

APPETIZERS		
Kimchi Ceviche 2, 4, 6, 11	3 190 Ft	
Kimchi, tuna, mango, spring onion, sesame		
Wakame salad 1, 6, 11 VEGAN	1 790 Ft	
Wakame, soy sauce, sesame		
Daily cream soup (cup) 1 790 Ft		
Available on workdays, based on the daily offer, while stocks last. Please ask our staff for details.		
Smoked-salted edamame 6 VEGAN	1 960 Ft	
Steamed edamame in pods with smoked salt - Ask for spicy if you like!		

POKÉ ROLLS		
SALMON POKÉ ROLL 1, 4, 6, 11	3 790 Ft	
Tortilla, gravlax salmon, rice, cucumber, red cabbage, marinated wakame, spinach, sesame seeds, choice of sauce		
VEGAN POKÉ ROLL 1, 11	3 390 Ft	
Tortilla, tofu, rice, cucumber, red cabbage, carrot, spinach, sesame seeds, choice of sauce		
CHICKEN POKÉ ROLL 1, 11	3 390 Ft	
Tortilla, chicken, rice, cucumber, red cabbage, carrot, spinach, sesame seeds, choice of sauce		
CHOICE OF SAUCES		
citrus poké / sriracha mayo / peanut sauce / teriyaki / tahini yogurt		

HAWAIIAN CURRY		
CHICKEN 6, 11	4 790 Ft	
Hawaiian curry sauce, chicken, sushi rice, spinach, red cabbage, mung bean sprouts, pink pickled ginger, spring onion, sesame seeds		
VEGAN 6, 11	4 790 Ft	
Hawaiian curry sauce, sushi rice, tofu, edamame beans, spinach, red cabbage, mung bean sprouts, spring onion, nori, sesame seeds		

GREEN CURRY		
VEGAN 6, 11	4 790 Ft	
Green curry sauce, tofu, sushi rice, edamame beans, spinach, red cabbage, mung bean sprouts, spring onion, mango, sesame seeds		
CHICKEN 11	4 790 Ft	
Green curry sauce, chicken, sushi rice, spinach, red cabbage, mung bean sprouts, spring onion, mango, sesame seeds		

SOUPS & NOODLES		
SHOYU RAMEN 1, 3, 4, 6, 9, 11		
Choice of meat, ramen noodles, ramen broth, marinated egg, spring onion, nori, sesame		
PHO 2, 4		
Choice of meat, rice noodles, pho broth, mung bean sprouts, spring onion, coriander, lime		
TOM KHA 1, 2, 4, 9		
Choice of meat, udon noodles, coconut milk broth, mung bean sprouts, spring onion, coriander, lime		
CHICKEN PAPRIKASIAN 1, 6, 7, 9		
Udon noodles, sriracha chicken paprikash, sour cream, coriander		
Beef	4 690 Ft	
Chicken	4 390 Ft	
Bo (beef)	4 690 Ft	
Shrimp	4 690 Ft	
Shrimp	4 690 Ft	
Chicken	4 390 Ft	
	4 690 Ft	

ONO BOWLS		
PEANUT CHICKEN 5, 6, 11	5 190 Ft	
Choice of base, chicken, peanut sauce, carrot, cucumber, mung bean sprouts, edamame beans, spring onion, coriander, peanuts, sesame seeds		
TERIYAKI CHICKEN 6, 11	4 990 Ft	
Choice of base, chicken, teriyaki sauce, cucumber, carrot, edamame beans, radish, cabbage, sesame seeds		
SUPER BOWL 1, 4, 6, 8, 11	9 990 Ft	
Choice of base, avocado, red tuna, gravlax salmon, mango, edamame beans, marinated wakame, pink ginger, radish, sesame, cashew nuts, lime, two choices of sauce		
AHI POKÉ 1, 4, 6, 11	5 890 Ft	
Choice of base, red tuna, citrus poké sauce, marinated wakame, cucumber, radish, edamame beans, mango, mung bean sprouts, sesame seeds, lime		
SRIRACHA SALMON 1, 4, 6, 11	5 890 Ft	
Choice of base, gravlax salmon, sriracha mayo, red cabbage, marinated wakame, carrot, cucumber, spinach, coriander, sesame seeds, lime		
SALMON SOUL 1, 4, 5, 6, 11	5 890 Ft	
Choice of base, gravlax salmon, citrus poké sauce, marinated wakame, baby spinach, radish, cucumber, mango, roasted sunflower seeds, sesame seeds, lime		
VEGAN MAGIC 1, 5, 6, 11	4 990 Ft	
Choice of base, tofu, avocado, citrus poké sauce, carrot, marinated wakame, edamame beans, radish, peanuts, coriander		
TAHINI TWIST CHICKEN 7, 11	4 990 Ft	
Choice of base, chicken, tahini yogurt sauce, cucumber, baby spinach, carrot, mung bean sprouts, pickled red onion, coriander, chili crunch		

Choice of bases:	
Sushi rice / rice noodles / red cabbage / zucchini with quinoa (+400 HUF)	
DESSERTS	
Miso Brownie 1, 3, 6, 7, 11	1 980 Ft
Coconut Mango Slice allergen-free mango-coconut cube (no added sugar)	1 880 Ft
Onomochi (baked butter mochi) 7	1 670 Ft
Rice pudding with mango sauce and cashews 7, 8	1 950 Ft
Rice pudding with salted caramel and peanuts 5, 7, 8	1 950 Ft

BUILD YOUR OWN POKÉ BOWL!		
BYO CHICKEN	5 290 Ft	
BYO GRAVLAX SALMON 4	5 990 Ft	
BYO TUNA 4	5 990 Ft	
BYO VEGAN 6	5 340 Ft	
BYO EGG 3	5 140 Ft	

BASES /1- 2	Sushi rice Rice noodles Red cabbage Zucchini with quinoa (+400 Ft)
VEGETABLES /5	Spring onion Beetroot Cucumber Radish Pink pickled ginger Pickled red onion 6 Red cabbage
	Baby spinach Kimchi 2, 4, 6 Mung bean sprouts Goma marinated wakame 1, 6
SAUCES /1	Citrus poké sauce 1, 6, 11 Peanut sauce 5, 6 Sriracha mayo VEGAN Teriyaki sauce 6 VEGAN Tahini yogurt sauce 7, 11 Gluten-free poké sauce 6, 11 +400 Ft
CRUNCHIES /1	Roasted peanuts 5 Crispy fried onions 1 Tamari almonds 6, 8 Cashew nuts 8 Sesame seeds 11 Roasted sunflower seeds
Choice of complimentary toppings	Sesame seeds 11 Coriander Chili crunch (with sunflower seeds) 11

EXTRAS			
+ Chicken	990 Ft	+ Mango	650 Ft
+ Gravlax salmon 4	1 490 Ft	+ Kimchi 2, 4, 6, 11	550 Ft
+ Tuna 4	1 490 Ft	+ Soy marinated egg 3, 6	550 Ft
+ Shrimp 2	1 290 Ft	+ Crunch	450 Ft
+ Tofu 6	890 Ft	+ Veggie	450 Ft
+ Avocado	750 Ft		

ALLERGENS
1. Gluten / 2. Crustaceans / 3. Egg / 4. Fish / 5. Peanuts
6. Soybeans / 7. Milk / 8. Tree nuts / 9. Celery / 11. Sesame seeds

An 17% service charge will be added to your bill.
Our prices are in HUF and include VAT.
Takeaway packaging: 400 HUF

DRINKS >>>

NO

SOUPS

DRINKS

CRAFT LEMONADES (0.5L)

Classic citrus (no added sugar)	1 530 Ft
Mango-mint (with craft mango puree)	1 670 Ft
Elderflower	1 670 Ft
Sugar-free strawberry	1 670 Ft

ICED OR HOT CRAFT TEAS (0.4L)

Hibiscus tea with orange (no added sugar)	1 490 Ft
Orange black tea (no added sugar)	1 570 Ft
Craft iced black tea (sugar-free available upon request)	1 490 Ft
Sugar-free strawberry green tea	1 570 Ft

MINERAL WATERS

Szentkirályi still (0.75l)	990 Ft
Szentkirályi still (0.33l)	530 Ft
Szentkirályi sparkling (0.33l)	530 Ft

COFFEE / TEA

Lemon ginger tea	690 Ft
Fresh mint tea	690 Ft
Althaus teas (black, green, fruit, herbal)	690 Ft
Espresso / Ristretto	600 Ft
Lungo	600 Ft
Cappuccino / Latte	750 Ft
Plant-based milk	190 Ft

TIKI COCKTAILS

JUNGLE BIRD	2 930 Ft
Plantation Dark Rum, Campari, pineapple juice, cordial, passionfruit juice, sugar syrup	
BLACKBEARD'S GHOST	2 990 Ft
Havana 3 rum, Plantation Dark Rum, Apricot Liqueur, falernum, orange juice, cordial, Angostura bitters	
PAINKILLER	3 240 Ft
Plantation Dark Rum, Sailor Jerry Spiced Rum, pineapple juice, orange juice, coconut syrup, nutmeg	
HIPPOPOTOMAI-TAI	3 240 Ft
Plantation Dark Rum, Havana 3 rum, triple sec, almond syrup, cordial, coconut cream, passionfruit juice	

BEERS

Asahi Super Dry Japanese Beer (0,33l)	1 090 Ft
Soproni IPA (0,33L)	830 Ft

WINES & PROSECCO

	0.1l	0.75l
Villa Sandi Prosecco DOC Frizzante	990 Ft	6 930 Ft
Pastor Lolita Rosé	730 Ft	5 110 Ft
Villa Gyetvai Sauvignon Blanc	730 Ft	5 110 Ft

SOFT DRINKS / COOLERS

Cocos 100% coconut water (0,33l)	1 660 Ft
Scuba Kombucha (0,33l)	1 490 Ft
Peach-Green Tea / Linden-Ginger / Cherry-Cascara	
Zuzmó Fig Water Kefir 0,33l	1 490 Ft
Coca-Cola / Zero (0.2l)	890 Ft
Kinley Tonic (0.25l)	890 Ft
Happy Day Passion Fruit / Pineapple (1dl)	350 Ft
Natur 100% Orange (1dl) (no added sugar and preservatives)	350 Ft

ONO MOCKTAILS (0% ALK)

Apollo & Zeus	1 930 Ft
Passionfruit juice, orange juice, pineapple juice, lemon-lime, almond syrup, grapefruit bitters	
Hawaiian Spritzer	1 860 Ft
Mango puree, vanilla syrup, coconut milk, lemon juice, cardamom bitters, soda	
Green Coconut	1 930 Ft
Green tea, coconut water, green apple puree, lemon-lime, soda, mint, lime	
Summer Boost	1 750 Ft
Pineapple juice, green apple puree, fresh ginger, lemon-lime	
Rick Is Right!	1 930 Ft
Passionfruit juice, orange juice, mango puree, cordial, cardamom bitters, fresh ginger	

ONO BAR COCKTAILS

Aperol Spritz	2 730 Ft
6cl Aperol, prosecco, soda, orange	
Mojito	2 650 Ft
5cl Havana 3yrs, mint, lime, sugar syrup, soda	
Lavender Gin-Tonic	2 960 Ft
4cl Bombay Sapphire, Kinley Tonic, lavender syrup	
Pink Grapefruit Gin-Tonic	2 960 Ft
4cl Bombay Sapphire, Kinley Tonic, grapefruit syrup, lime	

SPIRITS

Bombay Sapphire Gin (4cl)	1 870 Ft
Havana 3 Years Rum (4cl)	1 870 Ft
Sailor Jerry Rum (4cl)	1 870 Ft
Planteray Double Aged Dark Rum (4cl)	1 870 Ft
Aperol (6cl)	1 610 Ft
Campari (6cl)	2 190 Ft
Unicum (4cl)	1 530 Ft

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