SEZONSKI MENI /
SEASONAL MENU

Pečen jajčevec mariniran v sladko kisli sojini omaki / *1, 4, 6
Deep fried eggplant marinated in sweet and sour soy sauce /
agenasu no nanban-zuke
6,90 €

Kuhane sezonske gobe in špinača s hišno omako in palamido / *1, 4, 6
Boiled seasonal mushrooms and spinach in bonito-flavored soy sauce /
kinoko to hourenso no ohitashi
6,90 €

Mariniran losos, por in sezonske gobe z gorčično miso omako / *1, 3, 4, 6,
Marinated salmon and leek, seasonal mushrooms with mustard white- miso sauce /
salmon to poro-negi, kinoko no sumisoae
8,50 €

Tempura piščanec z japonskim poprom / *1, 3, 4, 6
Tempura chicken with Japanese chilli pepper
toriten
12,00 €

Tempura piščanec med rezinami sladkega krompirja in gob šitake / *1, 3, 4, 6
Tempura chicken sandwiched whit sweet potato and shiitake
tori to satumaimo, shiitake no hasami age
13,50 €

Brancin na žaru s sladkim krompirjem in sezonskimi gobicami ter ostrigino omako / *1, 4, 6, 7
Grilled seabass and sweet potato with seasonal mushrooms and oyster sauce /
suzuki to satumaimo no grill kisetu no kinoko sauce
29,00 €

Black angus ribeye s črno miso omako in pečeno sezonsko zelenjavo / *1, 6
Black angus ribeye, grilled seasonal vegetables with black-miso /
Black angus ribeye hattcho-miso sauce, kisetu no yasai grill
33,00 €

<u>Sezonska sladica</u>

Matcha / * 1, 3, 7, 8
Cheesecake v Japonskem stilu z vanilijevim ganašem, svežim jagodnim prelivom in matcha sladoledom /
Japanese style cheesecake with vanilla ganache,
fresh strawberry sauce and matcha ice cream
8,50 €

1	2	3	4	5	6	7	8	9	10	11	12
GLUTEN/	RAKI/	JAJCA/	RIBE/	ARAŠIDI/	SOJA/	MLEKO/	OREŠČKI/	LISTNATA ZELENA/	GORČIČNO SEME/	SEZAM/	ŽVEPLO/
GLUTEN	CRABS	EGGS	FISH	PEANUTS	SOY	MILK	NUTS	LEAF GREEN	MUSTARD SEEDS	SESAME	SULFUR

KOSILO / LUNCH (11.30-16.00)

	S	L
riževa skleda s pečenim lososom / rice bowl with grilled salmon *1, 4, 6 *yaki-shake to kinoko no takikomi-gohan donburi*	10,50	13,50
riževa skleda z natrgano pekočo tuno / *1, 3, 4, 6 *rice bowl with pulled spicy tuna / tekka-don*	15,80	18,00

HLADNE ZAČETNE JEDI / COLD STARTERS /

	eur
sojin fižol / soy bean / edamame *6	6,50
svilen tofu s hišno omako, sezamom in svežim ingverjem / *1, 4, 6, 11 *silken tofu with bonito-flavored soy sauce, sesame oil /*	6,90
solatka s kumaro in wakame algami, lososova koža / *1, 4, 6, 11 *cucumber & wakame salad, salmon skin / sunomono*	6,50
solata s tuno / salad w/ tuna *1, 4, 6	20,00
solata s tofujem / salad w/ tofu *11	13,00
solata s pečenim piščancem / *1, 6, 10 *salad w/ grilled chicken*	15,20
"kobe-style" wagyu govedina carpaccio / *1, 3, 6 *kobe-style' wagyu beef carpaccio*	22,00

TOPLE ZAČETNE JEDI / WARM STARTERS

pečene jakobove pokrovače polnjene z rakovico / *1, 2, 3, 4, 6, 11 *grilled scallop w/ crabmeat filling /*	14,90
ocvrti škampi / tempura shrimps *1, 2, 3, 4, 6	8,50
ocvrta sezonska zelenjava / *1, 2, 3, 4, 6	14,90
dodaten škamp fried vegetables / tempura with shrimp	4,30
ocvrt tofu / fried tofu / agedashi - tofu *1, 4, 6	12,00
ocvrt zavitek soba rezancev / fried soba roll / *1, 2, 4, 6 *soba no norimaki agedashi fu*	14,00

JUHE / SOUPS

		eur
miso juha / miso soup *1, 4, 6		5,00
miso juha z rakovico / miso crab soup *1, 2, 4, 6		6,50
juha s škampom / scampi soup * 1, 2, 4, 6		6,50
juha wakami / wakame soup *1, 4, 6, 11		5,00
	S	L
soba / udon s piščancem / with chicken *1, 4, 6	12,50	15,50
soba / udon z gobami / with mushrooms *1, 4, 6	12,50	15,50
soba / udon z zelenjavo / with vegetable *1, 3, 4, 6	12,20	15,20
udon s tempura škampi / with shrimp tempura *1, 2, 3, 4, 6		18,00
soba / udon s pečeno račko / with grilled duck *1, 4, 6		18,00

TOPLE GLAVNE JEDI / HOT MAIN DISH

*na žaru pečena maslena riba (marinirana v miso pasti) z vloženo zelenjavo / *1, 4, 6* *grilled black cod (preserved in white miso) w/ pickled vegetable*	38,00
*losos s teriyaki omako in mešano zelenjavo / *1, 4, 6* *teriyaki salmon w/ mixed vegetables*	29,90
*gof na žaru s česnovo sladko sojino omako / *1, 4, 6* *grilled yellowtail with miso garlic teriyaki sauce*	36,00
*tuna (bluefin) s pirejem zelene, omako iz bele redkve in soje / *1, 4, 6* *tuna (bluefin) w/ celery puree and daikon soy sauce*	36,00
*piščanec s teriyaki omako in svežim mangom / *1, 6* *teriyaki chicken w/ fresh mango*	25,00
*račja prsa Barberie z omako iz miso paste in jajčevcev, pomarančna omaka / *1, 6* *duck breast Barberie w/ miso-eggplant sauce and yuzu, orange reduction*	31,00
*wagyu biftek "kobe style" na vročem kamnu / *1, 4, 6* *wagyu steak "kobe style" on hot stone*	50,00
riž z jeguljo / rice w/ eel / una-jyu *1, 4, 6	23,00

SASHIMI *4

		eur *
mali sashimi / sashimi small plate	19,00	-
srednji sashimi / sashimi medium plate	26,00	28,00
veliki sashimi / sashimi large plate	33,00	35,00

* *brez hobotnice in lignja / no octopus & no squid*

SUSHIMAMA SASHIMI

	*	**
z ikuro (lososov kaviar) / with ikura	18,20	34,00
s čilijem / with japanese chillypepper	18,20	34,00
s kremo iz tartufov / with truffle paste	19,30	35,00

* *riba po izbiri / fish of your choice*
** *tuna toro / toro*

SUSHI ZVITKI / SUSHI ROLL (6 kosov / 6 pieces) *3, 4, 6

avokado / avocado	6,50
avokado, kumara / avocado, cucumber	7,00
tuna / tuna	9,50
losos / salmon	8,50
omleta in sezam / omlette and sesame seeds	7,00
redkev (vložena) / takuan (pickled radish)	6,50
shiso in kisla sliva / shiso and sour plum	7,00
kumara in sezam / cucumber and sesame	7,00
riba in avokado / fish and avocado	9,50
* *riba in kumara / fish and cucumber*	9,50
* *riba in krema iz tartufov / fish and truffle paste*	9,50
*	
* *dodatek za škarpeno in jeguljo*	1,20
* *dodatek za toro*	2,20
dodatek za inside / out zvitek	3,50

VELIKI ZVITKI / INSIDE-OUT ROLL (6 kosov / 6 pieces) *4, 6

pekoča tuna / spicy tuna	12,00
rakci, avokado z lososovim kaviarjem / shrimp, avocado with salmon caviar ("California")	12,50
rakci, avokado s sezamom / shrimp, avocado w/ sesame seeds ("California")	12,00
"alaska" / losos, avokado / salamon, avocado	11,00
tuna, avokado / tuna, avocado ("Boston")	12,50
*toro	15,50
kumara in avokado (4 kosi) / cucumber and avocado (4 pieces)	11,00
*na izbiro: tuna, losos, bela riba, poparjena kozica, *jegulja / you can select among: tuna, salmon, white fish, boiled shrimp, *eel*	
*dodatek / extra	3,00
hrustljavi s škampi (4 kosi) / crunchy with shrimps (4 pieces)	11,50

NIGIRI SUSHI & SASHIMI *3, 4

		NIGIRI (2 pieces)	SASHIMI (3 pieces)
		eur	
morski ježek / sea urchin / uni	*(1 piece)*	15,00	
o-toro / tuna		14,00	15,50
chu-toro / tuna		12,00	13,50
akami / tuna		10,00	11,50
sladka kozica / sweet shrimp / amaebi		7,50	8,60
rdeča kozica / red shrimp / aka ebi		7,60	-
poparjena kozica / boiled shrimp / ebi		6,00	-
palamida / bonito / katsuo		7,00	8,10
kapesanta / scallop / hotate		9,00	10,50
brancin / seabass / suzuki		7,50	8,50
orada / seabream / kurodai		7,50	8,50
zobatec / red snapper / tai		7,50	8,50
losos / salmon / sãmon		8,00	9,50
jegulja / eel / unagi		10,00	-
lososov kaviar / salmon caviar / ikura		9,00	-
gof / yellowtail / hamachi		9,50	11,00
škarpena / scorpionfish / kasago		9,50	11,00
sipa / cuttlefish / mangou ika		6,50	7,60
skuša / mackerel / saba		6,50	7,60
hobotnica / octopus / tako		6,50	7,60
omleta / omlette / tamago		4,20	-
avokado / avocado / abokado		4,00	-
paprika / pepper / papurika		4,00	-

SUSHI MENU / ASSORTED SUSHI *3, 4, 6

shou *5 kos. nigiri sushija, 6 kos. sushi zvitkov /* *5 piec. of nigiri, 6 piec. of sushi roll*	17,00	18,00 *
nami *7 kos. nigiri sushija, 6 kos. sushi zvitka /* *7 piec. of nigiri, 6 piec. of sushi rolls*	23,00	24,00
nami (California) *7 kos. nigiri sushija, 6 kos. kalifornijskih zvitkov /* *7 piec. of nigiri, 6 california rolls*	25,00	26,00
jyo *6 kos. nigiri sushija, 6 kos. bostonskih zvitkov /* *6 piec. of nigiri, 6 piec. of boston rolls*	27,00	
vegetarijanski / vegetarian *3 kos. nigiri sushija, 3 kos. zvitkov s kumaro in kislo slivo , 6 kos. zvitkov, 1 ročni zvitek /* *3 piec. of nigiri, 3 piec. of cucumber and sour plum rolls, 6 piec. of sushi rolls, 1 hand roll*	17,90	
chirashi *okisan riž z različnimi vrstami rib / vinegared rice with various toppings of chef's choice*	24,50	25,50

* *brez hobotnice in sipe / no octopus & no cuttlefish*

DODATKI / EXTRAS *4

ginger 1€, wasabi 1€, skledica kuhanega riža / bowl of steamed rice 3€, lososov kaviar / salmon caviar 3€, svež vasabi / fresh wasabi 2€

SLADICE / DESSERTS

eur

Mangov puding / Mango pudding 7,00
*puding z mangovim pirejem in koščki svežega manga / *7*

pudding w/ mango puree and pieces of fresh mango

*BARON PHILIPPE DE ROTHSCHILD / MOUTON CADET (0,05l), sladko / sweet *12* 4,90

Mont martre 8,50
*tortica z mandljevim biskvitom, svežim ananasom in pistacijevo kremo v malinovi omaki / *3, 7, 8*

cake with almond biscuit, fresh pineapple and pistacho cream in raspberry sauce

*BARON PHILIPPE DE ROTHSCHILD / MOUTON CADET (0,05l), sladko / sweet *12* 4,90

Geisha 8,50
*ganashe črnega sezama, biskvit črnega sezama, malinova marmelada, mus grškega jogurta / *1, 3, 7, 8, 11*

black sesame ganache, black sesame biscuit, raspberry jam, greek yogurt mousse

*OREMUS / TOKAJ LATE HARVEST (0,05l), sladko / sweet *12* 5,50

Čokoladna ingverjeva torta / Chocolate ginger cake 9,00
brez mlečnih sestavin / dairy free
*narejena iz 68% čokolade, sojine smetane in ingverja na osnovi iz praženih lešnikov, postrežena z višnjevim prelivom v kombinaciji z višnjevim sorbetom ali ingverjevim sladoledom / *6, 7, 8*

made of 68% chocolate, soy cream and ginger, based on roasted hazelnuts served w/ sour cherry dressing in combination of sour cherry sorbet or ginger ice cream

*QUINTA DO VALLADO / TAWNY 10 (0,05l), sladko / sweet *12* 5,50

Limonina tortica z metinim sladoledom / Lemon cake with mint icecream 8,00
*krhko sladko testo, maslena limonina krema / *1, 3, 7, 8*

pate sucre biscuit, lemon cream

*OREMUS / TOKAJI LATE HARVEST (0,05l), sladko / sweet *12* 5,50

Rižev puding / Rice pudding 8,50
*gel pasijonke z mango-vanilijevo omako in kokosov drobljenec / **

Passion fruit jelly with mango, vanilla cream and coconut crumble

*OREMUS / TOKAJ LATE HARVEST (0,05l), sladko / sweet *12* 5,50

Fujiyama 9,50
*lešnikovo hrustljavo dno, lešnikov biskvit, kavna karamela, čokoladni praline, mus iz bele čokolade z viskijem, kavni sladoled/ *1, 3, 7, 8*

hazelnut croquant, hazelnut biscuit, coffee caramel, chocolate praline, chocolate mousse with whiskey, coffee ice cream

RUM RYOMA (0,03l) 8,00

Različni sladoledi in sorbeti (kepica) / *6, 7, 8
Various ice creams and sorbets (scoop) 3,50

SEZNANJAMO VAS , DA VSE NAŠE JEDI LAHKO VSEBUJEJO SLEDI VSEH ALERGENOV. VABIMO VAS, DA SI VSEBNOST ALERGENOV V NAŠIH JEDEH, OGLEDATE V MENIJU. ZAHVALJUJEMO SE VAM ZA OBISK IN VAM ŽELIMO PRIJETEN DAN. VODSTVO PODJETJA

WE ARE INFORMING YOU THAT ALL OUR DISHES MAY CONTAIN TRACES OF ALL ALLERGENS. WE INVITE YOU TO SEE THE CONTENT OF ALLERGENS IN OUR DISHES IN THE MENU. THANK YOU FOR YOUR VISIT, WE WISH YOU A NICE DAY. COMPANY MANAGEMENT





fetichepatisserie

1	2	3	4	5	6	7	8	9	10	11	12
GLUTEN	RAKI	JAJCA	RIBE	ARAŠIDI	SOJA	MLEKO	OREŠČKI	ZELENA	GORČIČNO SEME	SEZAM	ŽVEPLO
GLUTEN	SHRIMPS	EGGS	FISH	PEANUTS	SOY	MILK	NUTS	CELERY	MUSTARD SEEDS	SESAME	SULFUR