

sushi bar
fugu 河豚

COCKTAILS

IT'S AN ART I TELL YOU

RED YAKUZA

Bombay Bramble, Martini Rubino,
Ginger Ale
12

FUGU G&T

Bombay Sapphire, Martini Ambrato,
Matcha, Fresh Lime
12

LOST GARDEN

Cointreau, Lime, Lytchee, Grapefruit
12

HOMER-SAN

Bacardi Cuatro, Ginger beer, Yuzu
12

KYOTO MOJITO

Bacardi Cuatro, Saké, Fresh Lime,
Mint, White Peach
12

VIRGIN GEISHA

Cranberry, Mint, Lime, Honey
8

SPIRITS

BOMBAY SAPPHIRE 7
BOMBAY BRAMBLE 8
DEWARS 12Y 7
BACARDI CARTA BLANCA 7
GREG GOOSE VODKA 7
NIKKA FROM THE BARREL 12
HIBIKI 15

DRINKS

FRESH
WATER - STILL/SPARKLING - 0,5 L 4.8
HOMEMADE ICE-TEA * 4
PEPSI / PEPSI MAX 2.8
FEVER TREE GINGER BEER 3.9
FEVER TREE TONIC 3.9
LOOZA POMPELMOES 2.8
HOT
GREEN TEA 3
COFFEE / ESPRESSO 2.9

WE CAN MAKE MOST
SUSHI ROLLS VEGETARIAN

TO SHARE

SEASONAL SELECTION

AUBERGINE CROQUETTES - Hand rolled aubergine
croquettes with spicy miso mayo *

SALMON TARTARE - Salmon tartare crackers with
wasabi mayo, ponzu caviar, sakura cress

WAKAME SALAD - Cucumber, wakame, black radish
and sesame dressing

CHICKEN KATSU - tender, panko fried chicken with
japanese barbecue sauce & coleslaw *

DONBURI BOWL - japanese rice bowl topped with
salmon, tuna, avocado-poke mix & crispy onions

SUSHI ROLLS

FUGU ORIGINAL ROLLS (8 PCS)

1. ROLLER COASTER - Salmon, avocado, mint,
coriander, masago, topped with yuzu mayo & crispy rice

2. ZELDA - Tempura asparagus, avocado, oshinko,
cucumber, shiso, furikake, topped with wasabi mayo &
shishimi togarachi

3. TROPIC THUNDER - Tempura fried roll, salmon,
kanikama, asparagus, topped with unagi sauce &
spring onion

4. CANDY CRUSH - Tuna tartar, salmon, kanikama,
avocado, pop rocks, furikake, topped with wasabi mayo
& shredded nori

5. KONG - Spicy tuna tartar, avocado, cucumber, shiso,
crispy puffed rice, black sesame, topped with sriracha
mayo & spring onions

FUGU SIGNATURE ROLLS

6. SPICY NOBY NOBY - Tempura shrimp, avocado, unagi
sauce, shishimi togarachi, topped with kanikama &
jalapeno's

7. TOKYO BLAST - Oshinko, mango,
salmon-tuna-avocado sashimi poke, crispy onions &
fugu secret sauce *

8. 'KANI'KAZE - Charred salmon, avocado, mango,
kanikama, teriyaki sauce, masago aioli

9. SEA DRAGON - Unagi, avocado, cucumber, torched
white sesame, topped with unagi sauce & bonito flakes

10. KUNG FU CHICKEN - katsu chicken, avocado,
cucumber, bbq sauce, wasabi mayo, crispy panko

BEER

GINETTE LAGER 3.8
GINETTE WIT 3.8
SAPPORO 3.8
888 TRIPEL EIGHT 5.9

SAKE

SAKE CUP 7
JOZEN - SPARKLING SAKÉ 8.5 / 23
CLASSIC BROWN SAKÉ 180 ML 11
720 ML 41
1.8 L 89

MINATOYA TOSUKA 180 ML 14
630 ML 49

AFTER MEAL SUGGESTION: YUZU SAKÉ 6.5

WINE

PROSECCO - GLERA, ITALY *
VILLA MIAZZI MILLESIMATO 7.5 / 38

WHITEX *
MONTGOLFIER - Chardonnay, France 4.5 / 24
LE GRAND NOIR - Viognier, France 6.5 / 29
FRANZ HAHN SPÄTLESE - Riesling, 38
Germany

ROSÉ
COLLINE DU PARC - Grenache, 4.5 / 24
Cinsault

RED
MONTGOLFIER - Merlot 4.5 / 24
BODEGAS ARRAEZ VIVIDOR - Bobal, 33
Grenache, Spain
FRANZ HAHN LINEMOPS - Cabernet S., 38
Merlot - Cabernet Franc, Germany

OPEN EVERY DAY
18:00 - 22:00

ANY FOOD ALLERGIES?
TALK ABOUT IT WITH YOUR WAITER