

Starters 前菜



Edamame 湯あがりえだまめ (V) €6

King of quick menu items. This nutrient-dense superfood is an excellent source of protein, fiber, and heart healthy fats.

Tasty Mozzarella & Tomato (*1) €6

モzzarellaチーズとチェリートマトのお浸し

Chilled Mozzarella cheese and cherry tomatoes soaked in bonito seasoned dashi/ broth.



Box Sushi (Eel & Shrimp) 箱寿司 (鰻きゅう & 海老たま) €6

Box Sushi is a popular Osaka originated sushi. It comes in a pair of two varieties: (i) grilled eel with cucumber, and (ii) shrimp with shredded egg.

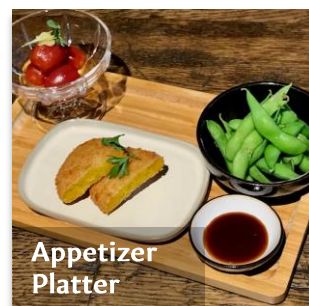


Japanese Pickles Platter (*2) おつけもの盛り合わせ €6

Assortment of seasonal pickled vegetables.

Appetizer Platter (3 selections) 前菜3種盛り合わせ €10

Assortment of Edamame, Tasty Mozzarella & Tomato, and Japanese Croquette.



(V) Vegan (*1) We use bonito (fish) broth; contains no meat

(*2) We use bonito (fish) flakes and celery; contains no meat

Celery

Salads サラダ



Salmon Salad サーモンと水菜のサラダ オリジナル和風ソース with Original Soy Dressing

€20

Soy sauce based dressing with jalapeno. Definitely addictive!



Tofu Salad 豆腐サラダ 特製ごまクリームドレッシング (LV) with Sesame Cream Dressing

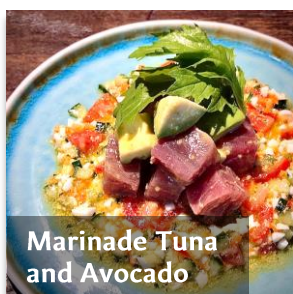
€14



(in Dressing)

Healthy yet tasty, includes Goji Berries, the 'perpetual youth' superfood.

Fish Dishes おさかな



Marinated Tuna and Avocado 漬けマグロとアボカド

€24 

The marinade is made with a variety of chopped vegetables and boiled eggs. Colorful and definitely looks good on Instagram! Tasty!



Salmon Salad サーモンと水菜のサラダ オリジナル和風ソース with Original Soy Dressing

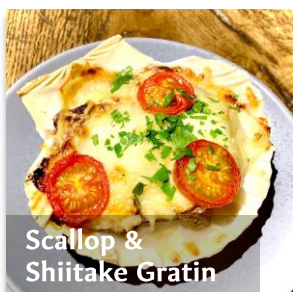
€20

Soy sauce based dressing with jalapeno. Definitely addictive!

Sashimi Platter (3 selections) お刺身3種盛り合わせ

€26

Assortment of Tuna, Salmon, and Aburi Scallop.



Scallop & Shiitake Gratin ホタテと椎茸のグラタン ねぎ味噌仕立て with Tasty Miso Sauce

€13



Baked scallop with mozzarella and scallion miso sauce. You'll love it!

(LV) Lacto-Vegetarian

Soups スープ



Miso Soup

Miso Soup (*) みそ汁

Ingredients change daily, so please ask the staff.

€5

Braised Dish 煮もの / Fry Dishes 揚げもの



Braised Pork Ribs

Braised Pork Spare Ribs

ポークリブの角煮風
Japanese-style, tender back ribs. A sweet and soy-flavored savory dish that is sure to satisfy your taste buds (3pcs).
Additional pc €4 each

€13

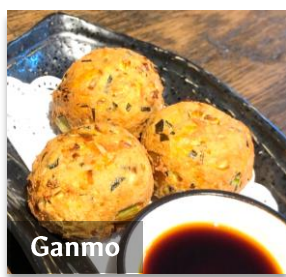


Chicken Tatsuta

Free-Range Chicken Tatsuta

平飼い鶏の竜田揚げ
Fried chicken in ginger, garlic and soy marinade (3pcs).
Additional piece €4 each

€13



Ganmo

Ganmo (Fried Tofu Balls)

自家製がんも (LOV)
Tofu balls of edamame, kombu, carrots, leek and pickled ginger (3pcs).
Additional piece €3 each

€10



Assorted Tempura

Ebi Shinjo (Fried Tofu & Shrimp Balls)

海老しんじょ揚げ
An Item of Kaiseki Ryori (traditional Japanese multi-course haute cuisine), the Tofu & Shrimp balls are made with Edamame, Kombu, Carrots, Leek and pickled Ginger (3pcs)
Additional piece €4 each

€13



Fried Padron Pepper without Batter

パドロンペッパーの素揚げ (V)
Rich green Spanish chili has a taste similar to Japanese "Shishito Pepper". Great as beer snack also.

€10

Assorted Tempura (*)

天ぷら盛り合わせ
Assortment of three Shrimps and Seasonal Vegetables.
Pls ask for availability

€30



Assorted Vegetable Tempura (*)

野菜天ぷら盛り合わせ (LOV)
Assortment of Seasonal Vegetables.
Pls ask for availability

€24



(*) We use bonito (fish) broth; contains no meat
(V) Vegan (LOV) Lacto-Ovo-Vegetarian

Classic Kushi Menu 定番串焼きメニュー

We use tamarind Binchotan (white charcoal) from Thailand. Thanks to the infrared waves released from the Binchotan, the surface of the meat becomes crispy while still juicy inside. Enjoy!

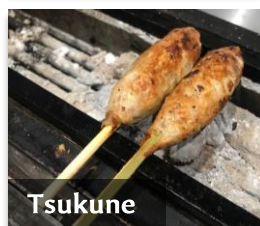
★★★ The prices are per one skewer ★★★

Chicken 鶏

We use free-range chicken raised in Ipendam, Netherlands. Both the quality and the taste are first grade.



Negima Chicken Thigh with Leeks (Sea Salt, or Teriyaki) €4,5



Tsukune Ground Chicken Stick (Sea Salt, or Teriyaki) €5



Hatsu Heart (Sea Salt, or Teriyaki) €3,5




Sunagimo Stomach (Sea Salt) €3,5

Kimo Liver (Sea Salt, or Teriyaki) €4

Tebasaki Wings (Sea Salt, or Chimichurri) €5

Kawa Skin (Sea Salt or Teriyaki) €4

Uzura Tamago Quail Eggs (Soy Sauce) €4 



Pork 豚

We use free-range pork raised in North Brabant, Netherlands.

Thick Sliced Pork Belly €6
(Sea Salt, Onion Soy Sauce, or Chimichurri Sauce)

Beef 牛

Rib Eye (Onion Soy Sauce, or Chimichurri Sauce) €7

Eel 鰻

Teriyaki Eel €8
Grilled on charcoal with our homemade Teriyaki Sauce.



What is Chimichurri Sauce?

A fresh South American sauce made with vinegar, parsley, coriander, lemon and chili. Pairs great with grilled meat.

Modern Kushi Menu 変わり串焼きメニュー

Pork Belly Roll



Green Shiso Leaves (Sea Salt) €4,5

Cherry Tomatoes (Creamy Anchovy*1, or Pesto*2) €4,5


Asparagus (Creamy Anchovy*1, or Pesto*2) €5,5

Yakisoba (Japanese Fried Noodles) (*3) €5


Quail Eggs & Bacon (Mayonnaise) €5,5 



Vegetable Kushi

Avocado (Pesto*2, Sour Cream & Soy Sauce) (LV) €6,5 

Padron Pepper (Soy Sauce & Bonito Flakes) €4

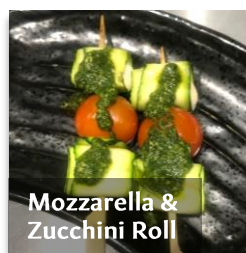
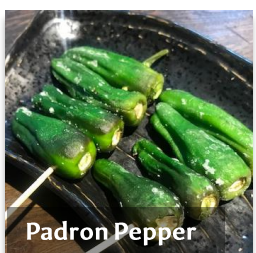
Eggplant (Sweet "Dengaku Miso") (V) €4,5 


Mozzarella & Zucchini Roll (Pesto*2) (LV) €4 

Shiitake (Soy Sauce) (V) €3,5

Cherry tomatoes (Pesto*2) (LV) €3,5

Onion (Soy Sauce) (V) €3,5 



(*1) Creamy Anchovy: Anchovy, Garlic and Parmesan Cheese 

(*2) Pesto: Basil, Spinach, Pecan and Parmesan Cheese  

(*3) Sauces include Mayonnaise 

(V) Vegan (LV) Lacto-Vegetarian

Rice Dishes ごはんもの



Una Don (mini size) うな丼 (ミニサイズ)
Grilled Teriyaki Eel and Padron Peppers, over Rice

€22



Yakitori Don (mini size) やきとり丼 (ミニサイズ) €17
1 Negima (Teriyaki) , 1 Tsukune (Teriyaki), 1 Padron Pepper, over Rice

White Rice & Miso Soup 味噌汁ごはんセット
Daily Miso Soup and White Rice

€8

White Rice 白ごはん

€3,5

Desserts デザート



Soufflé Cheesecake (LOV)

Fluffy cheesecake, with rum raisin on the bottom, inflated solely by the power of eggs.

€7



Gâteau au Chocolat (LOV)

Made with Grand Marnier, a high quality French orange liqueur, steam-baked ("mushi-yaki") to its plump state. This chocolate cake is made for the connoisseur. Served with Ice Cream.

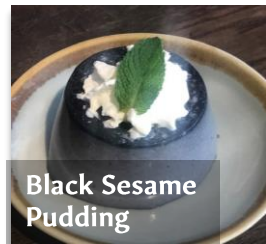
€8



Brandy Fruitcake (LOV)

Inside has various fruits soaked in brandy for a week. Outside is finished with coating of marmalade and brandy. Served with Ice Cream.

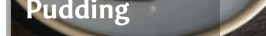
€8



Black Sesame Pudding (*)

Homemade pudding. Enjoy!

€5,5



Affogato (Espresso / Matcha) (LOV)

Espresso or Matcha, over Vanilla Ice Cream and Oreo crumbs.

€6

