

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)	
* Choice of main dish :	
~ 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)	
* Main dish: Sushi (mix nigiri and sushiroll)	95
Main dish is served with Miso soup	
* Dessert	
€ 29 with Sake accompanied	

Traditional Japanese Menu

* Seaweed salade & Nimono (simmer dish)	
* Chicken Gyōza (fried dumplings)	
* Choice of main dish :	
~ 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)	
* Choice of main dish :	
~ 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

House wines per glass		Glass	0,5L	Bottle
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
Sparkling			Glass	Bottle
s1.	Japanese Sparkling Sake 300ml		12	28
s2.	Hugues d'Orfeuille – Champagne		14	65
s3.	Dibon – Cava		9	40
White Wines				
Fresh and fruity				
w4.	Haut Poitou	Sauvignon Blanc		28
w5.	Lucien Meyer & fils	Pinot Gris		32
w6.	Grace Vineyards	Koshu "Kayagatake"		49
Dry and mineral				
w7.	Dockner Tom	Grüner Veltliner		32
w9.	Jacob Schneider	Riesling		37
Full and rich				
w10.	Marqués De Irún	Verdejo		28
w11.	Les Tamarins	Chardonnay		28
w12.	Elise	Sauvignon Blanc		48
w13.	Chablis 1er Cru, Fourchaume	Chardonnay		65
Red Wines				
Fresh and fruity				
r1.	Terra de Lobos	Tricadeira, Castelao,...		28
Soft and juicy				
r2.	Les Tamarins	Pinot Noir		28
r4.	Bogle	Pinot Noir		42
Strength and spicy				
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 Bio	Syrah, Grenache,...		65
Rosé wines				
e1.	Domaine La Croix Belle	Grenache noir, Syrah, Carbernet-Sauvignon		31
e2.	Sancerre, Domaine Michel Thomas	Pinot Noir		38
Warm Drinks				
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

Mocktail / Non-Alcoholic Aperitif	
Matcha & Yuzu	9,5
Gin & Ginger	9,5
Aperitif / Digestive	
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
Whisky	
– 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
Beer	
– Asahi	5,5
– Kirin	5,5
– Maes	4,5
– Leffe blond / brown	5,0
– Duvel	5,5
Water and Softdrinks	
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



Japan Restaurant
Amatsu
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Warm Sake

English

Amatsu - Warme sake

€ 7,5 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

Sparkling Sake

€ 28 per bottle (300 ml)

€ 12 per Champagneglass (120 ml)

Alcohol 13,5% - 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

€ 13 per bottle (180 ml)

€ 12 per carafe (150 ml)

€ 4,5 per sakeglass (50 ml)

Alcohol 14,5% - Tokubetsu Junmai



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

Warm dishes.

Sho Chiku Bai - Taru

€ 22 per bottle (300 ml)

€ 12 per carafe (150 ml)

€ 4,5 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.

Broadly applicable. Warm dishes, Sushi, Sashimi.

Shirakabegura - Nigori

€ 21 per bottle (240 ml)

€ 14 per carafe (150 ml)

€ 5,5 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

Nabeshima - Tokubetsu Junmai

€ 88 per bottle (720 ml)

€ 20 per carafe (150 ml)

€ 7,5 per sakeglass (50 ml)

Alcohol 15% - Tokubetsu 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

Rihaku - Dance of Discovery

€ 70 per bottle (720 ml)

€ 16 per carafe (150 ml)

€ 6 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

€ 80 per bottle (720 ml)

€ 18 per carafe (150 ml)

€ 7 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.

Ryujin - Kakushi

€ 70 per bottle (720 ml)

€ 16 per carafe (150 ml)

€ 6 per sakeglass (50 ml)

Alcohol 16% - Ginjo Genshu



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.

Warm dishes, Sushi, Sashimi.

Shirakabegura - Muroka

€ 85 per bottle (640 ml)

€ 21,5 per carafe (150 ml)

€ 8 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

€ 95 per bottle (640 ml)

€ 24 per carafe (150 ml)

€ 9 per sakeglass (50 ml)

Alcohol 15,5% - Junmai Daiginjo



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.

Broadly applicable. Warm dishes, Sushi, Sashimi.



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Warm Sake

English

Amatsu - Warme sake
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

Sho Chiku Bai - Sparkling Sake
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
Alcohol 14,5% - Tokubetsu Junmai



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

Warm dishes.

Sho Chiku Bai - Taru
Alcohol 15%



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Broadly applicable. Warm dishes, Sushi, Sashimi.

Shirakabegura - Nigori
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

Nabeshima - Tokubetsu Junmai
Alcohol 15% - Tokubetsu 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

Rihaku - Dance of Discovery
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
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.

Ryujin - Kakushi
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, Sushi, Sashimi.

Shirakabegura - Muroka
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.

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Shirakabegura - Junmai Daiginjo
Alcohol 15,5% - Junmai Daiginjo



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