

## LUNCH MENU

<b>Sakana teishoku</b> Grilled fish, rice, miso soup, salad, pickled vegetables, dessert, green tea	530 CZK
<b>Sushi teishoku</b> Nigiri zushi 4 pcs, hosu maki 6 pcs, miso soup, dessert, green tea	630 CZK
<b>Kaisen don</b> Pieces of raw and boiled fish and vegetables served on sushi rice, miso soup, dessert, green tea	690 CZK
<b>Maguro zuke don</b> Pieces of marinated tuna served on sushi rice, miso soup, dessert, green tea	760 CZK
<b>Tendon teishoku</b> Fried shrimps and vegetable served on rice, miso soup, salad, pickled vegetables, dessert, green tea	490 CZK
<b>Sashimi to tempura teishoku</b> Sashimi moriawase, tempura moriawase, rice, salad, miso soup, dessert, green tea	580 CZK
<b>Toriniku to tempura teishoku</b> Chicken (with teriyaki or wasabi sauce or mustard miso), tempura moriawase, rice, salad, miso soup, dessert, green tea	550 CZK
<b>Gyuniku to tempura teishoku</b> Beef (with teriyaki or wasabi sauce or mustard miso), tempura moriawase, rice, salad, miso soup, dessert, green tea	630 CZK
<b>Toriniku to sashimi teishoku</b> Chicken (with teriyaki or wasabi sauce or mustard miso), sashimi moriawase, rice, salad, miso soup, dessert, green tea	630 CZK
<b>Gyuniku to sashimi teishoku</b> Beef (with teriyaki or wasabi sauce or mustard miso), sashimi moriawase, rice, salad, miso soup, dessert, green tea	710 CZK

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**SASHIMI - 50 g**

Pieces of raw fish served with thin sliced white radish and wasabi

Sake – salmon	440 CZK
Maguro – tuna	460 CZK
Saba – marinated mackerel	310 CZK
Hotate – St. Jacob scallops	430 CZK
Tai – marinated seabream	330 CZK
Aka ebi – raw red shrimp	330 CZK
Suzuki – seabass	350 CZK
Hamachi – yellowtail	390 CZK
Ika – squid	360 CZK
Sake new style – salmon with hot oil and pondzu sauce	470 CZK
Suzuki new style seabass with hot oil and pondzu sauce	380 CZK
Hamachi sarada yellowtail with umeboshi dressing and truffle oil	490 CZK
Aka ebi sarada – raw shrimps with wasabi dressing	450 CZK
Sashimi moriwase – Chef's selection 150g	1190 CZK

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## NIGIRI ZUSHI 1 ks

Maguro – tuna	150 CZK
Beeru maguro zuke – tuna marinated in black beer and soy sauce	150 CZK
Ebi – boiled shrimp	100 CZK
Sake – salmon	140 CZK
Aka ebi – raw red shrimp	140 CZK
Suzuki – seabass	140 CZK
Saba – marinated mackerel	100 CZK
Ika – squid	120 CZK
Unagi – grilled eel	160 CZK
Hotate – St. Jacobs scallops	180 CZK
Hamachi – yellowtail	180 CZK
Tai – marinated seabream	140 CZK
Ikura – salmon roe	200 CZK
Wagyunkan – Japanese beef and quail egg	350 CZK
Kani – crab meat	290 CZK
Foie gras – duck liver with black truffle	240 CZK
Tamago – egg roll	90 CZK
Shiitake – shiitake mushrooms	90 CZK
Avokádo – avocado	80 CZK

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**HOSO MAKI - 6 pcs**

Kappa maki – with cucumber	140 CZK
Oshinko maki – with pickled Japanese radish	160 CZK
Kani maki – with crab meat	460 CZK
Avokado maki – with avocado	160 CZK
Sake maki – with salmon	270 CZK
Tekka maki – with tuna	330 CZK
Ika-shiso maki – with squid and shiso leaves	310 CZK
Saba-negi maki – with marinated mackerel and spring onion	280 CZK
Unakyu maki – with eel and cucumber	360 CZK
Hama-negi maki – with yellowtail and spring onion	330 CZK
New style sashimi maki – with seabass hot oil and pondzu sauce	370 CZK
Shiitake maki 4 ks – with boiled shiitake mushrooms	180 CZK
Kampyo maki 4 ks – with boiled Japanese gourd	180 CZK
Futomaki 8 ks – kampyo, takuan, tamago, cucumber, shiitake	690 CZK

**URAMAKI - 6 pcs**

Kalifornia maki – avocado, crab meat, St. Jacob scallops, wrapped in tobikko	960 CZK
Midori maki – fried avocado wrapped in thinly sliced tuna, vegetable sauce	960 CZK
Yamato maki – eel, avocado, cucumber, spicy mayonnaise wrapped in aonori	880 CZK

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## YAMATO A LA CARTE

Shiitake no bata yaki – shiitake roasted in butter and soy sauce	210 CZK
Kani no oogon yaki – grilled crab meat with Japanese mayonnaise	940 CZK
Hotate no ume miso yaki – scallops with Japanese plum sauce	460 CZK
Foie Gras no yuzu miso yaki – roasted foie gras with yuzu miso	640 CZK
Tempura ebi 3 ks – fried shrimps in a light batter	420 CZK
Tempura yasai – fried vegetables in a light batter	330 CZK
Tempura kani – fried soft shell crab and spring onion in a light batter	510 CZK
Buta no kaku-ni – Japanese style boiled pork belly	430 CZK
Yaki sakana – grilled filet fish of the day	550 CZK
Unaju – grilled eel, served on boiled rice, miso soup, pickled vegetables	750 CZK
Kamo no moromi miso yaki – roasted duck breast with barley miso	550 CZK
Wagyu steak – original Japanese beef, ask your service staff...	M.P.
Gyuniku no sansho yaki – roasted beef with Japanese pepper	750 CZK
Toriniku no teriyaki – roasted chicken legs with teriyaki sauce	390 CZK
Edamame – boiled soy beans	160 CZK
Hijiki no nimono – boiled seaweed with carrot	210 CZK
Umi no sarada – a salad of seaweed	M.P.
Agedashi tofu – fried tofu	140 CZK
Horenso no goma ae – boiled spinach with sesame dressing	130 CZK
Tsukemono – pickled vegetables	90 CZK
Misoshiru – traditional Japanese miso soup	140 CZK
Gohan - Japanese rice	120 CZK
Dessert of the day	210 CZK
Homemade ice cream	160 CZK

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## DINNER MENU - 2250 CZK

Price for 1 pax / minimum order for 2 pax.

Last order 9:00 p.m.

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### Zensai

Small meal

### Otsukuri

Selection of raw fish with thin sliced white radish

### Yakimono

Grilled meal

or purebred Japanese wagyu A5+  
CZK 1000,- supplement per 1 person

### Agemono

Fried meal

### Nimono

Boiled meal

### Sushi

Hoso maki 3 pcs, nigiri zushi 2 pcs

### Misoshiru

Traditional Japanese soup

Sake - Degustation set available for menu, price per person 990 CZK

THE LIST OF ALL CONTAINED ALLERGENS IS AVAILABLE UPON REQUEST.

We charge 50 CZK for take away, no charge over 3000 CZK order

For a group of 6 people or more, we offer menu only.

Confirmed reservations are held for 15 minutes only.

Last order 22:00, sushi bar 22:30

Operated by: Yamato REST s.r.o., Internacionální 1225/19, 165 00 Praha 6  
IČO: 05306345, DIČ: CZ05306345, Responsible person: Marek Hora, 10. 6. 2022