



Menu



Vegan

Akuma (soy) 15 zł

Juicy grounded soy meat with the addition of spicy rayu oil (boosted chilli). It is a truly devil filling (feeling too). This is our the most spicy-hot onigiri.

Yakiimo (sweet potatoes) 15 zł

Sweet and spicy baked potatoes with the addition of pink ume-mayo sauce. Such a potato salad in the Japanese version.

Miso-czosnek (miso-garlic) 15 zł

A huge dose of fried garlic combined with miso paste and pickled shiso with the addition of sesame oil.

Natto (fermented soybeans) 15 zł

Fermented soybeans with a strong taste, smell and sticky, slimy texture. One of the most controversial flavors of Japan.

Umeboshi (salted/pickled plum) 15 zł

Japanese apricot (pickled and then dried on sun) with a salty and sour taste with the addition of dried shiso leaves (perilla).
Electrifying effect.



Kurumi miso (walnut) 15 zł

Crushed roasted walnut with miso paste, cane sugar and rice syrup. Sweet, salty and a little crunchy.

Shiitake (mushrooms) 15 zł

Cooked shiitake mushrooms with the addition of soy sauce, lemon juice and sesame. Juicy and meaty.

Tofu z chili (chilli tofu) 15 zł

Tofu croutons marinated with chili paste with the addition of soy sauce and umeboshi. Spicy, salty and slightly sour.

Konbu tsukudani (simmered kelp) 15 zł

Kombu seaweed cooked in soy sauce and Trinity of Japanese cooking. Natural monosodium glutamate.

Inari (tofu) 15 zł

Tofu in a sweet marinade based on soy sauce. The Japanese believe that this is the fox dish (messengers of the rice god Inari).

Renkon (lotus) 15 zł

Fried lotus root (water potato) in a sticky, sweet and spicy glaze with sesame. Nice crunchy.

Not-Vegan

Sake (salmon) 15 zł

Roasted salmon seasoned in sake with soy sauce served with takuan (pickled radish). Classic good thing.

Ebi (shrimp) 15 zł

Shrimp fried with garlic, a little bit of ginger and pepper with the addition of miso-mayo sauce.

Katsuobushi (skipjack tuna) 15 zł

Bonito flakes (boiled, smoked, sun-dried tuna) with soy sauce, cucumber and mayonnaise.

Bongo (egg) 15 zł

Frozen egg yolk marinated in shoyu. Specialty of the best onigiri shop in Tokyo - **Onigiri Bongo** near Ōtsuka Station.

Tuna Mayo 15 zł

Canned tuna with mayonnaise and soy sauce. The most popular onigiri filling in Japanese combini.

Okaka (skipjack tuna) 15 zł

Bonito flakes (boiled, smoked, sun-dried tuna) just with soy sauce. Japanese minimalism.

