TO START

Gyoza with duck 4 pcs ♡ — 32-
plum and peanut sause

Ebi tempura 5 pcs — 40-
shrimp tempura/sos spicy mayo

Sake tataki ♡ — 38-
seared salmon/miso sause/garlic chips

Sake tartare — 47-
salmon tartare/spring onion/miso/yuzu

Tartare maguro — 57-
bluefin tuna /spring onion/sesame/masago

Edamame — 20-
soy beans/maldon sea salt

Wakame Salad — 18-
wakame/cucumber/shiitake mushrooms/sesame

Mini miso salmon / vege — 20-
dashi/vakame/shiitake/spring onion/lime

Japanese wasabi root — 15-

HOSOMAKI

These are thin rolls with only one ingredient and wasabi. 8pcs

Sake or sake grilled — 27-
raw salmon or grilled salmon/wasabi

Maguro akami — 37-
lean cut of bluefin tuna/wasabi

Hotate lime — 35-
scallop/ wasabi/ lime

Vegetable| choice of: — 19-
cucumber, avocado, pickled kanpyo

SASHIMI MAKI

Rolls wrapped in nori without rice. 6pcs

Sake or Grilled Salmon — 45-
raw or grilled salmon, avocado, cucumber, cabbage, teriyaki sauce, yuzu

Maguro Akami. — 55-
akami tuna, spicy mayo, avocado, cucumber, mango.

Argentinian Prawn — 55-
argentinian prawn, cucumber, avocado, yuzu, cooked prawn

NIGIRI

a handformed oval piece of rice with a bit of wasabi and raw fish or avocado. 2pcs

Sake — 27-
salmon

Sake toro ♡ — 28-
seared salmon belly

Sea bream kombuime — 27-
kombu-marinated sea bream

Ikura/Sake — 38-
gunkan-maki with marinated salmon roe

Maguro akami — 37-
lean cut of bluefin tuna

O-toro maguro ♡ — 37-
Fatty cut of bluefin tuna

Hotate — 35-
Hokkaido scallops

Avocado — 20-
temari avocado/miso sause/almonds

Argentinian Prawn — 35-
cooked prawn

Nigiri selection 6 pcs ♡ — 95-
chef's choice

SASHIMI

These are pieces of raw fish served with ponzu sauce. 3pcs

Sake — 40-
salmon

Sea bream kombuime — 40-
kombu-marinated sea bream

Akami — 45-
lean cut of bluefin tuna

O-toro ♡ — 50-
fatty cut of bluefin tuna

Hotate — 45-
hokkaido scallops

URAMAKI

These are rolls wrapped in reverse, i.e. with rice on the outside and nori seaweed on the inside. 8pcs

Sake — 40-
salmon/avocado/cream cheese/sesame/wasabi

Ebi tempura — 40-
shrimp tempura/kampio/cream cheese/cucumber/ sesame

Maguro akami — 46-
tuna akami/cucumber/avocado/spicy mayo sose/spring onion

Unagi grill — 40-
grilled eel/kompio/teriyaki sose/avocado/cream cheese/wasabi

URAMAKI SPECIAL

Daigo sushi signature rolls

Sake aburi ♡ — 45-
fresh salmon/ seared salmon/ avocado/ miso sauce/ spring onion,/ wasabi

Hotate — 52-
Scallops/ salmon roe/ cucumber/ avocado/ yuzu sauce/ wasabi

Sake tatare — 47-
tartare salmon/ avocado/ sesame/ miso/ cucumber/ wasabi

Rainbow — 49-
three kinds of fish/cucumber/shrimp tempura/ mango/ avocado/ wasabi

Woow — 45-
shrimp tempura,/ kanpio/ cucumber/ avocado/ sauce/ wasabi/ almonds

Sea bream ♡ — 44-
seabream/ avocado/ mango/ lime/ wasabi

Maguro tartare — 52-
Tuna akami/ kampio/ avocado/ sauce/garlic chips/ spring onion/ wasabi

Toro aburi ♡ — 64-
shrimp tempura/ avocado/ o-toro charred/ garlic chips/ wasabi

Unagi ebi — 43-
eel/ shrimp tempura/ sauce/ avocado/ wasabi/ sansho

Nasu roll ♡ — 40-
avocado/ kanpio/ miso/ eggplant/trufle / wasabi

Ebi yuzu ♡ — 52-
cooked prawn/shiso/yuzu/avocado/mango/wasabi

Akami truffle roll — 49-
Tuna akami/ cucumber/ avocado/ sauce/ spring onion/ wasabi

FUTOMAKI

Thick sushi rolls filled with fish, seafood and fresh vegetables 6pcs

Sake or sake grilled — 40-
salmon/ avocado/ cucumber/ kanpio/ wasabi

Ebi tempura — 41-
shrimp tempura/ mango/ cucumber/ avocado/ sause/ wasabi

Maguro akami — 45-
tuna bluefin akami/ avocado/ cucumber/ kampio/ spring onion/ wasabi

Yasai — 40-
zuzini tempura/miso/cucumber/avocado/kanpio/pring onion/ wasabi

♡ -must try -vege

SETS

MINI SET 14pcs/66-
Hosomaki maguro akami/Uramaki ebi tempura/ Futomaki sake

PHILADELPHIA SET 24pcs/132-
Uramaki: sake aburi/ sake tatar/ ebi tempura

AI SET 26pcs/154-
Nigiri: maguro akami, sake/ Hosomaki kampio/
Uramaki sea bream. futomaki Ebi tempra

KOKESHI SET ♡ 44pcs/229-
Uramaki: tai, maguro akami, rainbow, sake/
Futomaki:asparagus tempura, ebi tempura

CHIRASHI SUSHI

A type of Japanese sushi dish, served in a bowl filled with rice and various ingredients scattered on

Fish/shrimp tempura/ vegetables 75-
Vege 55-
Kids 39-
grillend salmon, mango, awocado, pumpkin, rice, sauce
Rice with sesame 10-

DESSERTS

Pana Cat 28-
white chocolate/yuzu/almonds

Mochi 27-
japanese rice cakes filled with ice cream

How do we serve our sushi?

We bring all dishes one by one, and each item is served separately.
We recommend eating it immediately to keep the rice and ingredients at the right temperature and freshness.

The soy sauce is only used to slightly moisten it. To fully appreciate the freshness and flavor of the ingredients, we recommend using minimal sauce.

DRINKS

Still water	8-
Sparkling water 0,3	8-
On lemon	15-
Apple juice	10-
Aloe vera	12-
Coca-cola	12-
Lemonade classic, yuzu	1l 30-/0,3 16-
Orange macha	20-

HOT DRINKS

Matcha latte	17-
Pumpkin Matcha latte	17-
Hojicha latte	18-

TEA

Ice tea jasmine 0,33/17-

Jasmine green 0,2/13-
Japanese green tea with jasmine

Hojicha
Japanese roasted green tea, consisting mainly of tea bush stems

Genmaicha
classic tea with roasted rice. The traditional taste of original Japanese tea

Sencha Japan
Japan Sencha Premium tea is a traditional, high-quality Japanese tea.

Sencha Sakura
Japan Sencha Premium tea is a traditional, high-quality Japanese tea.

Honey-Citrus
A blend of green and white tea with ginger, honey, dried raspberry, and citrus fruits.

DAIGO SUSHI

OMAKASE

Literally meaning "I leave it to you."
Omakase is created on the fly, depending on the fish available and our chef's inspiration.

Omakase is served exclusively with real, freshly grated wasabi. This allows you to experience the subtle spiciness and natural sweetness of this rare plant, perfectly complementing the highest quality fish.

This experience is dedicated to those who want to experience Japanese sushi in its purest form – with complete respect for tradition and the product, yet with a modern approach.

Sashimi
Tataki
Gyoza
Temaki
Nigiri selection
Maki

For one person 225-/ For two people 445

10% service is included in the price for groups of more than 5 people.

Japanese beer

Kirin Ichiban 0% or 5% 0,3/19-
Japanese premium beer brewed using the first-press method. It is characterized by a mild malt flavor, subtle hop bitterness, and delicate fruity and floral notes.

Eshigo Koshichikari 5% 0,5/28-
A Japanese beer with an original recipe based on barley malt, hops, corn, and, of course, rice. It has an intriguing, unusual flavor.

Sake

Mutemuka Shuzō 0,05/20-
0,2/78-

A full-bodied, dry, unpasteurized sake – mineral and full of umami, with an aroma of white chocolate and an earthy aftertaste.
Region: Kochi, Japan
Rice type: local rice varieties
Alcohol content: 18%
Acidity: 1.6

Ninki Gold 0,05/23-
0,2/90-

The taste is perfectly balanced between freshness and dryness, offset by an extremely pleasant, deep sweetness.
Region: Fukushima
Rice Type: Gohyaku Mangoku
Alcohol Content: 15
Acidity: 1.8

NS Junmai Ginjo Sakari (No. 13) 0,05/ 19-
0,2/ 70-

On the palate, it stands out for its fruity profile and exceptional delicacy—the result of a precisely controlled fermentation process and the use of top-quality ingredients.
Clear and elegant in the glass. The aroma reveals distinct, natural fruity notes—juicy tropical fruits, fresh apple, and subtle hints of mango—which lend the sake a sweet, fruit-forward character.
Region: Hyogo
Alcohol content: 15%
Acidity: 1.4

SAKE TASTING 3X0,05/69-
A tasting of three types of sake, from refined varieties to more sophisticated ones.

Kizan 0,05/22-
0,2/85-

Fruity ginjō sake – 100% pure rice wine
Fruity, elegant, unpasteurized sake from the Japanese Alps. Sweet and aromatic like pear and apple, but unusually full for a ginjō.
Region: Nagano, Japonia
Rice type: Miyama Nishiki
Alcohol content: 15%
Acidity: 3,1

Daigo No Shizuku 0,05/25-
0,2/97-

A light straw hue gives it a noble character. A sake with a full flavor showcasing sweet fruit and a pickled ume and citrus character.
Its acidity is lively and refreshing.
Region: Chiba, Japonia
Rice type: Koshihikari, Yukigesho
Alcohol content: 13%
Acidity: 5-12

Ninki 11 Genshu 0,05/25-
0,2/97-

A vibrant, fruity sake with intense acidity, a fresh aroma, and a surprisingly light character. A harmonious blend of fruity sweetness and a refreshing finish.
Region: Fukushima
Rice type: Gohyaku Mangoku
Alcohol content: 11%
Acidity: 2.2

Nigori Junmai 0.05/15-
0,2/75-

A cloudy, delicate sake with a creamy texture and a distinct rice-forward character. It combines subtle sweetness with a mild flavor and a velvety finish. Best enjoyed well-chilled.
Region: Fukushima
Rice variety: Gohyakumangoku
Alcohol content: 10.5%
Acidity: 2.2

WINE

Plum wine 0,150/19- 0,750/80-
Made from Japanese ume plum fruit, sugar and Japanese "shochu".
Often commonly called plum wine, it has a characteristic sweet and sour taste.

KLIPFEL ALSACE AOP SUSHI. 0,1/24-
0,75/105-

Delicate, light, and fruity. A subtle nose with aromas of roses and lychee. Well-balanced and silky on the palate, with lingering flavors.
Grape varieties: Pinot Blanc, Pinot Gris, Muscat, and Gewurztraminer or Riesling
Region: Alsace, France
Type: Off-dry white wine
Alcohol content: 12%.

NATURAL WINES

Sparkling

DJUCE Core Fizzy 2022 187ml/29-
A fresh and effervescent experience, Fizzy White is both masculine and fruity.
Grape variety: Trebbiano and Yellow Muscat.
Region: Abruzja, Italy
Type: white wine
Alcohol content: 10.5%

Meinklang Foam Vulkán 2022 150-

It tastes like a summer concoction of wildflowers, white fruits, green apples and tart lemons with a subtle yeasty note that softens the intense acidity.
Grape variety:: Harslevelu Juhfark
Region: Bundesland, Ausria
Type: white sparkling wine
Alcohol content: 11%

We do not sell or serve alcoholic beverages to minors or intoxicated persons

Orange

DJUCE MEINKLANG Amber 0,250ml/39-

Notes of fresh citrus fruits of all kinds, mixed with some yeasty character, a hint of dried herbs.
Grape variety: Welschriesling, Pinot gris & Grüner Veltliner
Region: Bunderland, Austia
Type: Orange wine
Alcohol content: 11.5%

Podere Ortica Ade 2022 180-

It comes exclusively from Trebbiano grapes, including an old biotype called Biancame, which changes color when ripe. Buttery, rich in minerals, herbs, white fruits and flowers. Fresh and juicy wine.
Grape variety: Trebiano
Region: Tuscany, Italy
Type: Orange wine
Alcohol content: 10%

White

Bianco valli unite 2023 0,1/ 30-
0,750/169-

Characterized by freshness, rarity, fruity notes, low sulphate content and an organic approach
Grape variety: Cortese
Region: Piedmont, Włochy
Type: White wine
Alcohol content: 12%

Diuce Crispy White 2022 0,187/29-

This is a Trebbiano excursion that is both fruity and friendly, balancing just the right amount of freshness. If you look a little deeper you will find melon, pear, some rock minerality and minimal sulfur.
Grape variety: Trebiano
Region: Abruzja, Włochy
Type: White wine
Alcohol content: 11.5%

Gustavshof Kalkstein Rheinhessen 0,75/179

A beautiful, natural Riesling from Dittelsheim, full of vigor and youthful bravado, fruity and mineral.
Grape variety: Riesling
Region: Rheinhessen, Germany
Type: White wine
Alcohol content: 11.5%

Red

Valli Unite ALESSANDRINO 2022 179-

This is an energetic, fresh, and juicy wine that reveals ripe cherries and a touch of smoky aromas on the nose. The palate is juicy, full of fruit with hints of smoke and game, with a tart finish.
Grape variety: Croatina
Region: Piemont,Italy
Type: Red wine
Alcohol content:13%

Cocktails

Japanese Ginger Fiero 25-
Martini fiero, ginger, yuzu, soda

Hot UME 33-
A warm, aromatic beverage based on plum wine

DAIGO SUSHI

Alcohol menu