


# HRANA

## FOOD

DA BU DA

# PREDJEDI _ STARTERS



## _ SPRING ROLLS

KRHKI VEGETARIJANSKI SPOMLADANSKI ZAVITKI NISO ZGOLJ VRHUNSKA PREDJED, ODLIČNO TEKNEJO TUDI OB KOKTEJLIH.
Crispy vegetarian spring rolls that are not only ideal served as starters, but are also great snacks for cocktail connoisseurs.

_ 9,40

## _ CURRY CHICKEN CAKES

TE ČUDOVITE ZAČINJENE PIŠČANČJE TORTICE NAJPOGOSTEJE PREPOZNAMO KOT TAJSKE PREDJEDI, VENDAR SO KOT PRILJUBLJEN PRIGRIZEK RAZŠIRJENE V VSEH DEŽELAH BENGALSKEGA ZALIVA.
Although often associated with Thailand these wonderfully spiced small chicken cakes are popular appetizers and very familiar in all the countries around the Gulf of Bengal.

_ 9,00

## _ SATAY

PRIGRIZEK Z INDONEZIJSKIH ULIČNIH STOJNIC V SVOJI NAJBOLJŠI PODOBI. NA ŽARU PEČENA NABODALA S SOČNIMI KOŠČKI MARINIRANEGA PIŠČANČJEGA MESA. POSTREŽEMO Z DOMAČO ARAŠIDOVO OMAKO.
Indonesian street food at its best. Tender marinated chicken skewers. Served with homemade peanut sauce.

_ 9,40

## _ VEGETARIAN GYOZAS

JAPONSKE GYOZE POLNJENE Z ZELENJAVNIM NADEVOM. POSTREŽEMO JIH Z RAHLO PIKANTNO OMAKO IZ BALZAMIČNEGA KISA.
Japanese gyozas filled with crispy vegetables served with slightly spicy balsamic vinegar sauce.

_ 8,90

# JUHE _ SOUPS

## _ TOM YUM

AROMATIČNA PIKANTNO-KISLA JUHA S SVEŽIMI OSTRIGARJI, ZAČINJENA Z GALANGALOM, LIMONSKO TRAVO IN LISTI KEFIRSKE LIMETE.
An aromatic hot&sour broth with fresh oyster mushrooms, spiced with galangal, lemongrass and kaffir lime leaves.

- GOBE mushrooms _ 8,30
- PIŠČANEC chicken _ 8,60
- RAKCI shrimps _ 9,20

## _ MISO SOUP

DOMA PRIPRAVLJENA MISO JUHA Z MEŠANICO GOB (ŠITAKE, OSTRIGARJI IN ŠAMPINJONI), MORSKIMI ALGAMI IN TOFUJEM. PRAVA JAPONSKA UMETNOST KAKO PRIPRAVITI VAŠ ŽELODEC NA UŽITKE KI SLEDIJO.
Our homemade miso soup with a mixture of mushrooms (shiitake, oysters and champignons), seaweed and tofu. It is a Japanese classic to prepare your tummy for what follows.

_ 8,70

## _ 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 _ 8,50
- PIŠČANEC chicken _ 8,80



# CURRY



## _ YELLOW CURRY

NAJMANJ PIKANTEN IZMED VSEH VRST KARIJEV, POSTREŽEN Z ZELENJAVO IN SLADKIM KROMPIRJEM. VELJA ZA KLASIČNO JED IN NAJLJUBŠI IZBOR SLEHERNEGA AZIJCA.
A classic dish and a favourite all across Asia. The mildest of all curries with vegetables and sweet potatoes.

_ 14,90

· JED LAHKO PRIPRAVIMO TUDI S PIŠČANCEM.
· Let us know should you prefer chicken.

_15,80

## _ PANAENG CURRY

NAJGOSTEJŠI TAJSKI KARI IZ NAŠE PONUDBE JE RAZKOŠNEGA OKUSA, KI GA ŠE DODATNO OBOGATIJO ARAŠIDI IN SLADKA BAZILIKA.
This curry is deliciously rich and thicker than our other Thai curries, its taste further enhanced by adding sweet basil and peanuts.

_ 15,20

· JED LAHKO PRIPRAVIMO TUDI S PIŠČANCEM.
· Let us know should you prefer chicken.

_16,10

# RAMEN

DOKAZ, DA JE TUDI JUHA LAHKO GLAVNA JED! REZANCI IN ZELENJAVA, KUHANI V KREPKI BREZMESNI ZELENJAVNI JUHI Z DODATKOM SOJE, SAKEJA IN MISA. Z DODANO GOVEDINO, PIŠČANCEM ALI TOFUJEM PO VAŠEM IZBORU.
This dish is proof that even soup can be a main dish! Noodles and vegetables cooked in a hearty meatless vegetable broth with addition of soy, sake and miso paste. With your choice of added beef, chicken or tofu.

- PIŠČANEC chicken _ 14,40
- GOVEDINA beef _ 16,50
- TOFU _ 13,30

# TEPPAN ŽAR _ TEPPAN GRILL



## _ CHU CHEE TUNA

SKRBNO IZBRAN SREDNJE PEČEN FILE TUNE NA ŽARU, PRELIT S POSEBNO OMAKO IZ RDEČEGA KARIJA, KI SIJAJNO DOPOLNJUJE OKUS RIBE. POSTREŽEN Z ZELENJAVO Z ŽARA.
Tuna file cooked medium with red curry sauce that compliments the fish flawlessly. Served with grilled veggies.

_ 25,90

## _ SESAME STEAK

NA ŽARU PEČEN GOVEJI ZREZEK, MARINIRAN V SLASTNI ORIENTALSKI MARINADI, VELJA ZA NAŠO HIŠNO SPECIALITETO. OKUS DOPOLNJUJE ČILIJEVA OMAKA S SEZAMOVIMI SEMENI.
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.

_ 23,10

## _ TERIYAKI TURKEY STEAK

PURAN PEČEN NA TEPPAN ŽARU S TERIYAKI OMAKO. PREPRIČAJTE SE KAKO ODLIČNI PRILOGI STA LAHKO ČEŠNJEV PARADIŽNIK IN PAK CHOY.
You will probably be amazed how sweet and subtly flavoured pak choy and cherry tomatoes can be, accompanying a teppan grilled turkey breast with teriyaki sauce.

_ 19,70

## _ TAHOON BEEF STEAK

NA GOSTO POSELJENIH JAPONSKIH OTOKIH JE GOVEDINA REDKA DOBRINA, ZATO JO TISTI, KI SI JO LAHKO PRIVOŠČIJO, PRIPRAVLJAJO S POSEBNO POZORNOSTJO. PRI NAS TO NI JED ZA MILIJONARJE, ČEPRAV JE PRAV TAKEGA OKUSA. ZREZEK POSTREŽEMO Z ORIGINALNO OMAKO TAHOON IN KROMPIRJEVIMI OCVRTKI.
In highly populated Japan, beef is a rare commodity and thus prepared with utmost care for those who can afford it. Here it's not a millionaire's dish, but it tastes like one. We serve our rumpsteak with the original tahoon sauce and fried potato croquettes.

_ 23,10

## _ SEA BREAM 'PIMALAY STYLE'

SOČNI FILE ORADE Z OMAKO IZ TAMARINDA IN LIMONSKE TRAVE JE ZNAČILNA JED JUGOVZHODNE TAJSKE, POSUTA Z INDIJSKIMI OREŠČKI IN HRUSTLJAVO OCVRTO TAJSKO BAZILIKO IN ČEBULO.
A juicy fillet of Sea Bream with a rich south-east Thailand inspired sauce of tamarind and lemongrass, sprinkled amongst others with fried onions, cashew nuts and crispy fried holy basil.

_ 20,90

## _ THAI DUCK

V DOMAČI MARINADI MARINIRAN FILE RAČJIH PRSI, PRELIT Z GOSTO OMAKO IZ SAKEJA, SLIV IN SVEŽEGA POMARANČNEGA SOKA.
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.

_ 23,30

# WOK

## _ CHICKEN & CASHEW NUTS

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.

_ 17,50

## _ SINGAPORE CHICKEN

KO SO SE JAPONCI UMAKNILI IZ NEKDANJE BRITANSKE KOLONIJE, SO PUSTILI RECEPT, KI JE POSTAL NACIONALNA JED. V MIRINU MARINIRAN PIŠČANEC PEČEN V WOKU Z GOBAMI OSTRIGARJI, PAPRIKO IN SNEŽNIM GRAHOM, PRELIT S SAKE-SOJINO OMAKO.
When the Japanese pulled out of the former British colony, they left a recipe, which became a national dish. Chicken breast marinated in mirin, shiitake, and peppers, served with a hearty sake sauce and rice.

_ 15,50

## _ CANTON CHICKEN FRY

V WOKU PEČENE PIŠČANČJE PRSI IN ZELENJAVA, KI JIH ČUDOVITO DOPOLNI OKUSNA DOMAČA RAHLO PIKANTNA SOJINA OMAKA S SEZAMOM.
Stir-fried chicken breast and vegetables, blend with a delicious homemade slightly spicy soy sauce with sesame.

_ 15,30

## _ TURKEY TAHOON

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.

_ 18,10

## _ VEGETABLE JAMBALAYA

NEVERJETNA ORGIJA SVEŽE ZELENJAVE Z IZDATNO MERO TOFUJA IN MLADEGA SIRA. VSE SKUPAJ NA HITRO POPEČEMO V WOKU, SAJ ŽELIMO OHRANITI VITAMINE, 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 to save the containing vitamins before it is spiced up with our chili-garlic-soy sauce.

_ 15,10

## _ STIR FRIED BEEF

KLASIČNA VSE-AZIJSKA MESNO-ZELENJAVNA JED, KATERE ŽLAHTEN OKUS MESA POŽIVI HRUSTLJAVA PAPRIKA, RDEČ ČILI IN TAJSKA BAZILIKA.
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.

_ 21,10

· JED LAHKO PRIPRAVIMO TUDI S PIŠČANCEM.
· Let us know should you prefer chicken.

_ 16,80



## _ TAO BEEF

V SOJI, ČESNU IN SAKEJU MARINIRANA GOVEDINA, V ČUDOVITI DRUŽBI BROKOLIJA, PAPRIKE, ČILIJA IN PORA.
Beef marinated in soy sauce,garlic and sake accompanied by broccoli, peppers and leek.

_ 22,10

# SOLATE _ SALADS

## _ GRILLED AVOCADO

AVOKADO, PEČEN S TOFUJEM, MLADIM SIROM IN ČEŠNJEVIM PARADIŽNIKOM, PRELIT Z WASABIJEM, SOJINO OMAKO IN MEDOM TER POSTREŽEN Z NEŽNO ZELENO SOLATO IN ALGAMI.
A most delicious way to do your avocado! Fried with tofu, young cheese and tomato, dressed with wasabi, soy sauce and honey, served with radish, and seaweed.

_ 16,60



## _ SINGAPORE STYLE TURKEY SALAD

NENAVADNA KOMBINACIJA PEČENIH PURANJIH PRSI, POSUTIH S SEZAMOVIMI SEMENI NA MLADI ŠPINAČI, RUKOLI IN LOLLO ROSSI, 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 baby spinach, Lollo Rossa, arugula and glass noodles with richly flavourful dressing of curry with a splash of mayonnaisse.

_ 15,00

## _ KOBAYASHI SQUID

TRADICIONALNA JED, KI NA VAŠO MIZO PRIHAJA Z JAPONSKIH RIBIŠKIH LADIJ. V KROMPIRJEVEM ŠKROBU PANIRANI LIGNJI, NA MLADI ŠPINAČI, RUKOLI IN LOLLO ROSSI, S PRELIVOM IZ WASABIJA IN OLIVNEGA OLJA.
What is traditionally served on Japanese fishing boats, we bring to your table. Potato starched squid served with baby spinach, Lollo Rossa, arugula, delicately dressed in wasabi and olive oil.

_ 14,80

## _ TORI SALAD

PREPROSTA, A ZATO NIČ MANJ SLASTNA SOLATA S PIŠČANČJIM MESOM, PRAŽENIMI ARAŠIDI IN KITAJSKIM ZELJEM.
Simple but delicious salad with chicken breasts, peanuts and chinese cabbage.

_ 14,00

## _ NOBU GREEK SALAD

NAVDIH ZA TO RAZLIČICO GRŠKE SOLATE SMO DOBILI V RESTAVRACIJI NOBU NA GRŠKEM OTOKU MIKONOS. KUMARE, ČEŠNJEV PARADIŽNIK, OLIVE, KAPRE IN FETA SIR SE IZVRSTNO PODAJO K DOMA PRIPRAVLJENI CHEVICHE OMAKI.
We found the inspiration for this version of the Greek salad at the Nobu restaurant on island of Mykonos. Cucumber, cherry tomato, olives, capers and feta cheese go really well with our cheviche sauce.

_ 13,60

- PIŠČANEC chicken _ 14,50
- GOVEDINA beef _ 17,00
- RAKCI shrimps _ 17,70

# REZANCI _ NOODLES

## _ PAD THAI

RIŽEVI REZANCI, TOFU IN SOJINI KALČKI, PRIPRAVLJENI S KANČKOM OMAKE TAMARIND IN ARAŠIDI, KI PODARIJO TEJ TAJSKI NACIONALNI JEDI IZJEMEN OKUS.
Rice noodles, tofu, various vegetables and a sprinkling of tamarind and peanuts give this national dish of Thailand its fascinating flavour and texture.

- ZELENJAVA vegies _ 14,60
- PIŠČANEC chicken _ 15,30
- RAKCI shrimps _ 17,70

## _ NOODLES 'DAISEN'

ZA POPULARIZACIJO TE TRADICIONALNE JEDI IZ GOROVJA CHUGOKU, Z ZAHODNEGA DELA JAPONSKEGA OTOKA HONŠU, JE ZASLUŽNA LONDONSKA VERIGA RESTAVRACIJ WAGAMAMA. REZANCI UDON, GOVEJI ROASTBEEF, PAK CHOI V SLASTNO ZAČINJENI OMAKI IZ ČILIJA, KETJAP MANISA, 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 chillies, toasted sesame seeds and ketjap manis.

_ 16,90

## _ 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 vegies _ 13,60
- PIŠČANEC chicken _ 14,50

## _ HOISIN NOODLES

RIŽEVI REZANCI S PIŠČANCEM, POROM IN BROKOLIJEM, S TRADICIONALNO HOISIN OMAKO.
Rice noodles with chicken, leek and broccoli, served with traditional hoisin sauce and a touch of spicy black pepper.

_ 16,10

## _ NORIAKI NOODLES

UDON REZANCI Z RAKCI, GOBAMI ŠITAKE, PAPRIKO, ČILIJEM IN SLADKO TAJSKO BAZILIKO.
Udon noodles with prawns, shiitake mushrooms, peppers, chilli and sweet Thai basil.

_ 16,00



## _ YAKISOBA

NAJPOPULARNEJŠI REZANCI Z JAPONSKIH ULIČNIH STOJNIC. PŠENIČNI REZANCI SANUKI UDON Z RAKCI, GOBAMI ŠITAKE IN SNEŽNIM GRAHOM.
For this most popular dish of Japanese street vendors we carefully fry the original mix of noodles and garden fresh vegetables on our teppan grill and jazz them up with prawns, shiitake mushrooms.

_ 17,70

# RIŽ _RICE

## _ 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.



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|---|---|
| · ZELENJAVA vegies | _ 14,60 |
| · PIŠČANEC chicken | _ 15,30 |
| · RAKCI shrimps | _ 17,70 |

# DODATKI_EXTRAS

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|---|---|
| · JASMINOV RIŽ jasmine rice (180 G) | _ 2,50 |
| · ZELENJAVA vegetables (120 G) | _ 3,20 |
| · RAKCI shrimps (6 KOS 6 pcs) | _ 5,40 |
| · PIŠČANEC chicken (120 G) | _ 4,40 |
| · GOVEDINA beef (120 G) | _ 6,70 |
| · KROMPIRJEVI OCVRTKI potato croquettes (120 G) | _ 3,30 |
| · GOBE mushrooms (100 G) | _ 3,20 |
| · ARAŠIDI peanuts (50 G) | _ 2,20 |
| · INDIJSKI OREŠČKI cashew nuts (50 G) | _ 3,70 |
| · SIR ZA ŽAR grilled cheese (100 G) | _ 4,20 |
| · KALAMARI OCVRTI fride calamari (100 G) | _ 4,10 |
| · OMAKE sauces (70 ML) | _ 2,00 |
| · REZANCI JAJČNI egg noodles (180 G) | _ 2,80 |
| · TOFU tofu (100 G) | _ 3,10 |
| · SVEŽ ČILI fresh chilli (1 KOS 1 pc) | _ 0,70 |
| · EMBALAŽA ZA S SEBOJ packaging to-go | _ 0,90 |
| · VELIKA EMBALAŽA ZA S SEBOJ large packaging to-go | _ 1,40 |

# SLADICE

## _ CHOCOLATE MOUSSE

USPEŠNA POROKA MED SLADKO FRANCOSKO ČOKOLADNO PENO IN OSTRIM JAPONSKIM WASABIJEM.
A successful marriage between sweet French chocolate mousse and hot Japanese wasabi.

_ 7,60

## _ MANGO ICE CREAM

DOMA PRIPRAVLJEN MANGOV SLADOLED S ČOKOLADNIM PRELIVOM.
Homemade mango ice cream with chocolate topping.

_ 6,70

## _ TAPIOCA

MALCE DRUGAČNA OD OSTALIH SLADIC JE TAPIOKA S KOŠČKI KORUZE TER KOKOSOVIM PRELIVOM.
Tapioca pearls with corn and coconut cream.

_ 6,60

## _ MATCHA TIRAMISU

TIRAMISU, TOKRAT BREZ KAVE. NAMESTO NJE SMO DODALI MATCHA ZELENI ČAJ.
Instead of coffee, we prepared the tiramisu with Matcha green tea.

_ 7,30



## _ YAMAKKI PEAR

HRUŠKA, KUHANA V SAKEJU, REFOŠKU IN CIMETU, POSTREŽENA Z INGVERJEVIM SLADOLEDOM.
Pear cooked in sake, red wine and cinnamon, served with ginger ice cream.

_ 8,30

# DA BU DA

CENIK JE VELJAVEN OD 23.11.2026.
INFORMACIJE O ALERGENIH SO VAM NA VOLJO PRI NAŠEM OSEBJU.