






APPETIZERS

Gyoza with duck 1 pcs  plum and peanut sause/cilantro	8-
Ebi tempura 1 pcs shrimp tempura/sos spicy mayo	8-
Sake tataki seared salmon/miso sause/garlic chips/cilantro/radish	38-
Sake tartare salmon tartare/sesame sause/spring onion/mayo sause	47-
Tartare maguro  tuna bluefin tartare/spring onion/sesame/masaqo arare/ponzu sause	57-
Edamame  soy beans/maldon sea salt	20-
Wakame Salad  wakame/cucumber/shiitake mushrooms/sesame	18-
Mini miso vege  dashi/wakame, shiitake/spring onion	20-
Mini miso salmon dashi/wakame/salmon/shiitake/spring onion	25-

HOSOMAKI

These are thin rolls with only one ingredient and wasabi. 8pcs


Sake or sake grilled raw salmon or grilled salmon/wasabi	27-
Tai kombuime kombu-cured sea bream/wasabi/lime	27-
Maguro akami lean cut of bluefin tuna/wasabi	37-
Maguro bluefin o-toro Fatty cut of bluefin tuna/wasabi/spring onion	37-
Unagi teryaki grilled eel/teriyaki sause/wasabi	33-
Hotate lime scallop/ wasabi/ lime	35-
Vegetables choice of: cucumber, avocado,  pickled kanpio	19-

NIGIRI

a formed, oval piece of rice with a bit of wasabi and raw fish or	
Sake salmon	27-
Sake toro  seared salmon belly	28-
Tai kombuime kombu-marinated sea bream	27-
Ikura quinkan-maki with marinated salmon roe	31-
Maguro akami lean cut of bluefin tuna	37-
O-toro maguro  Fatty cut of bluefin tuna	37-
Hotate Hokkaido scallops	35-
Avocado  temari avocado/miso sause/almonds	20-
Nigiri selection 6 pcs  chef's choice	95-


SASHIMI

These are pieces of raw fish served with ponzu sause. 3pcs

Sake salmon	40-
Tai kombuime kombu-marinated sea bream	40-
Akami lean cut of bluefin tuna	45-
O-toro  Fatty cut of bluefin tuna	50-
Hotate Hokkaido scallops	45-
Japanese wasabi root	15-




URAMAKI

These are rolls wrapped in reverse, i.e. with rice on the outside and nori seaweed on the inside. 8pcs

Sake salmon/avocado/cream cheese/sesame/wasabi	40-
Ebi tempura shrimp tempura/kampio/cream cheese/cucumber/ sesame	40-
Maguro akami tuna akami/cucumber/avocado/spicy mayo sose/spring onion	46-
Unagi grill grilled eel/kompio/teriyaki sose/avocado/cream cheese/wasabi	40-
Yasai  Asparagus tempura/spring onion/avocado/miso sause/sesame	37-


URAMAKI SPECIAL

Daigo sushi signature rolls

Sake aburi  fresh salmon/ seared salmon/ avocado/ miso sause/ spring onion./ wasabi	45-
Hotate  Scallops/ salmon roe/ asparaqus/ avocado/ kimizu sause/ wasabi	52-
Sake ebi tartare salmon/ avocado/ sesame/ lime/ cucumber/ wasabi	47-
Ebi Sake salmon/ shrimp tempura/ mango/ avocado/ sause/ wasabi	47-
Rainbow three kinds of fish/ mango/ avocado/ asparaqus/ wasabi	49-
Woow shrimp tempura/ kanpio/ cucumber/ avocado/ sause/ wasabi/ almonds	45-
Tai time  seabream/ avocado/ mango/ lime/ wasabi	44-
Akami truffle roll Tuna akami/ cucumber/ avocado/ sause/ spring onion/ wasabi	49-
Toro aburi  shrimp tempura/ avocado/ o-toro charred/ garlic/ wasabi	64-
Unagi ebi eel/ shrimp tempura/ sause/ avocado/ wasabi/ sansho	43-
Nasu roll  Leek tempura/ avocado/ oqorek/ sause/ eggplant/ wasabi	40-

FUTOMAKI

Thick sushi rolls filled with fish, seafood and fresh vegetables 6pcs

Sake salmon/ avocado/ cucumber/ pumpkin/ wasabi	39-
Sake grill grilled salmon/ avocado/ kampio/ teriyaki sause/ cucumber/ spring onion/ wasabi	40-
Ebi tempura shrimp tempura/ mango/ cucumber/ avocado/ sause/ wasabi	41-
Maguro akami tuna bluefin akami/ avocado/ cucumber/ kampio/ spring onion/ wasabi	45-
Tatar ebi  salmon tartare/ shrimp tempura/ avocado/ cucumber/ sause	43-



SETS

MINI SET Hosomaki maguro akami/Uramaki ebi tempura/ Futomaki sake	14pcs/66-
PHILADELPHIA SET Uramaki: sake aburi/ sake tatar/ ebi tempura	24pcs/132-
ISHI WEGE SET 🌿 Hosomaki: avocado,kapio/Uramaki yasai/Futomaki vegetable	22pcs/99-
AI SET Nigiri: maguro akami, sake/ Hosomaki kampio/ Uramaki Tai futomaki Ebi tempura	26pcs/154-
EMI SET Futomaki: sake, maguro, asparagus tempura, ebi tempura, seabream	30pcs/181-
KOKESHI SET ❤️ Uramaki: tai, maguro akami, rainbow, sake/ Futomaki:asparagus tempura, ebi tempura	44pcs/229-

CHIRASHI SUSHI

A type of Japanese sushi dish, served in a bowl filled with rice and various ingredients scattered on

Fish/mshrimp tempura/ vegetables	75-
Vege 🌿	55-
Kids	39-
grillend salmon, mango, avocado, pumpkin, rice, sauce	
Rice with sesame	10-

DESSERTS

Black Sesame ice cream & matcha	21-
Cheesecake with miso caramel	27-

How do we serve our sushi?

We bring all dishes one by one, and each item is served separately.

We recommend eating it immediately to keep the rice and ingredients at the right temperature and freshness.

The soy sauce is only used to slightly moisten it. To fully appreciate the freshness and flavor of the ingredients, we recommend using minimal sauce.

DRINKS

Still water 1l	8-
Sparkling water 0,3	8-
On lemon	15-
Apple juice	10-
Aloe vera	12-
Coca-cola	12-
Lemonade classic/yuzu-strawberry/yuzu	1l 30-/0,3 16-

Matcha

Macha shot	11-
Matcha latte	20-
Lemonade matcha	17-
Matcha ice latte	20-
Matcha strawberry ice latte	22-
Macha Cloud	22-
Matcha/ coconut water/cream	

TEA

Ice tea jasmine	0,33/15-
Jasmine green Japanese green tea with jasmine 🕒 2 minutes	0,2/12-
Hojicha Japanese roasted green tea, consisting mainly of tea bush stems 🕒 2,5 minutes	
Genmaicha classic tea with roasted rice. The traditional taste of original Japanese tea 🕒 1,5 minutes	
Sencha Japan Japan Sencha Premium tea is a traditional, high-quality Japanese tea. 🕒 2 minutes	
Sencha Sakura Japan Sencha Premium tea is a traditional, high-quality Japanese tea. 🕒 3 minutes	
Sencha Ginger/Lemon Outstanding green tea with ginger wrapped in lemon, a perfect composition for winter evenings 🕒 3 minutes	



OMAKASE

Literally meaning "I leave it to you."

Omakase is created on the fly, depending on the fish available and our chef's inspiration.

Omakase is served exclusively with real, freshly grated wasabi. This allows you to experience the subtle spiciness and natural sweetness of this rare plant, perfectly complementing the highest quality fish.

This experience is dedicated to those who want to experience Japanese sushi in its purest form – with complete respect for tradition and the product, yet with a modern approach.

Sashimi selection

Tatara

Nigiri selection

Maki

Dessert

For one person 199-/ For two people 399



10% service is included in the price for groups of more than 5 people.

Japanese beer

Iki 0,0%  18-
A combination of Sencha green tea and ginger.

Sapporo Premium Beer 4,7% 20-
A refreshing lager with a distinct, refined taste and a clean finish

Eshigo Koshichikari 5% 28-
A Japanese beer with an original recipe based on barley malt, hops, corn, and, of course, rice. It has an intriguing, unusual flavor.

Sake

Dry

Mutemuka Shuzō 50ml/20-
A full-bodied, dry, unpasteurized sake – mineral and full of umami, with an aroma of white chocolate and an earthy aftertaste.
Alcohol content: 18%

Amabuki Super Dry 50ml/25-
A very distinctive edition, whose style is reminiscent of high-acid, flavored white wines. Initially sweet and delicate, it soon reveals a strong dryness and deep character.
Region: Kyushu
Rice type: Yamada Nishiki
Alcohol content: 15%
Acidity: 1.6%

Ninki Gold 50ml/23-
The taste is perfectly balanced between freshness and dryness, offset by an extremely pleasant, deep sweetness.
Region: Fukushima
Rice Type: Gohyaku Mangoku
Alcohol Content: 15
Acidity: 1.8

Sparkling

Nisiki Rice Magic Sparkling Red 0.3/115-
Sparkling sake. A unique blend of rice varieties, with the "black variety" responsible for the drink's final color.
Region: Fukushima
Rice type: 50% Asamurasaki and "Kuromai"
Alcohol content: 7%
Acidity: 6.5

Semi-dry

Kizan 50ml/22-
Fruity ginjō sake – 100% pure rice wine
Fruity, elegant, unpasteurized sake from the Japanese Alps. Sweet and aromatic like pear and apple, but unusually full for a ginjō.
Alcohol content: 15%

Daigo No Shizuku 50ml/25-
A light straw hue gives it a noble character. A sake with a full flavor showcasing sweet fruit and a pickled ume and citrus character.
Its acidity is lively and refreshing.
Alcohol content: 13%

Ninki II Genshu 50ml/25-
Concentrated and intense flavor.
Region: Fukushima
Rice type: Gohyaku Mangoku
Alcohol content: 11%
Acidity: 2.2





SAKE TASTING 3X50ml/69-
A tasting of three types of sake, from refined varieties to more sophisticated ones.





Plum wine

Choya Original 150ml/19- 750ml/80-
Made from Japanese ume plum fruit, sugar and Japanese "shochu".
Often commonly called plum wine, it has a characteristic sweet and sour taste.

NATURAL WINES

Sparkling

DJUICE Core Fizzy 2022 187ml/29-
A fresh and effervescent experience, Fizzy White is both masculine and fruity.
It consists of an easily digestible mixture of Trebbiano and Yellow Muscat.
 Trebbiano i Yellow Muscat
 Abruzja, Włochy
 Type: white wine
 Alcohol content: 10.5%

Meinklang Foam Vulkan 2022 150-
It tastes like a summer concoction of wildflowers, white fruits, green apples and tart lemons with a subtle yeasty note that softens the intense acidity.
 Harslevelu Juhfark
 Bundesland, Ausria
 white sparkling wine
 Alcohol content: 11%

Orange

DJUICE MEINKLANG Amber 2021 250ml/39-

Notes of fresh citrus fruits of all kinds, mixed with some yeasty character, a hint of dried herbs.

- 🍇 Welschriesling, Pinot gris & Grüner Veltliner
- 🌍 Bunderland, Austria
- 🍷 Orange wine
- 🍷 Alcohol content: 11.5%

Podere Ortica Ade 2022 180-

It comes exclusively from Trebbiano grapes, including an old biotype called Biancame, which changes color when ripe. Buttery, rich in minerals, herbs, white fruits and flowers. Fresh and juicy wine.

- 🍇 Trebbiano
- 🌍 Tuscany, Italy
- 🍷 Orange wine
- 🍷 Alcohol content: 10%

White

Bianco valli unite 2023 0,100/ 30- 0,750/139-

Characterized by freshness, rarity, fruity notes, low sulphate content and an organic approach

- 🍇 Cortese
- 🌍 Piedmont, Wlochy
- 🍷 White wine
- 🍷 Alcohol content:12

DiUCE Crispy White 2022 0,187/29-

This is a Trebbiano excursion that is both fruity and friendly, balancing just the right amount of freshness. If you look a little deeper you will find melon, pear, some rock minerality and minimal sulfur.

- 🍇 Trebbiano
- 🌍 Abruzja, Wlochy
- 🍷 White wine
- 🍷 Alcohol content: 11.5%

Gustavshof Kalkstein Rheinhessen 30/180-

A beautiful, natural Riesling from Dittelsheim, full of vigor and youthful bravado, fruity and mineral.

- 🍇 Riesling
- 🌍 Rheinhessen, Germany
- 🍷 White wine
- 🍷 Alcohol content: 11.5%

Red

Valli Unite ALESSANDRINO 2022 150-

This is an energetic, fresh, and juicy wine that reveals ripe cherries and a touch of smoky aromas on the nose. The palate is juicy, full of fruit with hints of smoke and game, with a tart finish.

- 🍇 Croatia
- 🌍 Piedmont, Italy
- 🍷 Red wine
- 🍷 Alcohol content:13%

Cocktails

Martini Fiero & tonic	29-
Martini Fiero 0%& tonic	29-
Ume spritz	33-
plum wine/prosecco/ujuzu	

We do not sell or serve alcoholic beverages to minors or intoxicated persons



DAIGO
SUSHI

Alcohol menu