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**STARTERS:**

Wakame Salad	7,00 €
Edamame	4,50 €
Karaage	10,00 €
Iro-zuke (Colorful pickles)	8,00 €
Mayo Eggs	5,00 €

**APERITIF:**

NANBAN Fizz	12,00 €
Yuzu Spritz	12,00 €
Sparkling Nihonshu	12,00 €
Tokyo Mule	12,00 €
Crémant Luxembourgeois Beck	8,00 €

**WHITE WINES**

<b>IGP Val de Loire Sauvignon "Cuvée Prestige" Domaine de la Ragotière</b> / <i>Dry white wine, bold and spicy, with notes of grapefruit and pepper, and a nice intensity. Grappe: 100% Sauvignon</i>	8,00 €
<b>IGP Côtes de Gascogne Moelleux "Le Labyrinthe de Cassaigne" Cave Plaimont</b> / <i>Off-dry white wine, fresh and light, with notes of pineapple and exotic fruits. Grappe: 100% Sauvignon</i>	8,50 €
<b>Our white wine of the month</b>	8,00 €

**RED WINES**

<b>Blaye Côtes de Bordeaux Rouge " Tradition " Château des Tourtes</b> / <i>Round and balanced red wine, with notes of red and black fruits, soft tannins, and a medium body. Grappes: 70% Merlot, 30% Cabernet Sauvignon</i>	8,00 €
<b>Vin de France " Rouge et Blanc " Ch. Val Joanis</b> / <i>Light and very fruity red wine, with notes of red and black fruits and very low tannins. Grappe: 75% syrah, 25% rolle</i>	9,00 €
<b>Our red wine of the month</b>	8,00 €

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## WHAT IS NIHONSHU?

Nihonshu (often called *Japanese sake*) is a traditional Japanese alcoholic drink made by fermenting polished rice, water, yeast, and *koji* mold. Nihonshu is a brewed beverage, similar to wine or beer with an alcohol content that can be between 8% and 16% and is not a distilled spirit. Unlike wine, which is fermented from fruit sugars, nihonshu uses a unique process where starch is converted into sugar and alcohol at the same time. It typically has a clean, delicate flavor and can be enjoyed chilled, at room temperature, or gently warmed, depending on the style.

NIHONSHU	GLASS	BOTTLE
<i>Atago No Matsu Junmai Daiginjo Gin no Iroha</i> Polishing Ratio: 50% (Gin no Iroha)	10,00 €	55,00 €
<i>UGO Nimbus</i> Polishing Ratio: 60% (Yamadanishiki Rice)	10,00 €	55,00 €
<i>STELLA Junmai Daiginjo Muroka</i> Polishing Ratio: 50% (Seimai Buai Rice)	10,00 €	55,00 €
<i>Bijofu Tokubetsu Honjozo</i> Polishing Ratio: 50% (Matsuyama Mii)	10,00 €	55,00 €
<i>Kuwabara Fusozuru Nigori (non filtered)</i> Polishing Ratio: 70% (Gohyakumangoku and Hanaechizen)	10,00 €	55,00 €
<i>Kakurei Junmai (can be serverd Hot)</i> Polishing Ratio: 70% (Koshitanrei & Gohyakumangoku Rice)	10,00 €	55,00 €

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**WHITE WINES****Portugal Douro White Alice - Vieira de Sousa**

*Dry, notes of citrus, green apple and a hint of minerality. Grappes: Rabigato, Viosinho, Gouveio*

**IGP Val de Loire Chardonnay "Coeur de Schistes" Domaine de la Ragotière**

*Dry, with toasted notes, and a hint of minerality. Grappes: 100% Chardonnay*

**IGP Val de Loire Sauvignon "Cuvée Prestige" Domaine de la Ragotière**

*Dry, with notes of grapefruit and pepper. Grappe: 100% Sauvignon*

**IGP Côtes de Gascogne Moelleux "Le Labyrinthe de Cassaigne" Cave Plaimont**

*Off-dry with notes of pineapple and exotic fruits. Grappe: 100% Gros Manseng*

**DO Valencia Blanc 2024 "Blanc de Trilogia" Casa Los Frai**

*Dry with notes of lemon, grapefruit, and white flowers. Grappes: 45% sauvignon blanc. 30% verdil. 25% muscat*

**Sancerre Blanc - Domaine Eric Louis**

*Dry, fresh and mineral, with citrus notes. Grappe: 100% Sauvignon blanc*

**Bourgogne Blanc - "La Rente de Giron" Domaine du Vieux Collège**

*Dry, with citrus notes, a light woody touch and minerality. Grappe: 100% Chardonnay*

**Marsannay Blanc - "Les Vignes Marie" Domaine du Vieux Collège**

*Dry with toasted, hazelnut and white fruit notes. Grappe: 100% Chardonnay*

**RED WINES****Portugal Douro Red "Reserva" Alice - Vieira de Sousa**

*Notes of dark fruit and spice, firm tannins. Grappes: tinta roriz, touriga nacional, touriga franca, tinta barroca*

**Blaye Côtes de Bordeaux Rouge "Tradition" Château des Tourtes**

*Notes of red and black fruits, firm tannins. Grappes: 70% Merlot, 30% Cabernet Sauvignon*

**Vin de France "Rouge et Blanc" Ch. Val Joanis**

*Notes of red and black fruits and very low tannins. Grappe: 75% syrah, 25% rolle*

**Saint Emilion Grand Cru - Château Milon**

*Notes of red and black fruits and a hint of oak, firm tannins. Grappes: merlot 75% et cabernet franc 25%*

**Saint Joseph Rouge - "Ro-Rée" D. Louis Cheze**

*Notes of blackberry, raspberry, and spice, with soft tannins. Grappes: 100% Syrah*

**Marsannay Rouge - "Les Récilles" Domaine du Vieux Collège**

*Notes of black cherry and forest berries, soft tannins. Grappes: 100% Pinot Noir*

**Mercurey 1er Cru "En Sazenay" Rouge - Domaine Pillot**

*Notes of dark fruits, licorice and smoky hints, with soft tannins.*

**SPARKLING****Crémant Luxembourgeois Beck**

Champagne Collet - Brut

**NATURAL WINE**

Tuets - Tot Blanc (Catalonia, Spain)

Tuets - Moscatell Ancestrall (Catalonia, Spain)

Georg Lingenfelder - Gewürztraminer (Pfalz, Germany)

Tuets - Panxu (Catalonia, Spain)

Clos Lentiscus - Perill Noir (Catalonia, Spain)

**BOTTLE**

21,00 €

23,00 €

21,00 €

23,00 €

30,00 €

42,00 €

42,00 €

57,00 €

**BOTTLE**

23,00 €

23,00 €

28,00 €

38,00 €

47,00 €

58,00 €

65,00 €

**BOTTLE**

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## HOMEMADE COLD SOFTS

Unlimited Osmotic Water (package per person)	2,00 €
Mugicha	4,50 €
Jardin Tropical (Palais des Thés)	4,50 €
AquaSummer (Kusmi Tea)	4,50 €
AquaRosa (Kusmi Tea)	4,50 €
Rooibos Khoisan Bio (Palais des Thés)	4,50 €
Yuzu still Lemonade	4,50 €
Yuzu sparkling Lemonade	4,50 €

*Please note: All our homemade soft drinks are free of added sugar. Sugar is available for you to add according to taste.*

## OTHER SOFTS

Ramune - Classic, Litchie or Strawberry - 20cl	3,50 €
Coca-Cola, Coca-Cola Zero - 20cl	3,50 €
Sprite - 20cl	3,50 €
Fanta - 20cl	3,50 €
Lipton Ice Tea - 25cl	3,50 €
Apple Juice - 20cl	3,50 €
Still or Sparkling water 50cl	5,00 €

## BEERS

Kirin 0% Alcohol - 33cl	5,00 €
Kirin 5% - 33cl	5,00 €
Asahi 5% - 33cl	5,00 €
Sapporo 4,7% - 33cl	5,00 €
Iki Ginger-Green Tea 5,5% - 33cl	5,50 €
Ujijin Yuzu Blonde 6,5% - 33cl	5,50 €

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**WHISKY**

Toki	10,00 €
Nikka Coffey Grain	13,50 €
Togouchi - Peated	13,50 €
Togouchi - Beer Cask Finish	13,50 €
Togouchi - Sake Cask Finish	13,50 €
Kujira 8 years	20,00 €

**JAPANESE LIQUEUR**

Umeshu - Plum wine	10,00 €
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**COFFEE**

Espresso / Deca	3,50 €
Espresso Macchiato / Deca	4,00 €
Double Espresso / Deca	4,50 €
Coffee / Decaffeinated Coffee	3,50 €
Cappuccino / Decaffeinated Cappuccino	4,50 €

**INFUSION**

Roiboos Khoisan Bio (Palais des Thés)	8,00 €
Verbena (Palais des Thés)	8,00 €
Jardin Tropical (Palais des Thés)	8,00 €

**TEA**

Genmaicha Midori Bio (Palais des Thés)	8,00 €
Sencha Ariake Bio (Palais des Thés)	8,00 €
Oolong Tie Guan Yin Impérial (Palais des Thés)	8,00 €
Thé vert - Fleur de Geisha	8,00 €
Thé vert au Jasmin	8,00 €

**TEA POT**

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**TEA POT**

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<b>Umi Ramen</b>	26,00 €
Dashi with a shio tare, teryaki salmon, wakame, marinated egg & nori	
<b>Chefs Ramen</b>	24,00 €
Rich and silky veal broth with miso tare, pork chashu slices, green onions, vegetables, marinated egg & nori	
<b>Tantan-Chef Ramen</b>	24,00 €
Rich and silky veal broth with miso tare, spicy minced pork, green onions, vegetables, marinated egg & nori	
<b>Tonkotsu Ramen</b>	22,50 €
Rich and silky pork broth with miso tare, pork chashu slices, vegetables, green onions, marinated egg & nori	
<b>Tantanmen Ramen</b>	22,50 €
Rich and silky pork broth with miso tare, spicy minced pork, green onions, vegetables, marinated egg & nori	
<b>Shiitake &amp; Pork Chashu</b>	22,50 €
Light shiitake broth with shoyu tare, pork chashu slices, green onions, vegetables, marinated egg & nori	
<b>Crispy Chicken Ramen</b>	22,50 €
Light chicken broth with shoyu tare, crispy chicken, green onions, vegetables, marinated egg & nori	
<b>Spicy Chicken Ramen</b>	22,50 €
Light chicken broth with shoyu tare, spicy minced chicken, green onions, vegetables, marinated egg & nori	
<b>Shiitake &amp; Slow Cooked Chicken Ramen</b>	22,50 €
Light shiitake broth with shoyu tare, slow cooked chicken, green onions, vegetables, marinated egg & nori	
<b>Shiitake &amp; Tofu Ramen (Vegetarian)</b>	22,50 €
Light shiitake broth with shoyu tare, tofu, green onions, vegetables, marinated egg & nori	
<b>Vegetarian "Tantanmen"</b>	22,50 €
Light shiitake broth with shoyu tare, spicy soy "meat", soy cream, vegetables, green onions, marinated egg & nori	
<b>Vegan Shiitake</b>	22,50 €
Light shiitake broth with shoyu tare, tofu, green onions, vegetables & nori	
<b>Vegan "Tantanmen"</b>	22,50 €
Light shiitake broth with spicy soya "meat", soya cream, vegetables, green onions, tofu & nori	
<b>Kids favorite (until 12 years old)</b>	15,00 €
Light chicken broth* with shoyu tare, crispy chicken	
<i>*Can be replaced by another broth or topping</i>	
<b>Extras:</b>	
Chashu / Spicy Chicken / Tofu / Spicy soy meat	3,50 €
Salmon / Crispy Chicken / Slow Cooked Chicken	4,50 €
Marinated Egg	2,00 €
Nori	1,50 €