PINTX

izakaya bar

DAYTIME

MENU

HOT DRINKS

COFFEE	3.70
ESPRESSO	3.70
DOPPI0	4.90
CAPPUCCINO	4.30
MILK COFFEE	4.30
LATTE MACCHIATO	4.90
LATTE CARAMEL	5.20
FLAT WHITE	4.80
HOT CHOCOLATE with whipped cream	4.50
FRESH MINT TEA	4.50
FRESH GINGER TEA	4.50
BLOOMZ TEA	3.60

mr grey, touch of jasmin, bush adventure,
mojito, dushi kadushi, red explosion

SOMETHING STRONGER...

COFFEE 43	9.90
IRISH COFFEE	9.90
FRENCH COFFEE	9.90
ITALIAN COFFEE	9.90
TIA MARIA COFFEE	9.90
BAILEY'S COFFEE	9.90
HOT CHOCOLATE	9.90

with brown rum and whipped cream

GLUHWEIN 'seasonal' 6.80

ICED COFFEE

FROZEN CAPPUCCINO 6.20

choco/caramel & whipped cream 'seasonal'

PASTRY

SUGAR WAFFLE 6.30
with whipped cream

SUGAR WAFFLE 7.50
with warm cherries and whipped cream

DUDOK APPLE PIE 4.80
with whipped cream

SAKE LIQUEURS

UMENOYADO NO UMESHU 9.00
plum sake

UMENOYADO YUZUSHU 9.50
yuzu sake

UMENOYADO AROGOSHI MOMO 12.00
white peach sake

UMENOYADO LYCHEE 9.00
Lychee sake

SODA

COCA COLA	3.80
COCA COLA ZERO	3.80
SPRITE	3.80
FANTA ORANGE / CASSIS	3.80
FUZE TEA SPARKLING	3.90
FUZE TEA GREEN	3.90
RIVELLA	3.80
BITTERLEMON	3.80
FENTIMANS INDIAN TONIC	4.20
FENTIMANS GINGERALE	4.20
FENTIMANS GINGER BEER	4.20
FENTIMANS YUZU TONIC	4.20
FENTIMANS ROSE LEMONADE	4.20
MARIE STELLA SPARKLING / STILL	3.80
APPELEARE	3.80
FRESH ORANGE JUICE	5.20
FRISTI	3.80
CHOCOMEL	3.80

BEERS

PILS

BRAND PREMIUM 25CL	4.30
BRAND PREMIUM 50CL	8.00
ASAHI JAPAN SUPER DRY	5.80
ICHIBAN	6.50

0.0

HEINEKEN 0.0	3.90
AMSTEL RADLER	4.70
AFFLIGEM BLOND	4.90

TARWE

BRAND WEIZEN 25CL	4.30
BRAND WEIZEN 50CL	8.00
PAULANER 50 CL	8.00

BLOND

LA CHOUFFE BLONDE	6.40
AFFLIGEM BLOND	6.40

TRIPEL

KARMELIET TRIPEL	6.80

DUBBEL EN FRUIT

AFFLIGEM DUBBEL	6.40
MORT SUBITE KRIEK	5.50
AMSTEL RADLER	4.60
IKI YUZU	6.50
DESPERADOS	6.00

WINES BY THE GLASS

WHITE WINES

CAMINA VERDEJO	5.80
PINOT GRIGIO	6.80
CHARDONNAY	7.50
SAUVIGNON BLANC	6.60

ROSÉ WINES

LA BELLE ANGELE GRENACHE	5.80
BY OTT PROVENCE	7.50

RED WINES

MONTGRAS DE GRAS CABERNET	5.80
ANTICO FUOCO PRIMITIVO	6.80

SPARKLING WINES

ANANTO CAVA BRUT	7.50

GIN & TONIC

HENDRICKS 13.50

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 12.50

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

SAKURAO CLASSIC GIN 13.90

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

UKIYO JAPANESE BLOSSOM GIN 14.80

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 12.90

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.

1689 DUTCH PINK GIN 12.90

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

SIGNATURE COCKTAILS

YUZU MARGARITA 12.00
A fresh twist to an old classic. We took the classic margarita cocktail and infused it with the unique flavor of yuzu.

KYOTO SUNSET 13.00
UElegant 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 14.00
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 15.00
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 13.00
Pornstar Martini is an elegant martini cocktail with passion fruit and vanilla vodka. It tastes smooth as silk!

MOMO NEGRONI 12.00
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 12.00
Sweet and sour cocktail with Bandung 22, lemon juice and sugar. A Pandan cake in a glass.

SPRITZ

APEROL 9.90
Bittersweet orange,sparkling and refreshing

LYCHEE 11.00
Refreshing and elegant spritz with lychee sweetness, sparkling cava and a touch of roses.

WHITE PEACH 11.00
Blend of delicate white peach, sparkling cava and a crisp soda. Fruity, floral and beautifully refreshing with a light sweetness and elegant finish.

LUNCH

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

TOASTY & MORE

LUNCH TILL 16.00 HOUR

TOASTY CLASSIC 8.50
Roasted pita with ham and cheese, served with curry sauce.

CLASSY AND NAUGHTY 12.50
Grilled pita with ham and cheese, tomato, red onion and rucola pesto, served with tomato marmelade.

KAMO TERIYAKI BUN 2 PIECES 16.00
Hamburger style mini bun with pan fried pulled duck, hoisin, pickled onion, baby lettuce and teriyaki sauce.

KARA AGE BAO BUNS 2 PIECES 16.00
Steamed boa buns with sweet and spicy glazed kara age chicken, crispy salad, red onion, crispy chili and sesame.

SOURDOUGH

LUNCH TILL 16.00 HOUR

CARPACCIO 15.50
Roasted bread with fresh cut carpaccio, rucola, truffle-ponzu mayonnaise, parmezan cheese, pinu nuts and capers.

MISO SALMON 14.50
Roasted bread with pulled miso salmon, miso mayonnaise, rucola, red onion and capers.

TUNA 18.00
Roasted bread with seared tuna, avocado, rucola, red onion, sesame and topped with yuzu garlic mayonnaise.

EGG BENEDICT 18.00
Roasted bread with wagyu bresola, avocado, rucola, poched eggs and topped with miso hollandaise.

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 14.00
Panko fried shrimp, cabbage and avocado. Topped with fresh cut salmon, miso mayonnaise with a pinch of togorashi. Slightly flamed.

SPICY EBI 12.00
Panko fried shrimp with a slice of avocado, furikake, sriracha mayonnaise and soy glaze.

SPICY SAKE 15.00
Fresh cut salmon, avocado, cabbage and sriracha, soy glaze, spicy mango sauce and Japanese crumble.

CRISPY TORI 13.00
Sweet and spicy glazed deep fried chicken thigh, cabbage and carrot, Topped with sriracha mayonnaise and spring onion.

WAGYU EBI 18.00
Flamed wagyu roll with panko fried ebi, cabbage and avocado, topped with wasabi mayonnaise and soy glaze.

SPICY MAGURO 16.00
Tuna, cabbage and avocado, topped with spicy tuna tartare with roasted chili flakes, sriracha and salmon roe.

NIGIRI 2 PIECES

ABURI SAKE 7.00
Flamed salmon nigiri topped with soy glaze, wasabi mayonnaise and Japanese crumble.

SPICY TUNA 9.00
Spicy tuna tartare with furikake, topped with sriracha mayonnaise.

WAGYU AND TRUFFLE 12.00
Wagyu A5 nigiri, slightly flamed and topped with black truffle.

SUZUKI 8.00
Seabass, brushed with our tare sauce, yuzu kosho and sprinkled with lime zeste.

ABURI LANGOUSTINE 12.00
Flamed langoustine nigiri, topped with soy glaze and lime zeste.

TERRACE BITES

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

BITTERBALLEN 11.00
8 pieces, holtkamp, mustard.

SATEH BITTERBALLEN 10.00
6 pieces, holtkamp, miso mayonnaise.

WAGYU BRESOLA 18.00
Approx. 50 grams. A5 wagyu bresola, sesame crackers, tomato marmelade.

FUSION OLIVES 4.50
Marinated olives with an Asian twist.

EDAMAME 8.50
Japanese soybeans, served with Maldon sea salt. Plain and tasty.

JAPANESE NUTS MIX 3.50
Approx. 80 grams, mixed nuts with a bite of wasabi.

KARAAGE CHICKEN 14.00
Deep-fried chicken thigh glazed with sweet and spicy umami sauce.

SHRIMP TEMPURA 10.00
Shrimps in tempura topped with miso mayonnaise.

DEEP FRIED GYOZA 10.00
5 pieces, deep fried chicken gyoza with okonomi sauce and kewpie mayonnaise.

OKONOMI FRIES 8.00
Fries topped with okonomi sauce, kewpie, furikake and katsuobushi.

CHICKEN YAKITORI 14.00
2 pieces, homemade chicken yakitori, teriyaki, spicy mango sauce and Japanese crumble.

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.

Not 18+, no alcohol.
please show ID when asked.

Thank you for your understanding!