mayo



SPICY CHICKEN BITES

3990,-

Crispy coated, deep fried spicy chicken breast with homemade basil mayo

SOUPS



THAI CORN SOUP

2990,-

Thai corn soup with curry, coconut milk and red curry, served with popcorn

Toppings: chicken + 1590,- | shrimps + 2590,-



MISO SOUP

2790,-

Traditional Japanese soup with tofu, wakame seaweed and green onion



RAMEN SOUP

3590,-

Traditional main dish soup with udon noodle, eggs, fresh vegetables and green onions

Toppings: chicken breast + 1590,- | shrimps + 2590,-



TOM KHA SOUP

2990,-

Authentic Thai coconut soup with spicy-sour taste notes, Thai spices, mushrooms, fresh vegetables served with mungbeans

Toppings: chicken breast + 1590,- | shrimps + 2590,- | tofu + 1490,-

JAPANIKA SPECIALITIES



GRILLED CHICKEN BREAST WITH ROSEMARY

5990,-

Grilled chicken breast with rosemary served with steamed rice and fresh, mixed salad



GRILLED SEA BASS

8990,-

Grilled sea bass, grilled lemon served with steamed rice and fresh, mixed salad



TORIKATCHU

5990,-

Panko fried chicken breast with steamed rice and fresh, mixed salad



GRILLED SALMON STEAK

10990,-

Norwegian salmon steak with steamed rice and fresh, mixed salad

SALADS



THAI MANGO SALAD



5490,-

Fresh mango, cucumber, avocado, carrots, mung bean sprouts with chili-lime sauce



JAPANIKA GARDEN SALAD

3990,-

Mix salad, cherry tomato, carrots, cucumber, spring onion, raddish with garden sauce, optional toppings

Toppings: chicken + 1590,- | shrimp + 2590,- | tofu + 1490,-



JAPANIKA POKE BOWL

3590,-

Raddish, mango, carrots, mung bean sprouts, cucumber, avocado, iceberg lettuce

Choose your base: salad | rice

Topping: salmon + 2590,- | shrimps + 2590,- | tuna + 2190,-
chicken + 1590,- | tofu + 1490,-

Sauces: ponzu | basil mayo | garden salad sauce



ASIAN WOK SPECIALITIES

MASSAMAN CURRY

4590,-

Red curry, carrot, broccoli, chickpeas, bell peppers, coconut milk, green onion, kaffir lime leaves, basil served with steamed rice

chicken + 1590,- | salmon + 2590,- | shrimp + 2590,-
tofu + 1490,- | beef + 2590,-

JAPANIKA UDONKA

4990,-

Udon noodles with cabbage, carrots, mushroom, cilantro in mushroom sauce

chicken + 1590,- | salmon + 2590,- | shrimp + 2590,-
tofu + 1490,- | beef + 2590,-

CASHEW CHICKEN

6490,-

Chrispy coated chicken breast in sweet sauce with cashew and vegetables, served with steamed rice

PAD KA PAO

6490,-

Beef fillet stripes with mushroom sauce, basil, mint and garlic, layered on fried rice with sunny side up on the top

JAPANIKA PAD THAI

4790,-

Traditional fried rice with vegetables and eggs, served with roasted onions and mungbeans

chicken + 1590,- | salmon + 2590,- | shrimp + 2590,-
tofu + 1490,- | beef + 2590,-

WOK FRIED RICE

3990,-

Traditional fried rice with vegetables and eggs, served with roasted onions and mungbeans

chicken + 1590,- | salmon + 2590,- | shrimp + 2590,-
tofu + 1490,- | beef + 2590,-

MAKAOU

5990,-

Combination of green curry, coconut milk, herbs with broccoli, spring onion, peanuts, mushrooms and green paprika. Served with rice or udon noodle

chicken + 1590,- | salmon + 2590,- | shrimp + 2590,-
tofu + 1490,- | beef + 2590,-

SUSHI - COMBINATION

BASIC COMBINATION

10990,-

6 pcs salmon-avocado maki, 4 pcs spicy tuna - cucumber I/O futomaki, 1 pcs avocado nigiri, 1 pcs shrimp nigiri

DELUXE COMBINATION

49990,-

Salmon sashimi, tuna sashimi, shrimp sashimi, 2 pcs nigiri tuna, 2 pcs nigiri salmon truffle, 2 pcs nigiri shrimps, 2 pcs nigiri tamago, 8 pcs wall street, 8 pcs sunset, 4 pcs king roll, 4 pcs chizu chiki, 6 pcs spicy tuna-cucumber I/O maki, 8db salmon-avocado

NIGIRI COMBINATION

13490,-

Salmon, shrimp, tuna, avocado, tamago and smoked salmon nigiris, gunkan spicy tuna, gunkan spicy salmon

JAPANIKA COMBINATIONS

21990,-

8 pcs Wall Street, 4 pcs King Roll, 8 pcs Spicy Tuna, 2 pcs salmon nigiri, 2 pcs avocado nigiri

VEGETARIAN COMBINATION

8990,-

1 nigiri avocado, 1 tamago nigiri, 6 pcs cucumber maki, 4 pcs I/O futomaki with carrot, kanpyo, sweet potato tempura



SUSHI - JAPANIKA CLASSICS

Our favourite 8 pcs I/O futomaki rolls

SUNSET

Salmon tempura, avocado, cucumber and chives topped with sweet potato served with teriyaki and sesame sprinkle

4590,-

SALMON - AVOCADO

Avocado inside, topped with salmon

4990,-

PHILADELPHIA

Smoked salmon, avocado, cucumber, cream cheese, topped with sesame seed

5390,-

SPECIAL VEGGIE

Sweet potato tempura, chives, tamago, kanpyo and asparagus topped with avocado

4390,-

WALL STREET

Smoked salmon, raw salmon, cream cheese, avocado, cucumber, topped with basil tempura with basil mayo

6350,-

SPICY TUNA

Spicy tuna, cream cheese and cucumber topped with avocado, served with basil mayo

5590,-

SPICY SALMON

Spicy salmon, avocado, cucumber and lettuce topped with sweet potato flex

5290,-

SALMON CHEESE

Raw salmon, mozzarella, avocado and chives fried in tempura (SERVED WARM)

5290,-

JAPANKO

Panko fried inside out roll with salmon tempura, sweet potato tempura and avocado, served with teriyaki sauce (SERVED WARM)

5390,-

CHIZU CHIKI (4 pcs)

Chicken tempura, avocado, carrots, grilled mozzarella, crispy onion flakes, green onion, teriyaki sauce

3890,-

SALMON TRUFFLE NIGIRI (2 pcs)

Handmade rice pillows topped with flambéed salmon garnished with mayo and truffle

3590,-

KING ROLL (4 pcs)

Tuna, shrimp tempura, avocado, cucumber, carrots, with raw salmon topping, spicy mayo, basil mayo, masago and tempura crumbs

4890,-

TROPICAL TUNA (6 pcs)

Panko fried roll with avocado, carrots, spicy tuna, mango served with mango mayo

4665,-

DIAMOND TRUFFLE (4 pcs)

Cucumber, carrots, crispy salmon, shrimp tempura, with flambéed salmon topping, mayo and truffle

6990,-

SUSHI - NIGIRI

HANDMADE RICE PILLOWS
WITH OPTIONAL FISH OR
VEGETABLE TOPPING (2 PCS)

SALMON	3590,-
SMOOKED SALMON	3590,-
TUNA	3590,-
SHRIMP	3990,-
TAMAGO	2590,-
AVOCADO	2590,-

SUSHI - GUNKAN

HANDMADE RICE
CUBES WRAPPED
IN SEAWEED (2 PCS)

SPICY SALMON	3990,-
SPICY TUNA	3990,-
MASAGO	2590,-

SUSHI - SASHIMI

SALMON - 60g	3990,-
TUNA - 60g	3990,-
SHRIMP - 60g	3990,-
SASHIMI SELECTION	15990,-
Salmon, tuna, tamago, masago and shrimp sashimi	

SUSHI - BUILD YOUR OWN

CHOOSE YOUR FAVOURITE INGREDIENTS
AND WE WILL MAKE YOUR BEST SUSHI

VEGGIE MAKI optional 1 vegetable or fruit	2590,-	I/O FUTOMAKI 4/8 pcs optional 1 fish and 2 vegetables or 3 vegetables	3490,- / 5390,-
I/O VEGGIE MAKI optional 2 vegetables or fruit	2790,-	FUTOMAKI TEMPURA 8 pcs optional 1 fish and 2 vegetables or 3 vegetables fried in tempura	5190,-
FISH MAKI optional 1 fish	3390,-	TEMPURA FRIED PANKO panko fried I/O roll, choice of 1 fish and 2 vegetables or 3 vegetables	5390,-
I/O FISH MAKI optional 1 fish and 1 vegetable	3790,-	SANDWICH SUSHI optional 1 fish and 2 vegetables or 3 vegetables	4590,-
MAKI TEMPURA optional 1 fish and 2 vegetables or 3 vegetables, fried in tempura	3590,-	SANDWICH SUSHI TEMPURA optional 1 fish and 2 vegetables or 3 vegetables fried in tempura	4990,-
FUTOMAKI 4/8 pcs optional 1 fish and 2 vegetables or 3 vegetables	3290,- / 4490,-		



OPTIONAL FISH:

raw salmon • salmon skin • spicy salmon • salmon
tempura • shrimp tempura • tuna • spicy tuna
baked salmon • chicken tempura

OPTIONAL VEGETABLE, FRUIT:

asparagus • cucumber • carrots • chives • sweet potato
tempura • shiitake mushrooms • kanpyo • spring onion
tamago • tofu • mango

FISH TOPPING FOR I/O SUSHI:

smoked salmon + 1490,- • raw salmon + 1490,-
tuna + 1490,- • masago + 1490,-

VEGETABLE TOPPING FOR I/O SUSHI:

sweet potato + 690,- • tamago + 690,- • avocado + 690,-

EXTRA FISH: +1490,- | **EXTRA VEGETABLES:** +750,-

SPECIAL EXTRA:

avocado + 690,- • mozzarella / cream cheese + 690,-
smoked salmon / tuna + 1490,- • mango + 690,-

DESSERTS



JAPANIKA'S PISTACHIO CHEESECAKE

Oatmeal, white chocolate creamcheese,
pistachio ganache

3990,-



VEGAN CHOCOLATE CHEESECAKE

Sugarfree, vegan oreo cookie, vegan creamcheese, vegan,
sugarfree chocolate ganache, xilit, vegan cream

3990,-



CHOCOLATE LAVA CAKE

Chocolate lava cake served with vanilla ice cream

3990,-



MANGO STICKY RICE

Coconut sticky rice with mango puree

2990,-



JAPANIKA'S COTTAGE CHEESE DUMPLINGS

Cottage cheese dumplings baked in panko crumbs served
with Japanese cherry chutney

3990,-

COFFEE & TEA

COFFEE

RISTRETTO	990,-
ESPRESSO	990,-
ESPRESSO MACHIATO	1090,-
DOPPIO	1490,-
CAPPUCCINO	1290,-
CAFE LATTE	1490,-
CORTADO	1390,-
AMERICANO	1290,-
MELANGE	1690,-
FLAT WHITE	1490,-
IRISH COFFEE	3990,-
ESPRESSO TONIC	2990,-

*milk alternatives are available (600 HUF)

MATCHA LATTE	2590,-
MATCHA VANILIA	2790,-
MATCHA STRAWBERRY	2790,-
ICE MATCHA LATTE	2790,-
ICE MATCHA VANILIA	2790,-
ICE MATCHA STRAWBERRY	2790,-

*the matcha drinks are made from oat milk

FLAVORED LATTES

1890,-

COCONUT
MACADAMIA
VANILLA
CARAMEL
SUGAR FREE HAZELNUT

TEA

1690,-

DILMAH SELECTION

GENTLE MINTY GREEN TEA

FRAGRANT JASMINE GREEN TEA

CEYLON GREEN TEA

LIVELY LIME AND ORANGE FUSION

PURE CHAMOMILE FLOWERS

ELEGANT EARL GREY

ACAI BERRY, POMEGRANATE AND VANILLA

ELDERFLOWER AND APPLE INFUSION

NATURAL INFUSION OF BLUEBERRY

BLOOD ORANGE AND EUCALYPTUS

BERRY SENSATION

CEYLON SPICE CHAI

FRESH MINT



KOKTÉLOK / COCKTAILS

ABSOLUT JAPANIKA

4290,-

Absolut Blue vodka, Kwai Feh licsilikőr,
limelé, bodzaszirup, licsilé, áfonyalé
Absolut Blue Vodka, Kwai Feh lychee liqueur,
lime juice, elderflower syrup, lychee juice, cranberry juice

ASIAN PORNSTAR

4290,-

Absolut Blue vodka, Kwai Feh licsilikőr, maracujapüré,
almalé, limelé, vaníliaszirup, prosecco
Absolut Blue Vodka, Kwai Feh lychee liqueur, passion fruit
pureé, apple juice, lime juice, vanilla syrup, prosecco on the side

NIGAI AI (FANYAR SZERELEM)

4 290,-

Beefeater gin, Choya Yuzu, kaffir lime levél,
ananászlé, citrussalé
Beefeater gin, Choya Yuzu, kaffir lime,
pineapple juice, citrus juice

KIMONO

4590,-

Beefeater gin, erdei gyümölcs püré, friss szeder,
Choya 3 yrs, natural joghurt likőr, ananászlé, vanília
Beefeater gin, forest fruit pureé, fresh blackberry,
Choya 3 yrs, natural yoghurt liqueur, pineapple juice, vanilla

LYCHEE MARTINI

4290,-

Absolut Blue vodka, Kwai Feh licsilikőr,
licsi püré, bodzaszirup, citrussalé, licsilé
Absolut Blue Vodka, Kwai Feh lychee liqueur,
lychee pureé, elderflower syrup, citrus juice, lychee juice

ENDLESS LOVE

4190,-

Absolut Blue vodka, Licor 43, házi superjuice,
eperpüré, joghurt likőr, almalé, kókuszszirup
Absolut Blue vodka, Licor 43, homemade superjuice,
strawberry pureé, natural yoghurt liqueur,
apple juice, coconut syrup

ASIAN SUMMER SOUR

3990,-

Bacardi Spicy rum, maracujapüré, házi vaníliaszirup,
házi superjuice, ananászlé, csokoládé bitter, csipet só
Bacardi Spicy rum, passionfruit pureé,
homemade vanilla syrup, homemade superjuice,
pineapple juice, chocolate bitter, pinch of salt

SUMMER DATE

4590,-

Beefeater gin, házi superjuice, házi mentaszirup,
Italicus Bergamot likőr, eperpüré, friss menta,
barack keserű, őrölt szerecsendió, szóda
Beefeater gin, homemade superjuice, homemade mint syrup,
Italicus bergamot liqueur, strawberry pureé, fresh mint,
peach bitter, nutmeg, top of soda

GIN & TONIC

PINKY GT

4990,-

Beefeater Pink gin, lime, szőlő,
Fever Tree mediterrán tonic
Beefeater Pink gin, fresh lime, grape,
Fever Tree mediterranean tonic

KI NO GT

5990,-

Ki No Bi gin, szárított grapefruit, borókabogyó,
zöld alma, Fever mediterrán tonic
Ki No Bi gin, dehydrated grapefruit, juniper berry,
granny smith apple, Fever Tree mediterranean tonic

GEE TEA

5790,-

Ki No Tea gin, málna, kaffir lime levél,
Fever Tree rebarbarás és málnás tonic
Ki No Tea gin, raspberry, kaffir lime leaf,
Fever Tree rhubarb and raspberry tonic

SCHWARTZWALD TONIC

5790,-

Monkey 47 gin, feketeszeder, narancs,
szecsuáni bors, Fever Tree indián tonic
Monkey 47 gin, blackberry, orange,
sechuan pepper, Fever Tree indian tonic

HENDRICK'S GT

4990,-

Hendrick's gin, Fever Tree indián tonic,
uborka, rózsabors
Hendrick's gin, Fever Tree indian tonic,
cucumber, pink pepper

SUNTORY GT

5990,-

Roku Suntory gin, szecsuáni bors, perzsarózsa,
szárított citrom, Kinley tonic
Roku Suntory gin, sechuan peppers, persian rose petals,
dehydrated lemon, Kinley tonic

LIMONÁDÉK / LEMONADES



Eper - bazsalikom 1890,-
Strawberry - basil

Licsi - kókusz 1890,-
Lychee - coconut

Alma - meggy 1890,-
Apple - cherry

Klasszikus 1890,-
Classic

Ananász - yuzu 1890,-
- kardamom
Pineapple - yuzu
- cardamom

Uborka - bodza 1890,-
Cucumber - elderflower

IBA Standard, klasszikus koktélok kérésre, készlet függvényében örömmel elkészítjük.
IBA Standard classic cocktails are available upon request, based on our current stock.

CUKORMENTESEN ELÉRHETŐ VERZIÓKÉRT
ÉRDEKLŐDJÖN A FELSZOLGÁLÓKNÁL!

PÁLINKÁK

0,04 l

Árpád prémium lepótica szilva / plum	4 590,-
Árpád prémium kajszi / apricot	4 990,-
Árpád prémium málna / raspberry	8 990,-
Árpád prémium birs / quince	5 990,-
Árpád prémium gyömbér párlat / ginger	4 990,-
Árpád fekete szesznye pálinka / black cherry	3 990,-

ÜDÍTŐK / SOFT DRINKS

0,25 l

Coca cola 	890,-
Coca cola zero	890,-
Sprite zero	890,-
Fanta narancs / orange	890,-
Cappy alma / apple	890,-
Cappy narancs / orange	890,-
Cappy ananász / pineapple	890,-
Cappy barack / peach	890,-
Fuze tea barack / peach	890,-
Fuze tea citrom / lemon	890,-
Kinley tonic	890,-
Kinley bogys gyümölcs / pink aromatic berry	890,-
Kinley gyömbér / ginger	890,-
Fever tree indián / indian tonic	1990,-
Fever tree mediterrán / mediterranean tonic	1990,-
Fever tree bodza / elderflower tonic	1990,-
Fever tree rebarbara és málna / rhubarb & raspberry tonic	1990,-
Fever tree gyömbérsör / ginger beer	1990,-

ÁSVÁNYVIZEK / MINERAL WATERS

Aqua Panna 0,5 l	1590,-
San Pellegrino 0,5 l	1590,-
Natur Aqua Szénsavmentes 0,33 l	890,-
Natur Aqua Szénsavas 0,33 l	890,-
Soda water 0,1 l	200,-

ENERGIAITALOK / ENERGY DRINKS

0,25 l

Red bull	1990,-
Red bull sugarfree	1990,-

SÖRÖK / BEERS

DRAFT / CSAPOLT

0,3 l

0,5 l

Asahi	1550,-	2550,-
Dreher Gold	1250,-	1990,-
HB Búza	1250,-	1990,-

BOTTLE / ÜVEGES

Dreher 24 alkoholmentes / non-alcoholic	1190,-
Peroni 0,33 l	1850,-
Sapporo 0,33 l	3790,-
Beertailor Cherry Ale 0,33 l	3190,-

GIN

0,04 l

Malfy Rosa	2790,-
Hendrick's	3390,-
Monkey 47	3990,-
Beefeater	1790,-
Roku	3190,-
Ki No Bi	4990,-
Ki No Tea	5190,-
Monkey 47 Sloe	4590,-
Beefeater Pink	1890,-
Bombay Sapphire	1890,-
Bombay Premier Cru	3790,-

GYOMORKESERŰK

BITTERS

0,04 l

Jägermeister	1490,-
Fernet-branca	1990,-

VODKA

0,04 l

Grey Goose Original	2990,-
Belvedere	3490,-
Beluga Noble	3490,-
Ciroc	3190,-
Absolut Blue 	1990,-
Absolut Citron	1990,-
Absolut Elyx	4590,-

LIKÖRÖK / LIQUEURS

0,04 l

Kwai Feh	1790,-
Kahlua	1590,-
Martini Rubino	1890,-
Aperol	1490,-
Campari	1890,-
Choya Kokuto	3190,-
Choya Yuzu	2690,-
DeKuyper Triple Sec	1490,-
Mandarin Napoleon	1890,-
Choya 3 years	2690,-
Baileys	1990,-
Licor 43	2490,-
Malibu	1990,-
Lillet Blanc	2390,-

WHISKEY

0,04 l

Maker's Mark	3590,-
Jack Daniel's	1790,-
Nikka From The Barrel	6990,-
Hibiki Harmony	11990,-
Johnnie Walker Black Label	2990,-
Jameson Irish	1990,-
Ballantine's 17 Yrs	7490,-
Chivas Regal Mizunara	6290,-
Gentleman Jack	2990,-

TEQUILA

0,04 l

Patron Silver	3990,-
Patron Reposado	4790,-
Olmeca Blanco	1990,-
Olmeca Gold	2190,-

RUM

0,04 l

Havanna 3 years	1590,-
Havanna 7 years	2790,-
Brugal 1888	4990,-
Diplomatico Reserva	3690,-
Havanna Especial Anejo	1690,-
Bacardi 8	2990,-
Bacardi Spicy	1990,-

SAKÉ & SHOCHU VÁLOGATÁS
SAKE & SHOCHU SELECTIONS

0,1 l Üveg / Bottle

Kikusui Dry		
Honjozo Sake 1,8 l (15%)	4190,-	75420,-
Ozeki Nigori		
Sake 0,72 l (14,5%)	6390,-	46008,-

Gekkeinkan Junmai		
Sake 0,72 l (14,5%)	4190,-	30168,-
Hokkan Sakura Daiginjo		
Sake 0,72 l (15,8%)	5390,-	38808,-

0,04 l Üveg / Bottle

Awamori 5yo		
Shochu 0,7 l (25%)	6495,-	45465,-

FEHÉRBOROK | WHITE WINES

0,15 L

0,75 L



Dubicz Mátrai Prémium Irsai Olivér

1650 Ft

7990 Ft



Tűzkő Pannon Grüner Veltliner

2150 Ft

9990 Ft



Bárdos Mátrai Sauvignon Blanc

1790 Ft

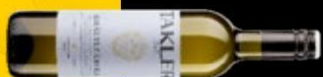
8590 Ft



Pátzay Rizling

2150 Ft

9990 Ft



Takler Szekszárdi Királyságyka

1790 Ft

8590 Ft



Simonsig Chenin Blanc

2290 Ft

10990 Ft



Le Chablisienne Petit Chablis

7550 Ft

34990 Ft



Yealands Estate Yealands Reserve Sauvignon Blanc

6350 Ft

29900 Ft

ROZÉ BOROK | ROSÉ WINES

0,15 L

0,75 L



Pátzay Prémium Pinot Noir Rosé

2790 Ft

13490 Ft



M.Chapoutier Orsuro Rose, Cotes de Provence

4790 Ft

22990 Ft

VÖRÖSBOROK | RED WINES

		0,15 L	0,75 L
	Bodri Szekszárdi Malbec	1850 Ft	8590 Ft
	Tűzkő Merlot	2150 Ft	9900 Ft
	Ipacs-Szabó Villányi Inni jó	3290 Ft	15990 Ft
	Terrecarsiche Classici Primitivo IGT Puglia	3190 Ft	15590 Ft

DESSZERTBOROK | DESSERT WINES

		0,15 L	0,5 L
	Serpens Tokaji Sweet	3750 Ft	11590 Ft

HABZÓ BOROK | BUBBLES

		0,15 L	0,75 L
	Törley Hungária Grande Cuvée	2990 Ft	12990 Ft
	Furlan Frizzante Prosecco	3350 Ft	13990 Ft
	Ferrari Maximum Brut Trento DOC		39900 Ft
	Bollinger Special Cuvée Brut		59900 Ft
	Mionetto 0.0% alkoholmentes / alcohol free	2990 Ft	12990 Ft



100% BENTO, 100% YOU!

CREATE YOUR OWN BENTO BOX!

Pick your favorites from the menu and build the perfect flavor combo just for you!

1.

STARTERS

EDAMAME

Steamed soybeans with maldon salt and lemon wedge

SPRING ROLLS

Homemade spring rolls with cheese and vegetables, served with sweet chili sauce

CHICKEN - VEGGIE

GYOZA

3 pcs of chicken and vegetables stuffed authentic Japanese pan-fried dumplings

SPICY CHICKEN BITES

Crispy coated, deep fried spicy chicken breast with homemade basil mayo

2.

SUSHI OR SOUP

MISO SOUP

Traditional Japanese soup with tofu, wakame seaweed and green onion

SUSHI

SUNSET 4 pcs

Salmon tempura, avocado, cucumber and chives topped with sweet potato served with teriyaki and sesame sprinkle

SPECIAL VEGGIE 4 pcs

Sweet potato tempura, chives, tamago, kanpyo and asparagus topped with avocado

PHILADELPHIA 4 pcs

Smoked salmon, avocado, cucumber, cream cheese, topped with sesame seed

WALL STREET 4 pcs

Smoked salmon, raw salmon, cream cheese, avocado, cucumber, topped with basil tempura with basil mayo

3.

WOK SPECIALITIES

JAPANIKA UDONKA

Udon noodles with cabbage, carrots, mushroom, cilantro in mushroom sauce

JAPANIKA PAD THAI

Traditional Thai rice noodles with egg, carrots, mung bean, peanuts, cilantro

WOK FRIED RICE

Traditional fried rice with vegetables and eggs, served with roasted onions and mungbeans

MAKAOU

Combination of green curry, coconut milk, herbs with broccoli, spring onion, peanuts, mushrooms and green paprika. Served with rice or udon noodle

chicken + 890,- / salmon + 1290,-
shrimp + 1290,- / tofu + 790,-
beef + 1290,-

4.

NIGIRI (2PCS) OR DESSERT

NIGIRI

SALMON NIGIRI

SMOKED SALMON NIGIRI

TUNA NIGIRI

SHRIMP NIGIRI

TAMAGO NIGIRI

AVOCADO NIGIRI

DESSERT

JAPANIKA COTTAGE CHEESE DUMPLINGS

Cottage cheese dumplings baked in panko crumbs served with Japanese cherry chutney

SWEET SPRING ROLLS

Crispy, sweet spring rolls with milk chocolate and peach

BARTENDER'S OFFER



CINNAMON SOUR

Maker's Mark,
cinnamon syrup,
lime

3990,-

TEL-AVIV MULE

Tubi60, Russian
Standard, lime,
ginger beer

3990,-

GOLDEN CLOVE

Olmeca Gold,
cloves,
pear, mint, lime

3990,-

HOT CHOCOLATE

Milk chocolate
and white
chocolate versions

1990,-

MULLED WINE

Hot red wine with
orange, cinnamon
and cloves

1990,-

CHEF'S OFFER



PUMPKIN SOUP

2990,-

Slightly spicy pumpkin cream soup with coconut cream, ginger and cinnamon, served with roasted pumpkin seeds



WAKAME SALAD

2590,-

Wakame salad with glass noodles, carrots, cucumber, sesame seeds and ponzu



CUCUMBER SALAD WITH PEANUT SAUCE

2590,-

Fresh cucumber salad with peanut sauce and pea sprout

ADDITIONAL TOPPINGS: Tofu +1590,- • Chicken +1590,-



PAD WOON SEN

3990,-

Asian glass noodles with oyster sauce, garlic, mushrooms, ginger, eggs and fresh vegetables

ADDITIONAL TOPPINGS:

Tofu +1490,- • Chicken +1590,- • Shrimps +2590,- • Beef +2590,-



PAD SUKI



5290,-

Spicy glass noodles with shiitake mushroom, eggs and fresh vegetables

ADDITIONAL TOPPINGS:

Tofu +1490,- • Chicken +1590,- • Shrimps +2590,- • Beef +2590,-



SALMON TARTAR

5990,-

Fresh salmon tartar with avocado, mango and sesame seeds, served with rice chips



CRISPY RICE TUNA

3990,-

Crispy rice with spicy tuna, jalapeno and cilantro



CRUNCHY SALMON BITES

2590,-

Tempura fried roll with spicy salmon skin, jalapeno and curry sauce



WEET SPRING ROLLS

3990,-

Crispy, sweet spring rolls with milk chocolate and peach