



PINTX
izakaya bar

DAYTIME
MENU

HOT DRINKS

COFFEE	3.6
ESPRESSO	3.6
DOPPIO	4.8
CAPPUCCINO	4.2
MILK COFFEE	4.2
LATTE MACCHIATO	4.9
LATTE CARAMEL	5
FLAT WHITE	4.6
HOT CHOCOLATE	4.5
With whipped cream	
FRESH MINT TEA	4.4
FRESH GINGER TEA	4.4
BLOOMZ TEA	3.6

mr grey, mojito, touch of jasmin,

bush adventure, dushi kadushi, red explosion

SOMETHING STRONGER...

COFFEE 43	9.9
IRISH COFFEE	9.9
FRENCH COFFEE	9.9
ITALIAN COFFEE	9.9
TIA MARIA COFFEE	9.9
HOT CHOCOLATE	9.9

With brown Rum and whipped cream

GLUHWEIN 'seasonal'	6.8
----------------------------	------------

ICED COFFEE

FROZEN CAPPUCCINO	5.9
--------------------------	------------

Choco/caramel & whipped cream 'seasonal'

PASTRY

SUGAR WAFFLE	5.7
---------------------	------------

With whipped cream

SUGAR WAFFLE	6.7
---------------------	------------

With warm cherries and whipped cream

DUDOK APPLE PIE	4.8
------------------------	------------

With whipped cream

SODA

COCA COLA/ ZERO	3.7
SPRITE	3.7
FANTA ORANGE/CASSIS	3.7
FUZE TEA SPARK. OR GREEN	3.9
RIVELLA	3.7
BITTERLEMON	3.7
FENTIMANS INDIAN TONIC	4
FENTIMANS GINGERALE	4
FENTIMANS GINGER BEER	4
FENTIMANS YUZU TONIC	4
FENTIMANS ROSE LEMONADE	4
MARIE STELLA SPARK. / STILL	3.7
APPELEARE	3.8
FRESH ORANGE JUICE	5.2
FRISTI/ CHOCOMEL	3.7

BEERS

PILS

BRAND PREMIUM 25C	4.2
BRAND PREMIUM 50CL	7.8
HEINEKEN SILVER	4.2
ASAHI JAPAN SUPER DRY	5.8

0.0

HEINEKEN 0.0	3.9
AMSTEL RADLER	4.7
AFFLIGEM BLOND	4.9

TARWE

BRAND WEIZEN 25CL	4.2
BRAND WEIZEN 50CL	7.8
PAULANER 50 CL	7.9

BLOND

LA CHOUFFE BLONDE	6.3
AFFLIGEM BLOND	6.3

TRIPEL

KARMELIET TRIPEL	6.6
-------------------------	------------

DUBBEL EN FRUIT

AFFLIGEM DUBBEL	6.3
MORT SUBITE KRIEK	5.3
AMSTEL RADLER	4.6
IKI YUZU	6.5
DESPERADOS	6

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
------------------	-----

GIN & TONIC

HENDRICKS 13

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 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. 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 blackpepper.

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.

APEROL SPRITZ 9.8

On the Rocks, orange

LUNCH

Fresh, modern izakaya flavors —
crafted for a stylish mid-day break.

TOASTY & MORE

LUNCH TILL 16.00 HOUR

TOASTY CLASSIC 8.5

Grilled pita, ham, cheese, curry sauce

CLASSY AND NAUGHTY 12

Grilled pita, ham, cheese, tomato,
red onion, rucola pesto,
tomato marmelade

KAMO TERIYAKI BUN 8

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

OKONOMIYAKI 16

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

SOURDOUGH

LUNCH TILL 16.00 HOUR

CARPACCIO 13.5

Toasted bread, rucola, capers,
pine nut, Ponzu truffel mayonnaise

KARAAGE SWEET AND SPICY 13.5

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

MISO SALMON 14

Toasted bread, crispy salad,
pulled miso salmon, rucola,
red onion, miso mayonnaise

TUNA TATAKI 16

Toasted bread, crispy salad,
seared tuna, red onion, kewpie,
okonomi sauce, furikake, avocado

CHICKEN WAKADORI 14

Toasted bread, crispy salad,
robata grilled chicken, avocado,
yuzu aioli

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 togorashi.

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.

TERRACE BITES

Playful classic and Asian-fusion bites crafted to pair effortlessly with cocktails, conversations, and slow afternoons.

BITTERBALLEN 10
8 pieces, holtkamp, mustard

WAGYU BRESOLA 12
Approx. 50 grams.
A5 wagyu bresola.

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.

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.

DEEP FRIED GYOZA 10
5 pieces, chicken dumplings

OKONOMI FRIES 5
Fries topped with okonomi sauce, kewpie, furikake and katsuobushi.

CHICKEN YAKITORI 12
5 pieces, yakitori skewers, hoisin



Disclaimer

–

'We operate one bill per table'

–

To ensure a calm atmosphere and maintain the quality of our terrace, we kindly ask guests not to move the tables or push them together.

Thank you for your understanding!