

NEW YEAR'S EVE SETS



Set 1 34 pcs / 135,-

- 6 pcs - Futomaki with sea bream in panko
- 6 pcs - Futomaki with raw salmon
- 6 pcs - Futomaki with shrimp tempura
- 8 pcs - California roll with surimi topped with tamago
- 8 pcs - Mini Uramaki with cucumber

Set 2 64 pcs / 265,-

- 6 pcs - Futomaki with grilled salmon, fried in panko with mango sauce
- 6 pcs - Futomaki with sea bream in panko
- 6 pcs - Futomaki with raw salmon
- 6 pcs - Futomaki with shrimp tempura
- 8 pcs - Mini Uramaki with cucumber
- 8 pcs - California roll with shrimp tempura, topped with seared salmon and sweet potato strings
- 8 pcs - California roll with surimi topped with tamago
- 8 pcs - California roll with vegetables tempura
- 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings



Set 3 92 pcs / 399,-

- 6 pcs - Futomaki with salmon tartare and purple potato chips
- 6 pcs - Futomaki with grilled salmon, fried in panko with mango sauce
- 6 pcs - Tamago futomaki with tuna tempura
- 6 pcs - Futomaki with sea bream in panko
- 6 pcs - Futomaki with raw salmon
- 6 pcs - Futomaki with shrimp tempura
- 8 pcs - California roll with shrimp tempura, topped with seared salmon and sweet potato strings
- 8 pcs - California roll with vegetables tempura
- 8 pcs - California roll with surimi topped with tamago
- 8 pcs - California roll with shrimp tempura
- 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings
- 8 pcs - Mini Uramaki with cucumber
- 8 pcs - Hosomaki with raw tuna



available only on December 31st

LUNCH



FROM MONDAY TO FRIDAY 12:00-15:30



SUSHI

from
29 zł



Lunch 1 (14 pcs) - 29 zł

6 pcs - Futomaki with shrimp tempura
4 pcs - Mini Uramaki cucumber
4 pcs - Mini Uramaki oshinko

Lunch 2 (14 pcs) - 29 zł

6 pcs - Futomaki with raw salmon
4 pcs - Mini Uramaki cucumber
4 pcs - Mini Uramaki avocado



Lunch 3 (14 pcs) - 36 zł

8 pcs - California Roll with surimi
6 pcs - Futomaki with raw salmon

Lunch 4 - vegetarian

(14 pcs) - 36 zł

6 pcs - Futomaki with vegetables
8 pcs - California roll with vegetables tempura



Lunch 5 (12 pcs) - 36 zł

6 pcs - Futomaki with shrimp tempura
6 pcs - Futomaki with tuna tempura

Lunch 6 (14 pcs) - 36 zł

6 pcs - Futomaki with sea bream in panko
8 pcs - California roll with grilled salmon



Lunch 7 (14 pcs) - 42 zł

6 pcs - Futomaki with grilled salmon, fried in panko, with mango sauce
8 pcs - California roll with vegetables tempura

Lunch 8 (14 pcs) - 42 zł

6 pcs - Futomaki with steamed shrimp
8 pcs - California roll with salmon, topped with tobiko



FOR EVERY LUNCH SET YOU CAN ADD:

miso soup / edamame beans /
wakame salad / kimchi /
shrimp tempura 3 pcs / vegetables tempura 4 pcs
*you can add max two portions per lunch set

+7 zł

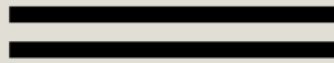
TEA AND COFFE

50%

during lunch hours
there is 50% sale for coffee and tea pots



NEGAI SPECIALTIES



NEW	CALIFORNIA ROLL TUNA MAHI MAHI / 6 PCS/ 🍣🍣🍣	55,-
	tuna fried in tempura, chives, jalapeno mayo, topped with seared mahi-mahi fish, yuzu koshu and chilli strings	
	CALIFORNIA ROLL SHRIMP SALMON / 8 PCS/ 🍣	55,-
	shrimp tempura, cucumber, spicy mayo, topped with seared salmon and sweet potato strings	
	CALIFORNIA ROLL TIGER PRAWN / 8 PCS/ 🍣	55,-
	tiger prawn in sweet spicy mayo sauce and tobiko, roll covered with masago arare, inside: kanpyo, oshinko, avocado and cucumber	
	URAMAK SALMON TARTARE / 8 PCS/	39,-
	mini uramak with kanpyo, fried in panko, topped with salmon tartare	
	CALIFORNIA JALAPENO SEABREAM / 8 PCS/ 🍣	55,-
	roll covered with masago arare, inside: kanpyo, oshinko, avocado, cucumber and jalapeno, topped with seabream in panko and chili-mayo sauce	
	CALIFORNIA ROLL VEGE ARARE / 8 PCS/ 🌿	45,-
	asparagus and sweet potatoes in tempura, avocado, jalapeno mayo, covered with masago arare, shiitake and sorrel	
	CALIFORNIA ROLL CHIMICHURI / 8 PCS/ 🍣	55,-
	bream fried in panko, kanpyo, jalapeno mayo, topped with seared tuna and chimichuri	
	TUNA SASHIMI FUTO / 6 PCS/	55,-
	instead of rice-tuna tataki, goma, oshinko, whole roll fried in panko	
	VEGAN KIMCHI FUTO / 6 PCS/ 🌿 🍣🍣	45,-
	sweet potatoes and tofu fried in tempura, chives, with kimchi chips and chimichurri	
	SALMON AVOCADO FUTO / 6 PCS/	55,-
	instead of rice-avocado, salmon, cucumber, kanpyo, philadelphia cream cheese, topped with salmon	
	URAMAK PANKO SURIMI / 8 SZT./ 🍣	26,-
	with surimi, fried in panko with jalapeno mayo and chilli strings	
	MANGO SALMON FUTO / 6 PCS/ 🍣	45,-
	grilled salmon, kanpyo, avocado, philadelphia cream cheese, whole roll fried in panko with mango sauce	
	KIMCHI SQUID FUTO / 6 PCS/ 🍣 🍣🍣	52,-
	squid in kimchi sauce, kanpyo, cucumber, philadelphia cream cheese with masago arare	
	FOIE GRAS EEL FUTO / 6 PCS/ 🍣	65,-
	węgorz, foie gras, szczypiorek, ogórek	
	CUCAMBER SASHIMI FUTO / 6 PCS/	55,-
	wrapped in cucumber, instead of rice-salmon, shrimps, tamago, kanpyo, avocado	
	OSHINKO SASHIMI FUTO / 6 PCS/ 🍣🍣	55,-
	wrapped in oshinko, instead of rice-salmon, yellowtail and tuna, avocado, cucumber and ponzu yuzu koshu sauce	
	VEGE SASHIMI FUTO / 6 PCS/ 🌿	45,-
	wrapped in cucumber, without rice, vegan caviar, asparagus, oshinko, kanpyo, pepper, philadelphia cream cheese	
	ASPARAGUS TUNA FUTO / 6 PCS/ 🍣🍣	55,-
	tuna, asparagus, sri racha, topped with cucumber, chilli strings, coriander and shallot salsa	
	CALIFORNIA ROLL DOUBLE SALMON / 8 PCS/	55,-
	salmon, cucumber, spicy mayo, topped with seared salmon and sweet potato strings	
	CALIFORNIA ROLL AVOCADO SHRIMP / 8 PCS/ 🍣	55,-
	cooked shrimps, tobiko, philadelphia cream cheese, topped with avocado and wasabi sesame	
	CALIFORNIA ROLL BEEF SHRIMP / 8 PCS/ 🍣🍣	55,-
	shrimp tempura, cucumber, sri racha, topped with beef tataki, coriander and shallot salsa	



SUSHI



FUTOMAKI 6 PCS

WEGE	26,-
VEGE TEMPURA/ SURIMI	29,-
SEA BREAM IN PANKO GRILLED SALMON/ SALMON/ STEAM SHRIMP/ SHRIMP TEMPURA/ SQUID IN PANKO/ TUNA TEMPURA/ TUNA/ MAHI-MAHI/ MAHI-MAHI TEMPURA	32,-
SALMON OR TUNA TARTARE WITH PURPLE POTATO CHIPS	42,-
EEL TEMPURA/ SALMON OR TUNA TARTARE WITH EXTRA TARTARE TOPPING	45,-

MINI URAMAKI 8 PCS

CUCAMBER/ AVOCADO/ OSHINKO/ KANPYO/ SURIMI	15,-
RAW SALMON/ GRILLED SALMON/ RAW TUNA/ TUNA TEMPURA/ STEAM SHRIMP/ MAHI-MAHI	23,-
EEL	27,-

SASHIMI 3 PCS

SALMON/ TUNA/ EEL/ MAHI-MAHI	29,-
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CALIFORNIA ROLL 8 PCS

VEGE	28,-
VEGE TEMPURA/ SURIMI	31,-
GRILLED SALMON/ RAW SALMON IN SESAME/ STEAM SHRIMP/ SHRIMP TEMPURA/ RAW TUNA	34,-
RAW SALMON IN TOBIKO	39,-
RAINBOW salmon, cucumber, philadelphia cream cheese, topped with tuna, salmon and mahi-mahi	49,-
DRAGON shrimp tempura, kanpyo, spicy mayo, topped with eel	59,-

NIGIRI 2 PCS

TAMAGO WITH KABAYAKI SAUCE	15,-
AVOCADO WITH VEGAN CAVIAR AND JALAPENO MAYO	17,-
SALMON/ SHRIMP/ TUNA/ MAHI-MAHI	23,-
EEL	27,-
SEARED SALMON WITH NIKKEI SALSA	27,-
SEARED MAHI-MAHI WITH YUZU KOSHU	27,-
SEARED SEA BREAM WITH CORIANDER AND SHALLOT SALSA	27,-
SEARED TUNA WITH CHIMICHURI	27,-



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We add 10% service to a group of more than four people www.negaisushi.pl

STARTERS DESSERTS



SOUPS

MISO/ SALMON MISO 19/25,-
with soy paste, tofu, wakame and seasonal mushrooms

TOM YUM WITH CHICKEN/ WITH SHRIMPS 26/32,-
thai shrimp soup with coconut milk, udon noodles, shimeji mushrooms, zucchini, onion, pepper and fresh cilantro

BEEF RAMEN/ SHRIMPS RAMEN 42/45,-
ramen noodles, shiitake mushrooms, pak choi, soft boiled egg

ramen extras:
shrimp +3 zł
beef 15g +4 zł
pak choi +4 zł
egg +4 zł
shiitake mushrooms +4 zł

KIDS MENU

CHICKEN NUGGETS 25,-
served with french fries

GRILLED SALMON IN SOY PAPER 28,-
wrapped in soy paper, 8 pcs

GRILLED SALMON TAMAGO ROLL 30,-
grilled salmon, philadelphia cream cheese, 6 pcs

BEEF SOUP WITH NOODLES 22,-

STARTERS

WAKAME MIX 20,-
mix of algs with ponzu sauce and vegetables

KIMCHI 19,-
spicy korean salad made with seasoning chinese cabbage and vegetables

EDAMAME/ CHILLI EDAMAME 19,-
green soy beans

DUCK GYOZA 27,-
5 pcs, served with sesame ponzu sauce

SALMON/ TUNA TARTARE 45/55,-
140g, served with chips

SALMON CARPACCIO 31,-
with ponzu sauce and shallot and kizami wasabi salsa

BEEF TATAKI 31,-
with Nikkei salsa and ponzu sauce

VEGE TEMPURA 23,-
8 pcs, served with jalapeno mayo and spicy mayo

SHRIMPS TEMPURA 28,-
4 pcs, served with jalapeno mayo and spicy mayo

SHRIMPS IN PANKO 49,-
6 pcs, shrimps fired in panko, covered with sauces: spicy mayo, jalapeno mayo, kabayaki, sweet spicy mayo, chili mayo

KIMCHI CHIPS 18,-

FRENCH FRIES 15,-

SWEET POTATO FRIES 22,-
served with jalapeno mayo and spicy mayo

DESSERTS

MOCHI ICE CREAM 29,-
3 pcs. flavours to choose:
mango-passion fruit/ yuzu/ vanilla

TAMAGO ROLL WITH KANPYO 30,-
roll in tamago, with kanpyo in tempura, topped with sweet mango sauce, roasted almonds and masago arare



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Wystaw nam opinię na Google

www.negaisushi.pl

Do grupy powyżej 4 osób doliczane jest 10% serwisu

SETS =



1 classic-vegetarian
/15 pcs/ 45,-

- 6 pcs - Vege futomaki
- 4 pcs - Mini Uramaki with cucumber
- 4 pcs - Mini Uramaki with oshinko
- 1 pcs - Nigiri with tamago



- 2 classic /22 pcs/ 69,-**
- 6 pcs - Futomaki with shrimp tempura
 - 8 pcs - California roll with salmon and philadelphia cheese
 - 8 pcs - Hosomaki with cucumber



- 3 classic - all salmon**
/22 pcs/ 75,-
- 8 pcs - California roll with salmon and philadelphia cheese
 - 8 pcs - Mini uramaki with raw salmon
 - 6 pcs - Futomaki with grilled salmon and kabayaki sauce



- 4 classic /36 pcs/ 125,-**
- 8 pcs - California roll with vegetables tempura
 - 8 pcs - California roll with salmon and philadelphia cheese
 - 6 pcs - Futomaki with shrimp tempura
 - 6 pcs - Futomaki with sea bream in panko
 - 8 pcs - Mini uramaki with raw tuna

1 fusion - vegetarian
/15 pcs/ 49,-

- 6 pcs - Vege tempura futomaki
- 4 pcs - Mini Uramaki with pepper
- 4 pcs - Mini Uramaki with kanpyo
- 1 pcs - Nigiri with avocado, jalapeno mayo and vegan caviar



2 fusion /22 pcs/ 109,-

- 8 pcs - California roll with sea bream tempura, topped with seared tuna and chimichuri
- 6 pcs - Tamago futomaki with salmon
- 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings



3 fusion - all salmon
/22 pcs/ 109,-

- 6 pcs - Futomaki with salmon tartare and purple potato chips
- 8 pcs - California roll with salmon, topped with salmon, coriander and shallot salsa and sweet potato strings
- 8 pcs - Mini Uramaki with raw salmon



4 fusion
/34 pcs/ 175,-

- 6 pcs - Futomaki with sea bream in panko and kabayaki sauce
- 6 pcs - Tamago futomaki with steam shrimp and tobiko
- 6 pcs - Futomaki with salmon tartare and purple potato chips
- 8 pcs - California roll with vegetables, topped with seared sea bream and yuzu koshu
- 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings



4 fusion grilled
/36 pcs/ 175,-

- 6 pcs - Tamago futomaki with squid in panko
- 6 pcs - Futomaki with tuna tempura and chimichurri
- 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings
- 8 pcs - California roll with shrimp tempura, topped with seared salmon and sweet potato strings
- 8 pcs - Grilled salmon roll in soy paper



We add 10% service to a group of more than four people



- set 5 /28 pcs/ 159,-**
 2 pcs - Salmon nigiri and Nikkei salsa
 2 pcs - Mahi-mahi nigiri
 2 pcs - Tuna nigiri
 6 pcs - Futomaki with raw mahi-mahi
 8 pcs - Mini Uramaki with raw salmon
 8 pcs - California roll with salmon, topped with tuna, and mahi-mahi



- 6 classic /44 pcs/ 155,-**
 8 pcs - California roll with surimi
 8 pcs - California roll with salmon
 8 pcs - California roll with tuna
 6 pcs - Futomaki with sea bream in panko
 6 pcs - Futomaki with shrimp tempura
 8 pcs - Hosomaki with cucumber



- 7 classic /66 pcs/ 199,-**
 8 pcs - California roll with salmon
 8 pcs - California roll with surimi
 8 pcs - California roll with vegetables tempura
 6 pcs - Futomaki with grilled salmon
 6 pcs - Futomaki with shrimp tempura
 6 pcs - Futomaki with sea bream in panko
 8 pcs - Mini uramaki with raw tuna
 8 pcs - Mini uramaki with oshinko
 8 pcs - Hosomaki with cucumber



- 8 classic /100 pcs/ 325,-**
 8 pcs - California roll with surimi
 8 pcs - California roll with vegetables tempura
 8 pcs - California roll with raw salmon
 8 pcs - California roll with shrimp tempura
 6 pcs - Futomaki with grilled salmon
 6 pcs - Futomaki with squid tempura
 6 pcs - Futomaki with mahi-mahi
 6 pcs - Futomaki with shrimp tempura
 6 pcs - Futomaki with sea bream in panko
 6 pcs - Futomaki with tuna tempura
 8 pcs - Mini uramaki with raw salmon
 8 pcs - Mini uramaki with raw tuna
 8 pcs - Mini uramaki with oshinko
 8 pcs - Hosomaki with cucumber

6 fusion /44 pcs/ 219,-

- 8 pcs - California roll with surimi topped with tamago
 8 pcs - California roll with salmon, topped with tobiko
 6 pcs - Futomaki with tuna and asparagus
 6 pcs - Soy paper futomaki with shrimp tempura
 6 pcs - Tamago futomaki with sea bream in panko
 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings
 2 pcs - Salmon nigiri with Nikkei salsa



7 fusion /68 pcs/ 329,-

- 8 pcs - California roll with shrimp tempura, topped with beef tataki and coriander and shallot salsa
 8 pcs - California roll with surimi topped with tamago
 6 pcs - Futomaki with vegetables tempura
 6 pcs - Futomaki with salmon tartare and purple potato chips
 6 pcs - Soy paper futomaki with grilled salmon
 6 pcs - Tamago futomaki with squid in panko
 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings
 8 pcs - Hosomaki with cucumber
 8 pcs - Mini Uramaki with raw tuna
 2 pcs - Salmon nigiri with Nikkei salsa
 2 pcs - Mahi-mahi nigiri



8 fusion /100 pcs/ 499,-

- 8 pcs - Mini Uramaki with surimi in panko, jalapeno mayo and chilli strings
 8 pcs - California roll with shrimp tempura, topped with seared salmon and sweet potato strings
 8 pcs - Vegetarian california roll fried in panko topped with salmon tartare
 8 pcs - California roll with salmon, topped with tuna, and mahi-mahi
 8 pcs - California roll with surimi topped with tamago
 6 pcs - Soy paper futomaki with tuna and yuzu koshu
 6 pcs - Futomaki with steam shrimp topped with seared sea bream
 6 pcs - Futomaki with mahi-mahi
 6 pcs - Futomaki with shrimp tempura
 6 pcs - Tamago futomaki with sea bream in panko
 8 pcs - Mini Uramaki with avocado
 8 pcs - Mini Uramaki with cucumber
 8 pcs - Hosomaki with oshinko
 2 pcs - Seared tuna nigiri with chimichurri
 2 pcs - Steam shrimp nigiri
 2 pcs - Salmon nigiri



BEER WINE SAKE



WHITE /0,15l/ /0,75l/

IVERIULLI SACHINO 20,- 91,-
semi-dry wine from Rkatsiteli grapes grown in Kakheti, Georgia

CONDE JOSE 21,- 95,-
dry wine from Chile, from Sauvignon Blanc grapes

RED /0,15l/ /0,75l/

IVERIULI SACHINO 20,- 91,-
semi-dry wine from Saperavi grapes grown in Kakheti, Georgia

PRIMITIVO APPASSIMENTO 29,- 135,-
dry wine from Puglia, Italy

SPARKLING /0,20l/ /0,75l/

CUVEE MILLESIMATO 23,- 82,-

EXTRA DRY
DOC, classic sparkling wine made with Charmata grapes in Veneto

JAPANESE

CHOYA SILVER 19,- /0,15/ 65,- /0,50l/
sweet wine made with Ume fruits - green Japanese plums

TAKARA PLUM 22,- /0,15/ 99,- /0,75l/
semi-sweet, aromatic plum wine made with Ume fruits

NON-ALCOHOLIC /0,15l/ /0,75l/

WHITE 21,- 95,-
dry

TAP BEER (during summer season)

ŻYWIEC LIGHT/ WHEAT 0.5L/ 14,-

ŻYWIEC LIGHT/ WHEAT 0.3L/ 10,-

Z BUTELKI:

ŻYWIEC LIGHT/ WHEAT 0.5L/ 12,-

ŻYWIEC APA/ IPA/ PORTER /0.5L/ 15,-

AMBER /0.5L/ 15,-
johannes (lager)/ marango (mango-passion fruit)

ASAHI /0.3L/ 15,-
light, japanese beer with rice

KIRIN /0.3L/ 16,-
light, japanese beer

WAWRZYNIEC 16,-
lager/ wheat/ dark lager

JAN OLBRACHT ŚMIETANKA /0.5L/ 18,-
wheat

NON-ALCOHOLIC

ŻYWIEC LIGHT /0.5L/ 12,-

ŻYWIEC WHEAT /0.5L/ 13,-

AMBER IPA 0.5% /0.5L/ 15,-

SYRUP 2,-

raspberry/ passion fruit/ ginger

SAKE

/0,05l/ /0,15l/

MUROKA-GENSHU 14,- 39,-
dry sake, made with Gohyakumangoku rice, served chilled

OUGYOKU JUNMAI 15,- 43,-
from Tochigi region, has smooth dry finish, served heated

DAIGINJO HONJIRUSHI 16,- 45,-
gently sweet, made with rice from Nara region in east Japan



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COCKTAILS LIQUOR



COCKTAILS

HOUSE COCKTAILS


RED CLOUD	34,-
sava pink gin infused with raspberry, lime, sweet, egg white	
MANGO BISCUIT	25,-
bacardi spiced rum, mango, pandan, lemon juice	
THYME FIZZ	26,-
pakruojis thyme liquer, lime, sweet, prosecco	
EMERALD SILK	26,-
bon ton pistachio vodka, matcha, lime, vanilla, egg white	
GOLDEN TOKYO	29,-
pakruojis mandarin-ginger liquer, Ougyoku Junmai sake, lime, tonic	
CHOYA MOJITO	25,-
choya wine, lime, mint, sprite, sugar cane	
CHERRY KISS	26,-
pakruojis cherry brandy, cocoa bitters, lime, sweet, egg white	
NEGAI SPRITZ	23,-
gamondi aperitivo, prosecco, orange	
CLASSIC	
PORNSTAR MARTINI	29,-
finlandia vodka, passion fruit, prosecco, passoa, vanilla, lemon juice	
ESPRESSO MARTINI	27,-
finlandia vodka, pakruojis kenya coffee liquer, espresso, vanilla	
CUBA LIBRE	24,-
bacardi carta blanca rum, lime, coke	
WHISKY/ WÓDKA SOUR	25,-
jameson irish/ finlandia, lemon juice, sweet, egg white	
APEROL SPRITZ	30,-
aperol, prosecco, orange	

LIQUOR

BOTTLES

FINLANDIA VODKA /0.5L/	89,-
FINLANDIA VODKA /0.7L/	125,-
JAMESON IRISH WHISKEY /0.7L/	180,-
JACK DANIEL'S /0.7L/	220,-
VODKA /0.05L/	
FINLANDIA	10,-
BON TON PISTACJA	19,-
UKIYO JAPANESE RICE VODKA	24,-
WHISKY /0.05L/	
JAMESON IRISH WHISKEY	16,-
JAMESON CRESTED	20,-
JACK DANIEL'S	16,-
TENJAKU WHISKY PURE MALT	27,-
best japanese blended malt whisky	
NIKKA WHISKY FROM THE BARREL	34,-
most popular japanese whisky	
GLENDALOUGH DB WHISKY	27,-
BEARFACE	27,-
GIN /0.05L/	
SAVA PINK	24,-
BOMBAY SAPPHIRE	20,-
ROKU GIN	21,-
popular japanese gin with six botanical ingredients: Sansho, yuzu, cherry flowers and leafs, green tea Sencha and Gyokuro	
135 HYOGO DRY JAPANESE GIN	22,-
London Dry style gin	
BULDOG LONDON DRY GIN	25,-
RUM /0.05L/	
BACARDI	14,-
Carta Blanca/ Oro/ Spiced	
PLANTATION RUM ORIGINAL	17,-
Dark Trinidad & Jamaica	
BARCELO BLANCO	17,-
KRAKEN SPICED BLACK RUM	21,-
BACARDI RESERVA OCHO 8YO	22,-
REMAINING	
JÄGERMEISTER /0.05L/	16,-
PAKRUOJIS KENYA COFFEE LIQUER /0.05L/	22,-
PAKRUOJIS THYME LIQUER /0.05L/	19,-
J. URBANOWICZ MANDARIN-GINGER LIQUER /0.05L/	20,-
PAKRUOJIS CHERRY BRANDY /0.05L/	18,-
JOSE CUERVO TEQUILA /0.05L/	17,-



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SAUCES BEVERAGES



SEASONAL

SUMMER SEASON:

GREEN ICED TEA /0.40L/ with citrus and mint	16,-
GREEN ICED TEA /0.40L/ with raspberries and passion fruit	20,-

WINTER SEASON:

NON-ALCOHOLIC

RASPBERRY TEA WITH GINGER raspberries, ginger, cinnamon, orange, cloves, honey	15,-
LEMON AND CHILI TEA honey, lemon, pickled ginger, chili	15,-

ALCOHOLIC BEVERAGES

MULLED WINE orange, cloves, anise, cinnamon, raspberries	25,-
MULLED RASPBERRY BEER raspberry syrup, orange, cinnamon, anise	24,-
MULLED GINGERBREAD BEER honey, cinnamon, cloves, anise	24,-

HOT BEVERAGES

GREEN TEA - POT gunpowder/ jasmine/ with roasted rice/ mango and passion fruit/ cherry	16,-
BLACK TEA- POT ceylon/ earl grey/ earl grey with coconut, apple and orange/ ceylon with lemon balm, hibiscus and strawberry/ ceylon with wild berries and jasmine	16,-
BUTTERFLY PEA TEA tropical fruits with redcurrant/ green tea with rose/ green tea with strawberry, clover and bamboo	24,-
WHITE FLOWERING TEA	24,-
ESPRESSO	8,-
DOPPIO	10,-
AMERICANO	9,-
CAPPUCINO	11,-
LATTE	13,-
SYRUP gingerbread/ chocolate cookie/ caramel	2,-

SAUCES, EXTRAS

WASABI	4,-
CHANGING NORI FOR: SOY PAPER/ TAMAGO	4,-
FRYING ROLL IN TEMPURA	4,-
SAUCES: SPICY MAYO/ SWEET SPICY MAYO/ JALAPENO MAYO/ KABAYAKI GINGER	5,-

SOFTS

LEMONADE /0.40L/ lemon/ passion fruit/ ginger/ cucumber with mint	19,-
STILL WATER WITH LEMON /0.90L/	11,-
JUICE /0.90L/	24,-
LEMONADE /0.90L/ lemon/ passion fruit	35,-
COKE/ COKE ZERO/ SPRITE /0.25L/	9,-
KINLEY TONIC/ FUZE TEA/ CAPPY /0.25L/	8,-
WATER /0.33L/	7,-

W naszym lokalu
powietrze jest jonizowane!

Jonizatory.eu

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