HOT STUFF

DRINKS & DESSERTS

ask for our wine list

99	duck gyoza deep-fried dumplings filled with duck, cabbage, water chestnut, chinese leaves and chives, served with a	€6.25	SOFT DRINKS & FRESH JUICES			
						large
	hoi sin sauce		water	still / sparkling	€1.55	€3.55
100	chicken gyoza steamed and grilled chicken gyoza filled with cabbage, chinese leaves, chinese chives and water chestnut, served with a chilli, garlic, sesame and soy dipping sauce	€6.25				
			soft drinks	coke, diet coke, coke zero, sprite, fanta, kinnie, lemon / peach ice tea	€1.95	€3.50
103	ebi katsu deep-fried tiger prawns in panko breadcrumbs served with a chilli and garlic dipping sauce	€5.95	fresh juices	1 raw - carrot, cucumber, tomato & apple	€3.65	€4.65
				2 fruit - strawberry, apple & pear		
				3 orange - freshly squeezed orange juice		
108	tori kara age deep-fried chicken pieces prepared with soy-sauce, dried oregano, thyme and ginger marinade. served with a chilli, garlic, sesame and soy dipping sauce	€5.65		4 carrot - carrot with a hint of fresh ginger. you can also add some apple.		
				6 super green - apple, mint, celery & lime		
				7 clean green - kiwi, avocado & apple		
				8 tropical - mango, apple and orange		
107	chilli squid deep-fried squid seasoned with sea salt and shichimi served with a chilli, garlic and coriander dipping sauce	€6.25		10 blueberry, apple & carrot with a taste of ginger		
				11 positive juice - pineapple, lime, spinach, cucumber and apple		
104	edamame steamed green soya-beans with either salt or chilli and garlic salt, simply hold up to your mouth and squeeze the beans from the pod	€4.75				
			BEER		half pint	pint
302	miso soup a light soup flavoured with white miso paste, wakame, silken tofu and spring onions	€2.00				
			cisk		€2.75	€3.50
96	Iollipop prawn kushiyaki skewers of grilled prawns marinated in lemongrass, lime	€6.35	asahi	japanese beer	€3.95	

WINE

by the glass	white / red / rosé	ŧ	3.55
white	eno chardonnay malta	€	11.95
	bordeaux blanc france		16.75
	gavi del commune di gavi italy	€	17.65
	pinot grigio italy	€	12.55
	sauvignon blanc classic chile	€	15.65
	sauvignon blanc south africa	€	12.85
red	eno merlot malta	€	11.95
	bordeaux rouge france	€	17.35
	bardolino italy	€	12.55
	merlot classic chile	€	16.75
	shiraz south africa	€	12.85
rosé	rosé d'anjou france	€1	0.95
	bordeaux france	€'	16.25
	marques del turia valencia	€	12.85
sake	kyoto fushimizu shitate	for one €2.95 to share €	5.95
plum wine	by the glass	ŧ	3.55



MENU

MAKI rice rolled in seaweed with various toppings

6 thin rolls per serving





3 inside-out rolls per serving



spicy tuna cooked chopped fresh tuna, spring onions, kimchee sauce, chili



yurikaeshi fresh spicy tuna, tobikko, crabstick, cucumber, smoked

fried prawn, cream cheese, asparagus,



gruyere salmon chizu

tuna kinoko

tuna, mushroo

crazy crab

seeds

east-west



smoked salmon, cream cheese, cucumber, seaweed



and .

the s

Q twist and shout salmon, tuna, crispy tempura, spicy sauce

crab, avocado, spring onions, tobiko, sweet

chilli, mayo, sesame

garlic, cream cheese,

teriyaki, spring onions







yasai pepa kampyo, sweet potato, marinated tofu, pickled radish, sesame eeds



furuti coconut, shrimps tobiko sauce





california avocado, crab & japanese mayonnaise, orange masago

sake diru



D C

JA HOTEL

21

268

MAL.

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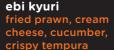
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22

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cooked salmon cooked salmon, spice pepper & spring onions

ebi kyuri







kanijo avocado, salmon, tempura, crab, green masago, sweet chili





tuna, sesame oil, chilli oil, cucumber, fish egg, sesame seeds, hot sauce

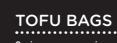
NIGIRI hand formed rice with sliced raw fish 2 pieces per serving











76

2 pieces per serving







salmon avocado almon, avocado

fish eggs and yakitori sauce in a tofu bag

SASHIMI thin slices of raw fish 5 slices per serving

salmon

salad

chunks of salmon, avocado and fish egg,

tossed in a yakitori

chukka wakame

light spicy seaweed



SALADS













3









€4.85



















SAKO SPECIALS • not on the belt • these are made fresh to order, so ask for them with our chefs or with your server

ABURI freshly flame seared with a dash of spicy mayo

salmon nigiri



🛑 🛛 tuna nigiri

TEMAKI cone-shaped, hand-rolled seaweed with various fillings

> california avocado, crab, tobiko eggs and japanese mayonnaise

spicy tuna fresh tuna, springs onions, spicy mayo

oyako sake almon, fish eggs, apanese mayonnaise

sake habu crumbs, garlic, mushroom, tobikko, picy mayo, micro herbs





sake kawa crispy salmon skin, springs onions and teriyaki sauce

ebi steamed or fried prawn, avocado anese mayo and



unagi cucumber eel, cucumber and yakitori sauce & biko

sandoitchi tuna tanoki, tobikko, spring onion, spicy fresh tuna, gouda cheese,

seared maguro salad seared tuna, avocad mango, coriander, tomato, onion, olive oil, chili powder





salmon aburi roll salmon, kimchee mayo, avocado, sesame seeds

salmon ikura salmon, salmon ikura eggs, rice