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 **12**

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

KYOTO SUNSET **13**

Elegant fusion of the freshness of yuzu sake with the floral sweet of elderflower syrup and a pinch of vodka. Shaken for a mysty look and a silky taste.

LYCHEE SHISO SMASH **14**

A refreshing, floral cocktail with delicate sweetness of lychee and a floral crisp of shiso. A vibrant Japanese inspired cocktail with an elegant and refreshing character.
Also available non alcohol

NIKKA YUME **15**

Refreshing blend of sweet peach, savory miso and Nikka whisky. A unique balance of fruity sweetness and umami. Smooth, fresh and full of character.

PORNSTAR MARTINI **13**

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

MOMO NEGRONI **12**

Japanese inspired twist on the classic Negroni. Delicate sweetness of white momo peach with bittersweet of blossom gin and botanical notes of vermouth.

PANDAN CAKE **14**

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

OTOSHI

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

WAGYU BRESOLA **18**
Approx. 50 grams, seasalt sesame crackers,
tomato marmelade.

SHOKUPAN **12**
Japanese milkbread with Japanese
butter, togorashi and dried floral mix.

NORITEN MAGURO **8.5**
2 pieces noriten wasabi crackers with
yellowfin tuna tartare spiced with sriracha
and togorashi.

KADAIFU EBI **12**
2 pieces in kataifi fried langoustine, crunchy
en soft with red miso mayonnaise.

EDAMAME **8.5**
Japanse soybeans with Maldon
seasalt.

OYSTERS

Irish Joe Harty premium oysters.
Pick your favorite.

WASABI OYSTERS **9**
2 pieces of fresh oysters with
wakame, ponzu vinaigrette and
fresh wasabi.

OYSTER MOTOYAKI **9**
2 pieces of roasted Japanese
bar oyster with shiitake, kewpie,
togorashi and miso.

OYSTERS & GINGER **9**
2 pieces of fresh oysters, flavoured with a
jelly of ginger and gingerbeer granite.

TAKOSU

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

PORK BELLY & CRAB TACO **15**

3 PIECES

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

TUNA TACO **16**

3 PIECES

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

NAMASAKANA

Raw Seafood Bar

SASHIMI MORIWASE **32**

Chef's selection of seasonal sashimi.

3 slices each, yellowfin tuna, salmon, wild seabass, scallop.

upgrade: 10 gramms royal belg gold caviar +32

SUZUKI USUZUKURI **14**

Thinly sliced seabass, yuzu based vinegar, jelly of sushi ginger, avocodo creme and sweet and sour baby onion.

GAMBERO ROSSO **28**

Carpaccio of Scicilian deep sea prawns. Served with ponzu mayonnaise, kaffir, yuzu vinegar, jalapeno and sour cream.

Upgrade: royal belg gold caviar +15

OTSUMAMI

Small dishes to share - or not.

BEEF TARTARE **16**
Australian 5+ Wagyu tartare, black garlic, avocado-wasabi creme, sweet and sour of white radish and burned onion.

SEARED TUNA **18**
Tuna seared in sesame and nori with yuzu ponzu, avocado, baby onion and a jelly of sushi ginger.

SALMON TATAKI **16**
Flamed salmon with dashi ponzu, marinated baby tomatos, avocado, white radish, sour cream and baby onions.

EBI TEMPURA **10**
Deep-fried prawns in tempura with a miso mayonnaisse dip.

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.

YAKITORI **14**
2 pieces binchotan roasted chicken thigh yakitori, teriyaki glaze, spicy mango sauce and a floral crumble.

HOTATO GURATIN **9**
Scallop gratin in a creamy emulsion of cheddar bechamel and shiitake.

KAMO TERIYAKI BUN **16**
2 pieces hamburger style mini bun with pan fried pulled duck, hoisin, pickled onion, baby lettuce and teriyaki sauce.

ROBATA GRILL

SUMIYAKI ENTRECOTE **24**
Australian 5+ Wagyu, Hokkaido pumpkin creme, caramelized sweet garlic and homemade teriyaki sauce.

MISO SAKE **18**
Binchotan roasted salmon with miso hollandaise, baby spinach and a floral Japanese crumble.

IBERICO SHOGAYAKI **22**
Slow cooked Iberico cheek.
Binchotan roasted and Japanese braise with apple syrup and ginger.
upgrade: robata grilled foi gras +15€

WAGYU A5 **32**
50 grams A5 marbled wagyu beef, caramelized sweet garlic, black garlic and truffle sauce.
upgrade: +50 grams +26€

ROBATA EBI **20**
2 pieces tigerprawn, robata grilled with teriyaki sauce and crispy chilli dip.

YAKINIKU SIDES

OKONOMI FRIES **8**
Fries topped with okonomi sauce, kewpie, furikake and katsuobushi.

MISO ASPARAGUS **12**
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 prepared 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.

SPICY SAKE **15**
Fresh cut salmon, furikake, avocado, cabbage and sriracha. Topped with, soy glaze and spicy mango sauce.

CRISPY TORI **13**
Deep fried chicken thigh, cabbage, topped with sriracha mayonnaise and spicy mango glaze.

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 and sriracha.

NIGIRI

2 pieces

ABURI SAKE 7
Flamed salmon nigiri topped with soy glaze, wasabi mayonnaise and crumble.

SPICY TUNA 9
Spicy tuna tartare with furikake, topped with sriracha mayonnaisse.

WAGYU AND TRUFFLE 12
Wagyu A5, slightly flamed and topped with Maldon sea salt and black truffle.

SUZUKI 8
Seabass, brushed with our tare sauce, yuzu kosho and sprinkled with lime zeste.

ABURI LANGOUSTINE 12
Flamed langoustine nigiri, topped with soy glaze and lime zeste.

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.

CHOCOLATE 12
Capuccinno of pure dark chocolate mousse, brownie, amanatsu sorbet and miso-caramel foam.

BBQ PINEAPPLE 14
Poched and grilled pineapple, marinated in vanilla and Chinese anis, creamy ginger ice cream, white chocolate, coconut dulce de leche.

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

JAPANESE SAKE LIQUEURS

Perfect to start or end your meal.

UMENOYADO NO UMESHU **9**

A refined Japanese plum liqueur with a delicate balance of sweet, fruity and subtly tart notes. Smooth and aromatic with rich plum character and a refreshing finish that captures the essence of traditional Japanese umeshu.

UMENOYADO YUZUSHU **9,5**

Refreshing Japanese citrus liqueur made with aromatic yuzu, offering vibrant citrus notes. Delicate, sweet and beautifully balanced.

UMENOYADO AROGOSHI MOMO **12**

A luscious Japanese peach liqueur made with real peach puree, delivering a rich and juicy flavour and a naturally smooth texture.

UMENOYADO LYCHEE **9**

A delicate fusion of Japanese sake and exotic lychee. Combining floral aromas with subtle sweetness and a smooth refreshing finish.

SPRITZ

Refreshing, sparkling and perfectly balanced.

LYCHEE SPRITZ **11**

Refreshing and elegant spritz with lychee sweetness, sparkling cava and a touch of roses.

WHITE PEACH SPRITZ **11**

Blend of delicate white peach, sparkling cava and crisp soda. fruity, floral and beautifully refreshing with a light sweetness and elegant finish.

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 CLASSIC 12,5

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

1689 DUTCH PINK GIN 12.9

A delicate pink gin with refined floral notes, fresh red berries and a hint of citrus. Smooth, refreshing and beautifully balanced culminating in a silky and sophistical smooth finish.

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.

WHISKY

TOKI SUNTORI **12**

Delicate and refined with notes of green apple, fresh basil and honey, layered with subtle vanilla, white pepper and a hint of grapefruit. Smooth and vibrant with a clean, gently spicy finish.

NIKKA FROM THE BARREL **13**

Rich and complex with layers of ripe orchard fruit, caramel and vanailla, complemented by warming spices, toasted oak and hints of orange peel. Full-bodied and beautifully balanced with a long, powerfull finish.

SUNTORY CHITAH **17**

An exquisitely smooth single grain whisy, revealing delicate layeres of golden honey, ripe pear and creme brulee, enhanced by sublte floral notes and refined oak. Silky and beautifully balanced with a mellow sweetness and a long, sophisticated finish.

JAPANESE BEERS

ICHIBAN **6.5**

Crisp and smooth with subtle malt sweetnes, delicate hop notes and a clean, refreshing finish.

ASAHI SUPER DRY **5.8**

Crisp and clean with subtle malt notes and a refreshing dry finish.

IKI YUZU **6.5**

Light and refreshing with vibrant yuzu citrus, delicate sweetness and a crisp finish.

WINES BY THE GLASS

WHITE WINES

CAMINA VERDEJO **5.8**
Fresh and crips, citrus, green apple and tropical notes.

PINOT GRIGIO **6.8**
Elegant with notes of pear, citrus and white flowers.

CHARDONNAY **7.5**
Smooth with ripe pear, golden apple and delicate notes of vanilla.

SAUVIGNON BLANC **6.6**
Fresh and vibrant with zesty citrus, tropical fuit and crisp herbal notes.

ROSE WINES

LA BELLE ANGELE **5.8**
Juicy and smooth with ripe red berries, hints of spice and a soft, elegant finish.

BY OTT **7.5**
EFresh and elegant with citrus, white peach and delicate floral notes.

RED WINES

MONTGRAS CABERNET **5.8**
Smooth with ripe red berries, juicy plum and subtle notes of spice.

PRIMITIVO **6.8**
Rich with ripe blackberries, dark cherry and hints of chocolate and spice.

SPARKLING WINES

ANANTO CAVA BRUT **7.5**
Fresh with crisp citrus, green apple and floral notes, finishing with lively bubbles.

PMASI MOXXE ROSE **10**
Delicate with red berries, citrus and subtle floral notes enhanced by a fine, lively mousse.

SPARKLING

It's always a good time to sparkle.

ANANTO CAVA BRUT **37.5**

Valencia I Spain

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

MASI MOXXÉ ROSÉ **49**

Veneto I 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 I 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 I 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.

RUINART BLANC DE BLANCS **130**

Champagne I 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 I France I Languedoc
Balanced, light rosé with fresh and floral notes.

BY OTT ROSE **37.5**
Grenache-Syrah I France I Provence
Full of red fruit with sweet spices and lavender, hints of strawberries and raspberries.

WHITE

MASI PINOT GRIGIO **34**
Pinot Grigio I Italy I 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.

FEMMES AU JARDIN **37.5**
Chardonnay | France | Languedoc
Fresh and elegant Chardonnay with notes of ripe apple, pear and citrus. Complemented by a smooth, rounded finish.

PONGA PONGA **49**
Sauvignon Blanc I New Zealand
I 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.

FRANZ HAAS MANNA **65**

Blend I Italy I Alto Adige

Deep golden yellow in color. 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.

AMALAYA BLANCO TORRENTES **46**

Riesling – Torrentes I Argentina I 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.

WEINGUT MARTINSHOF **49**

Pinot Noir I Germany I Rheinhessen

Fresh and elegant spatbegunder wine with a vibrant notes of citrus, peach and red berries. Complemented by a smooth texture and a crisp, fruity finish.

JEAN MARC BROCARD **62**

Chardonnay I France I Chablis

An elegant and refined Chablis wine, revealing delicate citrus, crisp green apple and a subtle floral nuances, elevated by vibrant freshness and a beautifully pure, mineral finish.

FOURNIER SANCERRE 'SILEX' **70**

Sauvignon blanc I France I 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.

BERONIA RIOJA VIURA **56**

Viura I Spanje I Rioja

An elegant and expressive white wine with aromas of ripe pear, citrus and delicate vanilla, enriched by subtle toasted oak. A creamy texture and a beautifully balanced, lingering finish.

FAIVELEY MEURSAULT 2023 **99**

Chardonnay I France I 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.

FAIVELY BOURGOGNE **65**

Chardonnay I France I Bourgogne

Elegant and beautifully balanced with notes of crisp apple, ripe pear and citrus, complemented by delicate white flowers, subtle vanilla and a hint of toasted oak. A silky texture and refreshing mineral finish bring finesse and length.

REGNARD MEURSAULT TERRES BLANCHES **135**

Chardonnay I France I Burgundy

Rich and refined with notes of ripe pear, golden apple and citrus. Layered with toasted hazelnut, buttery nuances and delicate vanilla. A beautifully rounded texture, elegant oak and a long, mineral driven finish create a wine of exceptional finesse.

REGNARD CHABLIS 'GRAND REGNARD' **72**

Chardonnay I France I Chablis

Elegant and expressive, with notes of white peach, ripe apple and citrus. Beautifully balanced with a rounded texture and a long refreshing finish.

RED

ANTICO FUOCO 34

Primitivo I Italy I Puglia

Rich and velvetly with ripe blackberries, juicy black cherries and dark chocolate complemented by hints of vanilla and warm spice. Smooth tannins and a lingering, rounded finish.

NORTON MALBEC RESERVA 2024 44

Malbec I Argentina I Mendoza

Expressive and rich Malbec wine with ripe blackberries, dark cherries and delicate notes of violet, tabacco and spices. Smooth, velvetly tannins and subtle oak lead to a long, elegant finish.

BERONIA RIOJA 45

Tempranillo I Spain I 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 I Italy I 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.

BOSCHENDAL 1685 **54**

Merlot I South Africa I Franschhoek

Deep ruby red in color, full aromas of ripe plum, red cherry and mulberries, layered with a hint of dark chocolate, subtle vanilla and delicate oak. Smooth tannins and a elegant soft and fruity long finish.

EMBRUIX DE VALL LLACH **60**

Blend I Spain I Priorat

An elegant and powerfull red wine, revealing layers of ripe blackberries, dark cherries and sumptuous notes of dark chocolate, liquorice and exotic spice. Silky tannins and an intricate mineral character create remarkable depth and harmony, culminating in a long, velvetly finish of exceptional finesse.

FAIVELEY MERCUREY 'FRAMBOISIERE' **72**

Pinot Noir I France I Burgundy

Intense red of color, elegant and expressive with aromas of ripe raspberry, red cherry and wild strawberry. Complemented by delicate floral notes and sublte hints of spice. The palate is beautifully balanced, revealing silky tannins, refined oak nuances and a fresh, mineral character, leading to a long and graceful finish.



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