

B Y

lone

MAISTRA

Collection



PREDJELA / APPETIZERS



B.Y
lone

EDAMAME 10,00 EUR

Kuhane mahunarke soje, cvijet soli /
Boiled soya beans, fleur de sel

EDAMAME SPICY 11,00 EUR

Pržene mahunarke soje, sambal oelek,
soja umak /
Fried soya beans, sambal oelek, soya sauce

EBI 30,00 EUR

Jadranske kozice, šparoge, vanilija, umak od
rakova /
*Adriatic shrimps, asparagus, vanilla, crab
sauce*

SPRING ROLLS TEKKA STYLE 21,00 EUR

Piletina, kozice, đumbir, mladi luk, sweet
chilli umak /
*Chicken, prawns, ginger, spring onion, sweet
chilli sauce*

DONBURI WAGYU 50,00 EUR

Wagyu tartar (A5 Japan), tikvice, žumanjak,
riža /
Wagyu tartar (A5 Japan), zucchini, yolk, rice

GYOZA 22,00 EUR

Goveđi rep, kelj, creme fraiche /
Ox tail, kale, creme fraiche

SIGNATURE DISH



B Y

lone

 **ŠKAMPI** 38,00 EUR
SCAMPI

Škampi, rajčica, kimchi od krastavca, sok od fermentirane rajčice /
Scampi, tomato, cucumber kimchi, fermented tomato juice

 **CHAWANMUSHI** 28,00 EUR

Krema, dagnje, tartuf /
Cream, mussels, truffle

WAFU SALATA 11,00 EUR
WAFU SALAD

Sezonske salate, wakama alge, sezam, wafu dresing /
Seasonal salads, wakama seaweed, sesame, wafu dressing

JUHE /
SOUPS

MISOSHIRU 10,00 EUR

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

 **DASHI** 11,00 EUR

Dashi juha od brancina, kombu alge, školjke /
Dashi seabass soup, seaweed kombu, shells

 SIGNATURE DISH



GLAVNA JELA /
MAIN COURSES
RIBA I MESO /
FISH AND MEAT




B V
lone

 **LIGNJA I SIPA** 34,00 EUR
SQUID AND CUTTLEFISH

Lignja, sipa, krumpir, korijander /
Squid, cuttlefish, potato, coriander

 **BOŠKARIN** 33,00 EUR
ISTIAN OX

Rebra boškarina, kukuruz, paprika /
Istrian ox ribs, corn, pepper

 **TUNA** 38,00 EUR
Tuna, gljive, celer /
Tuna, mushrooms, celery

 **PATKA** 34,00 EUR
DUCK

Pačja prsa, radič, umeboshi šljiva,
borovnice/
Duck breast, chicory, umeboshi plum,
blueberries

WOK SA TELETINOM 29,00 EUR
VEAL WOK

Teletina, mahune, edamame, udon
rezanci, oyster teriyaki umak,
mladi luk /
*Veal, beans, edamame, udon noodles,
oyster teriyaki sauce, spring onion*

WAGYU A5 JAPAN (100 g) 110,00 EUR

Ramstek, cvijetača, brokula, wasabi, soja
umak /
*Sirloin, cauliflower, broccoli, wasabi,
soya sauce*

 SIGNATURE DISH



DESERTI /
DESSERTS




B V

lone

 **PUDING OD RIŽE** 11,00 EUR
RICE PUDDING

Crna riža, kokos, marakuja, bijela
čokolada /
*Black rice, coconut, passionfruit, white
chocolate*

 **MARELICA** 11,00 EUR
APRICOT

Marelica, jogurt namelaka, menta,
tapioka /
Apricot, joghurt namelaka, mint, tapioca

 **JAGODA** 11,00 EUR
STRAWBERRY

Jagode, korijander, bosiljak, med /
Strawberrys, coriander, basil, honey

 SIGNATURE DISH



SUSHI / SASHIMI



B Y

lone

HAMACHI SASHIMI 37,00 EUR

Japanski gof / *Yellowtail*

SAKE SASHIMI 35,00 EUR

Losos / *Salmon*

TUNA SASHIMI 37,00 EUR

Tuna

SUZUKI SASHIMI 34,00 EUR

Brancin / *Seabass*

ZUBATAC SASHIMI 36,00 EUR

DENTEX FISH SASHIMI

GOF 36,00 EUR

GREATER AMBERJACK

SASHIMI IZBOR SUSHI ŠEFA 38,00 EUR

SASHIMI SELECTION OF SUSHI CHEF



SIGNATURE DISH



NIGIRI



B.Y.

lone

MAGURO 8,00 EUR

Tuna

TORO 8,50 EUR

Carska tuna / *Fatty tuna*

SAKE 7,00 EUR

Losos / *Salmon*

HAMACHI 8,00 EUR

Japanski gof / *Amberjack*

SUZUKI 6,50 EUR

Brancin / *Seabass*

UNAGI 7,50 EUR

Marinirana jegulja / *Marinated eel*

FOIE GRAS 12,00 EUR

Guščja jetra / *Goose liver*

HOTATE 11,00 EUR

Jakobova kapica / *Scallop*

WAGYU 12,50 EUR

Wagyu govedina / *Wagyu beef*



SIGNATURE DISH



GUNKAN



B Y

lone

IKURA 8,50 EUR

Ikra lososa / *Salmon caviar*

TOBIKO 8,00 EUR

Ikra poletuše / *Flying fish caviar*

NEGITORO 10,00 EUR

Tuna, mladi luk / *Tuna, spring onion*

CAVIAR 13,00 EUR

Ikra jesetre / *Sturgeon caviar*

WAGYU 13,00 EUR

Wagyu govedina / *Wagyu beef*



SIGNATURE DISH



URAMAKI / HOSOMAKI



B.Y

lone

PHILADELPHIA 13,00 EUR

Krastavac, philadelphia krem sir, svježi losos /
Cucumber, philadelphia cream cheese, fresh salmon

AGE EBI 13,00 EUR

Black tiger kozica u tempuri , krastavac, miso majoneza, nitsume umak /
Tenpura prawn, cucumber, miso mayonnaise, nitsume sauce

CALIFORNIA 13,00 EUR

Jadranske kozice, avokado, krastavac, pikantna majoneza, tobiko /
Adriatic prawns, avocado, cucumber, spicy mayonnaise, tobikko

TEKKA 10,00 EUR

Tuna

NEGITORO 12,00 EUR

Tuna, mladi luk / *Tuna, spring onion*

KAPPA 6,00 EUR

Krastavac / *Cucumber*

AVOKADO 7,00 EUR

Avokado / *Avocado*

SAKE 9,00 EUR

Losos / *Salmon*



SIGNATURE DISH



URAMAKI SPECIAL ROLLS



B.Y

lone

 **PATTANI** 20,00 EUR

Tuna, krastavac, avokado, prženi luk,
šparoge /
*Tuna, cucumber, avocado, fried onion,
asparagus*

 **FOIE GRAS** 34,00 EUR

Guščja jetra, tuna, kavijar, avokado /
Goose liver, tuna, caviar, avocado

 **DRAGON ROLL** 21,00 EUR

Black tiger kozica u tenpuri, jegulja,
krastavac, avokado, tobiko /
*Tenpura prawn, eel, cucumber, avocado,
tobiko*

 **SPARROW** 20,00 EUR

Zubatac, poriluk, avokado, tikvica,
tobiko, yuzu majoneza /
*Dentex fish, leek, avocado, zucchini,
tobiko, yuzu, mayonnaise*

 **VULCANO** 20,00 EUR

Tuna, avokado, krastavac, prženi luk,
mladi luk /
*Tuna, avocado, cucumber, fried onion,
spring onion*

 **SAKE ABURI** 20,00 EUR

Losos, avokado, cikorija, čips od kože /
Salmon, avocado, chicory, skin chips

 SIGNATURE DISH



Pojedina jela mogu sadržavati alarogene. 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.*

U cijenu je uključen porez i usluge. Plaćanje se vrši isključivo u eurima. / *The prices includes service and tax. The payment is made exclusively in euros.*

Luje Adamovića 31 52210 Rovinj – Croatia

+385 52 632 012

tekkabylone@maistra.hr www.maistra.hr

JAPANESE
RESTAURANT

TEKKA

BY

lone



SIGNATURE DISH