



B Y

lone

MAISTRA
Collection

PREDJELA APPETIZERS

- | | |
|--|-----------|
| EDAMAME | 68,00 kn |
| kuhane mahunarke soje, cvijet soli
<i>/ boiled soya beans, salt flower</i> | |
| EDAMAME SPICY | 68,00 kn |
| pržene mahunarke soje, sambal oelek,
soja umak <i>/ fried soya beans, sambal
oelek, soya sauce</i> | |
| HORENSO GOMAE | 65,00 kn |
| špinat sa sezamovim umakom
<i>/ spinach with sesame sauce</i> | |
| SASHIMI BRANCIN | 165,00 kn |
| brancin, dashi od gljiva, enoki, crni
tartuf <i>/ sea bass, dashi mushrooms,
enoki, black truffle</i> | |
| SPRING ROLLS
TEKKA STYLE | 135,00 kn |
| piletina, kozice, đumbir, mladi luk,
sweet chilli umak <i>/ chicken, prawns,
ginger, spring onion, sweet chilli sauce</i> | |
| TUNA TARTAR | 165,00 kn |
| tuna, kizami wasabi, kavijar
<i>/ tuna, kizami wasabi, caviar</i> | |



B Y

lone

- KAMENICE** 155,00 kn
dimljene kamenice, tamago, nori,
paprika, unagi umak / *smoked oysters,*
tamago, nori, paprika, unagi sauce
- SUSHI TENPURA** 125,00 kn
futomaki losos, dashi majoneza, umak
od soje / *futomaki salamon, dashi*
mayonnaise, chilli sauce, soja sauce
- GYOZA** 85,00 kn
svinjetina, kelj, mladi luk, soja umak,
sezamovo ulje, aceto balsamico / *pork*
,kale spring onion , soja sauce, sezame
oi , aceto balsamico
- MISO PATLIDŽAN** 135,00 kn
patlidžan, Jadranske kozice, Istarski
sir, rajčica, miso marinada / *eggplant,*
Adriatic prawns, istrian cheese, tomato,
miso marinade
- SASHIMI UNI** 380,00 kn
meso morskog ježinca, ponzu umak
/ *sea urchin meat, ponzu sauce*

JUHE /SOUPS

MISOSHIRU

60,00 kn

juha od miso paste, wakame alge, tofu
sir, mladi luk
*/ miso paste soup, wakame seaweed,
tofu cheese, spring onion*

TOM YAM KUNG

65,00 kn

ljuta juha od kozica, rajčice, gljive,
mladi luk / *hot soup with prawns,
tomato, mushrooms, spring onion*

SALATE /SALADS

WAFU SALATA

75,00 kn

WAFU SALAD

sezonske salate, wakama alge, sezam,
wafu dresing / *seasonal salads,
wakama seaweed, sesame, wafu
dressing*

ALGE SALATA

75,00 kn

ALGAE SALAD

miješane alge, mladi luk, sezam,
Japanski dresing / *mixed seaweed,
spring onion, Japanese dressing*



B Y

lone

GLAVNA JELA /MAIN COURSES

RIBA I MESO /FISH AND MEAT

HAMA 195,00 kn

jadranska hama, komorač, dajkon,
naranča / Adriatic meagre, fennel,
daikon, orange

GOF 245,00 kn

gof, šparoge, kombu alge, yuzu,
korijander / Greater Amberjack,
kombu seaweed, yuzu coriander

TORY TERIYAKI 165,00 kn

pileći zabatak, sezam, mladi luk teriyaki
umak, rice / chicken thigh, sesame,
spring onion, teriyaki sauce, rice

TELETINA 215,00 kn

teleći file, patlidžan, lotus, šitake,
umak od plavog sira / *veal tenderloin*,
shitake, blue cheese sauce

WAGYU A5 JAPAN 750,00 kn (100 g)

ramstek, cvijetača, brokula, wasab,
umaki / *sirloin, cauliflower, broccoli*,
wasabi, sauce

JAPANSKA RIŽA 45,00 kn JAPANESE RICE

WOK & CURRY

WOK SA TELETINOM 185,00 kn

teletina, mahune, edamame, udon rezanci, oyster teriyaki umak / *veal, beans, edamame, udon noodles, oysterteriyaki sauce*

CURRY OD HOBOTNICE 175,00 kn

hobotnica, batat, crveni curry, kokos, riža / *octopus, sweet potato, red curry, coconut, rice*

TENPURA

TENPURA MORIAWASE 340,00 kn (dvije osobe)

bijela riba, losos, black tiger kozice, povrće, riža, umak / *white fish, salmon, black tiger prawns, vegetable, rice, sauce*



B Y

lone

SASHIMI

HAMACHI SASHIMI

270,00 kn

japanski gof / *yellowtail*

SAKE SASHIMI

245,00 kn

losos / *salmon*

TUNA SASHIMI

260,00 kn

tuna

SUZUKI SASHIMI

225,00 kn

brancin / *sea bass*

GOF SASHIMI

245,00 kn

gof / *greater amberjack*

SASHIMI IZBOR

270,00 kn

SUSHI ŠEFA

**SASHIMI SELECTION
OF SUSHI CHEF**

NIGIRI

SUSHI EDOMAE NAČIN (1 KOM.)
SUSHI EDOMAE STYLE (1 PIECE)

MAGURO tuna / <i>tuna</i>	55,00 kn
TORO carska tuna / <i>fatty tuna</i>	64,00 kn
SAKE losos / <i>salmon</i>	47,00 kn
HAMACHI japanski gof / <i>amberjack</i>	64,00 kn
SUZUKI brancin / <i>sea bass</i>	45,00 kn
TAKO hobotnica / <i>octopus</i>	50,00 kn
TAMAGO jaje / <i>egg</i>	37,00 kn
UNAGI marinirana jegulja / <i>marinated eel</i>	59,00 kn
FOIE GRAS gušča jetra / <i>foie gras</i>	75,00 kn



B Y

lone

GUNKAN

IKURA ikra lososa / <i>salmon roe</i>	55,00 kn
TOBIKO ikra poletuše / <i>flying fish</i>	55,00 kn
NEGITORO tuna, mladi luk / <i>tuna, spring onions</i>	72,00 kn
CAVIAR	78,00 kn

HOSOMAKI

TRADICIONALNI JAPANSKI SVITAK (6 KOM.)
TRADITIONAL JAPANESE ROLLS (6 PIECE)

TEKKA 68,00 kn

tuna / *tuna*

NEGITORO 72,00 kn

tuna, mladi luk
/ *tuna, spring onion*

KAPPA 🌿 44,00 kn

krastavac / *cucumber*

AVOCADO 🌿 44,00 kn

avokado / *avocado*

SAKE 60,00 kn

losos / *salmon*

SHIKOKU 62,00 kn

sušena rajčica, philadelphia sir
/ *dried tomatoes, philadelphia cheese*



B Y

lone

BIG ROLLS

TRADICIONALNI JAPANSKI SVITAK (8 KOM.)
TRADITIONAL JAPANESE ROLLS (8 PIECE)

PATTANI 125,00 kn

tuna, krastavac, avokado, šparoge,
prženi luk, klice kresa, gochujang
*/ tuna, cucumber, avocado, asparagus,
fried onion, watercress, gochujang*

SING BURI 105,00 kn

Black Tigers tenpura, šparoge,
salata i Tobikko
*/ Black Tigers tenpura, asparagus,
salad and Tobikko*

YALA 120,00 kn

marinirani losos, dimljeni losos,
krastavac, philadelphia sir, klice kresa,
gochujang
*/ marinated salmon, smoked salmon,
cucumber, philadelphia cheese,
watercress, gochujang*



URAMAKI

SVITAK NA AMERIČKI NAČIN (6 KOM.)
AMERICAN-STYLE ROLLS (6 PIECE)

ALASKA 75,00 kn

losos i avokado
/ salmon and avocado

BOSTON 82,00 kn

tuna i avokado
/ tuna and avocado

PHILADELPHIA 88,00 kn

krastavac, philadelphia sir, omotano
dimljenim lososom
*/ cucumber, philadelphia cheese rolled
with smoked salmon*

SPICY TUNA ROLL 88,00 kn

tuna, krastavac
i sambal-oelek
*/ tuna, cucumber
and sambal-oelek*

**CHICKEN
TERIYAKI ROLL** 78,00 kn

piletina, krastavac
i majoneza
*/ chicken, cucumber
and mayonnaise*

**SPICY CHICKEN
TERIYAKI ROLL** 78,00 kn

piletina, krastavac,
majoneza i sambal-oelek
*/ chicken, cucumber, mayonnaise and
sambal-oelek*

AGE-EBI MAKI 98,00 kn

Black Tiger tenpura, krastavac, miso
majoneza,
nitsume umak
*/ Black Tiger tenpura, cucumber, miso
mayonnaise, nitsume sauce*



B Y

lone

FRESH GARDEN MAKI 68,00 kn

špinat, philadelphia sir / *spinach,*
philadelphia cheese

KAMAKURA 98,00 kn

gusja jetra, krastavac, bademi,
gochujang
/ foie gras, cucumber, almonds,
gochujang

MOMOYAMA 96,00 kn

Black Tigers tempura, avokado, curry
/ Black Tigers tempura, avocado, curry

FRESH SALMON ROLL 88,00 kn

svježi losos, philadelphia sir, tempura
šparoga
/ fresh salmon, philadelphia cheese,
tempura asparagus

CRUNCHY TUNA ROLL 88,00 kn

tuna, philadelphia sir, tempura
pahuljice
/ tuna, philadelphia cheese, tempura
flakes

SUSHI MENU

TEKKA BY LONE 280,00 kn

Hosomaki Tekka
tuna

Nigiri Maguro
tuna

KYOTO 220,00 kn

Uramaki Age-ebi

Black Tiger tenpura, krastavac, miso
majoneza, nitsume umak
*/ Black Tiger tenpura, cucumber, miso
mayonnaise, nitsume sauce*

Hosomaki Hot tuna roll

mali sashimi tuna i losos

SAN DIEGO 245,00 kn

Uramaki Alaska

losos i avokado / *salmon and avocado*

Uramaki Boston

tuna i avokado / *tuna and avocado*

Uramaki Momoyama

Black Tigers tenpura, avokado, curry
/ Black Tigers tenpura, avocado, curry

SAPPORO 205,00 kn

Hosomaki Sake

losos / salmon

Hosomaki Kappa

krastavac / cucumber

Nigiri Tuna

Nigiri Sake

NAGANO 160,00 kn

Hosomaki Sake

losos / salmon

Hosomaki Tekka

tuna

Hosomaki Avokado

TOKYO 225,00 kn

Hosomaki Sake

losos / salmon

Hosomaki Tekka

tuna

Nigiri

selekcija nigiria / nigiri selection



B Y

lone

DESERTI /DESSERTS

GOMANO PAFE

65,00 kn

pjena od sezama sa sladoledom od zelenog čaja / *sesame mousse with green tea ice-cream*

ČOKOLADA

68,00 kn

čokolada, vanilija, yuzu
/ *chocolate, vanilla, yuzu*

MATCHA

60,00 kn

SLADOLED

MATCHA ICE CREAM

sladoled od zelenog čaja
/ *green tea ice-cream*

VOĆE

65,00 kn

FRUIT

bobičasto voće, bijela čokolada, bademi, limunska trava / *berries, white chocolate, almonds, lemongrass*

KIDS BY TEKKA

JUHE/SOUPS

MISOSHIRU 45,00 kn

juha od miso paste, tofu
/ miso paste soup, tofu

DASHI 50,00 kn

riblja juha, bijela riba, riža
/ fish soup, white fish, rice

SUSHI

KAPPA  44,00 kn

krastavac */ cucumber*

AVOCADO  44,00 kn

avokado */ avocado*

TJESTENINA/NOODLES

UDON 68,00 kn

udon rezanci, umak od rajčice
/ udon noodles, tomato sauce

GLAVNA JELA

KATSU PILETINA 75,00 kn

piletina u panku, zapečena riža, jaje,
povrće */ chicken in panko, fried rice,*
egg, vegetables

TENPURA 95,00 kn

bijela riba u tempuri, riža, majoneza
/ tempura white fish, rice, mayonnaise

Pojedina jela mogu sadržavati alergene. Za detaljne informacije, molimo Vas, obratite se našem osoblju.

Molimo poštovane goste, ako imaju alergijsku reakciju na određenu hranu, da o tome unaprijed obavijeste konobara koji ih poslužuje.

Certain food may contain allergens. For detailed information please contact our staff.

We kindly ask our respected guests to inform the waiter who is serving you in advance if you have any allergic reactions to certain food.

JAPANESE
RESTAURANT

TEKKA

by

lone

Luje Adamovića 31
52210 Rovinj – Croatia
+385 52 632 012
tekkabylone@maistra.hr
www.maistra.hr

MAISTRA
Collection