# TO START

**Gyoza with duck 4 pcs** ♡ — 32-
plum and peanut sause

**Ebi tempura 5 pcs** — 40-
shrimp tempura/sos spicy mayo

**Sake tataki** ♡ — 38-
seared salmon/miso sause/garlic chips

**Sake tartare** — 47-
salmon tartare/spring onion/miso/yuzu

**Tartare maguro** — 57-
bluefin tuna /spring onion/sesame/masago

**Edamame** — 20-
soy beans/maldon sea salt

**Wakame Salad** — 18-
wakame/cucumber/shiitake mushrooms/sesame

**Mini miso salmon / vege** — 20-
dashi/vakame/shiitake/spring onion/lime

**Japanese wasabi root** — 15-

# HOSOMAKI

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

**Sake or sake grilled** — 27-
raw salmon or grilled salmon/wasabi

**Maguro akami** — 37-
lean cut of bluefin tuna/wasabi

**Hotate lime** — 35-
scallop/ wasabi/ lime

**Vegetable| choice of:** — 19-
cucumber, avocado, pickled kanpyo

# SASHIMI MAKI

Rolls wrapped in nori without rice. 6pcs

**Sake or Grilled Salmon** — 45-
raw or grilled salmon, avocado, cucumber, cabbage, teriyaki sauce, yuzu

**Maguro Akami.** — 55-
akami tuna, spicy mayo, avocado, cucumber, mango.

**Argentinian Prawn** — 55-
argentinian prawn, cucumber, avocado, yuzu, cooked prawn

# NIGIRI

a handformed oval piece of rice with a bit of wasabi and raw fish or avocado. 2pcs

**Sake** — 27-
salmon

**Sake toro** ♡ — 28-
seared salmon belly

**Sea bream kombuime** — 27-
kombu-marinated sea bream

**Ikura/Sake** — 38-
gunkan-maki with marinated salmon roe

**Maguro akami** — 37-
lean cut of bluefin tuna

**O-toro maguro** ♡ — 37-
Fatty cut of bluefin tuna

**Hotate** — 35-
Hokkaido scallops

**Avocado** — 20-
temari avocado/miso sause/almonds

**Argentinian Prawn** — 35-
cooked prawn

**Nigiri selection 6 pcs** ♡ — 95-
chef's choice

# SASHIMI

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

**Sake** — 40-
salmon

**Sea bream kombuime** — 40-
kombu-marinated sea bream

**Akami** — 45-
lean cut of bluefin tuna

**O-toro** ♡ — 50-
fatty cut of bluefin tuna

**Hotate** — 45-
hokkaido scallops

# URAMAKI

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

**Sake** — 40-
salmon/avocado/cream cheese/sesame/wasabi

**Ebi tempura** — 40-
shrimp tempura/kampio/cream cheese/cucumber/ sesame

**Maguro akami** — 46-
tuna akami/cucumber/avocado/spicy mayo sose/spring onion

**Unagi grill** — 40-
grilled eel/kompio/teriyaki sose/avocado/cream cheese/wasabi

# URAMAKI SPECIAL

Daigo sushi signature rolls

**Sake aburi** ♡ — 45-
fresh salmon/ seared salmon/ avocado/ miso sauce/ spring onion,/ wasabi

**Hotate** — 52-
Scallops/ salmon roe/ cucumber/ avocado/ yuzu sauce/ wasabi

**Sake tatare** — 47-
tartare salmon/ avocado/ sesame/ miso/ cucumber/ wasabi

**Rainbow** — 49-
three kinds of fish/cucumber/shrimp tempura/ mango/ avocado/ wasabi

**Woow** — 45-
shrimp tempura,/ kanpio/ cucumber/ avocado/ sauce/ wasabi/ almonds

**Sea bream** ♡ — 44-
seabream/ avocado/ mango/ lime/ wasabi

**Maguro tartare** — 52-
Tuna akami/ kampio/ avocado/ sauce/garlic chips/ spring onion/ wasabi

**Toro aburi** ♡ — 64-
shrimp tempura/ avocado/ o-toro charred/ garlic chips/ wasabi

**Unagi ebi** — 43-
eel/ shrimp tempura/ sauce/ avocado/ wasabi/ sansho

**Nasu roll** ♡ — 40-
avocado/ kanpio/ miso/ eggplant/trufle / wasabi

**Ebi yuzu** ♡ — 52-
cooked prawn/shiso/yuzu/avocado/mango/wasabi

**Akami truffle roll** — 49-
Tuna akami/ cucumber/ avocado/ sauce/ spring onion/ wasabi

# FUTOMAKI

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

**Sake or sake grilled** — 40-
salmon/ avocado/ cucumber/ kanpio/ wasabi

**Ebi tempura** — 41-
shrimp tempura/ mango/ cucumber/ avocado/ sause/ wasabi

**Maguro akami** — 45-
tuna bluefin akami/ avocado/ cucumber/ kampio/ spring onion/ wasabi

**Yasai** — 40-
zuzini tempura/miso/cucumber/avocado/kanpio/pring onion/ wasabi

♡ -must try  -vege

# SETS

**MINI SET** 14pcs/66-
Hosomaki maguro akami/Uramaki ebi tempura/ Futomaki sake

**PHILADELPHIA SET** 24pcs/132-
Uramaki: sake aburi/ sake tatar/ ebi tempura

**AI SET** 26pcs/154-
Nigiri: maguro akami, sake/ Hosomaki kampio/
Uramaki sea bream. futomaki Ebi tempra

**KOKESHI SET** ♡ 44pcs/229-
Uramaki: tai, maguro akami, rainbow, sake/
Futomaki:asparagus tempura, ebi tempura

# CHIRASHI SUSHI

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

**Fish/shrimp tempura/ vegetables** 75-
**Vege** 55-
**Kids** 39-
grillend salmon, mango, awocado, pumpkin, rice, sauce
**Rice with sesame** 10-

# DESSERTS

**Pana Cat** 28-
white chocolate/yuzu/almonds

**Mochi** 27-
japanese rice cakes filled with ice cream

**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 | 8- |
| Sparkling water 0,3 | 8- |
| On lemon | 15- |
| Apple juice | 10- |
| Aloe vera | 12- |
| Coca-cola | 12- |
| Lemonade classic, yuzu | 1l 30-/0,3 16- |
| Orange macha | 20- |

# HOT DRINKS

| | |
|---|---|
| Matcha latte | 17- |
| Pumpkin Matcha latte | 17- |
| Hojicha latte | 18- |

# TEA

**Ice tea jasmine** 0,33/17-

**Jasmine green** 0,2/13-
Japanese green tea with jasmine

**Hojicha**
Japanese roasted green tea, consisting mainly of tea bush stems

**Genmaicha**
classic tea with roasted rice. The traditional taste of original Japanese tea

**Sencha Japan**
Japan Sencha Premium tea is a traditional, high-quality Japanese tea.

**Sencha Sakura**
Japan Sencha Premium tea is a traditional, high-quality Japanese tea.

**Honey-Citrus**
A blend of green and white tea with ginger, honey, dried raspberry, and citrus fruits.

DAIGO SUSHI

# 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**
**Tataki**
**Gyoza**
**Temaki**
**Nigiri selection**
**Maki**

**For one person 225-/ For two people 445**

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

# Japanese beer

**Kirin Ichiban 0% or 5%** 0,3/19-
Japanese premium beer brewed using the first-press method. It is characterized by a mild malt flavor, subtle hop bitterness, and delicate fruity and floral notes.

**Eshigo Koshichikari 5%** 0,5/28-
A Japanese beer with an original recipe based on barley malt, hops, corn, and, of course, rice. It has an intriguing, unusual flavor.

# Sake

**Mutemuka Shuzō** 0,05/20-
0,2/78-

A full-bodied, dry, unpasteurized sake – mineral and full of umami, with an aroma of white chocolate and an earthy aftertaste.
**Region:** Kochi, Japan
**Rice type**: local rice varieties
**Alcohol content:** 18%
**Acidity:** 1.6

**Ninki Gold** 0,05/23-
0,2/90-

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

**NS Junmai Ginjo Sakari (No. 13)** 0,05/ 19-
0,2/ 70-

On the palate, it stands out for its fruity profile and exceptional delicacy—the result of a precisely controlled fermentation process and the use of top-quality ingredients.
Clear and elegant in the glass. The aroma reveals distinct, natural fruity notes—juicy tropical fruits, fresh apple, and subtle hints of mango—which lend the sake a sweet, fruit-forward character.
**Region:** Hyogo
**Alcohol content:** 15%
**Acidity**: 1.4

**SAKE TASTING** 3X0,05/69-
A tasting of three types of sake, from refined varieties to more sophisticated ones.

**Kizan** 0,05/22-
0,2/85-

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.
**Region:** Nagano, Japonia
**Rice type:** Miyama Nishiki
**Alcohol content:** 15%
**Acidity:** 3,1

**Daigo No Shizuku** 0,05/25-
0,2/97-

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.
**Region:** Chiba, Japonia
**Rice type:** Koshihikari, Yukigesho
**Alcohol content:** 13%
**Acidity:** 5-12

**Ninki 11 Genshu** 0,05/25-
0,2/97-

A vibrant, fruity sake with intense acidity, a fresh aroma, and a surprisingly light character. A harmonious blend of fruity sweetness and a refreshing finish.
**Region:** Fukushima
**Rice type:** Gohyaku Mangoku
**Alcohol content:** 11%
**Acidity:** 2.2

**Nigori Junmai** 0.05/15-
0,2/75-

A cloudy, delicate sake with a creamy texture and a distinct rice-forward character. It combines subtle sweetness with a mild flavor and a velvety finish. Best enjoyed well-chilled.
**Region:** Fukushima
**Rice variety**: Gohyakumangoku
**Alcohol content:** 10.5%
**Acidity**: 2.2

# WINE

**Plum wine** 0,150/19- 0,750/80-
Made from Japanese ume plum fruit, sugar and Japanese "shochu".
Often commonly called plum wine, it has a characteristic sweet and sour taste.

**KLIPFEL ALSACE AOP SUSHI.** 0,1/24-
0,75/105-

Delicate, light, and fruity. A subtle nose with aromas of roses and lychee. Well-balanced and silky on the palate, with lingering flavors.
**Grape varieties:** Pinot Blanc, Pinot Gris, Muscat, and Gewurztraminer or Riesling
**Region:** Alsace, France
**Type:** Off-dry white wine
**Alcohol content**: 12%.

# NATURAL WINES

## Sparkling

**DJUCE Core Fizzy 2022** 187ml/29-
A fresh and effervescent experience, Fizzy White is both masculine and fruity.
**Grape variety:** Trebbiano and Yellow Muscat.
**Region:** Abruzja, Italy
**Type**: white wine
**Alcohol content:** 10.5%

**Meinklang Foam Vulkán 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.
**Grape variety:**: Harslevelu Juhfark
**Region:** Bundesland, Ausria
**Type:** white sparkling wine
**Alcohol content**: 11%

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

## Orange

**DJUCE MEINKLANG Amber** 0,250ml/39-

Notes of fresh citrus fruits of all kinds, mixed with some yeasty character, a hint of dried herbs.
**Grape variety:** Welschriesling, Pinot gris & Grüner Veltliner
**Region:** Bunderland, Austia
**Type:** 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.
**Grape variety:**Trebiano
**Region:** Tuscany, Italy
**Type:** Orange wine
**Alcohol content:** 10%

## White

**Bianco valli unite 2023** 0,1/ 30-
0,750/169-

Characterized by freshness, rarity, fruity notes, low sulphate content and an organic approach
**Grape variety**: Cortese
**Region**: Piedmont, Włochy
**Type:** 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.
**Grape variety:** Trebiano
**Region:** Abruzja, Włochy
**Type:** White wine
**Alcohol content:** 11.5%

**Gustavshof Kalkstein Rheinhessen** 0,75/179

A beautiful, natural Riesling from Dittelsheim, full of vigor and youthful bravado, fruity and mineral.
**Grape variety**: Riesling
**Region:** Rheinhessen, Germany
**Type:** White wine
**Alcohol content:** 11.5%

## Red

**Valli Unite ALESSANDRINO 2022** 179-

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.
**Grape variety**: Croatina
**Region:** Piemont,Italy
**Type:** Red wine
**Alcohol content**:13%

## Cocktails

**Japanese Ginger Fiero** 25-
Martini fiero, ginger, yuzu, soda

**Hot UME** 33-
A warm, aromatic beverage based on plum wine

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# Alcohol menu