SIGNATURE COCKTAILS & SOURS

GT BARRA gin infused with gyokuru, tonic	9.9 EUR
SESAME MARTINISH Greygoose vodka, sesame infused, vermouth blend, sake, cocchi americano, sesame oil	11 EUR
DAIQUIRI Plantation rum, pistachio, citrus, sherry, tequila	11 EUR
YUZU NEGRONI yuzu sake, gin, vermouth blend, Campari	11 EUR
MANGO FASHIONED mango, whiskey infused with lapsang, amarillo tamarind, chili	11 EUR
RED CARPET tequila, lillet rose, aperol, lychee, raspberry	11 EUR
50/50 HIGHBALL gin, vermouth blend, sherry, olive, tonic	11 EUR
LEMON SOUR HIGHBALL Greygoose, organic lemon cordial	11 EUR
ASIAN SOUR shochu, organic lemon cordial	11 EUR
PISCO SOUR pisco, lime, eggwhite	11 EUR
ESPRESSO MARTINI Cognac infuseed cocoa nibs, Mr black, espresso, PX sherry	11 EUR

ICED TEA & SODAS

MANGO & PASSION FRUIT	5.5 EUR
MINT & GINGER	5.5 EUR
LYCHEE & RASPBERRY	5.5 EUR
HOMEMADE PLUM SODA	5.5 EUR
HOMEMADE YUZU SODA	5.5 EUR
HOMEMADE LEMON SODA	5.5 EUR

MOUTH OPENERS

SIU MAI 1, 2, 4, 6, 11, 14 — 8 EUR
Kozice, svinjina, ostrigina omaka in citrusna soja
Shrimps, pork, oyster sauce and citrus soja
Additional piece extra 3 EUR

SPRING ROLLS 1, 3, 4, 6, 11, 14 — 7.5 EUR
Dimljen piščanec, mešanica zelenjave in citrusna omaka
Smoked chicken, mix of vegetables and citrus sauce
Additional piece extra 3.5 EUR

SPICY EDAMAME 11 — 6.5 EUR
Dimljena mlada sojina zrna s pikantno omako
Smoked soybeans with spicy sauce

SMOKED EDAMAME — 6 EUR
Dimljena mlada sojina zrna
Smoked soybeans

POWER BITES

SWEET TEMPURA 1, 2, 3 — 15.9 EUR
Ocvrte kozice s sladko-kislo pikantno omako iz pasijonke
Fried shrimps with sweet & sour spicy passion fruit

NORI TACO TUNA 1, 3, 4, 11 — 14.9 EUR
Ocvrte morske alge, tunin tartar, riž za suši, majoneza sriracha
Fried seaweed, tuna tartare, sushi rice, sriracha mayonnaise
Additional extra piece 7.50 EUR

NORI TACO SALMON 1, 2, 4, 6, 11, 14 — 14.5 EUR
Ocvrte morske alge, lososov tartar, riž za suši,
pikanten avokado, omaka nikkei
Fried seaweed, salmon tartare, sushi rice,
spicy avocado, nikkei sauce
Additional extra piece 7.00 EUR

RICE BOWLS

FROM MONDAY TO FRIDAY UNTIL 16.00

TUNA RICE BOWL 1, 3, 4, 6, 11 — 17.5 EUR
Tunin tartar, riž za suši, avokado, kumara, soja, pikantna majoneza
Tuna tartare, sushi rice, avocado, cucumber, soja beans, spicy mayo

SALMON RICE BOWL 1, 4, 6, 11, 14 — 16.9 EUR
Lososov tartar, riž za suši, koruza, avokado, ocvrte morske alge, nikkei omaka
Salmon tartare, sushi rice, corn, avocado, fried seaweed, nikkei sauce

SALADS

CRISPY ASIAN SLAW 1, 3, 4, 6, 11, 14 — 16.5 EUR
Hrustljava bela riba z mešanico zelenjave, avokadom in domačim prelivom
Crispy white fish with mix of vegetables, avocado and homemade dressing

YUM WOON SEN 2, 4, 5, 9, 11, 14 — 17.5 EUR
Rezanci iz mung fižola, kozice, piščanec in arašidi z mešanico zelenjave.
Mung bean noodles, shrimps, chicken & peanuts with a mix of vegetables.

VEGAN YUM WOON SEN 2, 4, 5, 9, 11, 14 — 16.9 EUR
Rezanci iz mung fižola, tofu, miso, arašidi z mešanico zelenjave.
Mung bean noodles, tofu, miso, *peanuts with a mix of vegetables.*

FRESH & LIGHT

CEVICHE COCO JAM 4 — 21.5 EUR
Losos in mango v sladko-kislem prelivu s kokosovim mlekom
Salmon and Mango in a sweet and sour dressing with coconut milk

CEVICHE NIPON 1, 2, 4, 6, 9, 14 — 19.5 EUR
Bela riba, kozice, hobotnica, kapesante s tigrovim mlekom in ponzu omako
White fish, shrimps, Octopus, capesante with tiger milk and ponzu sauce

TIRADITO OCTOPUS 1, 6, 14 — 17.5 EUR
Tanke rezine hobotnice, začinjene z olivno omako in chimichurrijem z olivami
Thin slices of Octopus seasoned with olives sauce and an olives chimichurri

TIRADITO ORADA 1, 4, 6 — 19 EUR
Tanke rezine orade, začinjene s ponzu omako in dimljeno papriko
Thin slices of orada seasoned with ponzu sauce and smoked paprika

HOT & SPICY

SMOKY RAMEN 1, 2, 3, 4, 6, 7, 9, 11, 14 — 16.5 EUR
Miso preliv s prekajenim piščancem in rezanci
Miso dressing with smoked chicken and noodles

BIBIMBAP 1, 3, 6, 11 — 21.9 EUR
Mešanica kuhane zelenjave s korejsko omako in biftek govedino
Steamed vegetables mix, with a Korean sauce and beef tenderloin

PAD THAI 2, 3, 4, 5, 9, 14 — 17.9 EUR
Piščanec, kozice, riževi rezanci, s prelivom iz arašidov in tamarinde
Chicken, shrimps, rice noodles, with a peanut and tamarind dressing

THAI GREEN CURRY 1, 2, 4, 6, 14 — 20.9 EUR
Zeleni kari, bela riba, kozice, kokosovo mleko z mešanico zelenjave
Green curry, White fish, shrimps, coconut milk with mix of vegetables

ROCK & ROLLS

DRAGON TUNA [1, 2, 4, 6, 7, 9, 10] — 17.9 EUR
Pikanten tunin tartar, avokado, kumara, ocvrti kozici s pikantno majonezo, sesam
Spicy Tuna tartare, avocado, cucumber, fried shrimp with spicy mayo, sesam

NORI FURAI (6 PCS) [1, 3, 4, 6, 7, 9, 11] — 15.9 EUR
Avokado, kumara, kremni sir s lososovo tatarsko omako
Avocado, cucumber, kani kama with salmon tartare

LIME SALMON [1, 2, 4, 6, 7, 9] — 16.9 EUR
Ocvrte kozice, kremni sir, z lososom v tare omaki
Fried shrimp, cream cheese, with salmon in tare sauce

MARICUCHA ROLL [1, 2, 3, 4, 7, 10] — 16.9 EUR
Ocvrte kozice, kremni sir z lososom v omaki iz pasijonke
Fried shrimp, cream cheese with salmon in passion fruit sauce

KANI ROLL [2, 3, 4, 11, 14] — 17.9 EUR
Avokado, kumara, kuhane kozice s kanikama tartarjem v pikantni majonezi
Avocado, cucumber, boiled shrimp with kanikama tartare in spicy mayo

VEGGIE ROLL [11] — 16.9 EUR
Dimljena špinača, šitake, avokado in sezamova semena
Smoke spinach, shiitake, avocado and sesame seeds

NIKKEI ROLL [1, 6, 14] — 17.9 EUR
Avokado, ocvrte kozice, tuna, nikkei omaka
Avocado, fried shrimp, tuna, nikkei sauce

SHIRO GRILL WHITE FISH [1, 6, 14] — 17.9 EUR
Avokado, kumara, kuhane kozice, pikantni chimichurri
Avocado, cucumber, boiled shrimp, spicy chimichurri

NIKU ROLL [1, 2, 3, 4, 6, 10, 11, 14] — 21.5 EUR
kumara, mlada čebula, kuhane kozice, goveji file, domača omaka, avokadova majoneza
cucumber, spring onion, boiled shrimp, tenderloin beef, home made sauce, avocado mayo

SASHIMI
MALI / SMALL — 20 EUR
VELIKI / LARGE — 30 EUR

DESSERTS

LEMON PIE W. GELATO / LIMONINA PITA S SLADOLEDOM [1, 3, 7, 9] — 8 EUR

DESSERT / SLADICA BY FETICHE PATISSERIE — 9.5 EUR

VALRHONA CHOCOLATE MOLTEN CHEESECAKE — 8.5 EUR

NON-ALCOHOLIC DRINKS

AQUA PANNA 0.75 L NEGAZIRANA	4.5 EUR
SAN PELLEGRINO 0,75 L GAZIRANA	4.9 EUR
THREE CENT TONIC	3 EUR
ČAJ / TEA INGVER, JASMIN Z ZELENIM, ZELENI SENCHA	3 EUR

ESPRESSO SPECIALITY COFFEE BANI BEANS

SHOT DOUBLE	3.5 EUR
FLAT WHITE	4.5 EUR

SAKE

KUBOTA SENJU 0,05L	3.6 EUR
KUBOTA SENJU VRČEK 0,3L	15.5 EUR
TAMANOHIKARI 0,5 LIT	45 EUR

BEER 0.3 L

ASAHI	4.5 EUR
BEVOG WOO / NON ALCOHOLIC	5 EUR

SPARKLING WINE

	0.1 L	0.75 L
PROSECCO Treviso, Italija	4 EUR	25 EUR
BRUNO PAILLARD BRUT CUVEE CHAMPAGNE Francija		70 EUR

ROSE WINE

	0.1 L	0.75 L
CHÂTEAU MIRAVAL Provansa, Francija	5.5 EUR	36 EUR

RED WINE

	0.1 L	0.75 L
JAKONČIČ, CABERNET SAUVIGNON Goriška Brda, Slovenija	5 EUR	35 EUR
ŠUKLJE, MODRA FRANKINJA Bela krajna, Slovenija	5 EUR	35 EUR
MASON 2023 MANINOCOR, MODRI PINOT Italija	10 EUR	65 EUR

WHITE WINE

	0.1 L	0.75 L
JAKONČIČ, REBULA Goriška Brda, Slovenija	5.5 EUR	37 EUR
FAMILIJA, VELIKI VRH CRU Haloze, Slovenija	5.7 EUR	38 EUR
FERJANČIČ, ZELEN Vipavska dolina, Slovenija	5.5 EUR	37 EUR
SUTOR, CHARDONNAY Vipavska dolina, Slovenija	7.5 EUR	51 EUR
MOVIA, SIVI PINOT AMBRA Goriška brda, Slovenija		43 EUR
LAROCHE, PETIT CHABLIS Burgundija, Francija		39.5 EUR
THOMAS MOREY, ST.AUBIN 1er cru les castes Burgundija, Francija		90 EUR
BURJA BURJA Vipavska dolina, Slovenija	5.6 EUR	38 EUR
AMÉLIE & CHARLES SPARR RIESLING	5.9 EUR	39 EUR

TEQUILA

	0.03 L
CODIGO SILVER	6 EUR
PATRON SILVER	7 EUR

MEZCAL

	0.03 L
DEL MAGUEY VIDA	7 EUR

GIN

	0.03 L
BARRA	7 EUR
BEEFEATER 24	5.5 EUR

RUM

	0.03 L
RYOMA 7Y	8 EUR
BACARDI 8Y	8 EUR
DIPLOMATICO	7 EUR
METUSALEM 15	10 EUR
RON DE JEREMY XO	7 EUR

WHISKEY

	0.03 L
MONKEY SHOULDER	5 EUR
AKASHI WHITE OAK BLENDED	7 EUR
TOGOUCHI PREMIUM JAPANESE BLENDED	7 EUR
AMRUT FUSION SINGLE MALT	7 EUR
NIKKA COFFEY MALT	7 EUR
ARDBERG	8 EUR
NIKKA FROM THE BARREL	8 EUR
LAGAVULIN 16	10 EUR
KAVALAN SINGLE MALT	8 EUR
KAVALAN SOLIST	17 EUR
HIBIKI	15 EUR
YAMAZAKI SINGLE MALT	21 EUR

1. Gluten / Gluten | 2. Shrimps / Raki | 3. Eggs / Jajca | 4. Fish / Ribe | 5. Peanuts / Arašidi

6. Soy / Soja | 7. Milk/ Mleko | 8. Nuts / Oreščki | 9. Celery / Zelena

10. Mustard seeds / Gorčična semena | 11. Sesame / Sezam 12. Sulfur / Žveplo

13. Lupin been / Volčji bob | 14. Mollusks /Mehkužci

SEZNANJAMO VAS , DA VSE NAŠE JEDI LAHKO VSEBUJEJO SLEDI VSEH ALERGENOV.
VABIMO VAS, DA SI VSEBNOST ALERGENOV V NAŠIH JEDEH, OGLEDATE V MENIJU.

ZAHVALJUJEMO SE VAM ZA OBISKI IN VAM ŽELIMO PRIJETEN DAN.

VODSTVO PODJETJA

WE INVITE YOU TO SEE THE CONTENT OF ALLERGENS IN OUR DISHES IN THE MENU.
THANK YOU FOR YOUR VISIT, WE WISH YOU A NICE DAY.

COMPANY MANAGEMENT

ROMEO PLUS d. o. o. Stari trg 6, 1000 Ljubljana, Slovenija, DŠ: SI77180461