







TAKENOKO






jelovnik
menu

SALATE & GRICKALICE

SALADS & SNACKS

- | | | |
|---|---|----------|
|  | KAISO SALAD
Salata od algi / Seaweed salad | 45,00 kn |
|  | EDAMAME (KUHANA MLADA ZRNA SOJE)
/ COOKED BABY SOYBEANS | 50,00 kn |
|  | Slane ili pikantne / Salty or spicy beans | |
|  | YASAI STICK
Prutići od povrća / Thin vegetables sticks | 45,00 kn |

JUHE / SOUPS

- | | | |
|---|--|-----------|
|  | MISOSHIRU
Juha od miso paste / Miso soup | 46,00 kn |
|  | TOM YAM KUNG
Ljuta tajlandska juha s kozicama
/ Hot Thai soup with prawns | 50,00 kn |
|  | JUHA OD HOKKAIDO BUNDEVE
HOKKAIDO PUMPKIN SOUP | 44,00 kn |
| | SEAFOOD PHO
Vijetnamski riblji ramen
/ Vietnam style fish ramen | 125,00 kn |

HLADNA PREDJELACOLD APPETIZERS

- TUNA KAKUNI** 95,00 kn
Marinirana tuna, mango, mladi špinat,
wasabi preljev / Marinated tuna, mango,
baby spinach, wasabi dressing
-  **MAGURO YUKHOE** 120,00 kn
Tuna tarta, sezamovo ulje, čili, kruška
/ Tuna tartare with sesame oil, chilli, pear
-  **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 on ponzu sauce
- HAMACHI** 135,00 kn
Japanski gof tiradita
/ Japanese yellowtail tiradita

TOPLA PREDJELA
WARM APPETIZERS

GYOZA Japanske okruglice s povrćem / Japanese vegetable dumplings	82,00 kn
JAKOBOVE KAPICE S TUILE OD SIPE / SAN-JACQUES WITH CUTTLEFISH TONUUS Krema od kokosova mlijeka i black tiger kozice / Coconut milk cream and black tiger prawns	96,00 kn
PROLJETNE ROLICE / SPRING ROLLS Kozice i piletina u rižinom papiru, pohane i servirane sa slatko- ljutim umakom / Prawns and chicken in rice paper, crumbed and served with sweetchilli sauce	98,00 kn
KATAIFI KOZICE / KATAIFI PRAWNS Kozice <i>Black tiger</i> pohane u kataifi tjestenini / Deep fried <i>Black tigers</i> coated with kataifi pasta	108,00 kn
GUŠČJA JETRA TORCHON / FOIE GRAS TORCHO Krema od karameliziranog manga / Caramelized mango cream	195,00 kn
UNAGI ABURI Dimljena Jegulja / Smoked eel	98,00 kn


SUSHI JELOVNIKSUSHI MENU

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

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NIGIRI




*Sushi Edomae
/ Edomae-style sushi*

KOBE NIGIRI	85,00 kn
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
AKAZ EBI Škamp / Shrimp	43,00 kn
UNAGI Jegulja / Eel	46,00 kn
IKURA Ikra lososa / Salmon roe	36,00 kn
TORO ABURI Lagano zapečena carska tuna / Fatty tuna lightly broiled	50,000 kn
SAKE ABURI Lagano zapečen losos / Salmon lightly broiled	38,00 kn
 AVOKADO / AVOCADO	22,00 kn
SVJEŽI WASABI 1g	15,00 kn

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HOSOMAKI

*Tradicionalni japanski svitak
/ Traditional Japanese rolls*

 KAPPA Krastavac / Cucumber	40,00 kn
 AVOKADO Avokado / Avocado	42,00 kn
 KANPYO Japanska bundeva / Japanese pumpkin	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

URAMAKI

*Svitak na američki način
/ American-style sushi*

BLACK SUSHI	74,00 kn
Losos u tempuri, krastavac, <i>Philadelphia</i> sir, ponzo, tobikko, sipino crnilo / Salmon in tempura, cucumber, <i>Philadelphia</i> cheese, ponzo, tobikko, cuttlefish ink	
CALIFORNIA / CALIFORNIA	76,00 kn
Meso rakovice, avokado / Crab meat, avocado	
ALASKA / ALASKA	64,00 kn
Losos, avokado / Salmon, avocado	
BOSTON / BOSTON	72,00 kn
Tuna, avokado / Tuna, avocado	
PHILADELPHIA / PHILADELPHIA	76,00 kn
<i>Philadelphia</i> sir, krastavac omotan u dimljeni losos / <i>Philadelphia</i> cheese with cucumber wrapped in sliced smoked salmon	
CHICKEN TERIYAKI ROLL	62,00 kn
Pečena piletina, umak <i>teriyaki</i> , krastavac, majoneza / Grilled chicken, teriyaki sauce, cucumber, mayonnaise	
LOSOS S PREPELIČJIM JAJIMA	80,00 kn
/ SALMON WITH QUAIL EGGS	
TUNA SPINACH ROLL	72,00 kn
Tuna, špinat, tempura pahuljice, umak nitsume / Tuna, spinach, tempura flakes, nitsume sauce	
HOTATE ASPARAGUS ROLL	78,00 kn
Jakobove kapice u tempuri, šparoga, avokado, klice, majoneza, tobikko / San Jacques in tempura, asparagus, avocado, cress, mayonnaise, tobikko	

AGE EBI 78,00 kn
 Kozice iz tempure, krastavac, majoneza, umak
 nitsume / Tempura prawns, cucumber, mayonnaise,
 nitsume sauce

SOFT SHELL CRAB ROLL 98,00 kn
 Meso raka mekog oklopa, krastavac, avokado, klice,
 majoneza, umak *gochujang*, tobikko
 / Soft shell crab meat, cucumber, avocado, sprouts,
 mayonnaise, gochujang sauce, tobikko

SASHIMI

TUNA, 150g 220,00 kn

TORO TUNA SASHIMI, 150g 250,00 kn

LOSOS SASHIMI / SALMON SASHIMI, 150g 155,00 kn

CHEF'S CHOICE, 150g 138,00 kn
 Četiri vrste svježe ribe po izboru kuhara
 / Four kinds of fresh fish – chef's choice

CHEF'S CHOICE GRANDE, 300g 200,00 kn
 Osm vrsta svježe ribe po izboru kuhara
 / Eight kinds of fresh fish – chef's choice

AKAZA EBI SASHIMI, 150g 240,00 kn
 Škampi / Shrimp

TEMPURA

*Prženje na japanski način
/ Japanese-style fritter*

EBI TEMPURA

Kozice u tempuri
/ Prawns fried in tempura

125,00 kn



YASAI TEMPURA

Povrće u tempuri
/ Vegetables fried in tempura

105,00 kn

SUZUKI-TEKKA TEMPURA

Brancin i tuna u tempuri
/ Sea bass and tekka in tempura

135,00 kn




TEMPURA MORIAWASE

Kombinacija ribe i povrća u tempuri
/ Variety of fish and vegetables in tempura

270,00 kn



WOK

BIFTEK / BEEFSTEAK	125,00 kn
Marinirani biftek, miješano povrće, umak od kamenica, čili / Marinated beef, mixed vegetables, oyster sauce, chilli	
 GRDOBINA / MONKFISH	160,00 kn
Marinirana grdobina, mladi luk, sojine klice, šampinjoni, cherry rajčice / Marinated monkfish, spring onions, soybean sprouts, mushrooms, cherry tomato	
 KOZICE S UDON REZANCIMA	140,00 kn
/ PRAWNS WITH UDON NOODLES Kozice, mrkva, luk, cikorija, shiitake gljive, kokosovo mlijeko, <i>curry</i> pasta, udon rezanci / Prawns, carrots, onions, chicory, shiitake mushrooms, coconut milk, curry paste, udon noodles	
PURETINA / TURKEY	110,00 kn
Pureća prsa, brokula, tikvice, sojine klice, indijski oraščići / Turkey breast, broccoli, zucchini, soya cress, cashews	
 POVRĆE / VEGETABLES	65,00 kn
Miješano povrće / Mixed vegetables	
JAPANSKA RIŽA / JAPANESE RICE	29,00 kn

GLAVNA JELA
 MAIN COURSES

	FILE LOSOSA S GOCHUJANG GLAZE-OM / SALMON FILLET WITH GOCHUJANG GLAZE Ukiseljeni narančinu komorač, krema od batata / Pickled fennel, sweet potato cream	140,00 kn
	BLACK COD U SAIKO UMAKU / BLACK COD IN SAIKO SAUCE	260,00 kn
	TORI TERIYAKI-ROBATA Pileći zabatak, mladi luk, sezam, umak <i>teriyaki</i> / Chicken, spring onion, sesame, <i>teriyaki</i> sauce	108,00 kn
	BIFTEK S TORCHON GUŠČJOM JETROM / ROBATA / BEEFSTEAK WITH FOIE GRAS TORCHON Gel od cikle, umak bordolaise s prahom od crnog luka/ Beet gel, Bordolaise sauce with black onion powder	245,00 kn
	PAČJI CONFIT / DUCK CONFIT Krema od celera, umak od naranče / Celery cream, orange sauce	155,00 kn
	FILE ZUBATCA, ŠKAMP, KAMENICE / DENTEX FILLET, SHRIMP, OYSTERS Bisk, tortelini od rakovice, umak od bijelog vina / Bisque, snowcrab tortellini, white wine sauce	160,00 kn
	PRŽENI JANJEČI RILLETTE NA PILEĆEM PARFEU / FRIED LAMB RILLETTE ON CHICKEN PARFAIT Pire od graška, tamni umak od mente / Mashed green beans, dark mint sauce	155,00 kn
	BIFTEK OD JAPANSKE KOBE GOVEDINE-ROBATA / WAGYU KOBE BEEFSTEAK, 100 g 200g	380,00 kn 760,00 kn

KOKTELI
COCKTAILS

MOJITO 0,25 l Brugal blanco, limeta sok, šećerni sirup / Brugal blanco, lime soda, sugar syrup	90,00 kn
JASMIN COLINS 0,25 l Tanqueray gin, limun sok, jasmin sirup / Tanqueray gin, lemon soda, jasmine syrup	90,00 kn
STRESS RELIEF 0,25 l Bulldog gin, limun sok, sirup limunska trava i kardamom / Bulldog gin, lemon soda, lemongrass and cardamom syrup	80,00 kn
PEPPERITA 0,25 l Heradura silver tequila, sirup mješevine papra, limeta, sirup bitter grejp / Heradura silver tequila, mixed pepper syrup, lime, bitter grapefruit syrup	90,00 kn



Dobar tek *Bon appetit*

TAKENOKO

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