



APERITIE

Aperitief Maison (Gin, Yuzu, Prosecco)	12
Prosecco	8
Martini Bellini	8
Yakumi (Herbal liquor)	10
Bombay Gin (Schweppes Tonic)	10
Ki No Bi Gin (Mediterranean Fever-Tree)	15
Copperhead Gin (Indian Fever-Tree)	15
Oki Gin (Indian Fever-Tree)	15
Roku Gin (Mediterranean Fever-Tree)	15
Campari (+soft)	9,5
Havana Rum (+soft)	11
Don Papa Rum (Cola or Ginger Beer +€2)	14
Mojito / Mojiberry	13

APERITIF NON-ALCOHOL

Aperitief Maison (Alcohol-free Gin, Yuzu, Tonic)	9,5
Virgin Mojito / Virgin Mojiberry	9,5
YuNo Gin (Alcohol-free Gin, Hibiscus)	9,5
Funny Bitter (Alcohol-free Campari)	8
Gimber	8

BEER

Asahi (Japanese beer)	5
Kirin (Japanese beer)	5
Sapporo (Japanese beer)	5
Uijin Yuzu (Japanese citrus beer)	5
Kirin 0,0% (alcohol-free Japanese beer)	5
Stella Artois (draught)	3
Omer	5
Kwaremont	5
Ruimtegist	5
local beer — 'Vie' (blonde) / 'Obsquur' (dark)	
La Trappe Quadrupel	5
Triple Karmeliet	5
Ypra (alcohol-free)	5
Kwaremont 0,0%	5

WINE

(glass / bottle)

HOUSE WINE

San Marzano (White — Chardonnay — Italy)	6,5 / 29
San Marzano (Red — Negroamaro — Italy)	6,5 / 29
Château Camplong (Rosé — Corbières — France)	6,5 / 29

OTHER

Domäne Wachau Grüner Veltliner	7,5 / 34
White — Grüner — Austria	
Heraclio Alfaro Crianza	7,5 / 34
Red — Tempranillo, Garnacha, Graciano, Mazuela — Spain	
Domäne Wachau Blauer Zweigelt	— / 34
Cooled red — Blauer Zweigelt — Austria	
Bramito del Cervo	— / 48
White — Chardonnay — Italy	

SOFT DRINKS

Eaumege plat (still — 25cl / 50cl)	3 / 5,5
Eaumege bruus (sparkling — 25cl / 50cl)	3 / 5,5
Coca Cola, Cola Zero	3,5
Eaumege Orange	3,5
Eaumege Citroen (Eaumege Lemon)	3,5
Eaumege Ice Tea	3,5
Schweppes Tonic	3,5
Looza Ace	3,5
Looza Orange	3,5
Almdudler (350ml)	4,5
Bundaberg	6
375ml — Ginger Beer / Blood Orange / Lemonade	
Mangajo	4,5
green tea — Lemon / Pomegranate / Açai Berry	
Ramuné	5
Japanese soda — Original / Lychee / Melon / Strawberry	

COFFEE

Koffie / Espresso (Coffee / Espresso)	3
Piccolo (small cappuccino)	3,5
Latte Macchiato	4,5
Iced Coffee	6
Irish Coffee	9
Italian Coffee	9

TEA

Japan Bancha (Intense green tea)	6
Japan Sencha Fuji (Soft green tea)	6
China Jasmine (Green tea)	6
Ginger Fresh (Ginger tea)	6
Munt Thee (Mint tea)	6
Magic Moon (Fruity tea)	6
Wolfberry (Red fruit infusion)	6
Darjeeling (Black tea)	6

TO SHARE

To-share dishes available throughout service

EDAMAME <small>V · GF</small>	5
Young soya beans, sautéed with shallot	
GYOZA	9,5
Pan-fried dumplings — chicken or vegetarian	
KIMCHI ARANCINI	11,5
Kimchi & mozzarella rice ball	
TAKOYAKI	10,5
Grilled octopus balls	
YAKI-EBI	11,5
Prawn skewers with honey & soy glaze	
A LITTLE KFC	11,5
Korean Fried Chicken — spicy & crunchy	
SESAME SALMON TARTARE	12,5
Salmon tartare, sesame, avocado, tobiko	
BEEF TATAKI	15
Thinly sliced beef in ponzu sauce, spring onion & daikon	
KATSU BAO	9,5
Steamed bun, crumbed chicken, pickled vegetables	
PORK BAO	9,5
Steamed bun, marinated pork belly, pickled vegetables	
LOEMPIA	7,5
Choice of meat or prawn	

RICE

TERIYAKI CHICKEN DON	20,5
Chicken in teriyaki sauce with rice & coleslaw	
TERIYAKI BEEF DON	22,5
Beef in teriyaki sauce with rice & coleslaw	
TERIYAKI SALMON DON	21,5
Salmon in teriyaki sauce with rice & coleslaw	
TERIYAKI TOFU DON <small>V</small>	20,5
Tofu in teriyaki sauce with rice & coleslaw	

CURRY

CHICKEN KATSU CURRY	20,5
Crumbed chicken in Japanese curry — rice or udon	
BEEF CURRY	22,5
Beef in Japanese curry — rice or udon	
EBI FURAI CURRY	20,5
Breaded prawns in Japanese curry — rice or udon	
VEGGIE CURRY <small>V</small>	20,5
Crumbed tofu in Japanese curry — rice or udon	

RAMEN

MISO RAMEN	20,5
Ramen noodles, miso broth, beansprouts, egg	
SPICY MISO RAMEN	20,5
Ramen noodles, spicy miso broth, beansprouts, egg	
SHOYU RAMEN	20,5
Ramen noodles, soy sauce broth, beansprouts, egg	
VEGGIE RAMEN <small>V</small>	20,5
Ramen noodles, veggie miso broth, beansprouts, egg (*spicy option)	

RAMEN CHOICE - TOPPING 1

Chasu / Gyoza / Ebi Furai / Tofu / Veggie Gyoza

RAMEN CHOICE - TOPPING 2

Shiitake / Edamame & Corn

Any allergies? Please let us know.

One bill per table.

We close at 23h

V = Vegetarian · GF = Gluten-free

NOODLES

YAKI UDON	19,5
Udon noodles, shiitake, Chinese cabbage, beansprouts — with tofu, chicken or ebi furai	
JAPCHAE <small>GF</small>	20,5 / 22,5
Korean glass noodles with vegetables — with tofu, vegan tofu or beef	
MAZEMEN	21,5
Brothless ramen, spicy minced meat, vegetables & egg yolk	

POKE BOWL

SALMON POKE	21,8
Salad bowl with raw salmon, avocado & vegetables	

DESSERT

CHEESE CAKE	10
Fluffy Japanese cheesecake with fresh fruit	
MOCHI ICE CREAM	10
Ice cream in rice dough — assorted flavours	
ICE CREAM BRIOCHE	8,5
Toasted brioche, vanilla ice cream & chocolate sauce	

DIGESTIF

SAKE	(glass / carafe)
'WINGS OF FORTUNE' — JUNMAI GINJO	6 / 16
banana, melon — warm or cold	
'SHURYU' — JUNMAI DAIGINJO	6 / 16
floral, fruity — cold only	
NIKKA WHISKY 'FROM THE BARREL'	11