

aperol!

The Steaming Cooler (20cl) 10

by *jigger's. cocktails and coolers*

A fresh long drink with a funky twist.

Sake based, fortified with gin and «allongé-ed» with unripe grapes and wild herbs in season

Mangovid-19 5% (33cl) 5

by *DOK brewing company*

hard seltzer: natural fermented refreshing mango lemonade

sake / umeshu

+ sake specials  
check our  
specials menu

Karakuchi sake cup 14% (20cl) 6

Biden 1999 Inoue Gomei Brewery 16% (5cl) 6

15 years aged / soft and full-bodied kosu / strong caramel & mushroom tones. Umami all the way!

Suppai Umeshu 11% (5cl) 5

Japanese sour plum sake / full-taste umeshu with three times more plums than usual / 3 years aged / The perfect after-dinner drink.

Daigo no awa Terada Honke brewery (5cl) 6

Minimally polished organic rice, natural yeast, natural koji and an ultra-short medieval brewing method / citrus-like taste, refreshingly topped off with a little natural fizz.

sparkling  
sake!

S T E A M Y  
S U M M E R

organic house wines

white - Purato Pinot Grigio 4.5 / 22

Sicily, Italy / dry / hints of apple & grapefruit

red - Purato Nero d'avola 4.5 / 22

Sicily, Italy / hints of black fruit

selected by  
edelrot wine bar

sparkling white - Bianco S.L. Alla Costiera 30

Pétillant Naturel - organic bubbles

Veneto, Italy / fresh, fruity, aromatic.

Crispy white fruit, grapefruit & fresh bread crust

orange wine - Radice Vino Lauria 7 / 38

Sicily, Italy / Full, soft tannin, fresh acids.

Tropical fruit, orange peel & acacia

white - La Tarancona Viños Patio 28

Castilla-La Mancha, Spain / punchy and yeasty (w/ peel maceration).

Granny Smith, Lime & Limestone

bubbles

prosecco - Italian Prosecco brut 5.2 / 28

www.steamywindows.be  
Hoogpoort 9 - 9000 Gent

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artwork 'Yellow White' (1961) by Ellsworth Kelly

o p e n  
W I N D O W S

## dumplings

- v 1. **shiitake** 4x 4.8  
shiitake, beancurd, bok choy, ginger
- v 2. **chinese spinach** 4x 4.8  
chinese spinach, beancurd, ginger
- 3. **beef** 2x 5  
beef, shacha sauce / fresh mint
- 4. **chicken gyoza** 3x 5  
chicken, ginger, cabbage, sesame / fresh shiso
- 5. **pork** 5x 6  
pork, spring onion, chinese leaves / spicy black beans
- 6. **freshwater prawn gyoza** 4x 6  
prawn, cabbage, garlic, ginger, sesame / plum sauce
- \* 7. **crystal prawn** 3x 5  
prawn, chinese chives / crystal rice skin
- 8. **shrimp shumai** 4x 6  
shrimp, bamboo / sweet chili & lemongrass sauce / thai basil

## buns

- v 9. **mushroom tofu bun** 4  
black mushroom, tofu, bamboo, bok choy
- v 10. **pickled mustardleaf bun** 4  
pickled mustardleaf, bamboo
- 11. **fish bun** 5  
spicy salted coalfish

## vegetables

- 12. **seaweed / nori crisps** 2
- 13. **sambal sauce** 2  
ground chili paste
- 14. **wakame salad** 4.5  
fresh and crispy seaweedsalad
- 15. **edamame** 5  
steamed soybeans, seasalt, togarashi
- 16. **cucumber kimchi** 5  
fresh and spicy fermented cucumber
- 17. **silken tofu & herbal dressing** 5  
soft and creamy tofu / green herb blend oil
- 18. **sweet&sour tomato salad** 5  
fresh plum tomato and ginger / Japanese vinegar
- 19. **steamed bok choy (paksoi)** 6.5  
bok choy, fermented spicy black beans

## sweet

- 20. **charcoal custard bun** 2x 6  
steamed charcoal bun, salty custard filling
- 21. **MOCHI - icecream** 1x 3  
Japanese pounded sticky rice with icecream filling  
flavors: yuzu, coconut, toasted sesame, strawberry cheesecake
- 22. **COCONUT MILK icecream bar** 3



## beer

- Asahi Pils** 5,2% (33cl) 3.5  
Japanese light and dry pils
- Pony's IPA** 4% (33cl) 4.2  
session IPA / citrus aroma
- Some of my best friends are lagers** 5,5% (33cl) 4.2  
dryhopped with Amarillo hops / Humboldt & Gauss
- Henry & His Science** 0,3% (33cl) 4.5  
low alcohol / crisp passion and tropical notes / Mikkeller

## cold

→ + more beers  
check our  
specials menu

- home made lemonade** 3.5  
lime, lemon, fresh mint
- Ryokucha Green Tea** (33cl) 3.5  
Japanese refreshing green tea
- Ramune soda pop!** (20cl) 3.5  
original Japanese lemonade
- Calpis** (33cl) 3.5  
typical Japanese sweet fizzy milky softdrink
- Yugen kombucha** (33cl) 4  
flavors: grapefruit hops or ginger & lemon
- refreshing water / sparkling water** (50cl) 3.5

## tea (one can = 3 cups)

- Jasmine green tea** 4.5
- Gun Powder green tea** 4.5
- Hoji Cha green tea** 4.5  
roasted green tea with a toasty, slightly caramel-like flavor
- Black tea** 4.5
- Fresh mint & ginger tea** 5

v = vegan \* = glutenfree  
we top every dumpling dish with fresh herbs  
(cilantro, spring onion, basil)

- allergies? please ask at the counter -