

# Starters 前菜



Tasty Mozzarella & Tomatoes

## 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

## 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.



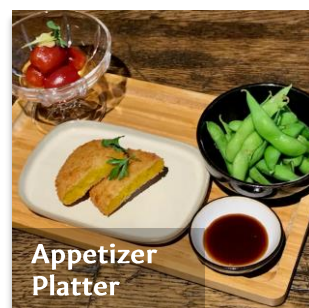
Japanese Pickles Platter

## 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.



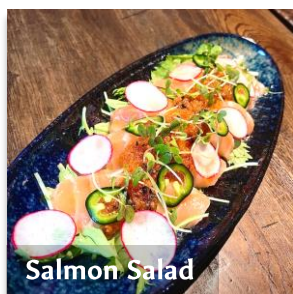
Appetizer Platter

(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

### 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

€18

Soy sauce based dressing with jalapeno. Definitely addictive!



Tofu Salad

### 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



Sashimi Platter

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

€23

Assortment of raw Red Shrimp, Salmon, and Aburi Scallop (3 pieces each).

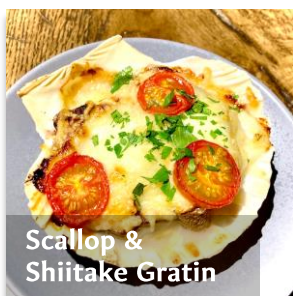
### Sashimi – à la carte –

€12/each

Salmon (5 pieces)

Scallops (5 pieces)

Red Shrimp, raw (5 pieces)



Scallop & Shiitake Gratin

### 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!

### 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

€18

Soy sauce based dressing with jalapeno. Definitely addictive!

(LV) Lacto-Vegetarian

# Soups スープ



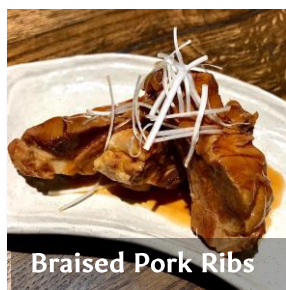
Miso Soup

## Miso Soup (\*) みそ汁

€5

Ingredients change daily, so please ask the staff.

# Braised Dish 煮もの / Fry Dishes 揚げもの

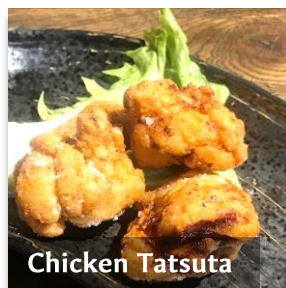


Braised Pork Ribs

## Braised Pork Spare Ribs ポークリブの角煮風

€13

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

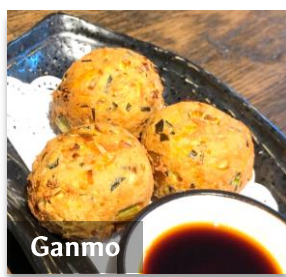


Chicken Tatsuta

## Free-Range Chicken Tatsuta 平飼い鶏の竜田揚げ

€13

Fried chicken in ginger, garlic and soy marinade (3pcs).  
Additional piece €4 each



Ganmo

## Ganmo (Fried Tofu Balls) 自家製がんも (LOV)

€10

Tofu balls of edamame, kombu, carrots, leek and pickled ginger (3pcs).  
Additional piece €3 each



Assorted Tempura

## Ebi Shinjo (Fried Tofu & Shrimp Balls) 海老しんじょ揚げ

€13

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



## Fried Padron Pepper without Batter パドロンペッパーの素揚げ (V)

€10

Rich green Spanish chili has a taste similar to Japanese "Shishito Pepper". Great as beer snack also.

## Assorted Tempura (\*) 天ぷら盛り合わせ

€30

Assortment of three Shrimps and Seasonal Vegetables.  
\*\*\*Pls ask for availability\*\*\*



## Assorted Vegetable Tempura (\*) 野菜天ぷら盛り合わせ (LOV)

€24

Assortment of Seasonal Vegetables.  
\*\*\*Pls ask for availability\*\*\*



(\*) 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.



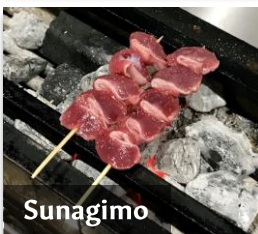
**Negima** Chicken Thigh with Leeks (Sea Salt, or Teriyaki) €4,5



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



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




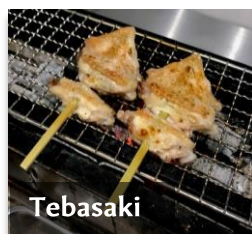
**Sunagimo** Stomach (Sea Salt) €3,5

**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 



# Modern Kushi Menu 変わり串焼きメニュー

## Pork 豚



**Thick Sliced Pork Belly** 厚切り豚バラ  
(Sea Salt, Onion Soy Sauce, or Chimichurri Sauce)

€6

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

## Beef 牛



**Rib Eye** ビーフリブアイ  
(Onion Soy Sauce, or Chimichurri Sauce)

€7



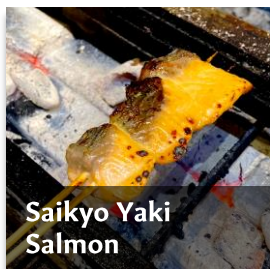
Teriyaki Eel

## Eel 鰻

**Teriyaki Eel** うなぎ蒲焼き

€8

Grilled on charcoal with our homemade Teriyaki Sauce.



Saikyo Yaki Salmon

## Salmon 鮭

**New!**  
**Saikyo Yaki Salmon** サーモン西京焼き

€8

Marinated in Kyoto-style sweet white miso and grilled to perfection. This is a popular traditional dish with a natural umami-rich sweet flavor.

We have limited quantity. Please ask for availability.



Scallops  
(Chimichurri sauce)

## Scallops 貝柱

**Charcoal Grilled Scallops** ホタテ貝柱の炭火焼  
(Butter & soy sauce, or Chimichurri Sauce)

€9

We use large-size scallops from The Sea of Okhotsk, the waters off the northernmost Hokkaido. Very tasty and flavorful!



## 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 over Rice

€22



**Yakitori Don (mini size)** やきとり丼 (ミニサイズ) €17  
1 Negima (Teriyaki) , 1 Tsukune (Teriyaki) and 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



## Black Sesame Pudding (\*)

Homemade pudding. Enjoy!

€5,5



## Affogato (Espresso / Matcha) (LOV)

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

€6

