

MENU





Lunch Menu

Mon, Thu: 12:00 – 15:00

- M1 **199,- CZK**
miso soup, edamame, nigiri (salmon 3 pcs, sepia 1 pc),
sake maki 6 pcs, mini california maki 2 pcs,
seaweed salad
- M2 **219,- CZK**
miso soup, edamame, nigiri (salmon 1 pc, tuna 1 pc,
prawn 1 pc, sepia 1 pc), sake maki 6 pcs,
mini california maki 2 pcs, seaweed salad
- M3 **249,- CZK**
miso soup, edamame, sashimi (salmon 6 pcs),
sake maki 6 pcs, sepia nigiri 1 pc, mini california maki 2 pcs,
seaweed salad

*not packing take-away

Salads

Salads

1. **Kimchi** 59,- CZK
2. **Wakame** 79,- CZK
seaweed salad with sauce (leaves)
3. **Wakame Goma** 79,- CZK
marinated Seaweed salad (stripes)

Cold appetizers

Cold appetizers

4. **Edamame** 59,- CZK
5. **Hiyayakko** 99,- CZK
fresh japanese tofu, dried Bonito katsuobushi,
spring onion
6. **Tako salad** 119,- CZK
seaweed, octopus 4 pcs, cucumber,
yellow radish, lemon
7. **Sunomono** 139,- CZK
seaweed, prawn, octopus, sepia, salmon, mackerel,
cucumber, yellow radish, lemon

Warm
appetizers

Warm appetizers

- 8. **Yaki Gyoza** 65,- CZK
fried dumplings with meat 4 pcs
- 9. **Ebi-tempura** 255,- CZK
deep-fried prawn 4 pcs

Soups

- 10. **Miso Siru** 39,- CZK
soup made from bonito flakes, with tofu and seaweed
- 11. **Wantang** 59,- CZK
soup with dumplings stuffed with meat

Soups

Main dish
Combinations
"Four Gracious
Plants"

Maki set

- | | | |
|-----|--|-----------|
| 12. | Plum
salmon 6 pcs, tuna 6 pcs | 255,- CZK |
| 13. | Orchid
salmon 6 pcs, tuna 6 pcs, avocado 6 pcs | 315,- CZK |
| 14. | Chrysanthemum
salmon 6 pcs, tuna 6 pcs, prawn 6 pcs | 375,- CZK |
| 15. | Bamboo
salmon 6 pcs, tuna 6 pcs, prawn 6 pcs,
mini california 8 pcs | 490,- CZK |



Nigiri set

16. **Plum** (nigiri 6 pcs+ sake maki 6 pcs) **315**- CZK
salmon 1 pc, tuna 1 pc, sea bream 1 pc, sepia 1 pc,
octopus 1 pc, boiled prawn 1 pc + sake maki 3 pcs
17. **Orchid** (nigiri 7 pcs + sake maki 6 pcs) **335**,- CZK
salmon 2 pcs, tuna 1 pc, sea bream 1 pc, mackerel 1 pc,
octopus 1 pc, boiled prawn 1 pc + sake maki 3 pcs
18. **Chrysanthemum** (nigiri 9 pcs + sake maki 6 pcs) **469**,- CZK
salmon 2 pcs, tuna 2 pcs, sea bream 1 pc,
mackerel 1 pc, sepia 1 pc, octopus 1 pc,
boiled prawn 1 pc + sake maki 3 pcs
19. **Bamboo** (nigiri 12 pcs+ sake maki 6 pcs) **605**,- CZK
salmon 3 pcs, tuna 2 pcs, sea bream 1 pc, sepia 1 pc,
sea bass 1 pc, mackerel 1 pc, octopus 1 pc,
boiled prawn 1 pc, eel 1 pc + sake maki 3 pcs



Main
dish

Sashimi set

20. **Plum** 315,- CZK
salmon 4 pcs, tuna 4 pcs
21. **Orchid** 415- CZK
salmon 4 pcs, tuna 4 pcs, sea bream 4 pcs
22. **Chrysanthemum** 415,- CZK
salmon 4 pcs, tuna 4 pcs, sea bass 4 pcs
23. **Bamboo** 525,- CZK
salmon 4 pcs, tuna 4 pcs, sea bream 4 pcs,
sea bass 4 pcs



HANA Set

- | | | |
|-----|---|--------------------|
| 24. | Plum
nigiri 6 pcs, maki 12 pcs, sashimi 8 pcs | 799,- CZK |
| 25. | Orchid
nigiri 7 pcs, maki 18 pcs, sashimi 12 pcs | 945,- CZK |
| 26. | Chrysanthemum
nigiri 9 pcs, maki 18 pcs, sashimi 12 pcs | 1 155,- CZK |
| 27. | Bamboo
nigiri 12 pcs, maki 26 pcs, sashimi 16 pcs | 1 455,- CZK |

A La Carte menu

Maki

- | | | |
|-----|---|------------------|
| 28. | Osinko – yellow radish 6 pcs | 69,- CZK |
| 29. | Gani – crab stick 6 pcs | 69,- CZK |
| 30. | Kappa – cucumber 6 pcs | 69,- CZK |
| 31. | Avocado – 6 pcs | 75,- CZK |
| 32. | Sake – salmon 6 pcs | 95,- CZK |
| 33. | Vegetarian – cucumber 6 pcs, avocado 6 pcs | 125,- CZK |
| 34. | Ebi – boiled tiger prawn 6 pcs | 139,- CZK |
| 35. | Mini California - 250g
sesame, crab stick, avocado - 8 pcs | 149,- CZK |
| 36. | Mini Philadelphia - 300g
sesame, crab stick, philadelphia cheese, avocado | 159,- CZK |
| 37. | Sake-Avocado – 300g
salmon, avocado 8 pcs | 169,- CZK |
| 38. | Avocado-Ebi – 250g
sesame, avocado, boiled prawn 3 pcs | 169,- CZK |
| 39. | Tekka – tuna 6 pcs | 169,- CZK |
| 40. | Unagi – 250g
sesame, grilled eel, cucumber 8 pcs | 199,- CZK |
| 41. | Ebiten – 250g
sesame, deep-fried tiger prawn 8 pcs | 199,- CZK |
| 42. | California - 300g
sesame, tobiko roe orange, salmon, avocado 8 pcs | 199,- CZK |

43. **California HANA** - 300g **199,- CZK**
sesame, tobiko roe orange, japanese omelet,
avocado, crab stick, cucumber 8 pcs
44. **Philadelphia** - 300g **199,- CZK**
sesame, philadelphia cheese, avocado, salmon – 8 pcs
45. **Dynamite roll** - 300g **299,- CZK**
sesame, tobiko roe wasabi, tuna, onion,
chilli, pepper, mayonnaise 8 pcs
46. **Maguro - Avocado roll** - 300g **299,- CZK**
sesame, tobiko roe wasabi, tuna, avocado 8 pcs
47. **Salmon Skin roll** - 300g **359,- CZK**
fried salmon skin, salmon, avocado, cucumber,
japanese omelet, crab stick 8 pcs



Main
dish

A La Carte menu Nigiri (1 pcs)

- | | | |
|-----|---------------------------------------|------------------|
| 48. | Tamago (sweet japanese omelet) | 59,- CZK |
| 49. | Inari (fried marinated tofu) | 49,- CZK |
| 50. | Ika (sepia) | 49,- CZK |
| 51. | Saba (marinated mackerel) | 69,- CZK |
| 52. | Sake (salmon) | 59,- CZK |
| 53. | Tai (sea bream) | 79,- CZK |
| 54. | Suzuki (sea bass) | 79,- CZK |
| 55. | Tako (octopus) | 79,- CZK |
| 56. | Ebi (boiled tiger prawn) | 59,- CZK |
| 57. | Maguro (tuna) | 89,- CZK |
| 58. | Unagi (grilled eel) | 89,- CZK |
| 59. | Ikura (salmon roe) | 119,- CZK |

A La Carte menu Sashimi

60. **Sake** (salmon 4 pcs) **119,- CZK**
61. **Maguro** (tuna 4 pcs) **269,- CZK**

Udon - nuddle soup

62. **Udon** **199,- CZK**
broth from bonito flakes, zucchini, onion, sea weed,
peppers, pieces of tempura breadcrumbs,
spring onions, carrot
63. **Ebiten Udon** **269,- CZK**
broth from bonito flakes, 2 pieces of deep-fried prawns
wrapped in tempura wrapper, zucchini, onion, sea weed
pepper, spring onion, pieces of tempura breadcrumbs, carrot

Main
dish

Teriyaki

64. **Sake** - 200g 349,- CZK
grilled salmon with teriyaki sauce and rice

Don

65. **Unagi** 399,- CZK
grilled eel with teriyaki sauce served with rice,
yellow radish, ginger





Korean specialities in a hot pot

66. **Bibimbap** **239,- CZK**
A mixture of rice with beef, carrots, onions, zucchini, peppers, shiitake mushrooms, white daikon radish, chili sauce and fried egg sprinkled with sesame served in a hot stone bowl

Side order

67. **Rice** **39,- CZK**
68. **Soy sauce** (gluten-free) **20,- CZK**

Side
order

Dessert

69. **Ice cream** 1 scoop (Green Tea / Black Sesame) **39,- CZK**
70. **Mochi** (sweet rice cake with red bean paste) **59,- CZK**

Dessert

Non-
alcohol
drink

Non-alcohol drink

- | | | | |
|----|-------------------|--------|-----------------|
| 1. | Water | 0,33 l | 45,- CZK |
| | sparkling / still | 0,75 l | 90,- CZK |

- | | | | |
|----|------------------|-----|-----------------|
| 2. | Tap water | 1 l | 29,- CZK |
|----|------------------|-----|-----------------|

Juice

- | | | | |
|----|--------------|--------|-----------------|
| 3. | Apple 100 % | 0,25 l | 59,- CZK |
| 4. | Orange 100 % | 0,25 l | 59,- CZK |

Limonades

- | | | | |
|----|----------------|--------|-----------------|
| 5. | Coca-Cola | 0,33 l | 49,- CZK |
| 6. | Coca-Cola Zero | 0,33 l | 49,- CZK |
| 7. | Club-Maté Cola | 0,33 l | 59,- CZK |
| 8. | Koka-Maté | 0,33 l | 59,- CZK |

Seicha Matcha

- | | | | |
|-----|------------|--------|-----------------|
| 9. | Grapefruit | 0,33 l | 59,- CZK |
| 10. | Lime | 0,33 l | 59,- CZK |
| 11. | Yuzu | 0,33 l | 59,- CZK |

Hot tea

- | | | | |
|-----|---------|--------|-----------------|
| 12. | Genmai | 0,30 l | 69,- CZK |
| 13. | Sencha | 0,30 l | 69,- CZK |
| 14. | Jasmin | 0,30 l | 69,- CZK |
| 15. | Ginseng | 0,10 l | 69,- CZK |

Coffee

- | | | | |
|-----|----------|--|-----------------|
| 16. | Espresso | | 45,- CZK |
|-----|----------|--|-----------------|



Alcohol drink

Beer (bottle)

17.	Pilsner Urquell	0,50 l	59,- CZK
18.	Non-alcoholic	0,50 l	39,- CZK
19.	Asahi super DRY	0,33 l	69,- CZK

Alcohol

20.	Umeshu	0,04 l	69,- CZK
21.	Martini dry / bianco	0,10 l	79,- CZK

Sake

22.	Shochikubai Gokai	0,2 l	179,- CZK
23.	Oni Koroshi	0,2 l	199,- CZK
24.	Kubota Senju	0,1 l	169,- CZK
25.	Nanbu Bijin	0,1 l	199,- CZK
26.	Dassai Junmai Daiginjo	0,1 l	309,- CZK
27.	Dassai 39 Migaki	0,1 l	335,- CZK

* Sake should normally be drunk cold and we do not recommend warming up as it will lose its unique beautiful taste and aroma. Normally we serve sake in cold form, but on request we can also prepare hot.

Alergens

- 1 **CEREALS CONTAINING GLUTEN**, namely:
wheat, rye, barley, oats or their hybridised strains
and products thereof
- 2 **CRUSTACEANS** – and products thereof
- 3 **EGGS** – and products thereof
- 4 **FISH** – and products thereof
- 5 **PEANUTS** – podzemnice olejná
- 6 **SOYBEANS** – sójové boby
- 7 **MILK** – a výrobky z něj (including lactose)
- 8 **NUTS**, namely: almonds, hazelnuts, walnuts, cashews,
pecan nuts, Brazil nuts, pistachio nuts, macadamia and products
thereof, except for nuts used for making alcoholic distillates
including ethyl alcohol of agricultural origin
- 9 **CELERY** – and products thereof
- 10 **MUSTARD** – and products thereof
- 11 **SESAME SEEDS** – and products thereof
- 12 **SULPHUR DIOXIDE AND SULPHITES**
at concentrations of more than 10 mg/kg or 10 mg/l in terms of
the total SO₂ which are to be calculated for products as proposed
ready for consumption or as reconstituted according to
the instructions of the manufacturers
- 13 **LUPIN** – and products thereof
- 14 **MOLLUSCS** – and products thereof



HANA Sushi House

Jagellonská 1062 / 11, 130 00 Praha 3

Opening hours

Mon. **12:00 – 15:00** (only lunch menu)

16:30 – 22:30

Tue. **16:30 – 22:30**

Wed. **16:30 – 22:30**

Thu. **12:00 – 15:00** (only lunch menu)

16:30 – 22:30

Fri. **16:30 – 22:30**

Sat. **12:00 – 22:30**

Sun. **Closed**

WIFI

SSID: **HANA-SUSHI-Guest**

Password: **HanaSushi10**

RESERVATION

Phone: **+420 774 243 472**

E-mail: **hana@hana-sushihouse.cz**

