

KUROY



AGEDASHI TOFU 4,6	€8.00
Deep-fried tofu with red radish and ginger served with tempura sauce	
CHICKEN KARA-AGE 1,3,6,11,12	€8.50
Fried ginger soy marinated shredded chicken served with honey mustard mayo	
EBI TEMPURA - 4pcs 1,2,4	€9.50
Crispy deep-fried tiger prawns with tempura sauce	
CRISPY CALAMARI - 6pcs 1,12,14	€9.50
Deep-fried calamari served with spicy mayo	
GYOZA 1,2,3,6	€8.50
Deep-fried dumplings with a choice of filling	
Item choice: pork, prawn, chicken, vegetable	
BROCCOLINI TEMPURA 1,4,6	€7.50
Tenderstem broccoli deep-fried in a light tempura batter served with tempura sauce	
TTEOKBOKKI 6,11	€6.50
Steamed Korean rice cake with a kimchi sweet and spicy sauce	
BARLEY SHICHIMI SALMON 1,4,6,8,12	€12.50
Seared salmon tataki, pickled ginger and ikura salmon roe with yuzu ponzu	
KATAIFI SCALLOP 1,10,12,14	€12.50
Wild Irish scallop wrapped in kataifi pastry. Drizzled with honey wasabi and served with sake sweet chili	
CHICKEN YAKITORI 6,11	€8.50
Japanese grilled chicken skewer infused with soy, ginger and leek. Sprinkled with tongarashi	
TEBASAKI CHICKEN WING 1,3,6,8	€8.50
Nagoya style buffalo wings with ginger and garlic, homemade glaze gravy tonkatsu sauce, sprinkled with pistachio crumble	
TUNA TARTARE 1,4,6	€12.50
Sea salt, lemon juice, ponzu avocado, rice pepper crackers, fried wonton, plum sauce with ponzu	
SHUMAI 1,2,6,11	€11.50
Japanese style chicken dumpling wrapped with wonton skin fried to golden brown and served with garlic soy sauce	
JAPANESE STYLE BAKED MUSSELS 1,3,4,14	€12.50
Baked dynamite mussel and cilantro served with mentaiko spicy mayo	
TONGARASHI SOFT SHELL CRAB 1,2,8	€12.50
Marinated soft-shell crab deep-fried and tossed chili oil with garlic, shallots and spring onion. Finished with Japanese 7 spices	
OCTOPUS BALL - 4pcs 1,6,9,11	€7.00
Ball shaped dough filled with diced octopus, dried tuna flakes and takoyaki sauce served with Japanese mayo	
CHARCOAL CAULIFLOWER 1,4,6,11	€7.50
Tempura cauliflower served with spicy mayo	
GYOZA PLATTER 1,2,3,4,6	€18.00
A selection of deep fried chicken, pork and vegetable dumplings	



BAO BUNS

バオ

2PCS 4PCS
€10.00 €18.00

SWEET CHILLI BEEF 1,9,13

Deep-fried beef coated with cilantro sweet chilli and lime, cucumber, mixed leaves and carrots in a bao bun

€10.00 €18.00

TEMPURA SALMON 1,4,13

Salmon tempura and garlic mayo, cucumber, mixed leaves and carrot in a bao bun

€10.00 €18.00

PORK TERIYAKI 1,6,9,13

Braised pork belly, cucumber, mixed leaves, carrot and teriyaki sauce in a bao bun

€10.00 €18.00

SPICY CHICKEN 1,3,11,13

Crispy chicken coated with Korean spicy sauce. Served with cucumber, mixed leaves and carrot in a bao bun

€10.00 €18.00

HOISIN DUCK 1,6,13

Roasted duck with home-made hoisin sauce. Served with cucumber, mixed leaves and carrot in a bao bun

SALAD

サラダ

AROMATIC DUCK SALAD 6,9,11

€15.50

Fresh greens, tomato, cucumber, onion, carrot, mint leaf, mango and teriyaki sesame dressing

BEEF SALAD 11

€12.50

Black pepper dressing, lettuce, carrot, cherry tomato, red radish and mixed sesame seeds with sliced grilled beef

SMOKED SALMON SALAD 4

€12.50

Fresh greens, smoked salmon, sun dried tomato, cucumber, radicchio, crispy salmon skin and ginger dressing

SUSHI

寿司

NIGIRI - 2PCS

SAKE (SALMON) Grilled + €1.00 4,6,10,12 €4.50

MAGURO (TUNA) Grilled + €1.00 4,6,10,12 €5.00

EBI (PRAWN) 2,4,6,10,12 €4.50

SUZUKI (SEABASS) Grilled + €1.00 4,6,10,12 €4.50

INARI (FRIED SWEET TOFU) 4,10,12 €4.50

ABOKADO (AVOCADO) 4,10,12 €4.00

TAKO (OCTOPUS) Grilled + €1.00 4,6,10,12 €4.50

MASSAGO 3,4,6,10,12 €4.50

SASHIMI

SALMON 4,6,10,12 €8.50

TUNA 4,6,10,12 €9.50

SEABASS 4,6,10,12 €6.50

SASHIMI PLATTER 4,6,10,12 €25.00

12pcs chef selection

HOSOMAKI

AVOCADO 6,10,12 €7.50

TUNA 4,6,10,12 €8.50

SALMON 4,6,10,12 €8.50

OSHINKO 6,10,12 €8.00



TEMAKI

CALIFORNIA TEMAKI - 2pcs 1,2,3,4,6,10,12	€8.00
Cone shaped hand roll filled with crab stick, avocado, cucumber and tamago	
SPICY SALMON TEMAKI - 2pcs 1,3,4,6,10,11,12	€8.00
Cone shaped hand roll filled with salmon, avocado and cucumber	
VEGETABLE TEMAKI - 2pcs 6,10,11,12	€8.00
Cone shaped hand roll filled with cucumber, avocado, oshinko, iceberg lettuce and inari tofu (V)	

SIGNATURE ROLL - 8PCS

TOKYO TWIST 1,2,3,6,12	€21.50
Sushi rice, yakinori, spicy mayo, salmon, unagi, crab stick, avocado, teriyaki sauce and deep-fried tempura batter	
RAINBOW ROLL 2,3,4,6,11	€23.50
Sushi rice, yakinori, salmon, tuna, ebi, unagi, cucumber, avocado, spicy mayo, teriyaki, sriracha and tempura flakes	
BLACK SPIDER ROLL 1,3,6,12	€21.50
Sushi rice, yakinori, cucumber, cream cheese, avocado, lettuce, bonito flake, teriyaki aoili, sriracha mayo, saffron mayo and black soft shell tempura	
DRAGON ROLL 1,2,6,12	€21.50
Sushi rice, yakinori tempura tiger prawn, cucumber, kewpie mayo, orange tobikko, mango salsa and bonito flakes	
CALAMARI ROLL 1,2,6,13	€21.50
Sushi rice, yakinori, coriander leaf, crispy calamari, spicy mayo, mixed sesame seeds, leek sauce and tongarashi	
DUO SHRIMP ROLL 1,2,3,6,9,10,11,12	€21.50
Sushi rice, yakinori, spring onion, spicy mayo, king prawn tempura, sushi ebi and mixed sesame seeds	
AHIRU MAKI ROLL 3,6,10,11,12	€21.50
Sushi rice, yakinori, roasted duck, spicy mayo, cucumber, hoisin sauce, sesame seeds and spring onion	
UNAGI ROLL 1,3,4,6,10,11,12	€21.50
Sushi rice, yakinori, tempura salmon, soy tobikko, eel, avocado and ebara sauce	
FUTOMAKI ROLL 2,3,4,10,11,12	€21.50
Sushi rice, yakinori, salmon, tuna, prawn, avocado, cucumber, mayo and iceberg lettuce	
SHREDDED CRAB ROLL 1,2,3,4,6,10,11,12	€21.50
Sushi rice, yakinori, spicy mayo, crab stick, unagi, spring onion, sriracha, kewpie mayo, teriyaki sauce, ginger garlic crumbs, chives and tongarashi	
GOLDEN PANKO ROLL 1,2,3,4,6,10,11,12	€21.50
Sushi rice, yakinori, salmon, tuna, avocado, prawn, deep-fried panko breadcrumbs, sriracha sauce and saffron mayo	



VINTAGE ROLL NORIMAKI - 8PCS

EBI TEMPURA ROLL 1,2,3,6,10,11,12	€13.50
Sushi rice, yakinori, tempura king prawn, avocado, Japanese mayo and mixed sesame seeds	
SPICY TUNA ROLL 1,3,4,6,10,12	€15.50
Sushi rice, yakinori, tuna, spring onion, spicy mayo, sambal olek, sriracha, ebiko, pickled chili and chives	
CALIFORNIA ROLL 2,3,4,6,10,12	€13.50
Sushi rice, yakinori, tamago, crab stick, avocado and orange masago	
SPICY SALMON ROLL 1,2,3,4,6,10,11,12	€15.50
Sushi rice, yakinori, salmon, spring onion, sambal olek, spicy mayo, sriracha, ebiko, pickled chili and chives	
PANKO CHICKEN CHEESE ROLL 1,3,6,7,10,11,12	€15.50
Sushi rice, yakinori, cream cheese, mango mayo, crispy breaded chicken and spring onion and mixed sesame seeds	
PHILADELPHIA ROLL 3,4,6,10,11,12	€13.50
Sushi rice, yakinori, smoked salmon, avocado, cream cheese and black masago	
AVOCADO ROLL 6,10,11,12	€13.50
Sushi rice, yakinori, avocado, vegan mayo and mixed sesame seeds (V)	
CRUNCH ONION ROLL 1,2,3,6,9,10,11,12	€13.50
Sushi rice, yakinori, crispy onions, surimi, cucumber, tempura flakes, sriracha and ebara mayo sauce	
SALMON AND AVOCADO 4,6,10,12	€13.50
Sushi rice, yakinori, salmon and avocado	
TUNA AND AVOCADO 4,6,10,12	€13.50
Sushi rice, yakinori, tuna and avocado	
EEL AND CUCUMBER 4,6,9,10,12	€15.50
Sushi rice, yakinori, eel and cucumber	
PLANT DELIGHT ROLL 6,10,12	€13.50
Sushi rice, yakinori, sun dried tomato, iceberg lettuce, avocado, cucumber, oshinko, crispy leek and avocado sauce (V)	
TATAKI ROLL 2,3,4,5,6,8,10,12	€15.50
Sushi rice, yakinori, ebi tempura, tuna tataki, raspberry sauce, mayo and pistachio crumble	
EBITEN ROLL 1,2,3,6,10,11,12	€15.50
Sushi rice, yakinori, ebi tempura, crispy kataifi and Japanese mayo	
ROLLING CHICKEN TERIYAKI 3,6,9,10,11,12	€15.50
Sushi rice, yakinori, grilled chicken, cucumber, teriyaki aioli mayo with roasted almond flakes	
ABURI SALMON CREAM CHEESE ROLL 3,4,6,10,11,12	€15.50
Sushi rice, yakinori, torched salmon, avocado, cream cheese and orange masago	

PLATTER SELECTION

NIGIRI PLATTER 4,6,12	€18.50
12pcs Chef selection	
NORI PLATTER 4,2,3,11	€32.50
8pcs salmon avocado and cream cheese. Sashimi 6pcs salmon, tuna, prawn. Nigiri 6 pcs salmon, tuna, prawn. 1pcs california temaki	
KURO PLATTER 4,2,3,11	€25.00
6pcs nigiri, 1pcs gunkan, 1pcs onigiri, 4pcs sashimi, 4pcs salmon cream cheese, 4pcs tuna cream cheese	



MAINCOURSE

メインコース

CHAHAN 3,4,6,9,11

Fried rice with fresh vegetables and a choice of meat

Selection of Chicken €15.50, Seafood €18.50, Beef €16.50, Duck €18.50

YAKISOBA 1,2,4,6,14

Soba noodles, fresh vegetables and a choice of meat tossed in a yaki sauce

Selection of chicken €15.50, Seafood €18.50, Beef €16.50, Duck €18.50

YAKI UDON 1,4,6,11

Udon noodles with fresh vegetables and a choice of meat in a lightly curry flavoured sauce

Selection of chicken €18.50, Seafood €21.50, Beef €21.50, Duck €21.50

SHOYU CHICKEN RAMEN 1,3,6,9,11,12

€18.50

Umami flavoured chicken broth with ramen noodles, grilled chicken fillet with glaze ramen egg, black fungus mushroom, sweet bamboo shoots, pak choi, edamame, sprout and kimchi tare

KIMCHI BEEF RAMEN 1,3,9,11,12

€21.50

Umami flavoured broth with ramen noodles, beef striploin steak with glaze ramen egg, black fungus mushroom, sweet bamboo shoots, pak choi, edamame, sprout and kimchi tare

MISO SEAFOOD RAMEN 1,3,4,6,9,11

€21.50

Umami flavoured dashi broth with ramen noodles, garlic sautéed seafood with glaze ramen egg, black fungus mushroom, sweet bamboo shoots, pak choi, edamame, sprout and miso base

TONKATSU RAMEN 1,3,6,9,11

€18.50

Umami flavoured pork bone broth with ramen noodles, braised pork belly with glaze ramen egg, black fungus mushroom, sweet bamboo shoots, pak choi, edamame and sprout

DRAGON BOWL 6,7,9

€16.50

Stir-fried chicken with teriyaki sauce and yogurt on a bed of rice served with pickled cabbage and crispy onion on top

KATSU CHICKEN CURRY 1,6,12

€18.50

Deep-fried breadcrumbed chicken fillet with mixed salad, pickled beni shoga and a classic Japanese carrot and potato curry served with steamed rice

CRISPY FILLET OF SEABASS 1,6,7

€21.50

Seabass deep-fried with saffron, Japanese curry sauce and stir-fried seasonal vegetables

DUCK SHOGAYAKI 6,12

€18.50

Stir-fried soy seasonal mixed vegetables with sweet apple ginger soy sauce served with steamed rice

BEEF SHOGAYAKI 6,12

€18.50

Stir-fried seasonal mixed vegetables with sweet apple ginger soy sauce served with steamed rice

AHI TUNA POKE BOWL 1,3,4,6,11,12

€18.50

Tuna, edamame, sweetcorn, pickled red cabbage, avocado, cucumber, red radish and oshinko mixed in gochujang mayo

SALMON POKE BOWL 1,3,4,6,11,12

€16.50

Salmon, edamame, sweetcorn, red cabbage, avocado, cucumber, red radish and takuan mixed in mayo and sriracha

VEGAN POKE BOWL 6,12

€15.50

Grilled tofu with vegan mayo, edamame, sweetcorn, red cabbage, avocado, cucumber, red radish and takuan (V)

HADDOCK TEMPURA 1,3,4,11

€21.50

Fresh of fillet haddock in light tempura battered served with chips, tartar sauce, wasabi mushy peas and furikake coleslaw

YASAI TEMPURA CURRY 1,6,7

€18.50

Kanagawa style Japanese curry with mixed vegetable tempura served with steamed rice

YELLOW RAISUKAREE 9,11

€18.50

Yellow chicken curry with coconut milk, mixed peppers, cilantro, carrot and scallion. Served on a bed of rice

CHICKEN DONBURI 1,3,4,6,12

€18.50

Panko chicken with donburi sauce and egg omelette with scallions and white onion served with stir-fried seasonal vegetables and steamed rice

BEEF DONBURI 1,3,4,6,12

€21.50

Fresh of fillet haddock in light tempura battered served with chips, tartar sauce, wasabi mushy peas and furikake coleslaw



YAKINIKU BEEF DON 1,3,6,11,12	€18.50
Stir-fried yakiniku beef with onion, carrot and scallion, grilled pak choi, pickled beni shoga, ramen egg, sesame beansprout and kimchi on a bed of rice	
SALMON TERIYAKI DON 1,3,4,6,9,11,12	€19.50
Grilled salmon fillet, grilled pak choi and broccoli, pickled beni shoga, ramen egg, sesame beansprout and furikake coleslaw on bed of rice	
TEMPURA PRAWN UDON 1,3,4,12	€19.50
Mixed tempura style deep-fried with prawn and vegetables served with umami taste of soy dashi broth, udon noodle, marinated ramen egg and freshly steamed pak choi	
KATSUOBUSHI PHAD THAI 3,4,5,8,14	€19.50
Stir-fried rice noodles infused in sweet tamarind sauce, chicken and prawn with bonito flakes and crushed pistachios on top	
HIBACHI CHICKEN 1,6,8,12	€21.50
Grilled hibachi chicken breast served with rice	
HIBACHI STEAK 1,6,8,12	€21.50
Grilled hibachi steak served with rice	

SIDES

おかず

EDAMAME 5,8,11	€5.00	WAKAME SALAD	€5.00
Steamed green beans sprinkled with sea salt / salt, chili & sambal		MISO SOUP	€4.50
KIMCHI LOADED CHIPS 1,5,6,12	€5.50	PLAIN NOODLE	€5.00
Cheesy loaded fries with mozzarella cheese and thinly sliced kimchi		GYOZA SAUCE	€3.00
FRENCH FRIES	€3.50	TERIYAKI SAUCE	€3.00
FRIED RICE	€3.80	SPICY MAYO	€2.00
STEAMED RICE	€3.50	KIMCHI	€3.50
		CURRY SAUCE	€3.50

DESSERT

デザート

MANGO SPRING ROLL 1,5,12	€8.00
Mango and banana with azuki red bean spring roll with exotic coulis	
YUZU CHEESECAKE 1,3,5,6,7,8	€8.00
Lemon cheesecake with black sesame paste, physallis served with mixed berry sorbet	
DUO MOCHI 1,3,5,6	€8.00
Japanese rice cakes, tropical and chocolate flavour served with crumble and mixed berry sorbet	
TRIO ICECREAM 1,5,7	€8.00
Vanilla, strawberry and chocolate ice cream with chocolate sauce	

KIDS MENU

キッズメニュー

CHICKEN KARA-AGE WITH CHIPS 1,3,6,10	€10.50
Fried chicken with french fries	
SUPER KIDS NOODLES 1,2,4,6,14	€10.50
Stir-fried egg noodles, chicken and vegetables	
KIDS CHAHAN 3,4,6,9,11	€10.50
Fried rice with vegetables and chicken	
KIDS KATSU CURRY 1,6,12	€10.50
Chicken katsu curry with rice	

ALLERGENS

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybean 7.Milk 8.Nuts
9.Celery 10.Mustard 11.Seasame seeds 12.Sulphur 13.Lupin 14.Molluscs



WHITE WINE

	Glass	Bottle
IL BUCCO PINOT GRIGIO DELLE VENEZIE ITALY Aromas of acacia blossom and pears. Fragrant fruity with plenty of structure. Easy drinking, fresh and intense with excellent balance.	€7.50	€29.00
EMILLIANNA ORGANIC CHARDONNAY, CASABLANCA CHILE Light, clear, greensh yellow with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas. Notes of chestnut unfold on the palate. Juicy and refreshing with great volume and intensity, balanced acidity and an enjoyable finish.	€8.00	€35.00
TINDALL SAUVIGNON BLANC NEW ZEALAND A vibrant Sauvignon Blanc with powerful aromatic notes of fresh passion fruit and ripe lime over a herbaceous background. The palate is textured and concentrated with exotic fruits and citrus flavours. Well integrated natural acidity leaves a crisp and lengthy finish.	€10.00	€39.00
MARKUS MOLITOR, DRY RIESLING GERMANY A dry Riesling. A clear nose with aromas reminiscent of ripe fruits in combination with fresh herbs. On the palate notes of stone fruits, powerful slate mineral: animating.	€11.00	€48.00
ANSELMO MENDES, CONTACTO ALVARINHO PORTUGAL Delicate nose with floral and mineral hints. Full bodied mouth with floral notes. Lime and citrus flavours. Long finish.	€12.00	€46.00
CEDERBERG, CHENIN BLANC SOUTH AFRICA This Chenin blanc shows true purity of fruit such as white pear, grapefruit and green apple leading to a refreshingly crisp mineral palate.	€11.00	€42.00
VILLA ANTINORI BIANCO ITALY Villa Antinori Bianco is straw yellow with greensh hues. The nose is intense and refined with notes of orange blossoms that lead over to fruity aromas of pineapples, golden apples and bananas. The palate is fresh, pleasantly tense, defined by mouth filling flavours and a mineral finish.	€11.00	€38.00

RED WINE

TEMPRANILLO, CASA CARMELA SPAIN Medium to full bodied with aromas of ripe plums, black cherries and some spice. Round and smooth palate with velvety tannins and a long finish.	€7.00	€29.00
MERLOT RESERVE, TERRAMATER CHILE A fruity style offering cherries, figs and blackcurrant notes with sweet vanilla from 8 months in an oak barrel; supple well intergrated tannins offer a wine suited to most occasions.	€8.00	€34.00
ORGANIC MALBEC, DOMAINE BOUSQUET ARGENTINA Vibrant purple in colour. an aromatic, heady bouquet of raspberry, bitter chocolate and spice leads to a juicy and rich palate layers of lush blk cherry, mocha and mineral. Soft, elegant tannins and refreshing acidity round out and support the generous core of primary fruit. A classic example of Argentinian Malbec.	€9.00	€38.00
VALPOLICELLA SUPERIORE, ZENATO ITALY Delicious ripe, rounded cherry and blackcurrant fruits with a beautifully smooth finish.	€10.00	€41.00
O FONT, LES DEUX COLS FRANCE Ruby red in colour. Aromas of black cherries, plums and black olives. On the palate it is medium bodied, with silky texture, fine tannins and a fresh acidity.	€10.00	€42.00
SAINTE-MARIE DES CROZES, 4TH GENERATION FRANCE "Violet, Mediterranean garrigue and blackberry fruit with a hint of rosemary. Mouth perfectly balanced, refined and powerful at the same time with hints of blackcurrant bud.	€10.00	€40.00
CLOS MONTEBUENA, RESERVA RIOJA SPAIN A highly intense and deep core of dark cherry with a pinkish edge. Bright and clean. On the nose complex with good intensity. Over a background of ripe fruit, one notices notes of cocoa, wild fruit, drak cherries, smoke and liquor.	€13.00	€49.00

CHAMPAGNE AND SPARKLING WINE

	Glass	Bottle
PROSECCO FRIZZANTE 'SORA LOC', PERLAGE ITALY	€7.00	€35.00
Fruity, clean nose with a sweet pear, flower and pea aromas. A light mousse leads to an attractive palate of lemon, tropical fruit and apple with crunchy acidity to balance. Refreshingly simple and easy to enjoy!		
PROSECCO FRIZZANTE TREVISO IGT VENETO, CORTE DELLE CALLI ITALY	€10.00	
Bright yellow straw colour with greensih hints and intense, fruity bouquet; fresh, harmonious palate. Enjoy as an apertif or with food.		
VILLA CONCHI, CAVA BLUSH SPAIN	€9.00	€48.00
Pink salmon in colour. Elegant with fine bubbles. Nose: Good intensity with fruit aromas and summer berries. ~Palate: Fresh, warm, pleasnt but vibrant fruit sensation with a round, long finish. Food pairing: This sparkling wine is perfect as an apertif.		
VILLA CONCHI, CAVA SPAIN	€9.00	€48.00
Colour: Brilliant green and gold colour. Elegant with fine bubbles. Nose: Good intensity with fruit aromas and toasted nuances. Palate: Fresh, warm, pleasant but vibrant fruit sensation with a round, long finish. Food pairing: This sparkling wine is perfect as an apertif.		

ROSE

ROSE, CROIX DES VENTS FRANCE	€8.00	€32.00
This wine is very refreshing and fruit-forward, with a lively, peach blossom pink colour. On the nose: It shows vibrant aromas of pink grapefruit, wild raspberry and strawberry. The palate is balanced with a fresh citrus note on the finish.		

PORT AND DESSERT WINE

AUSLESE CUVEE, WEINGUT KRACHER AUSTRIA	€7.00	€45.00
The Aulese Cuvée is a blend of chardonnay and Welschriesling. The nose is clear and aromatic, with bright honey and blossom as well as walnut aromas. Intense and nicely concentrated on the palate, with lots of walnut and salty flavours. This is an elegant and well-balanced, not too sweet Aulese that could be spectacular with the right dish.		

BEER

ビール

MORETTI DRAFT	€6.00
TIGER BOTTLES	€5.00
TIGER DRAFT	€6.00
HEINEKEN BOTTLE	€5.00
HEINEKEN ZERO BOTTLE	€5.00
ASAHI BOTTLE	€5.00
COBRA BOTTLE	€5.00

DRINKS

ドリンク

SOFT DRINKS	€3.00
COKE, COKE ZERO, 7UP, DIET 7UP, FANTA	
CAPRISUN	€1.20
STILL WATER/SPARKLING WATER	€3.00
SAN PELLEGRINO	€3.50
AMERICANO	€3.00
TEA	€3.00
CAPPUCCINO/LATTE	€3.80
ESPRESSO	€3.00

