

# MENUCARD DINING



Japans Restaurant  
**Amatsu**  
あまつ

UK

For an extra experience, taste our matching sake which are selected on their high quality and unique flavors.

## Starter 前菜

Sashimi Starter	Chef's choice	19
Tempura Starter	(shrimp & vegetables)	19
Nimono	(special simmer dish)	17
Ebifurai	(deepfried shrimp)	13
Wakame Su	(seaweedsalade)	12
Chicken Gyōza	(fried dumplings)	10
Vegetarische Gyoza	(fried dumplings)	10
Miso soup		6

## Warm Main Dishes 主菜

Chicken with Teriyaki sauce	23
Japanese vegetarian curry	24
Duck with with mustard soya sauce	29
Salmon with Teriyaki sauce	32
Tempura Vegetarian	26
Tempura (shrimp, fish and vegetables)	29
Tonkatsu (breaded pork)	29
Unadon (grilled eel)	38
<i>Main dish is served with rice, salade and pickled</i>	

## Sushi / Sashimi selection

Sushi	Medium	- Chef's choice	15 pieces	29
Sushi	Large	- Chef's choice	21 pieces	42
Sashimi	Starter	- Chef's choice		19
Sashimi	Medium	- Chef's choice		42

## Dessert デザート

Mochi	(3 pieces)	8
Mochi Icecream	(3 pieces)	14
Icecream: Green Tea, Sesame or Red Beans		12
Green Tea Creme Brulee		12

## Sushi Menu / Sashimi Menu

* Seaweed salade & Ebifurai	
* Chicken Gyōza (fried dumplings)	
* <b>Choice of main dish :</b>	
~ Sushi (mix nigiri and sushiroll)	59
~ Sashimi (slices of raw fish)	72
Main dish is served with rice and Miso soup	
*Dessert	
€ 25 with Sake accompanied	

## Degustatie Menu

* Seaweed salade & Ebifurai	
* Sashimi Small (slices of raw fish)	
* Tempura Small (shrimp & vegetables)	
* <b>Main dish: Sushi (mix nigiri and sushiroll)</b>	<b>95</b>
Main dish is served with Miso soup	
* Dessert	
€ 29 with Sake accompanied	

## Traditional Japanese Menu

* Seaweed salade & Nimono (simmer dish)	
* Chicken Gyōza (fried dumplings)	
* <b>Choice of main dish :</b>	
~ Chicken with Teriyaki sauce	53
~ Duck with mustard soya sauce	59
~ Salmon with Teriyaki sauce	62
~ Tonkatsu (breaded pork)	57
~ Tempura (shrimp, fish and vegetables)	59
~ Unadon (grilled eel)	68
Main dish is served with rice and Miso soup	
*Dessert	
€ 23 with Sake accompanied	

## Vegetarian Menu

* Seaweed salade & Nimono (special simmer dish)	
* Vegetarisch Gyōza (fried dumplings)	
* <b>Choice of main dish :</b>	
~ Japanese vegetarian curry	54
~ Vegetarian tempura	56
Main dish is served with rice and Miso soup	
* Dessert	
€ 23 with Sake accompanied	

Prices including VAT

Meastro (Bancontact), Mastercard, Visa, cash


<b>House wines per glass</b>		<b>Glass</b>	<b>0,5L</b>	<b>Bottle</b>
w1. White	Sauvignon	7,5	21	28
w2. White	Verdejo	7,5	21	28
w3. White	Chardonnay	7,5	21	28
e1. Rosé	La Croix Belle	8,5	23	31
r1. Red	Terra de Lobos	7,5	21	28
r2. Red	Pinot Noir	7,5	21	28
d1. Sweet	Ottonel	9,0	26	40
<b>Sparkling</b>		<b>Glass</b>	<b>Bottle</b>	
s1.	Japanese Sparkling Sake 300ml	12	28	
s2.	Hugues d'Orfeuille – Champagne	14	65	
s3.	Dibon – Cava	9	40	
<b>White Wines</b>				
<i>Fresh and fruity</i>				
w4.	Haut Poitou	Sauvignon Blanc	28	
w5.	Lucien Meyer & fils	Pinot Gris	32	
w6.	Grace Vineyards	Koshu "Kayagatake"	49	
<i>Dry and mineral</i>				
w7.	Dockner Tom	Grüner Veltliner	32	
w8.	Ameal Loureiro <b>Bio</b>	Vino Verde	29	
<i>Full and rich</i>				
w10.	Marqués De Irún	Verdejo	28	
w11.	Les Tamarins	Chardonnay	28	
w12.	Elise	Sauvignon Blanc	48	
w13.	Chablis 1er Cru, Fourchaume	Chardonnay	65	
<b>Red Wines</b>				
<i>Fresh and fruity</i>				
r1.	Terra de Lobos	Tricadeira, Castelao,...	28	
<i>Soft and juicy</i>				
r2.	Les Tamarins	Pinot Noir	28	
r4.	Bogle	Pinot Noir	42	
<i>Strength and spicy</i>				
r6.	Bogle	Merlot	42	
r7.	Chateau Haut La Grace Dieu, Saint Emilion Grand Cru	Merlot, Cabernet Franc	57	
r8.	Chateau Neuf-Du Pape, Domaine Berthet-Rayne <b>Bio</b>	Syrah, Grenache,...	65	
<b>Rosé wines</b>				
e1.	Domaine La Croix Belle	Grenache noir, Syrah, Carbernet-Sauvignon	31	
e2.	Sancerre, Domaine Michel Thomas	Pinot Noir	38	
<b>Warm Drinks</b>				
Warm sake (carafe)			7,5	
Coffee			3,5	
Espresso			3,5	
Japanese Green Tea			4,5	
Roasted Green Tea			4,5	
Jasmin Tea			4,5	
Ginger Tea			5,5	
Fresh Mint Tea			5,5	

<b>Mocktail / Non-Alcoholic Aperitif</b>		
Matcha & Yuzu		9,5
Gin & Ginger		9,5
<b>Aperitif / Digestive</b>		
House Aperitif		9,5
Japanese Plumwine		8,0
Warm Sake (carafe)		7,5
Japanese Sparkling Sake		12,0
Champagne		14,0
Cava		9,0
Gordon's Gin		9,0
Hendrick's Gin		12,0
Ricard		9,5
Bacardi		11,0
Campari		11,0
Picon Vin blanc		12,0
Kirr		12,0
Sherry		9,0
Pineau des Charentes		9,0
Martini Rood/Wit		9,0
Porto Rood/Wit		9,0
Amaretto		9,0
Poire William		9,0
Wodka		9,0
<b>Whisky</b>		
– Japanese Nikka Barrel		15,0
– Japanese Nikka Blended		17,0
– Japanese Nikka Malt		19,0
– Japanese Nikka Grain		19,0
– Johny Walker Red Label		9,0
– Glenlivet 12 Jaar / Year / An		14,0
<b>Beer</b>		
– Asahi		5,5
– Kirin		5,5
– Maes		4,5
– Leffe blond / brown		5,0
– Duvel		5,5
<b>Water and Softdrinks</b>		
Water Still/Sparkling (250ml)		3,0
Water Still/Sparkling (500ml)		5,5
Japanese Limonade Ramune - Original		5,5
Japanese Limonade Ramune - Matcha		5,5
Japanese Limonade Ramune - Strawberry		5,5
Tonic – Fever Tree		5,0
Tonic - Schweppes		3,5
Cola /Cola zero		3,5
Fanta		3,5
Ice tea		3,5
Apple juice		3,5
Orange juice		3,5






**Warm Sake**

English

<p><b>Amatsu - Warme sake</b> € 7,5 per carafe (150 ml) Alcohol 15%</p>		<p>Delicious sake suited for most dishes. Full flavours with strong character. Supports dishes with full flavours very well.</p> <p><i>Aperitif, Warm Dishes, Coffee.</i></p>
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**Cold Sake – Small bottle**

<p><b>Sparkling Sake</b> € 28 per bottle (300 ml) € 12 per Champagneglass (120 ml) Alcohol 13,5% - Sparkling Sake</p>		<p>Fantastic elegant lightly sweet sake with bubbles. Mildly sweet and fresh with lovely bouquet of cherry blossoms. Served in a Champagneglass for a festive Japanese start of your diner.</p> <p><i>Aperitif.</i></p>
<p><b>Sho Chiku Bai - Tokubestu Junmai</b> € 13 per bottle (180 ml) € 12 per carafe (150 ml) € 4,5 per sakeglass (50 ml) Alcohol 14,5% - Tokubetsu Junmai</p>		<p>Beautiful light creamy flavours with a soft full finish. A sake with rich subtlety and depth. Exceeds its formal classification. Highly recommended.</p> <p><i>Warm dishes.</i></p>
<p><b>Sho Chiku Bai - Taru</b> € 22 per bottle (300 ml) € 12 per carafe (150 ml) € 4,5 per sakeglass (50 ml) Alcohol 15%</p>		<p>A soft mildly sweet sake with a wonderful broad aftertaste. Spices with hints of citrus and cedarwood. Gives extra depth to warm dishes.</p> <p><i>Broadly applicable. Warm dishes, Sushi, Sashimi.</i></p>
<p><b>Shirakabegura - Nigori</b> € 21 per bottle (240 ml) € 14 per carafe (150 ml) € 5,5 per sakeglass (50 ml) Alcohol 10,5% - Junmai</p>		<p>A sweet sake with character. The white of color are clouds of rice that is not filter out after the fermentation process, as is normally done with sake. Sweet refreshing, delicious to drink on its own.</p> <p><i>Dessert.</i></p>

**Cold Sake – Large bottle**

<p><b>Nabeshima - Tokubetsu Junmai</b> € 88 per bottle (720 ml) € 20 per carafe (150 ml) € 7,5 per sakeglass (50 ml) Alcohol 15% - Tokubetsu Junmai</p>		<p>Fresh light nose and rich aroma of apple, passionfruit and mango. Low aging temperature without pasteurization gives this sake a balanced refinement. A sake whom may pleasantly surprise you.</p> <p><i>Aperitif, Sushi, Sashimi. Dessert</i></p>
<p><b>Rihaku - Dance of Discovery</b> € 70 per bottle (720 ml) € 16 per carafe (150 ml) € 6 per sakeglass (50 ml) Alcohol 14,8% - Junmai</p>		<p>Soft and round flavours with light acidity makes this sake exceptionally suitable for fried or deepfried dishes. With Sushi and Sashimi it adds a distinct interesting note to the dish.</p> <p><i>Warm dishes, Sushi, Sashimi.</i></p>
<p><b>Ryujin - Oze No Yukidoke</b> € 80 per bottle (720 ml) € 18 per carafe (150 ml) € 7 per sakeglass (50 ml) Alcohol 16% - Ohkarakuchi Junmai</p>		<p>A dry sake with light acidity. This sake has lots of depth which makes it particularly suitable for paring with warm dishes with lots of spices. A favourite among experts.</p> <p><i>Warm dishes.</i></p>
<p><b>Ryujin - Kakushi</b> € 70 per bottle (720 ml) € 16 per carafe (150 ml) € 6 per sakeglass (50 ml) Alcohol 16% - Ginjo Genshu</p>		<p>Mildly sweet with light creamy flavours. Nearly highest rice polishing level (Ginjo), and unpasteurization or extra water (Genshu) gives this sake a stylish character with a touch more alcohol.</p> <p><i>Warm dishes, Sushi, Sashimi.</i></p>
<p><b>Shirakabegura - Muroka</b> € 85 per bottle (640 ml) € 21,5 per carafe (150 ml) € 8 per sakeglass (50 ml) Alcohol 17,5% - Daiginjo Genshu</p>		<p>Beautiful bouquet of flavours. With the highest rice polishing (Daiginjo) and without pasteurization or extra water (Genshu) gives this sake a full character with a touch more alcohol.</p> <p><i>Broadly applicable. Warm dishes, Sushi, Sashimi.</i></p>
<p><b>Shirakabegura - Junmai Daiginjo</b> € 95 per bottle (640 ml) € 24 per carafe (150 ml) € 9 per sakeglass (50 ml) Alcohol 15,5% - Junmai Daiginjo</p>		<p>A top sake with a beautiful bouquet of flavours ! Subtle scent of green tea, apricot, and sweet accents. Light creamy flavour and a hint of freshness. Top sake for a very correct price.</p> <p><i>Broadly applicable. Warm dishes, Sushi, Sashimi.</i></p>

# Sake

## Basic ingredients of Sake

1. **Sake Rice** differs from ordinary rice as it contains larger quantities of starch in the core. By adding a koji-mold the starch is converted to sugar, and then a yeast makes alcohol from the sugar. The more the outer layer is polished (removed) towards the core of the rice, the higher is the quality of the sake. Of the better sake about 35% to 70% of the rice is polished. De sake is much more expensive than normal rice because it is produced in smaller volume and stricter selection is done. There are many different kinds of sake rice, each with its distinctive tastes and flavour.
2. **Koji-mold** takes care of the conversion of starch to sugar. There are about 3500 different koji whom usually are sold as a mix by a koji kin producer.
3. **Yeast** makes alcohol from the sugar. The yeast determines a lot of the fragrance and flavour.
4. **Water** is very important for the taste of the sake. Japan has very many mountains. Most sake brewers are located close by natural spring or pure mountain streams.



Unpolished



55% polished



45% polished

## Sake gradation

The premium sake is classified based on the amount of polish of the rice and whether additional alcohol is added. Daiginjo is the highest class and is noted by its higher quality, fragrance, complexity and price.

No added alcohol	With added alcohol	
<b>Junmai</b>	<b>Honjozo</b>	<b>Minimum 70% polished</b>
<b>Junmai Ginjo</b>	<b>Ginjo</b>	<b>Minimum 60% polished</b>
<b>Junmai Daiginjo</b>	<b>Daiginjo</b>	<b>Minimum 50% polished</b>

Alcohol addition in cheaper sake is usually only a cheaper means of obtaining alcohol. In premium sake sometimes small quantity of alcohol is added in the final phase of the brewing process to obtain certain flavours and tastes that are soluble in alcohol from the fermentation.

The above-mentioned premium sake classification covers only 20% of all produced sake. **Futsuu-shu** is the normal sake that falls outside of the premium classification. You could call it table sake. **Futsuu-shu** thus covers about 80% of all sake in the World. Often sugar and organic acids are added to "enhance" the flavour. It is important to know that sake has no preservatives.

There are many different kinds of sake than described above. **Nigori** sake distinct itself by the white unfermented rice sediment at the bottom of the bottle. Before serving the bottle must be lightly shaken, which turns the sake white. Nigori sake is usually less fermented which makes it sweeter and have a lower alcohol content.

A lot of innovation is happening lately with the sake, like **sparkling sake** and sake with yuzu. The last couple of years sake entered an intriguing renaissance.

