JAPAN IN ERWIN

SUSHI

Salmon 240
Bluefin tuna akami 460
Bluefin tuna chu-toro 620
Bluefin tuna o-toro 990
Seared Bluefin tuna o-toro 990
Yellowtail 350
Aka-Ika squid 510
Japanese eel 160
Ama Ebi shrimp *sweet shrimp* 190
Botan Ebi shrimp 210
Shimaaji 780
Japanese dorado (Tai) 920

SASHIMI

Salmon 450
Bluefin tuna akami 790
Bluefin tuna chu-toro 810
Bluefin tuna o-toro 990
Yellowtail 550
Aka-Ika squid 460
Japanese eel 440
Ama Ebi shrimp 440
sweet shrimp
Botan Ebi shrimp 550
Shimaaji 820
Japanese dorado (tai) 920

SPICY HUNCANS

Akami tuna 640
rice / wasabi / nori / akami tuna / spicy sauce

Eel 220
rice / wasabi / nori / eel / spicy sauce

Salmon 290
rice / wasabi / nori / salmon / spicy sauce

Crab 330
rice / wasabi / nori / crab meat / spicy sauce

ROLLS

California 990
rice / nori / crab meat / mayonnaise / avocado / cucumber / tobiko caviar

Philadelphia 1100
rice / nori / salmon / Philadelphia cheese / tiger prawns / cucumber / red caviar

Canada 990
rice / nori / salmon / Philadelphia cheese / cucumber / eel / Unagi sauce

Chu-Toro with eel 2100
rice / nori / tempura smoked eel / avocado / chu-toro tuna / orange miso sauce / wasabi kizami

Ankimo 1200
rice / nori / smoked eel / avocado / Ankimo (monkfish liver) / mango / Unagi sauce

Spicy Crab 1350
rice / nori / cucumber / crab meat / spicy sauce / tobiko caviar

Spicy tuna 2100
rice / nori / avocado / akami tuna / spicy ponzu sauce / furikaki

Spicy eel 920
rice / nori / cucumber / avocado / crab meat / mayonnaise / eel / spicy sauce / crackers / chili

Spicy salmon 1520
rice / nori / salmon / cucumber / spicy sauce / shichimi pepper / tobiko caviar

Crispy shrimp 990
rice / nori / avocado / crab meat / mayonnaise / breaded shrimp / avocado puree / sweet chili sauce

Vegetable roll 620
rice / nori / daikon / carrot / cucumber / avocado / romaine lettuce / asparagus / sesame sauce

Baked eel 940
eel / salmon / tofu sauce / tobiko caviar

SASHIMI ROLLS

Sashimi Crab 1250
crab meat / daikon / spicy sauce / mango / tobiko caviar

Sashimi Tuna-Salmon 2100
tuna / salmon / daikon / yellowtail spicy sauce / tobiko caviar / red caviar

DRINKS

JAPANESE BEER

Sapporo Premium 4,7% 330 мл 520
Japanese rice lager

Asahi Super Dry 4,7% 330 мл 490
Light filtered lager

SAKE

Hakushika Kasen Karakuchi 14% 180 мл 1400
sake in a classic style, with a slight yeasty aroma

Hakushika Snow Beauty Nigori 14,7% 300 мл 2400
sake in coarse filtration, with tones of melon in the aftertaste

Hakushika Taruzake 13,5% 300 мл (BP) 1900
mild sake aged in a cedar barrel

Aizu Homare Daiginjo 16% 300 мл (SP) 2100
author's sake with the aroma of exotic fruits

IMA Oysters 12% 300 мл (P) 3400
semi-dry sake with notes of green apple

Aladdin Yuzu 10% 300 мл (BP) 2900
dessert sake with yuzu juice extract

SPIRITS DRINKS

Shochu Hakata No Hana 650
premium barley shochu with mild and refreshing taste

Umeshu Umenishiki Yamakawa 650
golden semi-sweet umeshu with hints of plum, honey and almond

Gin Tokyo Nights 550
premium gin with hints of zest and yuzu fruit

Rum Kiyomi White 580
soft white rum with notes of caramel, fruit and vanilla

Whisky Tottori Bourbon Barrel 850
blended whiskey with hints of honey, pear and apricot

Whisky Matsui Mizunara Cask 1600
single malt whiskey with hints of warm spices and peat on the palate

JAPANESE TEA

Gyocuro 550
mild aroma and sweet umami taste make it the highest in the category of Japanese teas

Genmaicha 550
Sencha tea with roasted Japanese rice grains

Matcha ceremonial grade 550
ceremonial matcha prepared in the traditional way on melted water

Sencha 550
sweetish taste and refined astringency are accompanied by nutty notes in the aroma

Kokeicha 550
a blend of several varieties of tea with the aroma of sea freshness and summer herbs

Rekutya 550
a blend of Kukicha tea, Matcha and yuzu fruit peel