



OUR STORY

Between smoked glass windows and the soft glow of amber light, a world unfolds where strength and refinement merge. Pintx is not your average restaurant. It's an experience with dishes that invite you to share – or to keep just for yourself.

A rebellious nod to the traditional izakaya, but with a contemporary flair and a raw edge to its elegance.

Pintx attracts people who choose with intention. Who aren't seduced by volume, but by subtlety. Here, quality isn't an option – it's a given that is felt in every detail and visible in every gesture.

Welcome to Pintx.

The atmosphere is intimate; the flavors are unforgettable.

SIGNATURE COCKTAILS

YUZU MARGARITA 11.5

A fresh twist to an old classic. We took the classic margarita cocktail and infused it with the unique flavor of yuzu.

UMESHU SPRITZ 9.5

Umeshu Spritz is a refreshing, lightly sweet, and bubbly cocktail that combines the rich, fruity depth of Japanese umeshu (plum wine) with sparkling wine and soda.

SAKURA DREAMS 12

A floral mix of cherry and sakura blossom, topped with roku gin and shaken with a pinch of egg white for a beautiful pink colored cocktail.

GINGER SOUR 12

Sweet and sour cocktail of tequila and vermouth, flavored with elderflower and ginger.

NIKKA SOUR 15

Oldie but goldie. Japanese whiskey-based cocktail. Sweet, sour, smokey and creamy, with Nikka from the Barrel.

PORNSTAR MARTINI 13

Pornstar Martini is an elegant martini cocktail with passion fruit and vanilla vodka. It tastes smooth as silk!

VIRGIN SOUR 8.5

Refreshing, non-alcoholic cocktail. A nice mix between sweet and sour, ginger and elderflower.

PANDAN CAKE 12

Sweet and sour cocktail with Bandung 22, lemon juice and sugar. A Pandan cake in a glass.



ALLERGEN MENU



SOYA



GLUTEN



EGG



SESAME



MILK



NUTS



PEANUTS

OTOSHI

Modern Asian bites with a bold twist to accompany your appetizer.

WAGYU BRESOLA 12

Approx. 50 grams.
A5 wagyu bresola.

NORITEN MAGURO 8.5

2 pieces of seaweed wasabi crackers with spicy tuna tartare and salmon roe.

FUSION OLIVES 4.5

Marinated olives with an Asian twist.

EDAMAME 8.5

Japanese soybeans, served with Maldon sea salt. Plain and tasty.

RED CURRY CROQUET 9.8

5 pieces, slightly spicy, filled with chicken, served with yuzu mayonnaise.

JAPANESE NUTS MIX 3.5

Approx. 80 grams, mixed nuts with a bite of wasabi.

SHOKUPAN

2 pieces of toasted bread, crunchy and soft. Pick your favorite.

KUNSEI UNAGI 12

Smoked eel with a tip of creme fraiche, kaffir lemon, chives and chopped onion.

MAGURO 10

Spicy tuna, topped with sriracha mayonnaise and a pinch of togorashi.

WAGYU TARTARE 18

Wagyu beef tartare flavored with Maldon salt, black pepper and pickled onions, topped with a slice of truffle.

TAKOSU

Not your everyday taco, crunchy and tasty, perfect for sharing.

PORK BELLY & CRAB TACO 3 PIECES 15



All-time favorite taco, filled with slow cooked XO pork belly, smooth salad of snow crab, topped with some wasabi mayonnaise.

TUNA TACO 3 PIECES 16



Crunchy bites of tuna filled taco, flavored with fresh wasabi root and chopped red onion, topped with some wasabi mayonnaise and avocado.

NAMASAKANA

Sashimi and Oysters.

SASHIMI AKAMI 16

6 slices of yellowfin tuna.

SASHIMI SAKE 14

6 slices of salmon.

WASABI OYSTERS 9

2 pieces of fresh oysters with wakame, wasabi vinaigrette and salmon roe.

OYSTER MOTOYAKI 9

2 pieces of roasted Japanese bar oyster with shiitake, kewpie, togorashi and miso.

OTSUMAMI

Small dishes to share - or not.

AKAMI TATAKI 18

Seared tuna with furikake, wakame, wasabi vinaigrette and wasabi mayonnaise.

GYOZA CHICKEN 12

Pan fried chicken dumplings with foamed red curry.

BEEF TATAKI 16

Short Yakiniku roasted beef in Japanese vinaigrette served with wakame and fresh herbs.

OKONOMIYAKI 16

Japanese pancake, filled with cabbage, spring onion, and pulled duck. Topped with okonomiyaki sauce, kewpie and katsuobushi.

KARAAGE SWEET AND SPICY 14

Deep-fried chicken thigh glazed with sweet and spicy umami sauce.

SHRIMP TEMPURA 13

Shrimps in tempura topped with togorashi and miso mayonnaise.

TAKOYAKI 12

Deep-fried octopus in savory batter, topped with takoyaki sauce, kewpie, furikake and katsuobushi.

HOTATO GURATIN 9 *each*

Scallop gratin in a creamy emulsion enriched with cheddar and shiitake.

KAMO TERIYAKI BUN 8

Hamburger style mini bun with pan fried pulled duck, hoisin, pickled onion, baby lettuce and teriyaki sauce.

YAKINIKU

BEEF KUSHIYAKI 16

2 pcs, grain fed ribeye skewers, roasted lime, mushroom XO and spring onion.

MISO SAKE 16

Yakiniku roasted salmon with miso hollandaise, baby spinach and Japanese crumble.

IBERICO SHOGAYAKI 18

Slow cooked Iberico neck, yakiniku roasted, ginger flavored gravy and Hokkaido creme.

YAKINIKU EBI 18

Jumbo black tiger prawns, grilled with our yakiniku sauce, roasted lime and yuzu garlic mayonnaise.

WAKADORI 14

Grilled chicken thigh, marinated in garlic and mango, served with grilled vegetables.

YAKINIKU SIDES

OKONOMI FRIES 5

Fries topped with okonomi sauce, kewpie, furikake and katsuobushi.

GREEN ASPARAGUS 9.5

Roasted green asparagus with miso hollandaise, Japanese crumble and Maldon salt.

GRILLED SALAD 5.5

Baby lettuce, grilled with garlic oil, topped with roasted sesame vinaigrette, crumble and parmesan cheese.

SUSHI

4 pieces

Our sushi's are made according to Japanese tradition combined with western flavors. All our sushi's are handmade and made upon order.

SAKE MISO

14

Flamed fresh cut salmon, panko fried shrimp, cabbage and miso mayonnaise with a pinch of togarashi.

SPICY EBI

12

Panko fried shrimp with a slice of avocado, spicy mayonnaise and soy glaze.

SAKE TEMPURA

15

Tempura fried salmon, cabbage and sriracha. Topped with flamed salmon, soy glaze and mango.

CRISPY TORI

13

Sweet and spicy glazed deep fried chicken thigh, mango, cabbage and carrot, topped with sriracha mayonnaise and spring onion.

WAGYU EBI

18

Flamed wagyu roll with panko fried ebi and avocado, topped with wasabi mayonnaise and soy glaze.

SPICY MAGURO

16

Tuna, cabbage and avocado, topped with spicy tuna tartare with roasted chili flakes, sriracha and salmon roe.

NIGIRI

2 pieces

ABURI SAKE

7

Flamed salmon nigiri topped with soy glaze, wasabi mayonnaise and kataifi.

AKAMI & CAVIAR

11

Tuna nigiri brushed with shoyu, topped with avocado and caviar.

WAGYU AND TRUFFLE **12**

Wagyu A5 nigiri and truffle.

ETSUBARA

This literally means 'extra stomach'. It is a Japanese word used to express that there is (always) room for dessert, even when you are full.

MOCHI & WHITE CHOCOLATE **10**



Passion fruit filled mochi with mousse of white chocolate and mango sorbet ice cream.

YUZU TIRAMISU **9**



Japanese style, citrusy, yuzu flavored tiramisu, served with coconut ice cream.

BURNED CHEESECAKE **10**



Rich and creamy cheesecake with sakura flavored flamed meringue and cherry ice cream.

CHEESE SELECTION **9 - 15**



Pick your favorites from our cheese menu. Ask your host for more information.

AFTER DINNER

SAKE

UMENOYADO NO UMESHU 9

Plum

UMENOYADO YUZUSHU 11

Yuzu

UMENOYADO AROGOSHI MOMO 11

White peach

WHISKEY

TOKI SUNTORI 12

A vivid blend of whiskeys from Hakusu, Yamazaki, and Chita distilleries. Silky with a subtly sweet and spicy finish.

NIKKA FROM THE BARREL 13

Strong and spicy, flavors of oakwood and caramelized fruit.

SUNTORY CHITAH 17

Soft single grain whiskey with tones of peppermint and honey. A very refined and clean whiskey.

GIN & TONIC

HENDRICKS 13.5

A clear gin with aromas of citrus, notes of juniper berries, cilantro, lemon cucumber, and roses. The finish is wonderfully smooth and lingers for a long time.

ROKU GIN 12.5

Roku Gin is a premium Japanese craft gin from the house of Suntory, carefully distilled with six unique botanicals.

SAKURAO CLASSIC GIN 13.9

A subtle dance of yuzu, bitter orange, and green tea characterizes this gin, creating a refined tasting experience.

UKIYO JAPANESE BLOSSOM GIN 14.8

Ukiyo Gins originate from the Kagoshima region in Japan, in the shadow of the majestic Sakurajima volcano. Made from a combination of locally grown barley and over 100 years of distilling tradition. This results in a subtle, sweet, and fragrant Japanese Sakura (cherry blossom) gin.

NONA JUNE 0.0 12.9

NONA June is a premium alcohol-free gin, low in sugar. It is a refreshingly balanced mix of 9 distilled herbs including juniper berries, citrus fruits, basil, and black pepper.

WINES BY THE GLASS

WHITE WINES

CAMINA VERDEJO	5.5
PINOT GRIGIO	6.8
CHARDONNAY RESERVE	7.5
SAUVIGNON BLANC	6.6

ROSÉ WINES

LA BELLE ANGELE GRENACHE	5.8
BY OTT PROVENCE	7.5

RED WINES

MONTGRAS DE GRAS CABERNET	5.8
ANTICO FUOCO PRIMITIVO	6.6

SPARKLING WINES

ANANTO CAVA BRUT	7.2
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SPARKLING

It's always a good time to sparkle.

ANANTO CAVA BRUT 36

Valencia | Spain

Fresh and creamy cava with a long finish of citrus, almonds, and lychee.

MASI MOXXÉ ROSÉ 49

Veneto | Italy

Light pink in color, with fruity aromas of red fruit and grapefruit. The taste is crisp with a delicate mousse and a fresh finish.

CHAMPAGNE MAISON DEUTZ BRUT 75

Champagne | France

Full-bodied champagne with aromas of marzipan and ripe fruit. Made from equal parts of chardonnay, pinot noir, and pinot meunier.

CHAMPAGNE MAISON DEUTZ SAKURA 88

Champagne | France

Beautiful pink rosé champagne with a refined mousse. Aromas of cherry blossom and red fruit, with a finish of fresh strawberries and wild raspberries.

RUIPART BLANC DE BLANCS 130

Champagne | France

Bright appearance with subtle green hues and a continuous stream of fine bubbles. Aromas of fresh fruit and white flowers, with a refreshing finish featuring notes of white peach.

100% chardonnay champagne.

ROSÉ

LA BELLE ANGELE 29

Grenache | France | Languedoc

Balanced, light rosé with fresh and floral notes.

BY OTT ROSE 37.5

Grenache-Syrah | France | Provence

Full of red fruit with sweet spices and lavender, hints of strawberries and raspberries.

WHITE

MASI PINOT GRIGIO 34

Pinot Grigio | Italy | Veneto

On the nose, fresh aromas of green apple, grapefruit, peach, and pear with a slight hint of almond. The taste is crisp with a slightly soft, fruity finish.

MONTBISET 37.5

Chardonnay | France | Languedoc

Full-bodied chardonnay with notes of vanilla and cedarwood – soft and crisp finish.

PONGA PONGA 42

Sauvignon Blanc | New Zealand

| Marlborough

Bright green-yellow in color. On the nose, lively aromas of gooseberry, green apple, lime, grapefruit, and passion fruit. The taste is light in structure and ends with a pure, fresh finish.

AMALAYA BLANCO TORRENTES 46

Riesling – Torrentes | Argentina | Salta

Light gold in color, fresh aromas of grapefruit, lemon peel, melon, and peach with a hint of beeswax and flint. The taste is crisp with a slightly oily finish.

FRANZ HAAS MANNA 55

Blend | Italy | Alto Adige

Deep golden yellow in color. On the nose, floral aromas of elderflower, rose petals, peach, apricot, pear, and pistachio with a hint of flint and vanilla. The taste has a slightly oily texture with a fresh, long finish.

FOURNIER SANCERRE 'SILEX' 70

Sauvignon blanc | France | Loire

Light yellow in color with a slightly green hue, delicate aromas of lime, raspberry, mandarin, quince, and pineapple with a hint of flint. The taste is crisp with a soft edge and an aromatic, long finish.

FAIVELEY MEURSAULT 2023 99

Chardonnay | France | Burgundy

Light yellow in color. On the nose, fruity aromas of yellow apple, melon, and pear with a hint of vanilla, toast, and flint. The taste has a creamy texture with a full, fresh finish.

RED

ANTICO FUOCO 33

Primitivo | Italy | Puglia

Bouquet of black currants and chocolate and soft tannins in a beautiful balance.

NORTON MALBEC RESERVA 43.5

Malbec | Argentina | Mendoza

Ruby red wine with aromas of black fruit. The finish has flavors of blackberry and black currant with notes of sweet spices and roasted nuts.

BOSCHENDAL 1685 49

Merlot | South Africa | Franschoek

Deep ruby red in color, full aromas of red cherries, red plum, mulberries, and blackberries with a hint of chocolate and vanilla. The taste has a soft structure with a fruity and long finish.

BERONIA RIOJA 45

Tempranillo | Spain | Rioja

Deep purple in color with a ruby red rim. On the nose, complex aromas of cherry and red plum with a hint of licorice, almond, cinnamon, and white pepper. The taste is juicy with smooth tannins and a slightly drying, fruity finish.

ROSSO DI MONTALCINO ANTINORI 62

Sangiovese | Italy | Tuscany

Light ruby red in color. On the nose, fresh aromas of strawberry, red cherry, raspberry, and violets with a hint of licorice, cedarwood, and leather. The taste is juicy, slightly drying with soft tannins and a long finish.

FAIVELEY MERCUREY 'FRAMBOISIERE' 65

Pinot Noir | France | Burgundy

Intense garnet red in color. On the nose, aromas of raspberry, plums, and red cherry with a hint of toast, clove, and oak. The taste is juicy with tannins and a full, complex finish.



Every dish tells a story.
Capture yours and share it with
@pintx.renesse