



Japans Restaurant
Amatsu
あまつ

EN

Tel: +32-9.22.44.706

Web: www.amatsu.be

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

Starter 前菜

Sashimi Small	Chef's choice	16
Small Tempura	(shrimp & vegetables)	16
Spicy Tuna Roll	(sushiroll)	15
Nimono	(special simmer dish)	14
Yakitori	(2 chicken skewer)	13
Wakasaki Furai	(deepfried spieringfishes)	13
Age Dashi Dófu	(fried Tofu)	12
Ebifurai	(deepfried shrimp)	10
Ebiten Roll	(sushiroll with Ebifurai)	10
Chicken Gyóza	(fried dumplings)	9
Vegetarische Gyoza	(fried dumplings)	9
Wakame Su	(seaweedsalade)	7
Miso soup		5

Warm Main Dishes 主菜

Chicken with Teriyaki sauce	20
Japanese vegetarian curry	20
Vegetarian Tempura	21
Tonkatsu (breaded pork)	22
Tempura (shrimp, fish and vegetables)	25
Unadon (grilled eel)	35
Duck with with mustard soya sauce	25
Salmon with Teriyaki sauce	29

*Main dish is served with
rice, salade and pickled*

Dessert デザート

Mochi	(3 pieces)	5
Mochi Icecream	(3 pieces)	9
Sorbet	(3 pieces)	6
Icecream: Green Tea, Sesame or Red Beans		8
Green Tea Creme Brulee		9

Sushi / Sashimi selection

Sushi Medium - Chef's choice	15 pieces	27
Sushi Large - Chef's choice	21 pieces	37
Sashimi Small - Chef's choice		16
Sashimi Medium - Chef's choice		35
Sashimi Large - Chef's choice		54

Sushi Menu / Sashimi Menu

* Seaweed salade & Ebifurai	
* Chicken Gyōza (fried dumplings)	
* Choice of main dish :	
~ Sushi (mix nigiri and sushiroll)	44
~ Sashimi (slices of raw fish)	52
Main dish is served with rice and Miso soup	
*Dessert	
€ 19 with Sake accompanied	

Degustatie Menu

* Wakame Su (Seaweed salade)	
* Ebifurai (deepfried shrimp)	
* Sashimi Small (slices of raw fish)	
* Tempura Small (shrimp & vegetables)	
* Hoofdgerecht : Sushi (mix nigiri and sushirol)	65
Main dish is served with rice and Miso soup	
* Dessert	
€ 24 with Sake accompanied	

Traditional Japanese Menu

* Seaweed salade & Nimono (simmer dish)	
* Chicken Gyōza (fried dumplings)	
* Choice of main dish :	
~ Chicken with Teriyaki sauce	34
~ Salmon with Teriyaki sauce	43
~ Duck with mustard soya sauce	39
~ Tonkatsu (breaded pork)	36
~ Tempura (shrimp, fish and vegetables)	39
~ Unadon (grilled eel)	49
Main dish is served with rice and Miso soup	
*Dessert	
€ 17 with Sake accompanied	

Vegetarian Menu

* Seaweed salade & Nimono (special simmer dish)	
* Vegetarisch Gyōza (fried dumplings)	
* Choice of main dish :	
~ Japanese vegetarian curry	34
~ Vegetarian tempura	35
Main dish is served with rice and Miso soup	
* Dessert	
€ 17 with Sake accompanied	

Prices including VAT

Meastro (Bancontact), Mastercard, Visa, cash

House wines per glass	Glass	0,5L	Bottle
w1. Sauvignon Blanc	5	16	21
w2. Verdejo	5	16	21
e1. Rosé – La Croix Belle	6	18	23
r1. Terra de Lobos – Tinto	5	16	21
d1. Tschida Muscat – Ottonel	7		39
Sparkling			
s1. Japanese Sparkling Sake 300ml	8,5		25
s2. Hugues d'Orfeuille – Champagne	10,5		63
s3. Dibon – Cava	6,5		36
White Wines			
<i>Fresh and fruity</i>			
w1. Haut Poitou – Sauvignon Blanc			21
w3. Grace Vineyards – Koshu "Kayagatake"			48
w4. Terrace Road – Sauvignon Blanc			36
w5. Lucien Meyer & fils – Pinot Gris			29
<i>Dry and mineral</i>			
w6. Jacob Schneider – "Melaphyr" Riesling			26
w7. Dockner Tom – Grüner Veltliner			28
w8. Quinta Do Ameal Loureiro Bio – Vino Verde			28
<i>Full and rich</i>			
w2. Marqués De Irún – Verdejo			21
w9. La Cour des Dames – Chardonnay			23
w10. Chablis 1er Cru – Fourchaume			62
w11. Elise – Le blanc du Chateau Le Pey			45
Red Wines			
<i>Fresh and fruity</i>			
r1. Terra de Lobos – Tinto			21
<i>Soft and juicy</i>			
r2. Bogle – Pinot Noir			39
r3. Dockner Tom – Zweigelt Tom			24
<i>Firm and spicy</i>			
r4. Chateau Haut La Grace Dieu – Saint Emilion Grand Cru			54
r5. Chateau Neuf-Du Pape – Domaine Berthet-Rayne Bio			60
r6. Bogle – Petite Sirah			39
Rosé Wines			
e1. La Croix Belle – Le Champ des Grillons			23
e2. Sancerre – Domaine Michel Thomas			35
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Warm Drinks			
Warm sake (carafe)			6,5
Japanese Green Tea			3,0
Roasted Green Tea			3,0
Ginger Tea			3,5
Fresh Mint Tea			4,5
Coffee			3,0
Espresso			3,0
Cappucino			3,5

House Aperitif	7,5
Japanese Plumwine	6,5
Warm Sake (carafe)	6,5
Japanese Sparkling Sake	8,5
Champagne	10,5
Cava	6,5
Gordon's Gin - Tonic Schweppes	10,0
Hendrick's Gin - Tonic Schweppes	12,0
Hendrick's Gin - Tonic Fever Tree	14,0
Whiskey Cola	9,5
Bacardi	9,0
Campari	9,0
Kirr	7,5
Pineau des Charentes	7,0
Martini Rood/Wit	7,0
Picon Vin blanc	7,5
Porto Rood/Wit	7,0
Ricard	7,5
Sherry	7,5
Whisky	
- Japanese Nikka Barrel-	13,0
- Japanese Nikka Blended	15,0
- Japanese Nikka Malt	17,0
- Japanese Nikka Grain	19,0
- Johny Walker Red Label	7,0
- Glenlivet 12 Jaar / Year / An	9,5
Wodka	
Calvados	7,5
Cognac	7,5
Amaretto	6,5
Baileys	6,5
Cointreau	7,5
Grand marnier	7,0
Poire William	6,5
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Water Still/Sparkling (250ml)	2,5
Water Still/Sparkling (500ml)	4,5
Japanese Limonade Ramune - Original	4,0
Japanese Limonade Ramune - Strawberry	4,0
Tonic - Schweppes	3,0
Tonic – Fever Tree	4,5
Cola /Cola zero	3,0
Fanta	3,0
Ice tea	3,0
Apple juice	3,0
Orange juice	3,0
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Asahi beer	4,5
Kirin beer	4,5
Betty B beer	4,5
Maes beer	3,5
Hoegaarden beer	3,5
Lefte blond / brown beer	3,5
Duvel beer	4,5

Warm Sake**English****Amatsu - Warm Sake**

€ 6,5 per carafe (150 ml)
Alcohol 15%



Delicious sake suited for most dishes. Full flavours with strong character. Supports dishes with full flavours very well.

Aperitif, Warm Dishes, Coffee.

Cold Sake – Small bottle**Shirakabegura - Sparkling Sake**

€ 25 per bottle (300 ml)
€ 8,5 per Champagneglass (100 ml)
Alcohol 5% - Sparkling Sake



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.

Aperitif.

Sho Chiku Bai - Tokubestu Junmai

€ 11,5 per bottle (180 ml)
€ 10,5 per carafe (150 ml)
€ 4 per sakeglass (50 ml)
Alcohol 14,5% - Tokubestu Junmai



Beautiful light creamy flavours with a soft full finish. A sake with rich subtlety and depth. Exceeds its formal classification. Highly recommended.

Broadly applicable. Warm dishes, Sushi, Sashimi.

Sho Chiku Bai - Taru

€ 19,5 per bottle (300 ml)
€ 10,5 per carafe (150 ml)
€ 4 per sakeglass (50 ml)
Alcohol 15%



A soft mildly sweet sake with a wonderful broad aftertaste. Spices with hints of citrus and cedarwood. Gives extra depth to warm dishes.

Warm dishes

Shirakabegura - Nigori

€ 16,5 per bottle (240 ml)
€ 11 per carafe (150 ml)
€ 4,5 per sakeglass (50 ml)
Alcohol 10,5% - Junmai



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.

Dessert.

Cold Sake – Large bottle**Sho Chiku Bai - Kimoto**

€ 53 per bottle (640 ml)
€ 13,5 per carafe (150 ml)
€ 5 per sakeglass (50 ml)
Alcohol 15,5% - Junmai Kimoto



A mildly sweet sake with deep flavours. Excellently suited for dishes with stronger spices. Aged slowly according to the old traditional proces Kimoto-Zukuri from the Edo period.

Warm dishes.

Rihaku - Dance of Discovery

€ 59,5 per bottle (720 ml)
€ 13,5 per carafe (150 ml)
€ 5 per sakeglass (50 ml)
Alcohol 14,8% - Junmai



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.

Warm dishes, Sushi, Sashimi.

Ryujin - Oze No Yukidoke

€ 69,5 per bottle (720 ml)
€ 15,5 per carafe (150 ml)
€ 6 per sakeglass (50 ml)
Alcohol 16% - Ohkarakuchi Junmai



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.

Warm dishes.

Nabeshima - Tokubestu Junmai

€ 69,5 per bottle (720 ml)
€ 15,5 per carafe (150 ml)
€ 6 per sakeglass (50 ml)
Alcohol 15% - Tokubestu Junmai



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.

Aperitif, Sushi, Sashimi. Dessert

Ryujin - Kakushi

€ 59,5 per bottle (720 ml)
€ 13,5 per carafe (150 ml)
€ 5 per sakeglass (50 ml)
Alcohol 16% - Ginjo Genshu



Midly 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.

Warm dishes.

Shirakabegura - Muroka

€ 69,5 per bottle (640 ml)
€ 17,5 per carafe (150 ml)
€ 7 per sakeglass (50 ml)
Alcohol 17,5% - Daiginjo Genshu



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.

Broadly applicable. Warm dishes, Sushi, Sashimi.

Shirakabegura - Junmai Daiginjo

€ 75 per bottle (640 ml)
€ 19 per carafe (150 ml)
€ 7,5 per sakeglass (50 ml)
Alcohol 15,5% - Junmai Daiginjo



A top sake with a beautiful bouquet of flavours ! Subtile scent of green tea, apricot, and sweet accents. Light creamy flavour and a hint of freshness. Top sake for a very correct price.

Broadly applicable. Warm dishes, Sushi, Sashimi.