



# sushi

$$4 \times A = 33^{\text{lei}}$$

$$(4 \times A) + (4 \times B) = 65^{\text{lei}}$$

$$(4 \times A) + (4 \times B) + (4 \times C) = 99^{\text{lei}}$$

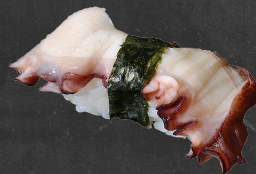
A



① salmon nigiri



② sea-bream nigiri



③ octopus nigiri



④ hokkigai nigiri



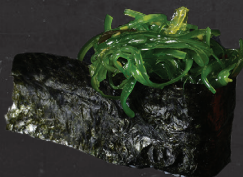
⑤ kani nigiri



⑥ tamago nigiri



⑦ salmon delight gunkan



⑧ wakame gunkan



⑨ takuan maki

A



⑩ salmon maki



⑪ kampo maki



⑫ wakame maki



⑬ avocado maki



⑭ kappa maki



⑮ california kani



⑯ swordfish maki



⑰ tuna maki



⑱ tamago sashimi

# B



①9 tuna nigiri



②0 ebi nigiri



②1 swordfish nigiri



②2 ikura gunkan



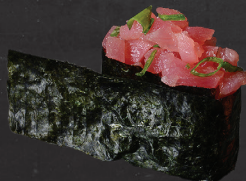
②3 salmon spicy gunkan



②4 inari nigiri



②5 swordfish gunkan



②6 negi tuna gunkan



②7 spicy tuna gunkan

# B



28) spicy tuna maki



29) salmon avocado maki



30) tuna takuan maki



31) philadelphia maki



32) mango tuna maki



33) california kani tobiko



34) inari maki



35) salmon salad maki



36) spicy california

C



37 swordfish salad maki



38 rainbow maki



39 hokkigai maki



40 unagi maki



41 salmon ebi maki



42 tuna delight maki



43 california ebi



44 salmon delight maki



45 california ebi tobiko

C



46 salmon tartar



47 octopus sashimi



48 salmon sashimi



49 sea-bream sashimi



50 tuna sashimi



51 ebi sashimi



52 unagi nigiri



### SALMON MIX - 65<sup>lei</sup>

- 2 x salmon nigiri
- 2 x salmon maki
- 1 x salmon delight gunkan
- 1 x philadelphia maki
- 1 x salmon salad maki
- 1 x salmon delight maki



### BIG MIX - 99<sup>ei</sup>

- 1 x salmon maki
- 1 x tuna maki
- 1 x octopus nigiri
- 1 x kani nigiri
- 1 x hokkigai nigiri
- 1 x ikura gunkan
- 1 x spicy tuna gunkan
- 1 x spicy tuna maki
- 1 x hokkigai maki
- 1 x california kani tobikko
- 1 x salmon avocado maki
- 1 x salmon tartar





### VEGAN MIX - 49<sup>lei</sup>

- 1 x Avocado maki
- 1 x Kampo maki
- 2 x Kappa maki
- 1 x Wakame maki
- 1 x Takuan maki
- 2 x Wakame gunkan



### MAKI FEVER - 65<sup>lei</sup>

- 1 x salmon maki
- 1 x tuna maki
- 1 x mango tuna maki
- 1 x california kani
- 1 x hokkigai maki
- 1 x inari maki
- 1 x kappa maki
- 1 x takuan maki





tempura-ya

tuna tempura maki 19 lei  
5 pieces



A close-up photograph of several salmon tempura maki sushi rolls. The rolls are cut into bite-sized pieces, showing the white rice, orange salmon, and green garnishes inside. The exterior is coated in a light, golden-brown tempura batter. The background is a plain, light-colored surface.

salmon tempura maki 19<sup>lei</sup>  
5 pieces

tiger roll 23<sup>lei</sup>

tempura shrimp, avocado, tobikiko 5 pieces



ebi ten uramaki 19 lei  
tempura shrimp, 3 pieces





spider roll 27<sup>lei</sup>

tempura softshell crab and spicy mayo | 5 pieces





dragon roll 35<sup>lei</sup>  
eel, tempura shrimp, avocado | 4 pieces

tuna tataki 31<sup>lei</sup>  
5 pieces





new style salmon sashimi 27<sup>lei</sup>  
6 pieces



tempura shrimp 21<sup>lei</sup>



yasai ebi tempura 21<sup>lei</sup>

shrimp, ginger, shiitake, zucchini, sweet potato, eggplant



yasai tempura 15<sup>lei</sup>  
ginger, shiitake, zucchini, sweet potato, eggplant

soups



miso soup 9 lei  
seaweed soup with tofu 250ml





yasai udon 15<sup>lei</sup>

udon noodles soup with vegetables 450ml





tori udon 17 lei  
chicken, udon noodles, mushrooms 450ml



ebi spicy soup 19<sup>lei</sup>  
shrimp and rice noodles 450ml





seafood soba soup 19<sup>lei</sup>

🌶️ swordfish, octopus, sea-bream, soba noodles 450ml



pork, egg, ramen noodles 450ml

pork ramen 19<sup>lei</sup>



ramen miso 19 lei

 salmon, sea-bream, octopus, ramen noodles 450 ml



main course



udon noodles with vegetables 21<sup>lei</sup>  
400g



A top-down view of a white plate containing a serving of ramen. The ramen consists of thin, yellowish-orange noodles coated in a light-colored sauce. The noodles are mixed with several pieces of cooked, light-brown pork. Interspersed among the noodles and pork are various vegetables, including sliced green zucchini, red bell peppers, and yellow bell peppers. The entire dish is garnished with finely chopped green herbs, likely parsley, which are scattered across the plate. The plate is set on a dark, textured wooden surface.

ramen noodles with  
pork and  
vegetables 25<sup>lei</sup>  
450g

yakisoba with shrimps and vegetables 31<sup>lei</sup>  
400g



chicken rice burger 23<sup>lei</sup>  
300g





agedashi tofu 15<sup>lei</sup>  
200g



yaki tori 21<sup>ei</sup>  
chicken and mushrooms skewers 200g

pork gyoza 13 lei  
3 pieces





katsudon / oyakadon 27<sup>lei</sup>  
pork or chicken donburi 450g

tonkatsu 19 lei  
pork panko style 200g





tori karaage 21<sup>lei</sup>  
boneless chicken legs panko style 200g






salmon teriaki 31<sup>ei</sup>  
100g



swordfish miso sauce 39<sup>lei</sup>  
100g

 salmon with spicy miso sauce 31<sup>lei</sup>  
100g





duck teriyaki 29<sup>lei</sup>  
180g



pork / chicken teriyaki 25<sup>let</sup>  
180g

steamed sea-bream 29<sup>lei</sup>  
120g





sides





grilled vegetables 9<sup>lei</sup>  
200g




simple rice 5<sup>lei</sup>  
fried rice with vegetables 9<sup>lei</sup>  
fried rice with chicken 11<sup>lei</sup>

150g



tako ebi salad 25 lei

 tempura shrimp & octopus 200g



buta salad 19<sup>lei</sup>  
pork with ponzu dressing 120g

seaweed salad 15<sup>lei</sup>  
100g



edamame 15<sup>lei</sup>  
200g



tempura icecream 19<sup>lei</sup>  
150g



## GRUPE DE ALERGENI

Conform Directivei 2000/13/CE A PARLAMENTULUI EUROPEAN SI A CONSILIULUI DIN 20 Martie 2000 alergenii din alimente se pot incadra in urmatoarele grupe:

1. Cereale care contin gluten (grau, secara, orz, ovaz, grau spelt, grau mare sau hibridi ai acestora) si produse derivate;
2. Crustacee si produse derivate;
3. Oua si produse derivate;
4. Peste si produse derivate;
5. Arahide si produse derivate;
6. Soia si produse derivate;
7. Lapte si produse derivate (inclusiv lactoza);
8. Fructe cu coaja, adica migdale (*Amygdalus communis* L.), alune de padure (*Corylus avellana*), nuci (*Juglans regia*), anacarde (*Anacardium occidentale*), nuci Pecan [*Caraya illinoiesis* (Wangenh.) K. Koch)], nuci de Brazilia (*Bertholletia excelsa*), fistic (*Pistacia vera*), nuci de Macadamia si nuci de Queensland (*Macadamia ternifolia*) si produse derivate;
9. Telina si produse derivate;
10. Mustar si produse derivate;
11. Seminte de susan si produse derivate;
12. Dioxid de sulf si sulfiti in concentratii de peste 10 mg/kg sau 10 mg/litru;
13. Lupin si produse derivate;
14. Moluste si produse derivate.

In cazul in care suferiti de o alergie, va rugam sa solicitati informatii suplimentare inainte de efectuarea comenzii.

Va multumim pentru intelegere!