

STARTERS

前菜



MISO SOUP (SPICY OPTION)

Classic Japanese miso soup with tofu, wakame, hondashi.

5,50€ **VEGETARIAN**

Alrg 4/6



WONTON SOUP (PORK)

Miso soup base with Chinese pork dumplings.

6,80€

Alrg 1/4/6



PORK NEMS (3PC)

Pork spring rolls, wrapped in rice paper and deep-fried.

6,80€

Alrg 6



SHRIMP DUMPLING (3PC)

Translucent dumplings filled with shrimp and bamboo.

6,80€

Alrg 1/2/6



MINI VEGGIE SPRINGROLL (6PC)

Small, fried rolls filled with vegetables.

5,80€ **VEGAN**

Alrg 1/6



GYOZA (6PC)

Chicken Gyoza

Veggie Gyoza **VEGAN**

7,80€

Alrg 1/6



CHILI OIL PORK DUMPLING (6PC)

Steamed pork dumplings served with spicy chili oil.

8,80€

Alrg 1/6/11



BANG BANG YAKITORI (2PC)

Grilled chicken yakitori, sweet chili mayo sauce.

7,80€

Alrg 11



SPICY CUCUMBER SALAD

Fresh cucumber with tasty chili and spicy sauce

6,00€ **VEGAN**

Alrg 1/6/11



SALTED EDAMAME

Green soybeans in their pods

6,00€ **VEGAN**

Alrg 6

SIDE DISH

WHITE RICE 3,50€
TOASTED BREAD 3,50€
FRIED EGG 2,00€

OUR TOASTY SANDWICHES

香脆吐司



NEW

VEGETARIAN OPTION AVAILABLE

TRUFFLE KATSU

Crispy fried chicken, truffle cream sauce, Rocket salad, truffle mayo, crispy onion.

19,80€

Alrg 1/3/6



MUST TRY

WAGYU & EGG

Grilled Wagyu slices, fried egg, cheese, mayo, teriyaki sauce, cucumber, carrot, rocket salad, brioche bread

23,50€

Alrg 1/3/6/7



LOBSTER ROLL

Canadian Lobster, shrimp, lemon juice, chives, special tasty mayo, cucumber, brioche bread

24,50€

Alrg 1/2/3/7



VEGAN OPTION AVAILABLE

KOREAN CHICKEN

Crispy fried chicken, salad, cucumber, carrot, Gochujang sauce, mayo, sando bread

14,80€

Alrg 1/3/6/7



BEYOND BURGER

Beyond Meat, Rocket salad, crispy onion, carrot, mayo, pickled cucumber, sando bread

16,80€

Alrg 1/6

VEGAN



COME BACK

SHRIMP TEMPURA

Crispy tempura shrimp, Salad, cucumber, carrot, Spicy mayo sauce, mango, sando bread

18,80€

Alrg 1/3/6



ONÉ'S BÁNH MÌ

Vietnamese style BBQ chicken, coriander, spicy mayo, daikon and carrot pickles, french baguette

14,80€

Alrg 1/3/6



COME BACK

CHICKEN TERIYAKI

Grilled Teriyaki chicken, mayo sauce, egg omelette, cucumber, carrot, french baguette

14,50€

Alrg 1/3/6



MUST TRY

SICHUAN BEEF

Spicy grilled rare beef, spicy mayo, coriander, cucumber, sesame, daikon and carrot pickles, french baguette

16,80€

Alrg 1/3/6/11

BÒ BÚN 牛肉粉



COLD VIETNAMESE RICE NOODLE BOWL

COLD, DELICIOUS & FRESH INGREDIENTS

BASE INGREDIENTS: RICE NOODLES, CUCUMBER, CARROT, MINT, CORIANDER, CRUSHED PEANUT, CHIVES, GABAGGE SALAD, FISH SAUCE, LEMON JUICE

PORK NEMS OPTION (2PC) 3,50€

CHILI SPICY BEEF

Grilled tender beef, chili oil, sesame, chives, crispy onion.

18,80€

Alrg 4/5/6/11

GRILLED CHICKEN

Juicy & caramelized grilled chicken thigh.

17,80€

Alrg 4/5/6/11

CRISPY TOFU

Crispy tofu bites, tasty and silky.

17,80€

Alrg 4/5/6/11

VEGETARIAN

RAMYUN 拉麵



KOREAN STYLE SPICY RAMYUN BOWL

HOT, TASTY STREET STYLE NOODLES

BASE INGREDIENTS: KOREAN SHIN RAMYUN NOODLES, MARINATED EGG, SPRING ONION, SESAME, MILK, CHEESE, CUCUMBER.

SPICY OPTION **000** VERY SPICY / **0** MILD SPICY

CHICKEN KATSU

Crispy & Juicy breaded chicken katsu.

18,80€

Alrg 1/3/6/7/11

SHRIMP TEMPURA

Japanese Style crispy breaded shrimp.

20,80€

Alrg 1/2/3/6/7/11

CRISPY TOFU

Crispy tofu bites, tasty and silky.

18,80€

Alrg 1/3/6/7/11

VEGETARIAN

KATSURICE 米飯



JAPANESE STYLE KATSU RICE BOWL

CRISPY AND JUICY CHICKEN KATSU

BASE INGREDIENTS: PLAIN RICE, CHOOSE: CHICKEN KATSU OR TOFU KATSU, CHOOSE ONE OF THE SAUCE BELOW

CHICKEN OR TOFU **VEGAN**

MAYO & TERIYAKI

Softness of mayo with the umami of the teriyaki sauce.

17,80€

Alrg 1/4/5/6/11

VEGETARIAN

ONÉ'S CURRY

House made coco curry sauce perfect match with crispy Katsu.

17,80€

Alrg 1/4/5/6/11

VEGAN

SICHUAN CHILI

Sichuan style chili oil sauce, chives, sesame, teriyaki sauce.

17,80€

Alrg 1/4/5/6/11

VEGAN

ALLERGENS ALLERGENES

1. Gluten / Gluten
2. Crustacés / Crustaceans
3. Oeufs / Eggs

4. Poissons / Fish
5. Arachides / Peanuts
6. Soja / Soybeans

7. Lait / Milk
8. Fruits à coque / Nuts
9. Céleri / Celery

10. Moutarde / Mustard
11. Sésame / Sesame
12. Sulfites / Sulphites

13. Lupin / Lupin
14. Mollusques / Molluscs

DESSERT



MOCHI

- **Matcha**
- **Yuzu**
- **Salted Caramel**
- **Vanilla**
- **Passion fruit & Mango**
- **Chocolate & nuts**



Alrg 1/6/7

2,90€ /pc



Alrg 1/6/7

FONDANT CHOCOLAT

Dark chocolate cake with a liquid heart, with vanilla icecream

8,50€



Alrg 1/6/7

PEANUT BUTTER & JELLY ICED SANDWICH

10,50€

GET STARTED

Espresso Tonic (No alcool)	9,50€
Nikka Coffey Gin & Tonic	13,50€
White Porto & Tonic	10,50€
Aperol Spritz	10,50€
Campari Spritz	10,50€
Martini Rouge /Blanc	7,50€
Whisky Highball	10,50€

HAPPY END



Miyagikyo
Sigle Malt (JP/Whisky/45%)
15,50€ (5cl)



Nikka Super
Blended (JP/Whisky/43%)
13,50€



Nikka Coffey Grain
Sigle Grain (JP/Whisky/45%)
13,50€



Diplomatico
Reserva Exclusiva (VZ/Rhum/40%)
13,50€

Sake & Soju



Chum Churum Soju Original Taste Soju
Soju is Korea's most iconic and consumed alcohol
(Btl 35cl / 16,5° KO) 14,50€



Chum Churum Apple Mango Soju
Soju is Korea's most iconic and consumed alcohol
(Btl 35cl / 12° KO) 14,50€



Chum Churum Peach Soju
Soju is Korea's most iconic and consumed alcohol
(Btl 35cl / 12° KO) 14,50€



Hana Awaka
A low alcohol sweet & sparkling sake YUZU infused
(Btl 25cl / 7° JP) 19,50€



Hana Awaka
A low alcohol sweet & sparkling sake Peach infused
(Btl 25cl / 7° JP) 19,50€



Hana Awaka
A low alcohol sweet & sparkling sake Sakura infused
(Btl 25cl / 7° JP) 19,50€



Sake Dassai 39
Exprime, au nez, des arômes puissants de fleurs blanches, d'acacia et d'anis. Le saké est ample et généreux en bouche
(Btl 72cl / 15° JP) 69,50€



Kikumasamune Junmai Kojo
Light and refreshing shiboritata (fresh-pressed) namachozo
(Flask 25cl / 15° JP) 9,50€



Umeshu Liquor Choya Extra Years
Extra Premium japanese plum wine, served in a glass with ice
(Glass 15cl / 17° JP) 11,50€

SOFT DRINK

NEW



ORTEA (Bio)
Apple / Blackcurrant / Mate
Nettle Tea with / Honey & Apple
Honey & Blackcurrant
Mate Tea & Grape
5,00€

NEW



RISH Kombucha (Bio)
Ginger / Hibiscus / Lavender
Live Kombucha Culture, Sencha Higher Grade Green Tea, Cane Sugar, Ginger or Hibiscus
6,50€

Viva/Roport (50cl)	3,50€
Coca/Zero (33cl)	3,00€
Sprite/ Fanta (33cl)	3,00€
Multivit Juice (33cl)	4,00€
Orange Juice (33cl)	4,00€
Apple Juice (33cl)	4,00€
San Pellegrino (33cl)	4,00€
Clementine Peach	
Fuze Tea (40cl)	4,00€
Black Tea Peach Hibiscus	
Shweppes Tonic (33cl)	4,00€
J.Gasco Dry Bitter Tonic (33cl)	5,00€

HOT DRINKS

COFFEE

Espresso	3,50€
Long Coffee	3,50€
Double Espresso	4,50€
Cappucino	4,50€

TEA BAGS

Chamomile	3,50€
Green Tea	3,50€
Pepper Mint	3,50€
Jasmine	3,50€

BEERS



RED HAT Beer
Luxembourg's first asian-inspired beer, infused with rice and ginger
(Btl 33cl / 4,9° LU) 6,50€



Asahi Super Dry
Rice lager from Japan, prepared with rice and malted barley
(Btl 33cl / 5,0° JP) 5,00€



CASS Fresh
Non-heat treated method that enhances the fresh taste of beer
(Btl 33cl / 4,9° KO) 5,00€



TSINGTAO Premium
A crisp and refreshing beer with malty aroma.
(Btl 33cl / 4,9° CN) 5,00€

Diekirch Pils (Btl 33cl / 4,8° LU)	4,00€
Diekirch Radler (Btl 33cl / 1,1° LU)	4,50€
Diekirch 0.0% (No Alc) (Btl 33cl / 0,0° LU)	4,00€
Tripel Karmeliet (Btl 33cl / 8,4° BE)	6,50€
Victoria Strong BLond (Btl 33cl / 8,5° BE)	6,50€
Hoegaarden/Rosé (Btl 25cl / 4,9° BE)	4,00€
Lefte Blonde/Brune (Btl 33cl / 6,6° BE)	5,50€
CORONA EXTRA (Btl 33cl / 4,5° BE)	4,50€
Franziskaner (Btl 50cl / 5,0° DE)	5,50€
Franziskaner (No Alc) (Btl 50cl / 0,3° DE)	5,50€

ALCOHOL FREE WINE

NEW



ZENO (Alcohol Liberated) Sparking Wine
Btl 75cl : 32,00€
Glass : 7,20€



ZENO (Alcohol Liberated) White Wine
Btl 75cl : 29,00€
Glass : 6,80€

WINE

WHITE WINE

Chardonnay
Côtes de Thongue / Domaine Montrose
Btl 75cl : 29,00€ Glass : 6,80€

Pecorino

Tralchetto DOC 2023 / Zaccagnini
Btl 75cl : 36,00€

RED WINE

COMTESSE
Bordeaux 2020 / Cte de Malet Roquefort
Btl 75cl : 29,00€ Glass : 6,80€

Primitivo PILÙNA

Salento IGT / Castello Monaci Piluna
Btl 75cl : 35,00€

ROSÉ WINE

Bailli de Provence
Côtes de Provence
Btl 75cl : 29,00€ Glass : 6,80€

SPARKLING

Desom Crémant
Brut Tradition / Crémant de Luxembourg
Btl 75cl : 29,00€ Glass : 6,80€