

sushi bar fugu 河豚

COCKTAILS

IT'S AN ART I TELL YOU

PINK GEISHA

Sake, Cointreau, Lime, Honey, Cranberry
12

FUGU G&T

Hendricks Gin, Vermouth, Matcha,
Fresh Lime
12

LOST GARDEN

Cointreau, Lime, Lytchee, Grapefruit
12

HOMER

Appleton Rum, Ginger beer, Yuzu
12

KYOTO MOJITO

Appleton rum, Saké, Fresh Lime,
Mint, White Peach
12

VIRGIN GEISHA

Cranberry, Mint, Lime, Honey
8

SPIRITS

BULLDOG GIN	7
HENDRICKS GIN	8
WILD TURKEY BOURBON	7
APPLETON ESTATE RUM	7
SKYY VODKA	7
NIKKA FROM THE BARREL	12
HIBIKI	15

DRINKS

FRESH	
WATER - STILL/SPARKLING - 0,5 L	4.8
COCA COLA / COCA COLA ZERO	2.5
HOMEMADE ICE-TEA *	4
DOUBLE DUTCH SKINNY TONIC	3.9
DOUBLE DUTCH CRANBERRY AND GINGER	3.9
THOMAS HENRY GINGER BEER	3.9
HOT	
GREEN TEA	3

TO SHARE

SEASONAL SELECTION

- Hand rolled aubergine croquettes with spicy miso mayo 8
- Seabass ceviche with passion fruit, pickled onions, jalapeno, coriander, shredded nori 12.5
- Salmon tartare crackers with wasabi mayo, ponzu caviar, sakura cress 12.5
- Cucumber, wakame, black radish and sesame dressing 6.5

SUSHI ROLLS

8 PIECES

- ROLLER COASTER** - Salmon, avocado, mint, coriander, masago, topped with yuzu mayo & crispy rice 10.5
- ZELDA** - Tempura asparagus, avocado, oshinko, cucumber, shiso, furikake, topped with wasabi mayo & shishimi togarachi 9.5
- TROPIC THUNDER** - Tempura fried roll, salmon, kanikama, asparagus, topped with unagi sauce & spring onion 11.5
- CANDY CRUSH** - Tuna tartar, salmon, kanikama, avocado, pop rocks, furikake, topped with wasabi mayo & shredded nori 12.5
- KONG** - Spicy tuna tartar, avocado, cucumber, shiso, crispy puffed rice, black sesame, topped with sriracha mayo & spring onions 12.5
- SPICY NOBY NOBY** - Tempura shrimp, avocado, unagi sauce, shishimi togarachi, topped with kanikama & jalapeno's 12.5
- WAIKIKI** - Tempura shrimp, mango, avocado, topped with seabass ceviche 13.5
- 'KANI'KAZE** - Charred salmon, avocado, mango, kanikama, teriyaki sauce, masago aioli 13.5
- SEA DRAGON** - Unagi, avocado, cucumber, torched white sesame, topped with unagi sauce & bonito flakes 12.5

BEER

STELLA GREEN	3.5
GINETTE WIT	3.8
GINETTE LAGER	3.8
ASAHI	3.8
888 TRIPEL EIGHT	5.9

SAKE

SAKE CUP	7
JOZEN - SPARKLING SAKÉ	8.5 / 23
CLASSIC BROWN SAKÉ	180 ML 11
	720 ML 41
	1.8 L 89
MINATOYA TOSUKA	180 ML 14
	630 ML 49
AFTER MEAL SUGGESTION: YUZU SAKÉ	6.5

WINE

PROSECCO - GLERA, ITALY	*
VILLA MIAZZI MILLESIMATO	7.5 / 38
WHITE	*
MONTGOLFIER - Chardonnay, France	4.5 / 24
LE GRAND NOIR - Viognier, France	6.5 / 29
FRANZ HAHN SPÄTLESE - Riesling, Germany	38
ROSÉ	
COLLINE DU PARC - Grenache, Cinsault	4.5 / 24
RED	*
MONTGOLFIER CABERNET SAUVIGNON	4.5 / 24
BODEGAS ARRAEZ VIVIDOR - Bobal, Grenache, Spain	33
FRANZ HAHN LINEMOPS, CABERNET S., MERLOT - Cabernet Franc, Germany	38