

COCKTAILS

FIZZY

<i>Mango spritz</i>	7,50 €
<i>Mango, Lillet, Prosecco, coriander</i>	
<i>Paloma</i>	11,00 €
<i>Butter infused tequila, Mezcal, agave, citrus juice, grapefruit soda</i>	
<i>Chilcano</i>	11,00 €
<i>Pisco, citrus juice, ginger ale</i>	
<i>Disco Pisco</i>	11,00 €
<i>Pisco, vermouth dry, peas, pear, citrus juice</i>	
<i>Homemade YUZU soda</i>	5,50 €
<i>(nonalko)</i>	

SIGNATURE

<i>Pisco sour</i>	11,00 €
<i>Pisco, citrus juice, egg white</i>	
<i>Passion fruit Pisco sour</i>	11,00 €
<i>Pisco, passion fruit, citrus juice, egg white</i>	
<i>Barra rosa</i>	11,00 €
<i>Tequila hibiscus, Patron citronage, st. Germain elderflower, citrus juice, Prosecco</i>	
<i>Ruff Margarita</i>	11,00 €
<i>Mezcal, tequila, Ancho chilli, agava, citrus juice</i>	
<i>Moda naranja</i>	11,00 €
<i>Mezcal, Aperol infused with cacao, Cocchi rosa, Campari</i>	
<i>Espresso martini</i>	11,00 €
<i>Flor de Caña 7y, PX Sherry, Mr. Black, espresso, chocolate bitter</i>	

KOSILA / LUNCH MENU

(12.00 - 16.00, od torka do petka, razen prazniki / From Tuesday to Friday, except holidays)

Nikkei ribja juha / Nikkei fish soup

*1, 4, 6, 9, 11, 14

5,00 €

Nikkei salmon

*1, 3, 4, 6, 7, 11, 13, 14

Riževa skleda z lososom

Rice bowl with salmon

14,90 €

Vegan

*1, 5, 6, 8, 11

Riževa skleda z zelenjavo in veganskim sirom

Rice bowl with vegetables and vegan cheese

12,00 €

Sushi lunch menu

*1, 2, 3, 4, 6, 7, 9

Sushi po izbiri chefa

Sushi by chef choice

24,00 €

Batayaki noodles

*1, 4, 7, 11

Bela riba z domačimi rezanci, omako iz japonskega masla in parmezanom

White fish with home made noodles, japanese butter sauce and parmesan cheese

21,00 €

Dnevna sladica / Daily dessert

8,00 €

STARTER

- Nikkei ribja juha / Nikkei fish soup** 5,00 €
*1, 4, 6, 9, 11, 14
- Sojin fižol / Edamame** 6,00 €
- Pekoče, katsuobushi *4, 6 / Osoljene *6
Spicy with katsuobushi / Salted
- Pečene kapesante / Grilled scallops** 15,00 €
*4, 7, 9, 11, 14
- Togarashi maslo, parmezan, sok citrusa
Togarashi butter, parmesan cheese, citrus juice
*extra scallop 7,80 €

CEVICHES

- Clásico** *4, 7, 9 19,00 €
Bela riba marinirana v tigrovem mleku, koriander, sladki krompir, ocvrta perujska koruza, rdeča čebula
White fish marinated in tiger milk, coriander, sweet potatoes, fried corn, red onion
- Tuna Nikkei** *1, 2, 4, 6, 9, 11 25,00 €
Tuna marinirana v japonski omaki, koriander, rdeča čebula, avokado, edamame in ocvrte nori alge
Tuna marinated in Japanese sauce, coriander, red onion, avocado, edamame, fried nori
- Power 2.0** *2, 4, 7, 9, 14 22,00 €
Bela riba, rakci, hobotnica pečena v woku s pasto rumenega čilija, sladki krompir, tigrovo mleko, čebula, pečena koruza in koriander
White fish, shrimp, octopus fried in a wok with yellow chili paste, sweet potato, tiger milk, onion, fried corn and coriander
- Wasabi** *1, 2, 4, 5, 8, 9, 11, 14 21,00 €
Bela riba, rakci, hobotnica, tigrovo mleko z wasabijem, kumare, furikake
White fish, shrimp, octopus, tiger milk with wasabi, cucumber, furikake
- Barra fresh** *1, 4, 6, 10, 11
Losos (salmon) / tuna 22,00€ / 24,00 €
Losos ali tuna v yuzu Ponzu omaki, gorčica s semeni, kumare, furikake
Salmon or tuna with yuzu Ponzu, seeded mustard, cucumber, furikake

SASHIMI

- Mali sashimi / sashimi small** *2, 14 20,00 €
9 kosov po izbiri glavnega kuharja
9 pieces by chef's selection
- Veliki sashimi / sashimi large** *2, 14 27,00 €
15 kosov po izbiri glavnega kuharja
15 pieces by chef's selection

TIRADITOS

- Gof / Yellowtail** *1, 4, 6, 8, 11 23,00 €
Rezine gofa marinirane v Ponzu omaki s kremo rumenega čilija in furikake
Thin slices of yellowtail in Ponzu sauce with yellow chili cream and furikake
- Hobotnica / Octopus** *1, 3, 4, 6, 9, 11, 14 16,00 €
Tanke rezine hobotnice z olivno pasto, čajnim posipom in shiso prahom
Thin slices of octopus with olive paste, sprinkle of tea and shiso powder
- Pachikay** *1, 4, 11 16,00 €
Tanke rezine bele ribe, pasta rumenega čilija, avokado, mlada čebula, ingver in pekoče drobtine
Thin slices of white fish, yellow chili paste, avocado, spring onion, ginger and spicy panko
- Losos / Salmon** *1, 3, 4, 10 17,00 €
Rezine lososa s pasijonkino omako in ocvrtim sladkim krompirjem
Thin slices of salmon with passion fruit sauce and fried sweet potatoes
- Wagyu** *1, 6, 7, 9, 11, 14 36,00 €
Rezine Wagyu govedine z Yakiniku omako, sezamom, solato avokada in kumar
Thin slices of Wagyu with Yakiniku sauce, sesame seeds and avocado-cucumber salad

TOPLE GLAVNE JEDI / HOT MAIN DISHES

- Peruvian Lomo saltado** *1, 6, 13, 14 33,00 €
Kosi govejega fileja s čebulo, paradižnikom, ostrigino omako, koriandrom, ocvrtim krompirjem in creole rižem
Cuts of meet (beef tenderloin) with onion, tomato, oyster sauce, coriander, fried potatoes and creole rice
- Sudado Barra/Sudado Barra with sea food** *2, 4, 7, 9, 14 28,00€/31,00€
Bela riba v vinski omaki z rumeno in rdečo čilijevo pasto, čebulo, limeto in creole riž
White fish in wine sauce with yellow and red chili paste, onion, lime, and creole rice

SLADICE / DESSERTS

Tres Leches *1, 3, 5, 7, 8 **8,50 €**

čokoladni biskvit s "tres leches", dulce de leche, vanilija-mascarpone ganache,
čokoladni ganache, vanilija, karamela ter arašidovo-karamelni sladoled
chocolate sponge cake with "tres leches", dulce de leche, vanilla-mascarpone ganache,
chocolate ganache, vanilla, caramel and peanut-caramel ice cream

Limonina pita / Lemon pie *1, 3, 7, 8 **8,50 €**

s suho meringo, metinim prelivom in ananasovim sorbetom
with dry meringue, mint dressing and pineapple sorbet

Barra dnevna sladica / Daily dessert special **8,50 €**

Sladoled / Ice cream (2 *kepic* / 2 *scoops*) **6,00 €**