



TAKENOKO



jelovnik
menu

NIKKEI KUHINJA

NIKKEI KITCHEN

Nikkei kuhinja je fuzija, odnosno spoj japanske i peruanske kuhinje u kojoj se kombiniraju sastojci, okusi, tehnike i metode kuhanja, obje kuhinje. Nastala je tako što su japanski iseljenici, koji su u Peru stigli u velikom broju, počeli spajati svoja jela s okusima i tehnikama kuhanja autohtonih peruanskih jela. Ove kombinacije okusa okupljaju najbolje od elegantne i osjetljive kuhinje Japana sa svježinom i pikantnošću vedre kuhinje Perua.

Nikkei kitchen is a fusion, that is, a combination of Japanese and Peruvian cuisine in which the ingredients, flavors, cooking techniques and methods of both cuisines are combined. It was created by the Japanese emigrants, who arrived in Peru in large numbers and started to combine their dishes with the flavors and cooking techniques of indigenous Peruvian dishes. These flavor combinations bring together the best of Japan's elegant and delicate cuisine with the freshness and spiciness of Peru's bright cuisine.

TAKENOKO

SALATE
SALADS

NIKKEI NICOISE Aji amarillo,tuna, krumpir,masline,salata,cherry rajčice,mahune,prepeličije jaje / Aji amarillo, tuna,potato,olives,lettuce,cherry tomato, beans, quail eggs	110,00 kn
PILEĆA SALATA / CHICKEN SALAD Pileći zabatak, inca preljev, ljubičasti kupus, cherry rajčice, vlasac, wonton tijesto, nori alga / Chicken, inca dressing, red cabbage, cherry tomato, chives, wonton croutons, nori seaweed	78,00 kn
WAKAMI Morske alge, krastavac, kvinoja, sezam / Seaweed, cucumber, quinoa, sesame	65,00 kn

PREDJELA
APPETIZERS

HOTATE ANTICUCHO Jakobove kapice, panca chili, hrskavi kelj, parmezan / St. Jacques, panca chili, crispy kale, parmesan	115,00 kn
MISO SALMON Miso, losos, komorač, avokado / Miso, salmon , fennel salad, avocado	98,00 kn
SAKE PASSION Marakuja, losos, korijander, krekeri od kelja / Passion fruit, salmon, coriander, kale crackers	96,00 kn

TAKENOKO

TAKENOKO TARTAR

Losos, brancin, jakobova kapica, aji amarillo
/ Salmon, seabass, St. Jacques, aji amarillo

155,00 kn

AMAZON SASHIMI

Brancin, češnjak, korijander
/ Seabass, garlic, coriander

148,00 kn

CEVICHE

SAKE CEVICHE

Thai umak, losos, kokosova krema, tapioca kreker
/ Thai sauce, salmon, coconut cream,
tapioca crackers

84,00 kn

SHIROMI TRUFFLE CEVICHE

Brancin, umak od tartufa, sezamovo ulje
/ Seabass, truffle sauce, sesame oil

92,00 kn

MAGURO CEVICHE

Tuna, mladi luk, krastavac, sezam
/ Tuna, spring onion, cucumber, sesame

98,00 kn

TAKENOKO CEVICHE

Jakobove kapice, brancin, panca chili,
krekeri od sipe / St. Jacques, seabass,
panca chili, squid crackers

110,00 kn

NIGIRI

TUNA – FOIE GRAS NIGIRI / ABURI	46,00 kn
Tuna, guščja jetra, nitsume umak / Tuna, foi gras, nitsume sauce	
SAKE TRUFFLE	40,00 kn
Losos, tartufi, ponzu, crni tobiko / Salmon, truffle, ponzu, black tobiko	
INKA NIGIRI	34,00 kn
Brancin, žuti chili, kvinoja mrvice / Seabass, yellow chili, quinoa popped	
HOTATE NIGIRI	38,00 kn
Jakobova kapica, marakuja, krekeri od sipe / St. Jacques, passion fruit, squid crackers	

MAKI ROLLS

PANKO FRIED MAKI	84,00 kn
Losos , avokado, nitsume umak, philadelphia sir / Salmon, avocado, nitsume sauce, philadelphia cheese	
MAGURO ACEVICHADO	96,00 kn
Tuna, mango, krastavac, avokado / Tuna, mango, cucumber, avocado	
SHRIMP ON THE BEACH	88,00 kn
Kozice u tempuri, šparoge, kokos / Prawn tempura, asparagus, coconut	
WAGYU MAKI	210,00 kn
Wagyu, tempura od luka, mladi luk, chimichurri / Wagyu, onion tempura, spring onion, chimichurri	

GLAVNA JELA

NIKKEI BRANCIN U LISTU BANANE	190,00 kn
Brancin, rižoto od orza, aji amarillio, marinirani luk / Seabass, orzo risotto, aji amarillio, onion criolla	
POLOMITAS H LAP	360,00 kn
Hlap, panca chilli, crni tobiko, tobanjan / Lobster, panca chilli, black tobico, tobanjan	
LOMO BEEFSTEAK	195,00 kn
Biftek, lomo umak, batat, povrće / Beefsteak, lomo sauce, potati wedges, vegetables	
ANTICUCHO JANJEĆI KOTLETI	215,00 kn
Janjeći kotleti, chemicurri, umak od ananasa / Lamb chop, chimichurri, pineapple salsa	



Takenoko jelovnik
Takenoko menu

SALATE & GRICKALICE

SALADS & SNACKS

KAISO SALAD

Salata od algi
/ Seaweed salad

45,00 kn

EDAMAME

KUHANA MLADA ZRNA SOJE
/ COOKED BABY SOYBEANS
Slane ili pikantne
/ Salty or spicy beans

50,00 kn

JUHE

SOUPS

MISOSHIRU

Juha od miso paste
/ Miso soup

50,00 kn

TOM YAM KUNG

Ljuta tajlandska juha s kozicama
/ Hot Thai soup with prawns

55,00 kn

KREM JUHA OD CELERA

/ CELERY CREAM SOUP

48,00 kn

HLADNA PREDJELA

COLD APPETIZERS

TUNA KAKUNI

95,00 kn

Marinirana tuna, mango, mladi špinat, wasabi preljev / Marinated tuna, mango, baby spinach, wasabi dressing

HORENSO GOMAAE

46,00 kn

Špinat s pastom od sezama / Spinach with sesame paste

SHIME-JAKE

90,00 kn

Marinirani losos serviran na umaku ponzu / Marinated salmon served with ponzu sauce

TOPLA PREDJELA

WARM APPETIZERS

GYOZA

86,00 kn

Japanske okruglice s povrćem i piletinom / Japanese dumplings with vegetables and chicken

PROLJETNE ROLICE / SPRING ROLLS

98,00 kn

Piletina i kozice u rižinom papiru, pohane i servirane sa slatko – ljutim umakom / Chicken and prawns in rice paper, crumbed and served with sweet chilli sauce

GUŠČJA JETRA S SORBETOM OD KRUŠKE

195,00 kn

/ GOOSE LIVER WITH PEAR SORBET

SUSHI JELOVNIKSUSHI MENU

KYOTO Age ebi maki, rollice od tune i špinata i pola porcije malog sashimija od tune i lososa / Age ebi roll, tuna spinach roll and half portion of small tuna and salmon sashimi	195,00 kn
NAGANO Tri vrste hosomakija po izboru / Three kinds of hosomaki by choice	132,00 kn
SAN DIEGO Tri različite vrste uramakija po izboru / Three kinds of uramaki by choice	185,00 kn
ROKKAN SUSHI Šest komada nigirija tune ili lososa po izboru / Six pieces of tuna or salmon nigiri by choice	150,00 kn
PREPORUKA KUHARA / CHEF'S CHOICE Pet nigirija, jedan hosomaki / Five nigiri and one hosomaki	160,00 kn
PREPORUKA KUHARA – VELIKA PORCIJA / CHEF'S CHOICE - LARGE Sedam nigirija i jedan uramaki / Seven nigiri and one uramaki	205,00 kn

TAKENOKO

NIGIRI

Sushi edomae način / Edomae-style sushi

MAGURO Tuna / Tuna	35,00 kn
SAKE Losos / Salmon	30,00 kn
EBI Kozica / Prawn	40,00 kn
TORO Carska tuna / Fatty tuna	46,00 kn
HAMACHI Japanski gof / Yellowtail	46,00 kn
UNAGI Jegulja / Eel	46,00 kn
IKURA Ikra lososa / Salmon roe	36,00 kn
TORO ABURI Carska tuna, nitsume umak / Fatty tuna, nitsume sauce	50,00 kn
SAKE ABURI Losos lagano zapečen / Salmon lightly browned	38,00 kn
AME EBI Jadranska kozica / Adriatic prawn	40,00 kn
SVJEŽI WASABI / FRESH WASABI 1g	15,00 kn

TAKENOKO

HOSOMAKI

*Tradicionalni japanski svitak
/ Traditional Japanese rolls*

KAPPA

Krastavac / Cucumber

40,00 kn

AVOKADO

Avokado / Avocado

42,00 kn

SAKE

Losos / Salmon

44,00 kn

TEKKA

Tuna / Tuna

48,00 kn

NEGITORO

Sjeckana carska tuna s mladim lukom
/ Chopped fatty tuna with spring onions

52,00 kn

TAKE MAKI

SOFT SHELL CRAB ROLL

Meso raka mekog oklopa, krastavac, avokado,
klice, majoneza, umak gochujang, tobikko
/ Soft shell crab meat, cucumber, avocafo,
cress, mayonaisse, gochujang sauce, tobbiko

98,00 kn

URAMAKI

*Svitak na američki način
/ American-style sushi*

BLACK SUSHI Losos u tempuri, krastavac, Philadelphia sir, ponzo, tobikko, sipino crnilo / Salmon tempura, cucumber, Philadelphia cheese, ponzo, tobikko, cuttlefish ink	74,00 kn
CALIFORNIA / CALIFORNIA Meso rakovice, avokado / Crab meat, avocado	76,00 kn
ALASKA / ALASKA Losos, avokado / Salmon, avocado	64,00 kn
BOSTON / BOSTON Tuna, avokado / Tuna, avocado	72,00 kn
PHILADELPHIA / PHILADELPHIA Philadelphia sir, krastavac omotan u dimljeni losos / Philadelphia cheese with cucumber wrapped in sliced smoked salmon	76,00 kn
CHICKEN TERIYAKI ROLL Pečena piletina, umak teriyaki, krastavac, majoneza / Grilled chicken, teriyaki sauce, cucumber, mayonnaise	62,00 kn
HOTATE ASPARAGUS ROLL Jakobove kapice, šparoge u tempuri, avokado, klice, majoneza, tobikko / St. Jacques, asparagus in tempura, avocado, cress, mayonnaise, tobikko	78,00 kn
AGE EBI Kozice u tempuri, krastavac, majoneza, umak nitsume / Tempura prawns, cucumber, mayonnaise, nitsume sauce	78,00 kn

SASHIMI

TUNA SASHIMI 150g	220,00 kn
TORO TUNA SASHIMI 150g	250,00 kn
LOSOS SASHIMI / SALMON SASHIMI 150g	155,00 kn
CHEF'S CHOICE Četiri vrste svježe ribe po izboru kuhara / Four kinds of fresh fish by chef's choice	138,00 kn
CHEF'S CHOICE GRANDE Osam vrsta ribe po izboru kuhara / Eight kinds of fresh fish by chef's choice	200,00 kn

TEMPURA

*Prženje na japanski način
/ Japanese-style fritter*

EBI TEMPURA Kozice u tempuri / Prawns fried in tempura	135,00 kn
YASAI TEMPURA Povrće u tempuri / Vegetables fried in tempura	105,00 kn
SALMON TEMPURA Losos u tempuri / Salmon in tempura	130,00 kn

WOK

BIFTEK / BEEFSTEAK Marinirani biftek, miješano povrće, umak od kamenica, chilli / Marinated beef, mixed vegetables, oyster sauce, chilli	140,00 kn
GRDOBINA / MONKFISH Marinirana grdobina, mladi luk, sojine klice, šampinjoni, cherry rajčice / Marinated monkfish, spring onions, soya cress, mushrooms, cherry tomato	170,00 kn
KOZICE S UDON REZANCIMA / PRAWNS Kozice, mrkva, luk, cikorija, shiitake gljive, kokosovo mlijeko, curry pasta, udon rezanci / Prawns, carrot, onions, chicory, shiitake, coconut milk, curry paste, udon noodles,	150,00 kn
PURETINA / TURKEY Pureća prsa, brokula, tikvice, sojine klice, indijski oraščići / Turkey breast, broccoli, zucchini, soya cress, cashews	120,00 kn
POVRĆE / VEGETABLES Miješano povrće / Mixed vegetables	70,00 kn
JAPANSKA RIŽA / JAPANESE RICE	29,00 kn

GLAVNA JELA
MAIN COURSES

CRNI BAKALAR U SAIKO MISO NARANČINU UMAKU / BLACK COD IN MISO ORANGE SAIKO SAUCE	290,00 kn
TORI TERIYAKI - ROBATA Pileći zabatak, mladi luk, sezam, umak teriyaki / Chicken, spring onion, sesame, teriyaki sauce	118,00 kn
PAČJA PRSA / DUCK BREAST Krema od celera, umak od naranče / Celery cream, orange sauce	180,00 kn
BIFTEK OD JAPANSKE GOVEDINE - ROBATA / WAGYU KOBE BEEFSTEAK - ROBATA	
100 g	480,00 kn
200 g	960,00 kn

KOKTELI
COCKTAILS

WHITE NEGRONI 9 cl Gin Tanqueray ten, Luxardo bitter, Cocchi historico, Liker ljubičice / Violet liqueur	78,00 kn
TAKENOKO MARTINI 8.5 cl Gin Tanqueray ten, Cocchi historico, Sake, Cordial Japanski zeleni čaj / Cordial Japanese green tea	76,00 kn
SCOTCH & SODA 8.5 cl Johnnie Walker black, Soda voda / Soda water	60,00 kn
JUZU GIMLET 12.5 cl Gin Tanqueray ten, Simple sirup Limeta sok / Lime juice, Yuzu prah / Yuzu powder	78,00 kn
FAKE STAR 13 cl Vodka, Pashion fruit pure, Sok limeta / Juice Lime, Simple sirup, Prosecco	70,00 kn
TAKE TIKI 12.5 cl Havana club 7 y.o, Havana club 3 y.o Naranča sok / Orange juice Ananas sok / Pineapple juice Cointreau	74,00 kn

TAKENOKO

SAKE

topao ili hladan / hot or cold

SAKE – OZEKI 0,18 l 38,00 kn

TEQUILA

TWO FINGERS 0,03 l 30,00 kn

PATRON SILVER 0,03 l 48,00 kn

JOSE CUERVO SILVER 0,03 l 35,00 kn

APERITIVI

APERITIVES

MARTINI DRY 0,10 l 30,00 kn

MARTINI BIANCO 0,10 l 30,00 kn

MARTINI ROSSO 0,10 l 30,00 kn

CYNAR 0,03 l 30,00 kn

PERNOD 0,03 l 30,00 kn

CAMPARI 0,03 l 30,00 kn

AMARO 18 0,03 l 27,00 kn

RAMAZZOTTI 0,03 l 30,00 kn

PORTO 0,07 l 38,00 kn

COCCHI STORICO VERMOUTH 0,10 l 50,00 kn

WHISKY

SUNTORY HIBIKI 0,03 l	95,00 kn
AKASHI SINGLE MALT 0,03 l	50,00 kn
TOGOUCHI PREMIUM 0,03 l	50,00 kn
NIKA 0,03 l	65,00 kn
BALANTINE'S 0,03 l	38,00 kn
JACK DANIEL'S 0,03 l	44,00 kn
JOHNNIE WALKER RED LABEL 0,03 l	38,00 kn
JOHNNIE WALKER BLACK LABEL 0,03 l	55,00 kn
JOHNNIE WALKER BLUE LABEL 0,03 l	150,00 kn
JOHNNIE WALKER GOLD LABEL 0,03 l	75,00 kn
JOHNNIE WALKER PLATINUM 0,03 l	95,00 kn
GLENFIDDICH – MALT 0,03 l	55,00 kn
GLENFIDDICH – 15 Y.O. MALT 0,03 l	65,00 kn
CARDHU – MALT 0,03 l	55,00 kn
DIMPLE DE LUXE 15 Y.O. 0,03 l	55,00 kn
CHIVAS REGAL 12 Y.O. 0,03 l	55,00 kn
CANADIAN CLUB 0,03 l	44,00 kn
JAMESON 12 Y.O. 0,3 l	44,00 kn
LAGAVULIN 16 Y.O. 0,03 l	60,00 kn
OBAN 14 Y.O. 0,03 l	58,00 kn

COGNACS

HENNESSY FINE DE COGNAC 0,03 l	50,00 kn
HENNESSY X.O. 0,03 l	95,00 kn
COURVOISIER 0,03 l	50,00 kn
MARTELL V.S.O.P. 0,03 l	50,00 kn
REMY MARTIN V.S.O.P. 0,03 l	50,00 kn
REMY MARTIN X.O. 0,03 l	95,00 kn
ARMAGNAC V.S.O.P. 0,03 l	55,00 kn
MARTELL CORDON BLEU 0,03 l	95,00 kn
DELAMAIN 0,03 l	80,00 kn

LIQUEURS

AMARETTO DI SARONNO 0,03 l	38,00 kn
GRAND MARNIER 0,03 l	38,00 kn
SOUTHERN COMFORT 0,03 l	38,00 kn
COINTREAU 0,03 l	38,00 kn
KAHLUA 0,03 l	38,00 kn
DRAMBUIE 0,03 l	38,00 kn
TIA MARIA 0,03 l	38,00 kn
CREME DE CASSIS 0,03 l	38,00 kn
BAILEYS 0,03 l	38,00 kn
FERNET BRANCA 0,03 l	38,00 kn

TAKENOKO

GIN

HAWTHORNS GIN 0,03 l	38,00 kn
GORDON'S DRY GIN 0,03 l	38,00 kn
BOMBAY SAPPHIRE 0,03 l	38,00 kn
HENDRICK'S 0,03 l	48,00 kn
TANQUERAY LONDON DRY 0,03 l	38,00 kn
TANQUERAY TEN 0,03 l	48,00 kn
MARTIN MILLER'S GIN 0,03 l	45,00 kn
GIN SUL 0,03 l	55,00 kn
COPPER HEAD 0,03 l	60,00 kn
MONKEY 47 SCHWARZWALD 0,03 l	60,00 kn
GIN MARE 0,03 l	55,00 kn
ETSU JAPANESE GIN 0,03 l	50,00 kn
MOMBASA CLUB 0,03 l	48,00 kn

RUM

RYOMA JAPANESE RUM 0,03 l	60,00 kn
BACARDI 0,03 l	38,00 kn
HAVANA CLUB 7 Y.O. 0,03 l	38,00 kn
RHUM J. M. 0,03 l	50,00 kn
RON ZACAPA 23 ANOS 0,03 l	68,00 kn
RON ZACAPA X.O. 0,03 l	95,00 kn
DIPLOMATICO 0,03 l	38,00 kn

VODKA

EIKO JAPANESE 0,03 l	38,00 kn
SMIRNOFF 0,03 l	35,00 kn
BELVEDERE 0,03 l	47,00 kn
GREY GOOSE 0,03	49,00 kn
BELUGA NOBLE 0,03 l	44,00 kn
BELUGA GOLD 0,03 l	100,00 kn
TITO'S 0,03 l	50,00 kn

ŽESTOKA PIĆA
STRONG BEVERAGES

ARONIJA – KORLAT 0,03 l	35,00 kn
LOZA BARRIQUE – KORLAT 0,03 l	35,00 kn
ŠIPAK I DIVLJA RUŽA – KORLAT 0,03 l	35,00 kn
TERANINO 0,03 l	30,00 kn
MASLINA I BADEM 0,03 l	30,00 kn
DIVLJA KRUŠKA 0,03 l	30,00 kn
KADULJA 0,03 l	30,00 kn
BOROVNICA 0,03 l	30,00 kn
BISKA 0,03 l	30,00 kn
MEDENA 0,03 l	30,00 kn
ŽUTUJA 0,03 l	30,00 kn
GRAPPA – KOZLOVIĆ 0,03 l	40,00 kn
VILJAMOVKA 0,03 l	35,00 kn
PELINKOVAC ANTIQUE 0,03 l	30,00 kn
JEGERMEISTER 0,03 l	35,00 kn
UNDERBERG 0,02 l	30,00 kn

PIVO
BEER

SAPPORO 0,33 l	36,00 kn
ASAHI 0,33 l	36,00 kn
HEINEKEN 0,33 l	36,00 kn
OŽUJSKO 0,33 l	30,00 kn
POZOJ IPA 0,33 l	36,00 kn
GRIČKA VJEŠTICA 0,33 l	30,00 kn
ZMAJSKA PORTER 0,33 l	36,00 kn

BEZALKOHOLNA PIĆA
 SOFT BEVERAGES

PIPI NARANČADA 0,25 l	25,00 kn
DOUBLE DUTCH TONIC WATER 0,20 l	28,00 kn
Ginger beer, cucumber, skinny, indian	
1724 – TONIC WATER 0,20 l	30,00 kn
SCHWEPES BITTER LEMON 0,25 l	25,00 kn
SCHWEPES TONIC WATER 0,25 l	25,00 kn
COCA – COLA 0,25 l	25,00 kn
COCA – COLA ZERO 0,25 l	25,00 kn
FANTA 0,25 l	25,00 kn
SPRITE 0,25 l	25,00 kn
ORANGINA 0,25 l	25,00 kn
JUICY 0,20 l	25,00 kn
naranča / orange, jabuka / apple, marelica / apricot, borovnica / blueberry, brusnica / cranberry, ananas / pineapple	
SVJEŽE CIJEĐENA NARANČA 0,15 l	33,00 kn
FRESH ORANGE JUICE	
LEDENI ČAJ 0,20 l	26,00 kn
ICE TEA	

MINERALNE VODE
 MINERAL WATERS

JANA 0,75 l	33,00 kn
JANA 0,33 l	18,00 kn
JAMNICA 0,75 l	30,00 kn
JAMNICA 0,25 l	16,00 kn
JAMNICA SENSATION 0,25 l	24,00 kn
JAMNICA BOTANICA 0,25 l	24,00 kn
naranča pelin, limun menta	
JANA VITAMIN NARANČA 0,25 l	24,00 kn

TOPLI NAPITCI
HOT BEVERAGES

KAVA – ESPRESSO	15,00 kn
COFFE	
KAVA – MLIJEKO	18,00 kn
COFFE – MILK	
KAVA – ŠLAG	18,00 kn
COFFE – CREAM	
CAPPUCCINO	18,00 kn
NESCAFE	20,00 kn
KAVA BEZ KOFEINA	20,00 kn
COFFE WITHOUT CAFFEINE	
ČAJEVI PO IZBORU	16,00 kn
TEA BY CHOICE	
JAPANSKI ZELENI ČAJ	16,00 kn
JAPANESE GREEN TEA	

Pojedina jela mogu sadržavati alergene. Za detaljne informacije molimo Vas obratite se našem osoblju. / Certain food may contain allergens. For detailed information please contact our staff.

Molimo poštovane goste, ako imaju alergijsku reakciju na određenu hranu, da o tome unaprijed obavijeste konobara koji ih poslužuje. / We kindly ask our respected guests to inform the waiter who serving them in advance if they have an allergic reaction to certain foods.

Zabranjeno usluživanje i konzumiranje alkoholnih pića osobama mlađim od 18 godina / We don't serve alcoholic drinks to minors