

natural wines

<i>bubbles</i>	Smarazen	7 / 34
	Mirco Mariotti - IT - 12%	
	Refreshing, crispy, light salty frizzante with a subtle fizz	
	<i>Fris, krokant, zilte frizzante met een fijne bubbel</i>	
<i>bubbles</i>	Somnam'Bulles Rosé	8 / 39
	Mas del Périé - FR - 13%	
	Energetic, playfull and juicy rosé with a natural bubble	
	<i>Energieke, speelse en sappige rosé met natuurlijke bubbels</i>	
<i>white</i>	Riesling	6.5 / 32
	Domaine Goepp - FR - 12,5%	
	Refreshing, mineral, with a buttery finish	
	<i>Fris, ziltig-mineraal, met een boterachtige afdronk</i>	
<i>rosé</i>	A Table !!! Rosé	7 / 34
	Mas del Périé - FR - 13%	
	Full-bodied, mineral, fruity and dry with a creamy finish	
	<i>Vol, mineraal, fruitig en droog met romige afdronk</i>	
<i>orange</i>	Skin Contact	8 / 39
	Mas del Périé - FR - 13%	
	Powerful, elegant, aromatic with a mineral finish	
	<i>Krachtig, elegant, aromatisch met een minerale afdronk</i>	
<i>cold red</i>	Nectar des Dieux	6.5 / 32
	Mas del Périé - FR - 12,5%	
	Juicy glouglou, light, fruity, playfull and soft floral	
	<i>Sappige glouglou, licht, fruitig, speels en zacht floraal</i>	

beer

	Asahi Pils 5,2%	4
	Japanese light and dry pils / <i>Japane lichte en droge pils</i>	
	Delta IPA 6% Brussels Beer Project	4.5
	Belgian Saison IPA / Aromatic, hoppy / saison yeast brings a <i>herbal note</i>	
	St. Bernardus Tokyo 6%	4.5
	white ale & saison / floral & herbal notes	
	Drinking in the sun 0,3% Mikkeller Brewery	4.5
	low alcohol wheat ale / hazy orange body / nose of herbs and peaches	



Yoigokochi yuzushu 11
 premium sake & yuzu juice blend / thirst-quenching cooler, citrus kick
premium sake & yuzu-sap blend / dorstlessende cooler, citrus kick

Shiso umeshu tonic 11
 refreshing plum sake infused with red shiso leaves / light, sweet, bitter
frisse pruimensake geïnfuseerd met rode shisobladeren / licht, zoet, bitter

Kidoizumi sparkling sake 14% 22
 bottle of 36cl - perfect for sharing
 unfiltered, unpasteurized cloudy dry refreshing sparkling sake
ongefilterde, niet-gepasteuriseerde troebele droge bruisende sake

real
 champagne
 Japonaise!

sake by the glass

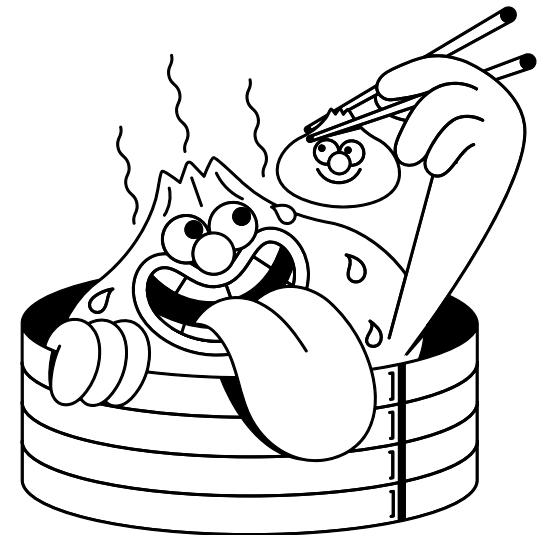
Wakaze classic Wakaze Brewery 13% - 7cl 5
 citrus, mineral - modern Parisian sake / *moderne Parijse sake*
 brewed using organic yeast from French wine and hard water from Ile-de-France
gebrouwen met biologische gist van Franse wijn en water uit Ile-de-France

Katori 90 Terada Honke Brewery 15% - 7cl 6.5
 true 'liquid rice' in taste, colour and aroma. All ingredients and elements
 are pre-modern: organic rice, natural yeast, slow-brew kimoto, unfiltered.
 a very strong rice bran taste and lactobacillus acidity

Musubi Terada Honke brewery 8% - 7cl 6.5
 Sour, sparkling and refreshing. Musubi is the ultimate rice drink, healthy
 and 100% natural. Organic rice, no yeast or lactic acid added, unpasteurised,
 unfiltered and undiluted.

BIDEN 1999 Inoue Gomei Brewery 16% - 7cl 7
 15 years aged / soft, full-bodied koshu / strong caramel & mushroom tones
15 jaar gerijpt / zachte, volle koshu / sterke tonen van karamel & paddenstoel

STEAMY
 WINDOWS



dumplings

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

buns

- v 9. **pickled cabbage bun** 4.5
 pickled cabbage, mushroom
gepekeldde kool, champignon
- v 10. **turnip bun** 4.5
 turnip, spring onion
knolraap, lente-ui

vegetables / sides

all vegan

- * 11. **edamame** 5
 steamed soybeans, seasalt, togarashi
gestoomde sojabonen, zeezout, togarashi
12. **wakame salad** 5
 fresh and crispy seaweedsalad
frisse and crispy zeewiersalade
- * 13. **cucumber kimchi** 5
 fresh and spicy fermented cucumber
frisse en pittige gefermenteerde komkommer
14. **fennel ponzu** 7
 Steamed fennel with ponzu sauce and candied lemon
Gestoomde venkel met ponzu saus en gekonfijte citroen
15. **chestnut champions** 6
 steamed chestnut champions in sticky vegan oyster sauce
gestoomde kastanje champions in sticky vegan oestersaus
- * 16. **steamed cabbage + miso/sesame** 7
 steamed cabbage, miso sesame sauce
gestoomde chinese kool, miso sesam saus
17. **chinese hua juan flower rolls** 2x 7
 steamed scallion flower rolls (buns) + a creamy edamame dip
gestoomde lente-ui gerolde buns + kruidige edamame dip

sweet

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

cold

- home made lemonades 4.5
 - *lime, lemon, fresh mint*
limoen, citroen, verse munt
- *rhubarb, samphire, sea fennel*
rabarber, zeekraal, zeevenkel
- Ramune soda pop! (20cl) 4.5
 original Japanese lemonade
- YAYA Yuzu Organic kombucha (33cl) 4.5
- still / sparkling water (50cl) 3

tea (one can = 3 cups) 5

Jasmine green tea

Jasmijn groene thee

Gun Powder green tea

Gun Powder groene thee

Black tea

Zwarte thee

Hoji Cha roasted green tea

Hoji Cha geroosterde groene thee

Fresh mint & ginger tea

Verse munt & gember thee

v = vegan * = glutenfree

*we top every dumpling dish with fresh herbs
 (cilantro, spring onion, basil)*

- allergies? please ask our staff -