

FUGU

traditional Japanese Dining



おーなまのふ



WELCOME/ いらっしゃいませ

Our Menu Concept

Izakaya is a popular Japanese shared dining concept. You have the choice between our Classic Izakaya menu or our Special Izakaya menu. You can compose your own 4 or 5-course Izakaya menu. Each course you can choose a max. of 4 dishes. Of course it is possible to have less courses with less dishes, however the price of the menu remains the same.

|OUR PRODUCTS ARE FRESHLY PREPARED IN OUR OWN KITCHEN.
DISHES ARE AVAILABLE WHILE INGREDIENTS LAST|

Classic Izakaya Menu	Special Izakaya Menu
Max. 3 courses with choice of Classic dishes + 1 Ice Cream Dessert €32,50 per person	Max. of 3 courses with choice of Classic and Special dishes + 1 Ice Cream Dessert OR Special Dessert of the Day €39,50 per person
Max. 4 courses with choice of Classic dishes + 1 Ice Cream Dessert €37,50 per person	Max. of 4 courses with choice of Classic and Special dishes + 1 Ice Cream Dessert or the Special Dessert of the Day €45,- per person
The choice of the menu is only per table, with a max. of 4 dishes per course. Children (< 11) will join the menu of choice for a child's price (ask our staff for more info)	

|3-Course Menu|

First course - 3 dishes of your choice from the Classic Menu
Second course - 3 dishes of your choice from the Classic Menu
Third course - Ice Cream Dessert
|€19,95 per person|

|A la Carte|

You can order all the dishes à la carte



Allergens: The most common allergens are indicated with the icons below.
Please note that we can't specify all ingredients in our dishes.
We can not guarantee a 100% allergen free kitchen

SAKE / 清酒

JUNMAI/ HONJOZO

| PURE RICE SAKE |

Sake made from rice, koji (rice mold) and water. Made with rice where max. 30% of the outer layer of rice kernel is polished away. Junmai has its own unique character, it's dry and savory. It can be served best with grilled or fried dishes.

price per 100 cl from €6,- till €10,-

JUNMAI GINJO/ GINJO

| PREMIUM PURE RICE SAKE |

Ginjo ranks high among Junmai. Sake made with rice where 40% or more of the outer layer of rice kernel is polished away and fermented on a low temperature. Its aroma of fruits and flowers is slightly rich and robust with a smooth, light and fruity taste.

price per 100 ml from €8,- till €12,-

JUNMAI DAIGINJO/ DAIGINJO

| SUPER PREMIUM PURE RICE SAKE |

Daiginjo ranks the highest grade of sake. Sake made with rice where 50% or more of the outer layer of the rice kernel is polished away and fermented at low temperature. Daiginjo has pleasant fruity aromas, and it still retains its fragrant aroma in your mouth.

price per 100 ml from €10,- till €20,-

NIGORI

| UNFILTERED PURE RICE SAKE |

"Cloudy Sake" or "Milky White Sake", is roughly filtered, or sake lees of the fermented rice mixture is added back into clear sake. If unpasteurized, "Active Sake", the yeast and enzymes in it are still alive and still fermenting. Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit, with a long finish.

price per 100 ml from €8,- till €12,-



| Sake Tasting Classis | お清酒味見体験

You will be served 3 kinds of cold sake in 3 different qualities. This is a good opportunity to get to know more about sake €14,50

| Sake Tasting Deluxe | お清酒味見体験

You will be served 3 kinds of cold sake in 3 different qualities including one Daiginjo €19,50

CLASSIC ITEMS/ スタンダードメニュー

Sushi/ 寿司鮓

Nigiri Sushi/握り寿司 / Hand shaped sushi/1 piece

1. Inari/稲荷
|Tofu| ⑤ ⑥
2. Tamago/玉子
|Omelet| ⑤
3. Sake/鮭
|Salmon|
4. Maguro/鮪
|Tuna|
5. Saba/鯖
|Mackerel|
6. Kani/蟹
|Crabstick| ⑤
7. Hirame/鰆
|Flounder|
8. Tako/蛸
|Octopus|
9. Ika/烏賊
|Squid|
10. Ebi/海老
|Cooked Shrimp|
11. Ama ebi/甘海老
|Sweet Shrimp|
12. Hokkigai/北寄貝
|Surf Clam| ⑤

price € without
menu

2



2



3



3



3



3



3



3



3



3



3



3



Chu Maki Sushi / 中巻/ Sushi roll / 2 pieces

13. California/カリフォルニア巻き
|Crabstick-Mayo-Cucumber-Avocado-Fish roe| ⑤
14. Sake Avocado/鮭アボカド巻き
|Salmon-Avocado-Mayo-Fish Roe|
15. Spicy Maguro/スパイシー鮪巻き
|Tuna-Seaweed-Sesame| ⑥
16. Tuna Sarada/ツナサラダ巻き
|Tuna-Mayo-Apple-Sesame|
17. Futo Maki/太巻き
|Egg-Shinko-Cucumber-Pumpkin-Crabstick| ⑤ ⑥
18. Yakitori/焼き鳥巻き
|Grilled Chicken| ⑥ ⑦

4



4



4



4



4



4



4



CLASSIC ITEMS/ スタンダードメニュー

Sushi/ 寿司鮓

Temaki Sushi/ 手巻き/ Sushi Handroll / 1 piece

19. California/カリフォルニアロール
|Crab-Mayo-Cucumber-Avocado-Fish roe | ④
20. Sake Kappa/鮭きゅうり手巻き
|Salmon-Cucumber|
21. Maguro Kappa Negi/鮪きゅうりねぎ手巻き
|Cooked Tuna-Cucumber-Scallion|
22. Kappa Chuka Wakame/きゅうり中華わかめ手巻き
|Cucumber-Seaweed| ④ ⑤

price € without menu

6



6



6



5



Gunkan Sushi / 軍艦巻/ Battle Ship Sushi/ 1 piece

23. Tobiko Orange or Green/飛子軍艦
|Fish Roe|
24. Mango Avocado/マンゴーアボカド軍艦
|With Mayo| ⑤
25. Tuna Sarada/ツナサラダ軍艦
|Cooked Tuna-Mayo-Sesame|
26. Poteto Crème Fraîche/ポテトクリームフレッシュ軍艦
|Sour Cream-Scallions- Potato| ⑤ ⑥

3



3



3



3



Hoso Maki / 細巻き/ Small sushi roll / 2 pieces

27. Sake/鮭
|Raw Salmon|
28. Maguro/鮪
|Raw Tuna|
29. Unagi/鰻
|Grilled Eel| ④ ⑤
30. Kappa/かっぱ巻き
|Cucumber| ⑤
31. Kanpyo/乾瓢
|Dried Pumpkin| ④ ⑤
32. Avocado/アボカド
|With Mayo| ⑤
33. Shinko/新香巻き
|Pickled Japanese Radish| ⑤
34. Shitake/椎茸/
|Marinated Japanese Mushroom| ⑤ ⑥
35. Kappa Crunch 2 pcs/かっぱ巻き天かすトッピング
|Cucumber-Mayo-Tempura Crunch| ⑤ ⑥

3



3



3



2



2



2



2



2



3



SPECIAL ITEMS/ スタンダードメニュー

Sushi/ 寿司 (Classic menu + €2,-)

You can order these items a la carte or if you have chosen the 'Special Menu'.
If you choose these items in combination with the 'Classic Menu' an extra €2,- per item will be charged.

price € without
menu

36.	Sake Toro Aburi/鮭トロ炙り [Salmon Belly-Ginger Flambee Sushi] (🔪) (🍷)	3	
37.	Hotate Aburi/ホタテ炙り [Scallop-Ginger Flambee Sushi] (🔪)	3	
38.	Gyu Aburi /牛炙り [Beef Flambee Sushi] (🔪) (🍷)	3	
39.	Aigamo Aburi/合鴨炙り [Duck Flambee sushi]	3	
40.	Suzuki Nigiri/スズキ握り [Seabass] (🔪) (🍷)	3	
41.	Unagi Nigiri/鰻握り [Eel] (🔪) (🍷)	3	
42.	Tekka Crunch Maki 2 pcs/鉄火巻き天かすトッピング [Mayo- Tuna-Tempura Crunch]	4	
43.	Sashimi Sake/鮭刺身 [Raw Salmon]	5	
44.	Sashimi Maguro/鮪刺身 [Raw Tuna]	6	
45.	Sashimi of the Day/今日の刺身 [Catch of the Day]	6	
46.	Nama Kaki/生牡蠣/max. 1 p.p. per course [Raw Oyster- Ponzu- Tobiko- Scallions] (🔪)	3	
47.	SCC Maki 2 pcs/スモークサーモン巻 [Smoked Salmon- Cheese-Cucumber] (🍷)	4	
48.	JB Maki 2 pcs/サーモンクリームチーズ巻 [Cream Cheese-Cucumber-Salmon] (🍷)	4	
49.	Chuka Idako/中華子蛸 [Marinated Baby Octopus] (🍷)	2	
50.	Maguro Tartare Gunkan/鮪のタルト [Raw Tuna-Sesame Oil-Soy Sauce] (🔪)	4	

SPECIAL ITEMS/ スタンダードメニュー

SPECIAL ITEMS/ スタンダードメニュー

Sushi/ 寿司鮓

(Classic menu + €3,-)

price € without
menu

- | | | | |
|-----|---|----|--|
| 51. | Vulcano Roll 3 pcs/ ホタテの火山巻き
 Gratinated Sushi Roll ㊤ | 10 |  |
| 52. | Ebi Furai Maki 4 pcs/ 海老フライ
 Fried Shrimp-Mayo ㊤ | 5 |  |
| 53. | Spider Maki 4 pcs/ スパイダーロール
 Soft Shell Crab-Mayo-Cucumber- Avocado ㊤ | 12 |  |
| 54. | Tonkatsu Maki 4 pcs/ トンカツ巻き
 Fried Pork Chop-Lettuce-Tonkatsu Sauce ㊤ | 10 |  |
| 55. | Rainbow Maki 3 pcs/ レインボー巻き(3種の刺身)
 3 Kinds of Sashimi-Mayo-Sesame | 10 |  |
| 56. | Smoked Nijimasu Ringo Maki 2 pcs/ マスの林檎添え
 Smoked Trout-Granny Smith-Chili | 4 | |
| 57. | Ama Ebi/冷有頭海老
 Unpeeled Boiled Sweet Shrimps -Jap. Mayo Served Cold | 8 |  |

TRADITIONAL ITEMS/ 特別和食メニュー

TRADITIONAL/ 特別和食メニュー

(Classic menu + € 2,- + supplement/ Special menu + supplement)

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|-----|---|----|---|
| 58. | Chuka Wakame/中華わかめ
 Marinated Seaweed-Sesame + €1,50 | 4 |  |
| 59. | Tuna Tataki 5 pcs/ まぐろのたたき
 Slightly Grilled Tuna-Shichimi + € 3,- ㊤ | 12 |  |
| 60. | MRIJ Gyu Sashi/牛さし
 Raw MRIJ Beef from Piet van de Berg-Ponzu + €3,- | 10 |  |
| 61. | Uni Nigiri/ウニ握り
 Sea Urchin + €2,- | 5 | |
| 62. | Tempura Maki 4 pcs/ 天ぷら
 Deep Fried Sushi Roll-Mayo + €3,50- ㊤ ㊤ | 10 |  |
| 63. | Dragon Maki 4 pcs /ドラゴンロール茸、海老
 Big Tempura Shrimp-California Style+€3,50 ㊤ | 12 |  |

CLASSIC ITEMS/ スタンダードメニュー

Dinner/ 夕食

price € without
menu

64.	Tebasaki 2 pcs/手羽先 Chicken Wings	3
65.	Harumaki 2 pc /春巻き Spring rolls ③ ④	3
66.	Edamame/カレートライアングル Salted Japanese Soy Beans ③	4
67.	Patato Keki 2pc / ハッシュドポテト/ Patato Cakes ④	3
68.	Tako Yaki 2 pcs/たこ焼き Octopus "Poffertjes" Fried in Dough ③ ④	4
69.	Siu Mai 2 pcs/シュウマイ Fried Shitake-Pork Dumplings ③ ④	3
70.	Gyu Water Chestnut 2 pcs/牛シログワイ Fried Beef Water Chestnut Dumpling ③ ④	4
71.	Gyu Wasabi Harumaki 2 pcs/牛山葵春巻き Fried Beef Wasabi Springrolls ③ ④	4
72.	Wakadori Kara-age 2 pcs/若鳥 から揚げ Deep Fried Chicken ③	3
73.	Chizu Nori Harumaki 2 pcs/チーズのり春巻き Fried Cheese Nori Springroll ③ ④	4
74.	Gyu Yasai Ya/ 牛肉と野菜の盛り合わせ/ Beef Vegetables ③ ④	8
75.	Miso Shiru/味噌汁 Traditional Soy Bean Soup ④ ⑤	4
76.	Yakitori/焼き鳥 Chicken Skewer ④	4
77.	Gyu Kushi/牛串 Beef Skewer ④	4
78.	Satsuma Ika Kushi/さつまイカ串 Fried Squid Paste Skewer ③ ④	3
79.	Asparagus Bacon Kushi/アスパラガスベーコン串 Asparagus and Bacon Skewer ④	3
80.	Ramuyaki/ ラム焼き/ Lamb Chop ④	5
81.	Chicken Gyoza 2 pcs/鳥の餃子 Pan Fried Chicken Leek Pastry ③ ④	4
82.	Tori Teriyaki/鳥の照り焼き Chicken Teriyaki ④ ⑤ ⑥	8
83.	Sake Teriyaki/鮭の照り焼き Salmon Teriyaki ④ ⑤	8

CLASSIC ITEMS/ スタンダードメニュー

CLASSIC ITEMS/ スタンダードメニュー

Dinner/ 夕食

price € without
menu

84.	Gyu Sarada/牛肉サラダ / Beef Salad 🍴 🌱	5
85.	Wakame Sarada/(ワ)カメサラダ Seaweed Salad 🍴 🌱	8
86.	Sake Sarada/鮭サラダ Salmon Salad 🍴 🌱	8
87.	Spicy Maguro Sarada/スパイシーツナサラダ Spicy -Tuna- Salad 🍴 🌱	8
88.	Ebi Furai 2 pcs/エビフライ Deep Fried Shrimps-Breadcrumbs 🍴	5
89.	Tonkatsu/豚カツ Fried Pork Chop-Breadcrumbs 🍴 🌱	6
90.	Sakana Katsu/魚カツ Fried Fish-Breadcrumbs 🍴 🌱	6
91.	Spicy Murugai/スパイシームール貝 Mussels-Fresh Peppers-Miso-Garlic 🍴	8
92.	Wafu Sakana/揚げ魚酢豚ソース味 Fried Fish-Sweet & Sour Subuta Sauce 🍴 🌱	6
93.	Zaru Somen/笹素麺 / Cold Somen Noodles 🍴 🌱	6
94.	Yaki Meshi/焼きめし Fried Rice	5
95.	Yaki Udon/焼きうどん Stirfried Udon-Bonito Flakes-Mixed Vegetables 🌱 🍴	6
96.	Tempura Ebi 2 pcs/エビの天ぷら Shrimp Tempura 🍴 🌱	6
97.	Yasai Tempura/野菜天ぷら Vegetable Tempura 🍴 🌱 🌱 🌱	5
98.	Tofu Fry 2pc /揚げ豆腐/ Fried Tofu-Breadcrumb 🍴 🌱	4
99.	Kappa Su/キュウリ酢 Pickled Cucumber 🌱 🍴	4
100.	Ingen no Goma Ae/いんげんのえ Green Beans-White Sesame Sauce 🍴 🌱	4
101.	Yaki Courgette/炒ズッキーニ/ Yaki Zucchini 🌱 🍴	5
102.	Yaki Kinoko/炒キノコ Stirfried Mushrooms 🌱 🍴	5

SPECIAL ITEMS/ スタンダードメニュー

Dinner/ 夕食

(Classic menu + €2,-)

price € without
menu

- | | | |
|------|---|---|
| 103. | Tako Piri Piri Karaga / 辛口餅炒め
 Deepfried- Octopus- Spicy Crust 🌿 | 8 |
| 104. | Ebi Gyoza 2pcs/ エビの餃子
 Shrimp Dumpling- Bamboo 🌿 🌿 | 6 |
| 105. | Gyu Niku Teriyaki/牛肉の照り焼き
 Beef Teriyaki 🌿 | 8 |
| 106. | Caramelized Chiri Chikin / チリチキン
 Chicken in Chilisauce | 8 |
| 107. | Ebi Kushi/エビ串
 Shrimp Skewer-Chili | 4 |
| 108. | Sake Bacon Chizu Kushi / 鮭ベーコン チーズ 串
 Grilled Salmon Bacon Cheese Skewer | 6 |
| 109. | Suzuki Mushi/スズキの蒸し焼き
 Steamed Fish-Shitake-Vegetables-Ricewine 🌿 | 8 |
| 110. | Vulcano Hotate/ ホタテ
 Gratinated Scallop 🌿 | 5 |
| 111. | Aigamo no Ume Sosu Ae/合鴨の梅ソース和え
 Duck-Japanese Plum Sauce | 5 |
| 112. | Sake Tataki/鮭たたき
 Slightly Grilled Salmon-Shichimi 🌿 | 8 |
| 113. | Shika no Kushiyaki / 鹿肉の串焼き
 Deer Fillet Skewer 🌿 | 5 |

TRADITIONAL ITEMS/ 特別和食メニュー

(Classic menu + €2,- + supplement/Special menu + supplement)

- | | | | |
|------|---|----|---|
| 114. | Dobin Mushi/土瓶蒸
 Soup in Tea Pot with Fish + €3,- 2 persons | 8 |  |
| 115. | Gachou Reba/がちょうレバー
 Goose Liver-Ricewine +€3,- 🌿 | 10 | |
| 116. | Chawan Mushi/茶碗蒸し
 Steamed Fish Crème Brûlée + €5,- + 45 minutes 🌿 | 10 |  |
| 117. | Wa Gyu Gyoza 3 pcs/和牛餃子
 Wa Gyu Beef Dumplings +€5,- | 15 | |
| 118. | Wa Gyu Suteki no Tohbanyaki/和牛ステーキの陶板焼
 Japanese Wa Gyu Beef +€ 18,50 🌿 | 28 |  |

DESSERT/ デザート

Ice Cream Dessert/デザート

Ice Kurimu/アイスクリーム /Ice cream flavours

price € without
menu

Sorbet/ シャーベット

|Dairy Free Ice Cream|

6

Vanilla/ バニラ

|Vanilla|

6

Chocoreto/ チョコレート

|Chocolate|

6

Kuro Goma/ 黒ごま

|Black Sesame|

6

Macha/ 抹茶

|Green Tea|

6

Japanese Dessert/デザート

(Classic menu + €2,- + supplement/ Special menu + supplement)

Special Dessert of the day/特別デザート

8

|Included in Special Menu|

Dorayaki/どら焼き

8

|Traditional Japanese Pancake with Anko +€3,50|

Tempura Ice Kurumi/天ぷらアイスクリーム

8

|Fried Ice Cream +€3,50|

Mochi Ice Kurumi /1 pcs /餅アイスクリーム

5

|Sticky Rice Ice Cream + €2,50|

Daifuku/ 1 pcs /

6

|Sticky Rice- Red Bean/ Green Tea/ Chocolate Ganache filling + €3,-|

Japanese Cheesecake

8

|Yuzu/ Macha + 15 minutes + €4,-|

Chocolate hot-pot/チョコレート鍋

13

|Melted Chocolate-Whipped Cream-Fresh Fruit (15 min) + €6,-|

