

COLD DRINKS

home made lemonade 4.6
lime, lemon, fresh mint
limoen, citroen, verse munt

home made ice tea 4.6
ginger, chilipepper, chicorei, cinamon
gember, chili peper, chicorei, kaneel

Ramune soda pop! (20cl) 4.6
original Japanese lemonade - a sweet kick!

KULT yuzu mandarine water kefir (33cl) 4.6
organic Belgian water kefir: traditional fermented drink made by culturing water, sugar, and fruit with a starter culture

still / sparkling water (50cl) 3

TEA (ONE CAN = 3 CUPS)

Jasmine green tea
Jasmijn groene thee

Gun Powder green tea
Gun Powder groene thee

Black tea
Zwarte thee

Fresh mint & ginger tea
Verse munt & gember thee

BEER 33cl

TINA Pils 5% 4.6
our very own brewed rice lager with kombu / colab with DOK Brewing Co.

Fatamorgana Folk 3,5% Ominipollo 4.8
session IPA with pleasant tropical fruity notes

St. Bernardus Tokyo 6% 4.6
white ale & saison / floral & herbal notes

Maz Non-Alc. Pale Ale 0,3% Ominipollo 4.8
low alcohol oat pale ale

NATURAL WINES

bubbles **404 Pet'nat** 8 / 39
Sons of Wine - FR
Refreshing, sharp acidity, citrus tones and a crisp bubble
Verfrissend, scherpe zuren, citrus tonen en frisse bubbel

white **Base 1R** 7 / 34
Celler 9+ Vineyard - SP
Dry but soft fruity, structured, hint of citrus and honey
Droog maar zacht fruitig, structuur, hint van citrus en honing

rosé **l'Algebra e La Magia** 7 / 34
Vigna Flor - IT
Light rosé, playful, hint of red fruit and grapefruit
Lichte rosé, speels karakter, hint van rood fruit en pompelmoes

orange **Lost & Found** 8 / 39
Zavec brothers - SI
Spicy, mineral, sour touch, hint of white tea and vanilla
Kruidig, mineraal, zurige toets, hint van witte thee en vanille

cold red **Tsoin tsoin** 7 / 34
Laurent Herlin - FR
Fruity, fresh, light body and acidity, hint of dark berry and herbs
Fruitig, fris, lichte zuurte, hint van donkere bessen en kruiden

SAKE *cocktails*

Yoigokochi yuzushu 12
premium sake & yuzu juice blend / thirst-quenching cooler, citrus kick
premium sake & yuzu-sap blend / dorstlessende cooler, citrus kick

Shochu negroni 12
Japanese shochu, Campari, vermouht / bitter, sweet
Japanse shochu, Campari, vermouht / bitter, zoet

warm SAKE to share 9

carafe of 18 cl
clean & dry easy drinking junmai sake - gently warmed - perfect for sharing!

SAKE *by the glass*

Wakaze classic Wakaze Brewery 13% - 7cl 6
Citrus, mineral, easy
Modern French sake brewed using organic yeast from French wine
Moderne Franse sake gebrouwen met biologische gist van Franse wijn

Kokoro Ota Shuzo 17% - 7cl 7
Full-body, slightly dry
deep rice-taste, lots of umami, and a pleasant light hay-like aroma
diepe rijstmaak, veel umami en een aangenaam licht hooiachtig aroma

Tamagawa Kinoshita Shuzo 19% - 7cl 7
aged, lactic
strong deep taste and an enchanting rice aroma
sterke, diepe smaak en een betoverend rijstaroma

Ine Mankai Mukai Shuzo 14% - 7cl 7.6
black rice, unique red color
Sweet and smoky, hints of pomegranate and olives
Zoet en rokerig, hints van granaatappel en olijven

BIDEN 1999 Inoue Gomei Brewery 16% - 7cl 7.6
strong full-bodied kosu
15 years aged leading to strong caramel & mushroom tones
15 jaar gerijpt resulterend in sterke karamel- en champignon tonen

Natsu Mikan Heiwa Shuzo brewery 7% - 7cl 7
fruity, sweet, citrus
Mikan (Japanese mandarin) fruit sake / bitter, sweet, sour refreshing
Mikan (Japanse mandarijn) fruitsake / bitter, zoet, zuur, verfrissend

DUMPLINGS

- v 1. **vegan mushroom** 5x 5
 jew's ear mushroom, bamboo shoots, tofu
judasoor champignon, bamoescheuten, tofu
- v 2. **vegan kimchi** 2x 5
 spicy fermented cabbage & rettich, tofu, spring onion
pikante gefermenteerde kool & radijs, tofu, lente ui
- v 3. **vegan leek & tofu** 3x 5
 tofu, leek, spring onion, curry spice
tofu, prei, lente-ui, curry spice
4. **beef** 2x 6
 beef, shacha sauce / fresh mint
rundsvlees, shacha saus / verse munt
5. **chicken mandu** 3x 6
 chicken, ginger, cabbage, sesame / fresh shiso
kip, gember, chinese kool, sesam / verse shiso
6. **pork** 5x 6
 pork, chives, shiitake / spicy black beans
varkensvlees, bieslook, shiitake / spicy zwarte bonen
7. **freshwater prawn gyoza** 4x 6
 prawn, cabbage, garlic, ginger, sesame / plum sauce
zoetwatergarnaal, kool, look, gember, sesam / pruimensaus
- * 8. **crystal prawn** 3x 6
 prawn, chinese chives / crystal rice skin
zoetwatergarnaal, chinese bieslook / crystal rijstdeeg
9. **shrimp shumai** 4x 6
 shrimp, bamboo / samphire
garnaal, bamboescheuten / zeekraal

BUNS

- v 10. **edamame bun** 4
 edamame, sesame, white cabbage
edamame, sesam, witte kool
- v 11. **ginger bun** 4
 ginger, white cabbage, carrot, spring onion, water chestnut
gember, witte kool, wortel, lente ui, waterkastanje

VEGETABLES / SIDES

- *v 12. **edamame** 6
 steamed soybeans, seasalt, togarashi
gestoomde sojabonen, zeezout, togarashi
- v 13. **wakame salad** 5
 fresh and crispy seaweedsalad
frisse and crispy zeewiersalade
- v 14. **steamed eggplant + miso/sesame** 7
 steamed eggplant, miso sesame sauce, soy-sesame crumble
gestoomde aubergine, miso sesam saus, soja-sesam crumble
- ve 15. **steamed corn ribs** 7
with Korean sweet and spicy butter
 fingerfood ! steamed corn ribs, with sweet/spicy butter spread
fingerfood ! gestoomde mais, met zoet/pikante boter
- v 16. **silken tofu with herbal dressing** 6
 silken tofu, powerful dressing with fresh basil, leaf parsley, cilantro
zijde tofu, smaakbom dressing met verse basilicum, bladpeterselie, koriander
- v 17. **tomato salad + vegan seaweedmayo** 6
 San marzano tomatoes, salty vegan seaweedmayo, fennel cress
San marzano tomaten, ziltige vegan zeewiermayonnaise, anijs cress

SWEET

18. **charcoal custard bun** 2x 8
 steamed charcoal bun, salty custard filling
gestoomde houtskool-deeg bun, gezouten custard vulling
19. **MOCHI - icecream** 4
 Japanese pounded sticky rice with icecream filling
ijsbolletje gewikkeld in een Japans mochi-kleefrijst laagje
 Ask for the flavours of the moment!

v = *vegan* ve = *vegetarian* * = *glutenfree*
 we top every dumpling dish with fresh herbs
 (*cilantro, spring onion, mint*)

allergies? please ask our staff

we only accept cards

NATURAL WINE PER BOTTLE

WHITE

VN Blanco 39

Partida creus - SP

Nice mineral, slightly yeasty, citrus

Mooi mineraal, licht gistig, citrus

COLD RED

Little big wine 42

Peaux rouges - FR

Juicy, glou glou, chilled, fruit bomb

Juicy, glou glou, gekoeld, fruitbom

ROSE

Pink different 36

Vini libre - FR

Fresh, fruity rosé, subtle saltiness

Frisse, fruitige rosé, subtiele ziltigheid

ORANGE

Seleccio 3R 39

Celler 9+ Vineyard - SP

fruity notes, aroma of nuts, subtle sweet nuances, fresh tannins

fruitige tonen, noten aroma, subtiele zoete nuances, frisse tannine

BUBBELS

Frei-zzante *red sparkling* 39

Poderi cellario - IT

Red sparkling, slightly spicy, light tannin, lambrusco style

Rode schuimwijn, lichte kruidig, lichte tannine, lambrusco stijl

Bulles *rosé pet'nat* 42

Pierre Guillon - FR

Rosé pet'nat nice acidity, very fresh

Rosé pet'nat mooi op zuren, zeer fris

Espumos 1R *sparkling wine & lees* 42

Celler 9+ Vineyard - SP

intense, expressive, fine bubble, notes of white flowers, citrus

intens, expressief, fijne bubbel, tonen van witte bloemen, citrus

CRAFT BEER PER BOTTLE

Pommes Against 28

Cider Brut

Ferme de Port Coustic - FR - 6,5% - 75 cl

Cidre brut from l'Île de Groix

Funky, very dry with nice bitterness and light acidity

Funky, zeer droog met mooie bitterheid en lichte zuren

Merci Michel ! 30

Farmhouse Ale - Saison

DUST Blending - BE - 8,3% - 75 cl

Handpicked biodynamically Riesling grapes from the Alsace region fermented into natural wine. After primary fermentation, the wine was blended with barrel aged apricot saison & Mirabelle lambiek.

Met de hand geplukte biodynamische Riesling-druiven uit de Elzas gefermenteerd tot natuurlijke wijn. Na de eerste gisting werd de wijn geblend met vatgerijpte abrikozen saison & Mirabelle lambiek.

Le Morris (Riesling) 30

Farmhouse Ale - Saison

DUST Blending - BE - 8,7% - 75 cl

Handpicked biodynamically Riesling grapes from the Alsace region fermented into natural wine. After primary fermentation, the wine was blended with a barrel aged saison/lambiek blend.

Met de hand geplukte biodynamische Riesling-druiven uit de Elzas, vergist tot natuurwijn. Na de eerste gisting werd de wijn geblend met een vatgerijpte saison/lambiek blend.