

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