

## PREDJEDI STARTERS

### Satay ..... 4,60

Prigrizek z indonezijskih uličnih stojnic v svoji najboljši podobi. Na žaru pečena nabodala s sočnimi koščki mariniranega piščančjega mesa.

Indonesian street food at its best. Tender pieces of marinated chicken meat grilled on small skewers.

### Curry Chicken Cakes ..... 4,50

Te čudovito začinjene piščančje tortice najpogosteje prepoznamo kot tajsko predjed, vendar so kot priljubljen prigrizek razširjene v vseh deželah Bengalskega zaliva.

Although mostly identified with Thailand these wonderfully spiced small chicken cakes are popular appetizers and very familiar in all the countries around the Gulf of Bengal.

### Spring Rolls ..... 4,60

Krški vegetarijanski spomladanski zavitki niso zgolj vrhunska predjed, odlično teknejo tudi ob koktejlih.

Dainty vegetarian fried spring rolls that are not only ideal served as starters, but are also great snacks for cocktail connoisseurs.

### Vegetarian Gyozas ..... 3,90

Japonske gyoze so običajno polnjene z mesom ali rakci, toda mi smo prepričani, da sveža in hrustljava zelenjava naredi to klasično predjed še okusnejšo in bolj dišečo.

Japanese Gyozas are usually filled with meat or shrimps, but we think that the use of fresh and crispy vegetables make this classic starter even more delicate and fragrant.

## JUHE SOUPS

### Tom Yum - Hot & Sour Soup

Aromatična juha s svežimi ostrigarji, začinjena z galangalom, limonsko travo in listi kefirске limete.

An aromatic broth with fresh oyster mushrooms, spiced with galangal, lemongrass and kaffir lime leaves.

Gobe / Mushrooms ..... 3,70

Piščanec / Chicken ..... 3,90

Rakci / Prawns ..... 4,60

### Thai Coconut Soup

V 'deželi svobodnih' poznana pod imenom 'Kha gai'. Prefinjena kombinacija zelenjave, gob šitake, zelišč in začimb v juhi, pripravljeni iz kokosovega mleka.

In the 'Land of the Free' it is known as 'kha gai'. A subtle combination of shiitake mushrooms, vegetables, herbs and spices in coconut milk soup.

Šitake / Shiitake ..... 3,90

Piščanec / Chicken ..... 3,90

### Miso Soup ..... 3,90

Doma pripravljena miso juha z gobami šitake, redkvijo daikon, ajdovimi rezanci in morskimi algami wakame je prava japonska umetnost, kako pripraviti vaš želodec na še več hrane.

Our home made Miso stock with Shiitake mushrooms, daikon radish buckweath noodles and wakame seaweed. It is a Japanese classic to prepare your tummy for more to come.

## RAMEN

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#### Ramen

Dokaz, da je tudi juha lahko glavna jed! Rezanci in zelenjava, so kuhani v krepki juhi iz sojine omake, sakeja in miso paste, z dodano govedino, piščancem ali tofujem po vašem izboru.

This dish is proof that a soup can be a whole dish! Noodles and a vegetables are cooked in a rich broth of soy, sake, and miso paste and served with chicken, beef, or tofu.

Govedina / Beef	8,90
Piščanec / Chicken	7,90
Tofu	7,20

## KARI

### CURRY

Vse naše kari jedi postrežemo z rižem in nežno začinjeno kumarično solato.

All our curry dishes are served with steamed rice and lightly spiced cucumber salad.

#### Yellow Chicken Curry

8,40

Najmanj pikanten izmed vseh vrst karijev, postrežen z na hitro prepraženimi piščančjimi prsmi, zelenjavo in pošteno merico sladkega krompirja. Velja za klasično jed in najljubši izbor slehernega Azijca.

A classic dish and every Asian's darling. The mildest of all curries with stir-fried chicken breast and vegetables has sweet potatoes added for good measure.

#### Panaeng Curry

Najgostejši tajski kari iz naše ponudbe je razkošnega okusa, ki ga še dodatno obogatijo arašidi in sladka bazilika. Izbirate lahko med piščančjim mesom ali svinjino.

This curry is deliciously rich and thicker than our other Thai curries, its taste further enhanced by adding sweet basil and peanuts. Please choose between chicken and pork.

Piščanec/Chicken	8,60
Svinjina/Pork	8,60

## SOLATE SALADS

### Singapore Style Turkey Salad ..... 8,50

Solata kot sijajno kosilo ali večerja. Nenavadna kombinacija pečenih puranjih prsi, posutih s sezamovimi semeni na zeleni solati in radiču z dodatkom rezancev, s prelivom iz karija in majoneze.

This salad is complete in itself and makes a lovely lunch or dinner with its unusual mixture of marinated turkey breast with roasted sesame seeds on a bed of ice lettuce, radicchio and glass noodles with richly flavourful dressing of curry with a splash of mayonnaise.

### Seared Ahi Ahi Tuna ..... 9,90

Presežek za ljubitelje izjemno kakovostnih rib za suši, ki pa si jih ne želijo vedno povsem surovih! Nežen in sočen file tune, rahlo začinjen in na hitro popečen na žaru. K jedi se odlično poda nežna zelena solata s prelivom iz sojine omake, sezamovega olja in soka yuzu.

The high end for all those who love their fish to be of sushi quality, but don't always like it raw!

A tender and juicy tuna fillet, sparsely flavored and grilled only so much. Its side salad, dressed with soy sauce, sesame oil, dashino stock, and yuzu paste adds just wonderfully.

### Nobu Greek Salad

Navdih za to različico grške solate smo dobili v restavraciji Nobu na grškem otoku Mikonos. Paradižnik, kumare, olive, in feta sir se izvrstno podajo k doma pripravljeni Cheviche omaki.

We found the inspiration for this version of traditional Greek salad in Nobu restaurant on Greek island Mykonos. Tomato, cucumber, olives and feta cheese go really well with our Cheviche Sauce.

Z rakci/ With prawns ..... 9,20

Vegetarijanski/ Vegetarian ..... 8,20

# TEPPAN ŽAR

## TEPPAN GRILL

### Sea Bream 'Pimalay Style' ..... 12,50

Iz slavnega hotela in letovišča Pimalay na tajskem otoku Koh Lanta. Sočni file orade z omako iz tamarinda in limonske trave, značilna jed jugovzhodne Tajske, posuta z ocvrto čebulo, listi kefirске limete, indijskimi oreščki in hrustljivo ocvrto tajsko baziliko.

From the renowned hotel & resort Pimalay on the Thai island of 'Koh Lanta'. A juicy fillet of sea bream with a rich south-east Thailand inspired sauce of tamarind and lemon grass, sprinkled amongst others with fried onions, kaffir lime leaves, cashew nuts and crispy fried holy basil.

### Chu Chee Tuna ..... 13,80

Skrbno izbran srednje pečen file tune na žaru, prelit s posebno omako iz rdečega karija, ki sijajno dopolnjuje okus ribe.

A seared fillet of high grade tuna medium grilled topped with a particular red curry sauce to wonderfully complement the taste of this meaty fish.

### Teriyaki Turkey Steak ..... 9,90

Verjetno boste presenečeni, kako okusen je lahko pak-choy pripravljen v woku, ki je tu odlična priloga puranu pečenemu na teppan žaru in pripravljenemu z omako teriyaki.

You will probably be amazed how sweet and subtly flavoured roasted pak-choy can be and here it makes the perfect accompaniment to a teppan grilled turkey breast with teriyaki sauce.

### Sesame Steak ..... 13,50

Na žaru pečen goveji zrezek, mariniran v slastni orientalski marinadi, velja za našo hišno specialiteto. Okus dopolnjuje čilijeva omaka in pečena sezamova semena.

DA BU DA's grilled rumpsteak in a scrumptious oriental marinade. We add the distinctive smoky aroma of grilled sesame seeds and serve it with chilli sauce.

### Tahoon Steak ..... 13,50

V prenaseljeni Japonski je govedina redka dobrina, zato jo tisti, ki si jo lahko privoščijo, pripravljajo s posebno skrbnostjo. Naša jed ni za milijonarje, čeprav je prav takega okusa. Zrezek postrežemo z originalno omako tahoon.

In highly populated Japan, beef is a rare commodity and thus prepared with utmost care for those who can afford it. It's not a millionaire's dish, but it tastes like one. We serve our rumpsteak with the original tahoon-sauce and fried potato chips.

### Thai Duck ..... 13,80

Pri tej jedi se natančno držimo originalnega recepta iz 'Bamboo Bar' v Bangkoku. V domači marinadi mariniran file račjih prsi, prelijemo z gosto omako iz sakeja, sliv in svežega pomarančnega soka.

We strictly adhere to the original recipe of the 'Bamboo Bar' in Bangkok. A marinated tender duck breast is sprinkled with a rich sauce of sake, plum and orange juice and served with mango chutney and tomato relish.

# VOK WOK

## Stir-Fried Beef

Klasična vse-azijska mesno-zelenjavna jed, katere žlahten okus mesa poživijo izbrana zelenjava, rdeč čili in tajska bazilika. Če želite, vam jed pripravimo tudi s piščancem.

This is a classic All-Asian 'meat and veg' recipe in which the taste of the meat is further pushed along with strong vegetables and spices such as chilli and holy basil. Let us know should you prefer chicken.

Govedina / Beef	11,30
Piščanec / Chicken	8,90

## Chicken & Cashew Nuts

 9,40

Piščanec in indijski orešček sta večna partnerja, še posebej blestita v tej uspešnici iz woka.

Chicken and cashew nuts have been a long-established partnership and work particularly well together in this full flavoured stir-fry.

## Singapore Chicken

 8,80

Ko so se Japonci umaknili iz nekdanje britanske kolonije, so pustili recept, ki je postal nacionalna jed: v mirinu mariniran piščanec pečen v voku s gobami šitake in papriko, prelit s sake-sojino omako.

When the Japanese pulled out of the former British colony, they left a recipe, which became a national dish: a chicken breast marinated in mirin, shiitake, and peppers, served with sake sauce and rice.

## Turkey Tahoon

 9,50

Okusna kombinacija puranjih prsi, sveže zelenjave in japonske omake tahoon z dodatkom soka yuzu in koriandra tvori čudovito zavezništvo.

Our mouth watering combination of American turkey, local vegetables and the Japanese Tahoon sauce made of yuzu paste and cilantro create an 'entente cordiale' which politics will never achieve.

## Canton Chicken Fry

 8,80

V voku pečene piščančje prsi in zelenjava, ki jih čudovito dopolni okusna domača pomarančno-slivova omaka.

Stir fried chicken breast and vegetables blend perfectly with our rich and tasty plum & orange sauce.

## Vegetable Jambalaya

 8,50

Neverjetna orgija sveže zelenjave z izdatno mero tofuja in mladega sira. Vse skupaj na hitro popečemo v voku, nato dodamo našo domačo čili-sojino omako.

A veritable orgy of garden fresh vegetables with tofu and young cheese thrown in for good measure. The whole is just briefly stir fried before it is spiced up with our chili-garlic-soy sauce.

## Grilled Avocado

 9,20

Najbolj okusen način kako pripraviti avokado! Pečen s tofujem in češnjevimi paradižnikom, prelit z wasabijem, sojino omako in medom, ter postrežen z nežno zeleno solato, redkvijo daikon in algami.

A most delicious way to do your avocado! Fried with Tofu and tomato, dressed with wasabi, soy sauce and honey, served with arugula, radish, and seaweed.

# REZANCI & PEČEN RIŽ

## NOODLES & FRIED RICE

### Pad Thai

Riževi rezanci, tofu in izbrana zelenjava, pripravljene s kančkom omake tamarind in arašidov, ki podarijo tej tajski nacionalni jedi izjemen okus. Odločite se lahko med rakci in piščancem.

Rice noodles, tofu, various vegetables and a sprinkling of tamarind and peanuts give this national dish of Thailand its fascinating flavour and texture. Have your choice of shrimps or chicken breast.

Piščanec/Chicken	8,70
Rakci/Prawns	10,90

### Noodles 'Daisen' 8,80

Za popularizacijo te tradicionalne jedi iz gorovja Chugoku, z zahodnega dela največjega japonskega otoka Honšu, je zaslužna znana londonska veriga restavracij Wagamama. Rezanci udon, goveji roastbeef, pak choi v slastno začinjene omaki iz čilija, ketjap manis, posuto s praženimi sezamovimi semeni.

A traditional dish from the Chugoku Mountains on Japan's main island of Honshu that was made famous by 'wagamama', London. Udon noodles, beef sirloin and pak choi in a wonderfully spicy sauce of thinly sliced chiles, toasted sesame seeds and ketjap manis.

### Egg Noodles

Enostavna, a zelo okusna jed za vsakogar, sestavljena iz jajčnih rezancev in skrbno izbrane zelenjave.

A simple, but rather elegant dish that gets along well with everybody's taste buds even with the addition of strong vegetables.

Zelenjava / Vegetable	7,50
Piščanec / Chicken	7,90

### Yakisoba 9,50

Najpopularnejši rezanci z japonskih uličnih stojnic. Soba rezanci popečeni skupaj s svežo zelenjavo na žaru teppan z dodanimi rakci in gobami šitake.

For this most popular dish of Japanese street vendors we carefully fry the original mix of Soba noodles and garden fresh vegetables on our teppan grill and jazz them up with prawns and shiitake mushrooms.

### Osaka Noodles 8,60

Pred sto leti hrana siromakov je danes vsakdanja jed v jugovzhodni Aziji. V voku pečeni udon rezanci s tremi vrstami gob in omako iz soje, sezama in dashi-no-mota.

A hundred years ago a poor man's dish, it is now everyday fare in East Asia. Udon noodles and a variety of mushrooms are thoroughly mixed with a rich sauce of soy, sesame and dashi-no-moto and carefully fried on the teppan grill.

### Fried Rice

Večini prebivalcev Azije riž pomeni vsakodnevni obrok. Navduši naj vas okusen pečen riž s svežo zelenjavo, jajci in mlado čebulo.

Rice is the staple food throughout most parts of Asia. This dish combines a tasty mixture of egg, fresh herbs and spring onions.

Zelenjava / Vegetable	7,20
Piščanec/Chicken	7,90
Rakci/Prawns	8,90

## SLADICE DESSERTS

### Chocolate Mousse ..... 3,70

Uspešna poroka med sladko francosko čokoladno peno in ostrim japonskim wasabijem.  
A successful marriage between sweet French chocolate mousse and hot Japanese wasabi.

### Green Tea Panna Cotta ..... 3,50

Italijanom ne bo všeč, kar smo naredili z njihovo slavno pannacotto, vam pa zagotovo bo! Italijanski ponos smo pomešali z mešanico zelenih čajev in prelili z omako iz granatnih jabolok. Buon appetito!  
Italians won't like what we do to their famous 'pannacotta', but you will! We mix their national treasure with a blend of various green teas and serve it with pomegranate sauce. Buon appetito!

### Mango Ice Cream ..... 3,50

Doma pripravljen mangov sladoled s čokoladnim prelivom.  
Home made mango ice cream with chocolate.

### Tapioca Pearl Cake ..... 3,20

Tapioka s kokosovim prelivom.  
Tapioca pearl cake with coconut cream.

