MENU

poké perfect

Fish. ∝



The Witzel

0.7

Salmon, avocado, cucumber and spring onion mixed in with our signature Poké Ponzu sauce, topped off with vegan orange masago and sesame seeds (add mango + € 1.00). 13.⁹⁵



Shrimply The Best



Shrimp tempura, avocado, cucumber and seaweed salad mixed in with our vegan Wasabi Mayo, topped off with shredded seaweed and chili flakes.



The Original



Salmon, avocado, edamame beans, spring onion, shredded seaweed flakes and sesame seeds in a spicy marinade topped off with vegan orange masago and our vegan Sriracha Mayo.



12.50



Spicy Sriracha Tuna



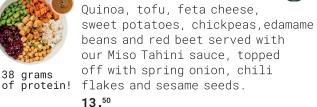
Ahi tuna, avocado, edamame beans, carrots and spring onion mixed in with our vegan Sriracha Mayo, topped off with tempura crunchies and sesame seeds.



Protein.



Protein Poké - Tofu





Protein Poké - Chicken



0.9

Quinoa, marinated chicken thighs, feta cheese, sweet potatoes, chickpeas, edamame beans and red beet served with our Miso Tahini sauce, topped off with spring onion, of protein! chili flakes and sesame seeds.

14,50

The Vegan Original

Vegan. ✓



Vegan salmon, avocado, edamame beans, spring onion, shredded seaweed flakes and sesame seeds in a spicy marinade topped off with our vegan Sriracha Mayo. 14.50



Next Level Tempeh



Sticky tempeh, cucumber and corn in a spicy marinade topped off with pickled veggies, shredded seaweed flakes and sesame seeds.

12.50



You Make Miso Happy



Crispy tofu, cucumber, edamame beans, red beet and carrots mixed in our Miso Tahini sauce topped off with crispy fries and sesame seeds.

12.50



Special.

Try our new seasonal special that will take you to the tropics.



Honolulu Heatwave

Shrimp tempura, mango, pineapple, bell pepper and jalapeños topped off with kewpie mayonnaise, sweet chili sauce, chili flakes, coconut flakes, cilantro and a lime wedge.

12.90



Order the Large bowl for € 2.00 extra.



Slow Cooked Beef



Warm slow cooked beef served on top of edamame beans, cucumber and radish mixed in our vegan Sriracha Mayo topped off with pickled veggies, fried garlic and sesame seeds. 14.50



Teriyaki Ginger Chicken



Warm chicken thighs served on top of corn, carrots, sweet potato and cucumber mixed in our Teriyaki Ginger sauce, topped off with pickled ginger, crunchy onion and sesame seeds.

Sides.

Shrimp tempura 1.3.6	4.7
Spring rolls 1.2.3	4.2
Gyoza 1·2·3	4.2
Seaweed salad 1.2.3	3.50
Pickled vennies	3.00

Desserts.

Chocolate brownie 1.3.5	4.75
Spekkoek 1.4.11	4.50
Matcha green tea mochi 4	4.90
Mango mochi 3	4. 90



Is your bowl labeled with a value above the climate-neutral 0.5 kg CO₂e? Compensate the climate impact of your bowl at the counter, and we will donate it to charity.

Thank you!

All signatures come with sushi rice as a base - this can be substituted for quinoa, salad or broccoli rice. Do you have any allergies? Tell our staff!

BUILD YOUR OWN

Regular bowl €13.50 ● Large bowl €15.50



Base.

Choose your base

Sushi rice Baby greens Quinoa Broccoli rice + € 1.00



Premium.

Choose 1 premium (extra + €3.50)

Salmon 7 Ahi tuna 7 + €3.00

Vegan salmon

Tofu 1.2.3.8

Sticky tempeh 1.3



Gyoza (vegan) 1.2.3

Chicken thighs 1.3 (halal, free range)

Slow cooked beef (free range) 1.3 + €2.00

Tempura fried chicken 1.3

Topping.

Choose 3 toppings (extra + €0.90)

Carrots Cherry tomatoes

Crispy corn

Cucumber Edamame beans 3

Jalapeňos

Orange masago 1.3 (vegan)

Pineapple

Bell pepper Radish

Red beet

Spring onion

Haricot verts

Chickpeas

Pickled cabbage, onion & carrots

Sweet potato + €0.50

Toppings €1.00 extra

Boiled egg 11

Avocado

Mango

Seaweed salad 1.2.3

Feta cheese 4

Sauce.

Choose a sauce

1. Poké ponzu 1·2·3 Our signature sauce

2. Sriracha mayo Slightly spicy

3. Miso tahini 1.2.3

4. Teriyaki ginger 1.3.8

5. Wasabi mayo 8.9 Slightly spicy

6. Kewpie mayo 3.9.11

Final touch.

Тор it off!

Chili flakes 2

Crispy fries 10

Crunchy onion 1 Fried garlic

Sesame seeds 2

Shredded seaweed flakes

Pickled ginger

Tempura crunchies 1.11

Wasabi 9

Coconut flakes 8

Cilantro

Lime wedge

Signature house seasoning

1 • 2 • 3 • 4 • 6 • 7 • 11



Hawaiian inspired food

Allergies.

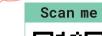
- 1. Gluten
- 2. Sesame
- 3. Soy
- 4. Milk/lactose
- 5. Nuts
- 6. Shellfish 7. Fish
- 10 · Celery 11 · Egg
 - 12. Lupine
 - 13. Peanuts

8. Sulfites

9. Mustard

- 14. Mollusc
- More about allergies?

Our products are prepared in kitchens where allergens are present. We cannot guarantee our products are 100% free from (traces of) allergens.





We care about out planet.

That's why we add climate labels to our signature bowls that display the carbon footprint of each meal. It shows whether the bowl of your choice is equivalent to a low, medium, or high climate impact. Scan the

QR-code and find

out more.



Scan me

