MENU

WAKAME salad 100g, A: 6.11	€4.00
KIMCHI radishes 100 g, A: 2,4,6,11 (fermented radishes (Družstvo))	€4.90
EDAMAME - smoked maldon salt, five spice oil 180g, A: 6.11	€5.90
BAO TORI 120g, A: 1,3,5,6,10 (bao bun, crispy chicken (Top Farm), smoked mayo, red cabbage, pineapple, chicken chips, coriander)	€8.90
NEW! **BABY EGGPLANT** 4pcs A: 1,2,4,6,7,10,11 (marinated eggplant (Družstvo), panko, homemade kimchi tartare)	€8.90
GYOZA NOSU 3pc, A: 1,6,7,11 (roasted eggplant (Družstvo), 24-month-aged Grana Padano, pine nuts, crispy Olomouc cheese, mandarin ponzu) +1pc/3.5 €	€9.90
DUCK GYOZA 3pcs, A: 1,6,11 (duck, foie gras (Top Farm), shitake, truffle ponzu, spring onion) +1pc/3.5 €	€12.90
BEEF TARTARE 150g A : 1,3,6,7,10,11 (beef (Farm Kuchyňa), Olis sourdough bread, bacon mayo, pickled mustard, egg yolk, tsukemono, shallot, horseradish)	€17.90

MISO 300ml, A: 6.11 (combu dashi broth, fermented soy paste, tofu, shitake, wakame, spring onion)	€5.90
TOM YUM 300ml, A: 2,4,6 (fish broth, shrimp, coconut milk, mango, tomatoes, shitake, wakame, glass noodles, coriander)	€8.90

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulphites 13 lupins 14 shellfish

RICE NOODLES 350g, A: 4,6,7,11,14 €13.90
(wide rice noodles, vegetables, five-spice oil, homemadeteriyaki, butter, seed mixture, coriander)
+ chicken (Top Farm) or
+ pork belly (Kopaničiarska sviňka)

KATSU SANDO 250g, A: 1,3,6,7,10,11 €15.90
("KFC" chicken leg (Top Farm), shokupan (Oli's), Korean BBQ, pickles, coleslaw, smoked mayo, coriander, spring onion)

KIMCHI SZEGEDÍN 250g, A: 1, 2, 4, 7 €19.90
(kimchi sauerkraut, pork (Kopaničiarska sviňka), baozi bun, fermented cream, buckwheat)

NEW! **"KALDOUN" RAMEN** 450g, A: 1,3,6,10,11 €19.90
(duck broth (paitan), crispy wonton with duck liver, root vegetables, fresh ramen noodles (Tydle Nudle), duck breast (Farma LúčnyDvor), marinated egg (Top Farm), spring onion, crispy nori seaweed)

PORK RIBS 500g, A: 1,2,4,5,6 €22.00
(pork ribs (Kopaničiarska pig), Korean BBQ, peanuts, coriander, spring onion , kimchi cucumbers, Oli 's bread)

"GAŠTANKO" CHOUX 120g, A: 1,3,6,7,8 €9.90
(chestnut mascarpone, pear with tonka bean, egg liqueur espuma, hazelnut)

"PERNÍČEK" 120g, A: 3,7,8, €8.90
homemade carrot-apple gingerbread, mascarpone and roasted pumpkin seed praline cream, pumpkin, passion fruit and sea buckthorn ice cream, roasted pecans, chocolate chip

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulphites 13 lupins 14 shellfish

SUSHI MENU

MAKI (6 pcs)

avocado, A: -	€5.90
cucumber, A: -	€5.90
oshinko, A: -	€5.90
kanpyo, A: 1	€5.90
tamago, A: 1,3,4,6	€5.90
salmon, A: 4	€6.90
shrimp, A: 2	€6.90
hamachi, A: 4	€8.90
bluefin tuna, A: 4	€9.90

NIGIRI (1pc)

avocado, A: -	€3.00
tamago, A: 1,3,4,6	€3.00
shrimp, A: 2	€4.90
salmon, A: 4	€3.90
hamachi, A: 4	€5.90
bluefin tuna, A: 4	€6.90

SASHIMI (3 pcs)

avocado, A: -	€4.90
tamago, A: 1,3,4,6	€4.90
shrimp, A: 2	€5.90
salmon, A: 4	€7.90
hamachi, A: 4	€8.90
bluefin tuna, A: 4	€11.90

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulfites, 13 lupine 14 shellfish

FUTOMAKI

YASAI 200g, A: 3,4,6,11 €12.00
(Avocado, cucumber, tamago, chives, oshinko, kanpyo, mayo, rice, nori)

IKA TEMPURA 200g, A: 1,2,3 €13.00
(Calamari, tempura, cucumber, chives, sweet chili, mayonnaise, rice, nori)

SAKE AVOCADO 200g, A: 3,4,6,11 €15.00
(Salmon, avocado, mayonnaise, chives, rice, nori)

EBI AVOCADO 200g, A: 2,3,7 €15.00
(Shrimp, avocado, Philadelphia, chives, tobiko, rice, nori)

MAGURO AVOCADO 200g, A: 3,4 €18.00
(Bluefin tuna, avocado, mayonnaise, chives, rice, nori)

UNAGI 200g, A: 1,3,4,5,6,8,11 €18.00
(Eel in tempura, cucumber, coriander, mixed salad, chives, avocado, mayo, unagi sauce, rice, nori)

SOFT SHELL CRAB 200g, A: 1,2,3,4,5,6,8,11 €18.00
(Soft shell crab in tempura, kimchi salad, avocado, mix salad, chives, cucumber, smoked mayo, rice, nori)

+ extra tempura €2.00

URAMAKI

NEW! **KABOCHA** 200g, A: 6,7,11 €14.00
(IN: pickled pumpkin, cucumber, kanpyo, crème fraîche, rice, nori,
OUT: pumpkin purée, Styrian pumpkin seed oil, sweet potato straw, pumpkin seeds)

KINOKO 200g, A: 1,3,6,7,11 €14.00
(IN: avocado, cucumber, enoki mushrooms in tempura, chives, rice, nori,
OUT: mushroom tartare, truffle, potato straw, sesame)

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulfites, 13 lupine 14 shellfish

TATARU SAKE 200g, A: 1,2,3,4,6,11 €15.00
(IN: shrimp in tempura, avocado, cucumber, chives, rice, nori
OUT: salmon tartare, chives, yuzu, mayonnaise)

PHILADELPHIA 200g, A: 6,11 €16.00
(IN: salmon, shrimp, cucumber, chives, creme fraiche, avocado, rice, nori OUT: sesame)

BLACK SHRIMP 200g, A: 1,2,3,14 €18.00
(IN: arugula, avocado, cucumber, chives, rice, nori
OUT: shrimp in tempura, mayo, Thai basil)

TATARU MAGURO 200g, A: 1,2,3,4,6,11 €18.00
(IN: shrimp in tempura, cucumber, chives, avocado, rice, nori
OUT: bluefin tuna tartare with truffle, kimchi paste, teri yaki)

HAMACHI CORN 200g, A: 1,3,4,7,11 €18.00
(IN: Hamachi, Philadelphia, sriracha, chives, lettuce, avocado, oshinko, tobiko, rice, nori OUT: corn flakes, mango yuzu gel)

SURF & TURF 200g A: 1,2,3,4,6,7,10 €18.00
(IN: tiger prawns, cucumber, avocado, Philadelphia; OUT: tempura tripe, halászle emulsion mayonnaise, Szechuan pepper, chives)

CRISPY SALMON 200g, A: 1,3,4,7,11 €19.90
(IN: shrimp in tempura, spinach, avocado, rice, nori OUT: salmon, mixed nuts, sesame, chili, dashi, coriander, chili butter, chili mayo, unagi sauce)

TUNA WITH TRUFFLES 200g, A: 1,3,4,7,11 €19.90
(IN: Enoki mushrooms in tempura, chives, tamago, Philadelphia, kanpyo, bluefin tuna, rice, nori OUT: truffle mayonnaise, seed mixture)

EBI MAGURO 200g, A: 1,2,3,4,6,11 €22.00
(IN: shrimp in tempura, avocado, cucumber, chives, rice, nori
OUT: bluefin tuna, tobiko mayo)

NEW! **GYŪ FIRE** 200g, A: 3, 6, 8, 10, 11 €22.00
(IN: glazed baby corn, cucumber, chives, rice, nori OUT: beef carpaccio (Farma Kuchyňa), chorizo mayo, chorizo crumble, hazelnuts)

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulfites, 13 lupine 14 shellfish

Sushispecial

Appetizer

HAMACHI TATARAK 100g A: 1,4,6,10,11

(Hamachi from Japan, ponzu , mustard, potato, orange)

€17.90

MODERN SASHIMI4pcs A: 4,6,8*,11

Salmon, chili mango, coconut,coriander	€14.90
Hamachi, Jerusalem artichoke,daikon	€14.90
Bluefin tuna, truffle, hazelnut*,daikon	€16.90

Maindishes

SALMON POKÉ 400g A: 1,3,4,6,10,11

(fresh salmon, tobiko , avocado, wakame , coleslaw , kimchi mayo , sesame dressing, seed mixture, micro herbs)

€16.90

URAMAKI HAMACHI KANJI 200g A: 1,2,3,4,6,7,10,11

(IN: tempura shrimp, baby broccoli, avocado, cucumber, Philadelphia, rice, nori OUT: Hamachi, sriracha mayo, onion chutney, crispy sweet potato)

€19,90

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulphites 13 lupins 14 shellfish

Specialoffer

HAMACHI

MODERN NIGIRI HAMACHI 2pcs A: 4,6,7

(hamachi, yuzu butter, crispy cabbage, sushi rice)

€13.90

MODERN SASHIMI HAMACHI 5pcs A: 4.6

(quince ponzu (Pernek), potato straw, salsa from daikon, cucumbers, pepperoni and chives, sesame oil, coriander)

€17.90

URAMAKI TATARU HAMACHI 8 pcs A: 3,4,6,7,10

(IN: shrimp in tempura , avocado, cucumber, chives, sushi rice, nori
OUT: hamachi, chili mayo, chives, smoked almonds, crispy red rice)

€18.90

CEVICHE HAMACHI 250g A: 4,6,11

(hamachi, smoked corn, daikon, coriander, red onion, cantaloupe, lime, mandarin-mango-kalamansi ponzu, coconut milk, burnt leek, chive oil, banana chips, papadam)

€20.90

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulphites 13 lupins 14 shellfish

Specials

Appetizer

FOIE GRAS & DULA 100g A: 1,6,7,8

Foie gras terrine (Top Farm), silver onion and black garlic jam, quince gel (Jelka), roasted hazelnuts, coriander, buttered sourdough bread (Oli's)

€21.90

Main course

DUCK LEG WITH SPIKED CABBAGE 350g A: 7,10,11

(confit duck leg (Top Farm), duck demi-glace with cocoa and roasted fennel and coriander, roasted pointed cabbage with sesame dressing and furikake, duck fat aioli, Granny Smith burnt apple puree, coriander)

€21.90

Allergens: 1 cereals, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide and sulphites 13 lupins 14 shellfish

DRINK MENU

NON-ALCOHOLIC DRINKS

Mattoni (sparkling, still, 330ml)	€2.50
Coca Cola, Coca Cola Zero (330ml)	€3.00
San Pellegrino Tonic (330ml)	€3.00
San Pellegrino (natural sparkling wine, orange, lemon, pomegranate, tangerine, 330ml)	€3.00
San Pellegrino (sparkling, 750ml)	€4.40
Alco free beer Kirin Ichiban (330ml)	€4.00
Alco free beer Stupavar "American IPA" (500ml)	€4.50

HOMEMADE LEMONADES

Served in 0.5L/1L jugs.

Fruit lemonade according to the daily offer	€4.90/€7.90
Ice Tea according to the daily offer	€4.90/€7.90

COFFEE

We use selected coffees from friends from Tma v hrnku.

Espresso	€2.10
Lungo	€2.10
Espresso doppio	€3.10
Cappuccino	€3.50
Filter coffee – Batch Brew (200ml)	€3.50
+ extra milk	€0.50
+ extra honey	€0.50

BEER

Refreshing beer specials brewed exclusively for us by the brewery SPA Brewery.

According to the daily offer

Draft beer, 400ml	€5.00
Bottled beer, 500 ml	€6.00

SAKÉ AND UMESHU

PremiumJapanese alcoholic beverages selected with the help of Robert, a sommelier inMichelin-starred restaurants.

Hatsumago "Kimoto Tradition" (traditional wine, 720ml)	€5.90/€40
Ninki "Junmai Genshu 11" (720ml)	€7.90/€50
SAIKA - Nigori Ume (plum wine)	€7.90/€50

further according to the current offer

DISTILLATES

We serve all spirits as 4cl shots.

COGNAC

Naud VSOP GB – FR (40%)	€5.90
Naud XO GB – FR (40%)	€9.90

GIN

Naud French – FR (40%)	€4.90
Generous – FR (40%)	€4.90
Generous Azur – FR (40%)	€4.90
Generous Organic – FR (44%)	€5.90
Generous Purple – FR (44%)	€5.90

DOMESTIC DISTILLATES

BVD Borovička (40%)	€3.90
BVD Hruškovica (45%)	€4.90
BVD Slivovica (45%)	€4.90

RUM

Naud Spiced Hidden Loot GB – PA (40%)	€4.20
Naud Ron Venezuela 12 yo – VE (41%)	€4.90
Naud Ron Panama 15 yo GB – PA (41.30%)	€6.90
Thoreau GB – GT/FR – rum/cognac (40%)	€7.90
El Pasador de Oro Gran Reserva – GT (40%)	€9.90

VODKA

Absolut – SE (40%)	€3.40
Gray Goose – FR (40%)	€6.90

WHISKEY

Talisker 10 yo – SCT (45.8%)	€5.90
Cortoisie Single Malt GB – FR (43%)	€6.90

WINE CARD

	0.1l/0.75l bottle
SPARKLING	
Frizzante on tap – IT	€2.50
Prosecco Spumante - Masót - IT (white, brut)	€25
Prosecco Brivido rosa - Masót - IT (rose, extra brut)	€30
Prosecco Esordio - Masót - IT (white, extra dry)	€35
WHITE	
Sauvignon Blanc FRESH - Tajná - SK - 2023 (dry)	€3.50/€25
Rossatz Riesling Federspiel - Josef Fischer - AT - 2023 (dry)	€4.50/€30
Jungberg Devín - Magula - SK - 2023 (dry)	€35
ORANGE	
Oranžový vlk - Magula - SK - 2022 (dry)	€35
ROSÉ	
Váh Rosé - Hrčka & Benian - SK - 2023 (semi-sweet)	€3.70/€25
Ružový vlk - Magula - SK - 2022 (dry)	€30
RED	
Merlot why not - Masót - IT - 2023 (dry)	€3.50/€25
KóME (Cabernet) - Masót - IT - 2021 (dry)	€4.50 /€30
Dunaj SUNSET - Tajná - SK - 2022 (dry)	€35
Wineries Pyros - Syrah - Appellation - AR - 2018 (dry)	€35
Only Chianti DOCG Registra Reserve il Palagio - STING - IT - 2019 (dry)	€60

SIGNATURE COCKTAILS

BoShiNi	
Borovička, Campari, Sake, Sushi rice, Nori	€9.90
LiGin Fizz	
Gin, lychee juice, lemon/lime, egg white, soda	€9.90
Shacho	
White rum, Martini Bianco, Yuzu liqueur, citrus bitter, lemon	€9.90
Matcha Margarita	
Tequila, matcha, apple, lime, Cointreau	€9.90
Rising Sun	
Gin, white wine, Campari, grapefruit Cordial & espuma, chilirim	€10.90
Paloma	
Tequila, lemon, Three Cents grapefruit soda, grapefruit, salt	€10.90
PornStar Martini	
Vodka, prosecco, passion fruit, orange, vanilla	€11.90
Piña Margarita	
Tequila, prosecco, pineapple, lime, agave	€11.90
Poppukōn	
Grappa, sherry, popcorn, smoke bitter	€12.90

CLASSIC COCKTAILS

Gin & Tonic	€7.90
Margarita	€7.90
Negroni	€8.90

NON-ALCOHOLIC COCTAILS

Gin & Tonic	€7.90
LiGin Fizz	€7.90
Matcha Margarita	€8.90
Negroni	€8.90

TEA

We have prepared a range of teas for you in cooperation with Literárna čajovňa, thanks to which we can serve you the highest artisanal quality of teas on our market.

Bancha is a basic type of Japanese green tea that cannot be missing with any meal. As a rule, one bowl is served to drink the meal. Tea improves digestion and also contains a number of health-promoting substances, enzymes, vitamins and minerals.

€3.40/250ml

Genmaicha is a Japanese specialty - green tea with roasted rice, which gives the resulting drink a pleasant roasted aroma. Tea induces a feeling of warmth, warming the body and is an ideal drink in winter.

€3.40/250ml

Taiwan oolong - the island of Taiwan was part of Japan for a while, so we decided to include the best that this island has to offer in our ticket. Light oolongs are popular due to their soft and delicious taste and strong floral-fruity aromas.

€3.90/250ml

Yunnan Golden Tips - if you like black teas, this one will surely please you. It is a high class of tea with a lot of golden tips. The delicate but full flavor carries aromas of fresh citrus.

€3.90/250ml

Fog green - refreshing and delicate green tea from the Anhui region of China. €3.90/250ml

FatCat fruit - at FatCat we have seasonal specialties for you, high-quality fruit mixes that match the current weather.

Winter selection - rose hips, hibiscus, apple, rooibos, almond, cinnamon, vanilla
Pineapple - grapefruit
Raspberries – blackberries

2,90€/250ml

FatCat herbs – a high-quality mixture of herbs, which we also change regularly, depending on the season.

Lavender - fennel
Mint
Mint – lemongrass – lemon myrtle – hibiscus

€2.90/250ml