

# STARTERS

## 前菜



### MISO SOUP (SPICY OPTION)

Classic japanese miso soup with tofu, wakame, hondashi.

Alrg 4/6

5,00€ **VEGETARIAN**



### WONTON SOUP (PORK)

Miso soup base with chinese pork dumplings.

Alrg 1/4/6

6,50€



### PORK NEMS (3PC)

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

Alrg 6

6,00€



### SHRIMP DUMPLING (3PC)

Translucent dumplings filled with shrimp and bamboo.

Alrg 1/2/6

6,50€



### MINI VEGGIE SPRINGROLL (6PC)

Small, fried rolls filled with vegetables.

Alrg 1/6

5,50€ **VEGAN**



### GYOZA (6PC)

Chicken Gyoza

Veggie Gyoza **VEGAN**

Alrg 1/6

7,50€



### CHILI OIL PORK DUMPLING (6PC)

Steamed pork dumplings served with spicy chili oil.

Alrg 1/6/11

8,00€



### BANG BANG YAKITORI (2PC)

Grilled chicken yakitori, sweet chili mayo sauce.

Alrg 11

7,50€



### SPICY CUCUMBER SALAD

Fresh cucumber with tasty chili and spicy sauce

Alrg 1/6/11

5,50€ **VEGAN**



### SALTED EDAMAME

Green soybeans in their pods

Alrg 6

5,50€ **VEGAN**

### SIDE DISH

WHITE RICE 3,50€

TOASTED BREAD 3,50€

FRIED EGG 2,00€

# 新年快樂

# HAPPY FIRE HORSE YEAR!



### BEIJING DUCK SANDWICH

Roasted Duck, coriander Hoisin sauce, green onion, cucumber, carrot pickles, french baguette.

18,80€

Alrg 1/3/6/11

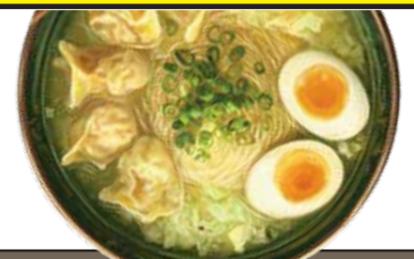


### SPICY KATSU CREAMY RAMYUN

Crispy fried chicken katsu, Gochujang sauce, mayo, milk. Shin ramyun, marinated egg, Green onion, cheese.

18,80€

Alrg 1/3/6/7/11



### GREAT HAPPINESS RICE NOODLES

Wonton pork dumpling gabbage, green onion, marinated egg, rice noodles.

18,80€

Alrg 3/4/6

## OUR TOASTY SANDWICHES

## 香脆吐司



VEGETARIAN OPTION AVAILABLE

### ONÉ'S BÁNH MÌ

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

14,50€

Alrg 1/3/6



VEGAN OPTION AVAILABLE

### KOREAN CHICKEN

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

14,50€

Alrg 1/3/6



### LOBSTER ROLL

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

23,50€

Alrg 1/2/3



### SICHUAN BEEF

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

16,50€

Alrg 1/3/6/11



### BEYOND BURGER

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

16,50€

Alrg 1/6

**VEGAN**



### WAGYU & EGG

Grilled Wagyu slices, egg, cheese, mayo, teriyaki sauce cucumber, carrot, salad, Brioche bread

22,50€

Alrg 1/3/6

# KATSU FIESTA!

## 雞排狂歡

### CHICKEN KATSU

CRISPY BREADED CHICKEN TIGHT

OR

### TOFU KATSU

CRISPY BREADED TOFU

### SAUCE & RICE

17,50€

### AIR FRIED

LESS OIL = HEALTHIER!



### ONÉ'S CURRY

House made coco curry sauce perfect match with crispy Katsu. Creamy coco milk gives comfort and brings you on a tasty trip.

**VEGAN**

Alrg 1/6/11



### MAYO TERIYAKI

Softness of mayo sauce combined with the umami of the teriyaki sauce.

**VEGETARIAN**

Alrg 1/3/6/11



### THAI COCO DREAM

Thai style satay sauce with coco cream, fish sauce, red curry, peanut butter and thai basil.

**VEGETARIAN**

Alrg 1/4/5/6/11



### SICHUAN CHILI

Sichuan style chili oil sauce, with chives, sesame

**VEGAN**

Alrg 1/6/11

### 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**

2,90€ /pc



## FONDANT CHOCOLAT

Dark chocolate cake with a liquid heart, with vanilla icecream

8,50€



## PEANUT BUTTER & JELLY ICED SANDWICH

10,50€

## GET STARTED

<b>Espresso Tonic</b> (No alcool)	9,50€
<b>Nikka Coffey Gin &amp; Tonic</b>	13,50€
<b>White Porto &amp; Tonic</b>	10,50€
<b>Aperol Spritz</b>	10,50€
<b>Campari Spritz</b>	10,50€
<b>Martini Rouge /Blanc</b>	7,50€
<b>Whisky Highball</b>	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**  
Soju is Korea's most iconic and consumed alcohol  
(Btl 35cl / 16,5° KO) 14,50€



**KUBOTA Junmai Daiginjo**  
A modern and sharp Junmai Daiginjo sake, crafted to pursue new flavours.  
(Btl 30cl / 15° JP) 39,50€



**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 shiboritane (fresh-pressed) namachozo  
(Flask 25cl / 15° JP) 9,50€



**Hakutsuru "Sayuri"**  
"little lily" in Japanese and the name is apt for this soft, floral noted nigori  
(Btl 30cl / 14,5° JP) 28,50€



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

## SOFT DRINK



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



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

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

## HOT DRINKS

### COFFEE

<b>Espresso</b>	3,50€
<b>Long Coffee</b>	3,50€
<b>Double Espresso</b>	4,50€
<b>Cappucino</b>	4,50€

### TEA BAGS

<b>Chamomile</b>	3,50€
<b>Green Tea</b>	3,50€
<b>Pepper Mint</b>	3,50€
<b>Jasmine</b>	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** 4,00€  
(Btl 33cl / 4,8° LU)

**Diekirch Radler** 4,50€  
(Btl 33cl / 1,1° LU)

**Diekirch 0.0%** (No Alc) 4,00€  
(Btl 33cl / 0,0° LU)

**Tripel Karmeliet** 6,50€  
(Btl 33cl / 8,4° BE)

**Victoria Strong BLond** 6,50€  
(Btl 33cl / 8,5° BE)

**Hoegaarden/Rosé** 4,00€  
(Btl 25cl / 4,9° BE)

**Lefte Blonde/Brune** 5,50€  
(Btl 33cl / 6,6° BE)

**CORONA EXTRA** 4,50€  
(Btl 33cl / 4,5° BE)

**Franziskaner** 5,50€  
(Btl 50cl / 5,0° DE)

**Franziskaner** (No Alc) 5,50€  
(Btl 50cl / 0,3° DE)

## ALCOHOL FREE WINE



**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 PILUNA

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

### Malbec Mendoza

Bernard Magrez Aries  
Btl 75cl : 38,00€

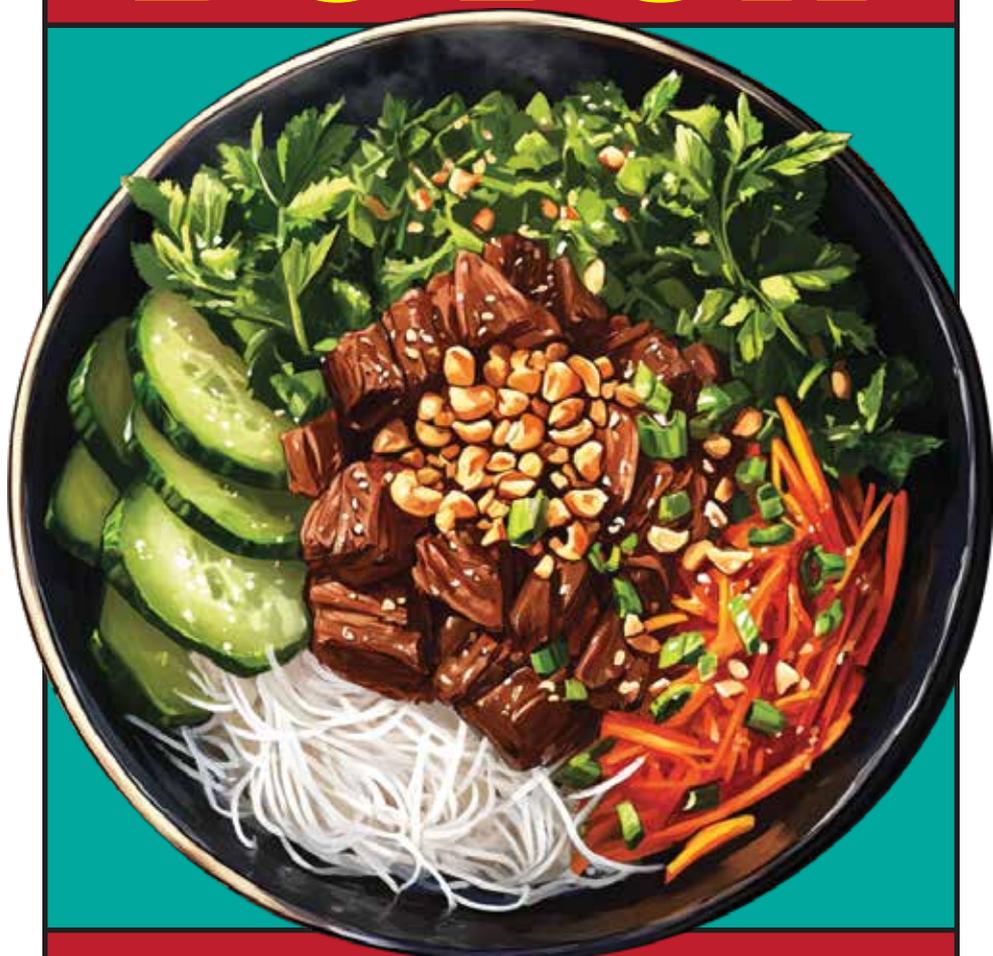
### ROSÉ WINE

**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€

# BÒ BÚN



## VIETNAMESE RICE NOODLE BOWL

COLD, DELICIOUS & FRESH INGREDIENTS FOR THE HOT SEASON!

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

<b>CHOOSE YOUR TOPPING</b>	<b>GRILLED CHICKEN</b>	Juicy & caramelized grilled chicken thigh. Allergens : 4/5/6/11	<b>17,50€</b>
	<b>PORK NEMS</b>	Crispy vietnamese fried pork nems. Allergens : 4/5/6/11	<b>17,50€</b>
	<b>CHILI SPICY BEEF</b>	Grilled rare beef, mixed with chili oil & sesame Allergens : 4/5/6/11	<b>18,50€</b> ⚠ ⚠
	<b>MANGO SHRIMP</b>	Fresh mango mixed with shrimp and coco milk. Allergens : 2/4/5/6/11	<b>19,50€</b>
	<b>GRILLED TOFU</b>	Grilled caramelized tofu, tasty and silky. Allergens : 4/5/6/11	<b>17,50€</b> <b>VEGETARIAN</b>