

SALATE/SALADS

WAFU SALATA 	34,00 kn
izbor salata, alge / <i>choice of salads, algae</i>	
TOFU SALATA 	55,00 kn
prženi tofu sa zelenom salatom / <i>fried tofu with green salad</i>	
YASAI STICK	30,00 kn
prutići od povrća, majoneza od sojinih klica / <i>thin vegetable sticks, Miso mayonnaise</i>	
TOFU STEAK SALAD 	57,00 kn
prženi tofu, serviran na zelenoj salati, dresing od soje / <i>grilled tofu, served on lettuce with soy sauce dressing</i>	
SALATA SA PEČENOM KOŽOM LOSOSA FRIED SALMON SKIN SALAD	58,00 kn
daikon, rikola, cikorija, japanski dresing / <i>daikon, ricola, chicory, Japanese dressing</i>	
ALGE SALATA	38,00 kn
alge, japanski dresing, sezam zrno / <i>algae, Japanese dressing, sesame seeds</i>	

PREDJELA/APPETIZERS

HORENSO GOMAAE 	42,00 kn
špinat sa sezamovim umakom / <i>spinach with sesame-sauce</i>	
TORIKARAAGE	65,00 kn
pileći batak pržen na japanski / <i>Japanese-style fried chicken</i>	
YAKITORI	65,00 kn
pečena piletina na štapiću s mladim lukom / <i>grilled chicken sticks with spring onion</i>	
SHIMEJAKE OROSHI	62,00 kn
marinirani losos serviran sa krastavcem, wakame algama i daikonom oroshi / <i>marinated salmon fillet with cucumber, wakame algae and daikon oroshi</i>	
RICE NOODLES HOTATE	70,00 kn
jakobove kapice, krema od paremezana, soja dressing, prženi stakleni rezanci / <i>scallops, cream of parmesan, soy dressing, fried rice noodles</i>	
EDAMAME	45,00 kn
kuhane mahunarke soje / <i>boiled soy beans</i>	
EDAMAME SPICY	45,00 kn
pržene mahunarke soje, sambal oelek / <i>fried soy beans, sambal oelek</i>	



SUSHI MENU

TEKKA

160,00 kn

6 Hosomaki TEKKA

tuna

5 Nigiri Maguro

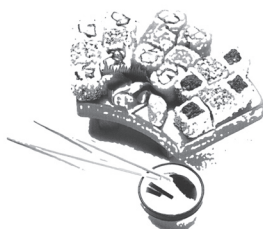
tuna



SAN DIEGO

150,00 kn

18 Uramaki po izboru / *by choice*



NAGOYA

160,00 kn

4 Nigiri

marinirani losos, Hamachi, Toro, orada

/ Shime-jake, Hamachi, Toro, Tai

6 Uramaki

rolice od lososove kože / salmon skin roll



SAPPORO

105,00 kn

6 Hosomaki Sake

losos / salmon

6 Hosomaki Kappa

krastavac / cucumber

2 Nigiri

tuna i losos / tuna and salmon



KYOTO

160,00 kn

6 Uramaki Age-Ebi

prženi Black Tigers svitak

4 Hosomaki Hot Tuna Roll

svitak od pikantne tune

1/2 Small sashimi tuna & salmon

mali sashimi tuna i losos



OSAKA

130,00 kn

6 Hosmaki Sake

losos svitak / salmon roll

6 Nigiri

tuna, losos, kozica, jaje, hobotnica i bijela riba
/ tuna, salmon, shrimp, egg, octopus and white-fish



TOKYO

175,00 kn

6 Hosomaki Sake

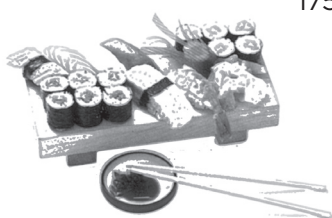
losos svitak / salmon roll

6 Hosomaki Tekka

tuna svitak / tuna roll

7 Nigiri

tuna, losos, kozica, jaje, hobotnica, bijela riba i sipa
/ tuna, salmon, shrimp, egg, octopus,
white-fish and cuttle-fish



SAN FRANCISCO

115,00 kn

9 Uramaki California

avokado i rakovo meso
/ avocado, surimi sticks

2 Nigiri

tuna i kozica / tuna and shrimp

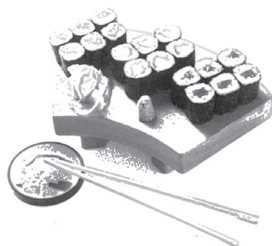


NAGANO

105,00 kn

18 Hosomaki

po izboru / by choice



NARA

125,00 kn

6 Hosomaki Sake

losos svitak / salmon roll

3 Nigiri

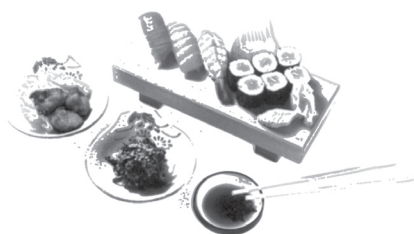
tuna, losos i kozica
/ tuna salmon and shrimp

3 Torikaraage

pileći batak pržen na japanski
/ Japanese-style fried chicken leg

Horenso Gomaee

špinat sa sezamovim umakom
/ spinach with sesame sauce



NEW SUSHI MENU

SAKURA

240,00 kn

5 Nigiri Sake
losos / salmon

5 Nigiri Tuna
tuna / tuna

BOTAN

230,00 kn

10 Nigiri Sake
losos / salmon

TSUBAKI

265,00 kn

10 Nigiri Tuna
tuna / tuna

AYAME

125,00 kn

3 Nigiri Sake
losos / salmon

6 Uramki Heian
losos, philadelphia sir, svježi kopar
/ salmon, philadelphia cheese, fresh dill

KIKU

320,00 kn

Mali sashimi od tune i lososa
/ small order tuna and salmon sashimi

2 Nigiri Sake
losos / salmon

2 Nigiri Maguro
tuna / tuna

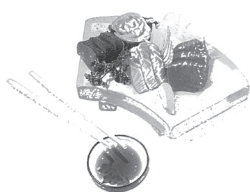
6 Hosomaki Sake
losos / salmon

6 Hosomaki Tekka
tuna / tuna

SASHIMI

MALA PORCIJA **SMALL ORDER SERVING**

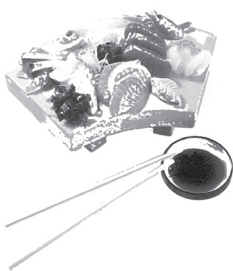
4 vrste ribe / 4 different fish



105,00 kn

VELIKA PORCIJA **LARGE ORDER SERVING**

8 vrsta ribe / 8 different fish



165,00 kn

Mali Hamachi sashimi

Small Hamachi sashimi
japanski gof / yellowtail

180,00 kn

Veliki Hamachi sashimi

Large Hamachi sashimi
japanski gof / yellowtail

280,00 kn

Mali sashimi od lososa

Small salmon sashimi

135,00 kn

Veliki sashimi od lososa

Large salmon sashimi

220,00 kn

Mali sashimi od tune

Small tuna sashimi

170,00 kn

Veliki sashimi od tune

Large tuna sashimi

270,00 kn

Mali sashimi od tune i lososa

Small tuna and salmon sashimi

140,00 kn

Veliki sashimi od tune i lososa

Large tuna and salmon sashimi

240,00 kn

Mali sashimi od jadranskog gofa

Small salmon sashimi

140,00 kn

Veliki sashimi od jadranskog gofa

Large salmon sashimi

240,00 kn

NEW STYLE SASHIMI

TUNA

sezamovo ulje, vlasac, đumbir / sesame oil, chives, ginger

115,00 kn

LOSOS / Salmon

sezamovo ulje, vlasac, đumbir / sesame oil, chives, ginger

105,00 kn

GOVEDI FILE / Beef fillet

sezamovo ulje, vlasac, đumbir / sesame oil, chives, ginger

110,00 kn

JADRANSKI GOF / Adriatic greater amberjack

sezamovo ulje, vlasac, đumbir / sesame oil, chives, ginger

110,00 kn

HAMACHI SPICY PONZU DRESSING

japanski gof, soja sos, yuzu sok, čili pasta
/ yellowtail, soy sauce, yuzu juice, chili paste

125,00 kn

NIGIRI

sushi edomae način
Sushi edomae style

MAGURO tuna / <i>tuna</i>	32,00 kn
MAGURO NEW STYLE tuna, đumbir, vlasac, sezamovo ulje / <i>tuna, ginger, chives, sesame oil</i>	35,00 kn
SPICY MAGURO tuna / <i>tuna</i>	33,00 kn
TORO carska tuna / <i>fatty tuna</i>	42,00 kn
SAKE losos / <i>salmon</i>	27,00 kn
SAKE NEW STYLE losos, đumbir, vlasac, sezamovo ulje / <i>salmon, ginger, chives, sesame oil</i>	30,00 kn
KANPACHI jadranski gof / <i>adriatic greater amberjack</i>	42,00 kn
HOTATE jakobove kapice / <i>scallops</i>	38,00 kn
TOBIKKO riblja ikra - Gunkan način / <i>fish roe - Gunkan style</i>	30,00 kn
HAMACHI japanski gof / <i>yellowtail</i>	42,00 kn
SAKE CHESSE losos, sir / <i>salmon, chesse</i>	28,00 kn
SHIME-JAKE marinirani losos / <i>marinated salmon</i>	30,00 kn
IKURA ikra lososa - Gunkan način / <i>salmon caviar - Gunkan style</i>	32,00 kn
NEGITORO tuna, mladi luk - Gunkan način / <i>tuna, spring onion - Gunkan style</i>	40,00 kn
EBI kozica / <i>shrimp</i>	38,00 kn
IKA sipa / <i>cuttlefish</i>	18,00 kn
SUZUKI brancin / <i>sea bass</i>	22,00 kn
TAI orada / <i>gilthead</i>	22,00 kn
TAMAGO jaje / <i>egg</i>	17,00 kn

HOSOMAKI

tradicionalni japanski svitak
traditional Japanese rolls

TEKKA tuna / tuna	38,00 kn
KAPPA  krastavac / cucumber	28,00 kn
AVOCADO  avokado / avocado	28,00 kn
SAKE OYAKO MAKI losos s gari đumbirom / salmon with gari ginger	38,00 kn
SAKE losos / salmon	34,00 kn
HAMACHI japanski gof, wasabi sezam / <i>yellowtail</i> , wasabi sesame	32,00 kn
ASPARAGUS šparoga / <i>asparagus</i>	32,00 kn
IKA SHISO MAKI sipa, bosiljak / <i>cuttlefish</i> , basil	36,00 kn
NEGITORO tuna s mladim lukom / <i>tuna with spring onion</i>	40,00 kn
HOT TUNA tuna, sambal oelek, krastavac, majoneza, potočarka / <i>tuna, sambal oelek, cucumber, mayonnaise, watercress</i>	48,00 kn
SHIKOKU sušena rajčica, philadelphia sir, bosiljak / <i>dried tomatoes, philadelphia cheese, basil</i>	36,00 kn
HONSHU losos, avokado / <i>salmon, avocado</i>	38,00 kn
KYUSHU tataki losos, avokado, gochujang / <i>tataki salmon, avocado, gochujang</i>	38,00 kn

NEW HOSOMAKI

TENPURA FRIED ROLL losos, tuna, krastavac, nitsume umak / <i>salmon, tuna, cucumber, nitsume sauce</i>	48,00 kn
SOFT SHELL CRAB ROLL Soft Shell Crab, krastavac, cikorija, nitsume umak / <i>Soft Shell Crab, cucumber, chicory, nitsumi sauce</i>	85,00 kn



vegetarijansko jelo
/ *vegetarian meal*

URAMAKI

svitak na američki način

/ american-style rolls

CALIFORNIA 42,00 kn
rakovo meso i avokado */ surimi stick and avocado*

ALASKA 48,00 kn
losos i avokado */ salmon and avocado*

BOSTON 54,00 kn
tuna i avokado */ tuna and avocado*

FRESH GARDEN MAKI 44,00 kn
špinat, philadelphia sir */ spinach, philadelphia cheese*

PHILADELPHIA 58,00 kn
krastavac, philadelphia sir, omotano dimljenim lososom
/ cucumber, philadelphia cheese rolled with smoked salmon

SPICY TUNA ROLL 58,00 kn
tuna, krastavac i sambal-oelek */ tuna, cucumber and sambal-oelek*

CHICKEN TERIYAKI ROLL 48,00 kn
piletina, krastavac i majoneza
/ chicken, cucumber and mayonnaise

SPICY CHICKEN TERIYAKI ROLL 50,00 kn
piletina, krastavac, majoneza i sambal-oelek
/ chicken, cucumber, mayonnaise and sambal-oelek

AGE-EBI MAKI 62,00 kn
nitsume umak, Black Tigers tenpura, krastavac,
majoneza, lollo rosso */ nitsume sauce, Black Tigers
tenpura, cucumber, mayonnaise, lollo rosso*

SALMON SKIN ROLL 55,00 kn
lososova koža sa žara, bosiljak, krastavac,
potočarka, lollo rosso */ grilled salmon skin,
basil, cucumber, watercress, lollo rosso*

HEIAN 54,00 kn
losos, philadelphia sir, svježi kopar
/ salmon, philadelphia cheese, fresh dill

KAMAKURA 65,00 kn
gusja jetra, krastavac, bademi, gochujang
/ foie gras, cucumber, almonds, gochujang

MOMOYAMA 62,00 kn
Black Tigers tenpura, avokado, curry
/ Black Tigers tenpura, avocado, curry

NEW URAMAKI

FRESH SALMON ROLL 56,00 kn
svježi losos, philadelphia sir, tenpura šparoga
/ fresh salmon, philadelphia cheese, tenpura asparagus

CRUNCHY TUNA ROLL 56,00 kn
tuna, philadelphia sir, tenpura pahuljice
/ tuna, philadelphia cheese, tenpura flakes

BIG ROLLS

- PATTANI** 85,00 kn
tuna, krastavac, šparoge, prženi luk, potočarke
/ tuna, cucumber, asparagus, fried onion, watercress
- SING BURI** 85,00 kn
Black Tigers tenpura, šparoge, salata i Tobikko
/ Black Tigers tenpura, asparagus, salad and Tobikko
- YALA** 80,00 kn
marinirani losos, pečena lososova koža, dimljeni losos, krastavci, philadelphia sir, potočarke
/ marinated salmon, salmon skin, smoked salmon, cucumber, philadelphia cheese, watercress
- KALASIN** 95,00 kn
pečena govedina, krastavac, šparoge, prženi luk, potočarke
/ fried beef, cucumber, asparagus, fried onion, watercress

TENPURA

prženje na japanski način
/ Japanese style fritter

- TENPURA MORIAWASE** 260,00 kn
12 Tenpura
4 Black Tigers-a, 2 lososa, 2 bijele ribe,
2 sipe i 4 vrste povrća
*/ 4 Black Tigers, 2 salmons, 2 white-fish,
2 cuttle-fish and 4 different types of vegetable*

za dvije osobe / *for 2 persons*

TEPPANYAKI

japanska jela sa roštilja
/ Japanese grilled dishes

- TORI TERIYAKI** 87,00 kn
piletina sa roštilja sa Teriyaki umakom
/ grilled chicken with Teriyaki sauce
- BLACK COD MARINIRAN
U SAYKO MISO UMAKU** 340,00 kn
SAYKO MISO MARINATED BLACK COD
Miso / *Miso*
- WAFU STEAK** 138,00 kn
mirin, soja sos, wasabi, daikon, klice gorušice
/ mirin, soy sauce, wasabi, radish, mustard sprouts

- KOBE BEEF** 480,00 kn
Tajima, Hyogo prefecture



*Kobe Beef figure trademark
Japanese chrysanthemum*

- JAPANSKA RIŽA** 20,00 kn

JUHE/SOUPS

JAPAN

MISOSHIRU  38,00 kn
juha od Miso paste / Miso paste

**BISTRA JUHA SA AZIJSKIM GLJIVAMA
I UDON REZANCIMA** 40,00 kn
**CLEAR SOUP WITH ASIAN MUSHROOMS
I UDON NOODLES**
bistra juha od svijetlog Dashi-a, shiitake
/ clear soup of light Dashi, shiitake

ASIA

TOM YAM KUNG 38,00 kn
tajlandska ljuta juha sa Black Tigers-ima
/ *thai spiced soup with Black Tigers*

FUSION

JUHA OD CVJETAČE S KOZICAMA 40,00 kn
CAULIFLOWER SOUP WITH PRAWNS
cvjetača, jadranske kozice, sezam, ulje od korijandera
/ *cauliflower, Adriatic shrimp, sesame, coriander oil*

**PILEĆA BISTRA JUHA SA ČILIJEM
I PILEĆIM TORTELINIMA** 40,00 kn
**CHICKEN SOUP WITH CHILLI
AND CHICKEN TORTELLINI**
mrkva, shiitake, poriluk, pileće meso, čili pasta
/ *carrots, shiitake mushrooms, leeks, chicken, chilli pasta*

**BISTRA RIBLJA JUHA S BIJELOM RIBOM
I MLADOM SOJOM** 40,00 kn
**CLEAR FISH SOUP WITH WHITE FISH
AND EDAMAME**
edamame, bijela riba, ulje đumbira, mini rajčica
/ *edamame, white fish, ginger oil, cherry tomatoes*



ASIA WOK

GOVEDINA 98,00 kn **BEEF**

marinirana govedina, miješano povrće, češnjak,
umak od kamenica, chilli
*/ marinated beef, mixed vegetable,
garlic, oyster sauce, chilli*

TOFU 78,00 kn

miješano povrće, češnjak, umak od kamenica, chilli
/ mixed vegetable, garlic, oyster sauce, chilli

MIJEŠANO POVRĆE 68,00 kn **MIXED VEGETABLE**

miješano povrće, češnjak, umak od kamenica, chilli
/ mixed vegetable, garlic, oyster sauce, chilli

ASIA NOODLES

WOK OD PILETINE 85,00 kn **CHICKEN WOK**

piletina, tikvice, mini rajčica, edamame, mrkva,
black bean umak, udon rezanci
*/ chicken, zucchini, cherry tomatoes, edamame,
carrot, black bean sauce, udon noodles*

WOK SA MORSKIM PLODOVIMA 98,00 kn **WOK WITH SEAFOOD**

stakleni rezanci sa morskim plodovima
/ glass noodles with seafood

WOK BLACK TIGERS 115,00 kn **WOK BLACK TIGERS**

mladi luk, soja klice, tjestenina, slatko-kiseli umak, mrkva,
mini rajčica, cikorija, bob, slatki soja sos
*/ spring onion, soyabean sprouts, noodles, sweet&sour
sauce, carrot, cherry tomato, chicory, broad bean, sweet soy
sauce*

WOK SA PILETINOM I KIKIRIKIJEM 80,00 kn **WOK WITH CHICKEN AND PEANUTS**

sojine klice, mladi luk, jaje, rižini rezanci
/ soyabean sprouts, spring onion, eeg, rice noodles

WOK S PILEĆIM MESOM 105,00 kn **I BLACK TIGERS-ima** **WOK WITH CHICKEN AND BLACK TIGERS**

kokosovo mlijeko, zeleni curry, mrkva, cikorija, sojine klice,
udon rezanci
*/ coconut milk, green curry, carrot, chicory,
soybeans sprouts, udon noodles*

BASMATI RIŽA 18,00 kn

HLADNA PREDJELA / COLD APPETIZERS

Fusion

TUNA SNACK SA WASABI CREME FRAICHE TUNA SNACK WITH WASABI CREME FRAICHE

65,00 kn

tuna, rajčica, krastavci, hrskavo tjesto, wasabi
/ tuna, tomatoes, cucumbers, crispy batter, wasabi

TUNA TARTAR SA KOZJIM SIROM TUNA TARTAR WITH GOAT CHEESE

87,00 kn

tuna, kozji sir, đumbir, incuni
/ tuna, goat cheese, ginger, anchovy

Globalizacija kulinarstva (fusion) najnoviji je kulinarski pravac koji obuhvaća ono najbolje iz etničkih kuhinja i pretvara ih u vrhunski gurmanski užitak.

Predstavljamo Vam našu kreaciju spajanja europske i azijske kuhinje. Pripremanje fusiona je za kuhara kulinarska avantura u kojoj nove okuse stapa s dobro znanim, a Vama nudi ono najbolje iz svijeta hrane. Probati nešto novo, nešto drugačije. Svako jelo je pažljivo osmišljeno i originalno, a za Vas ih pripremaju kuhari restorana TEKKA na čelu sa šefom kuhinje Tomislavom Piršom.

Cuisine globalisation (fusion) is the most recent cooking trend combining the best from various ethnic cuisines turning them into a gourmet experience of the highest class.

Presented is our creation of merging European and Asian cuisine. To a chef, preparation of fusion is a culinary adventure in which new flavours melt with those well known, offering you the finest meals. Presenting new and different experiences. Each of these carefully selected meals is presented by the TEKKA culinary team led by chef Tomislav Pirš.

TOPLA PREDJELA / WARM APPETIZERS

Fusion

BLACK TIGERS 95,00 kn
U SLATKO-LJUTOM UMAKU

**BLACK TIGERS
IN SWEET & SOUR SAUCE**

majoneza, limeta, slatki chilli, vlasac
/ mayonnaise, lime, sweet chilli, chive

GUSJA JETRA SA ĐEMOM OD KUMQUATA 145,00 kn
GOOSE LIVER WITH KUMQUAT JAM

gusja jetra, kumquat, rižin papir
/ goose liver, kumquat, rice paper

SPRING ROLLS 78,00 kn

punjeno sa pilećim mesom i kozicama,
panirano, servirano sa slatkim čilijem
*/ filled with chicken and shrimps,
crumbed, served with sweet chilli*

GYOZA 72,00 kn

teletina, mladi luk, đumbir, čili ulje
/ veal, spring onion, ginger, chilli oil

HRSKAVE PROLJETENE ROLICE 72,00 kn
SA UMAKOM OD VRHNJA I AVOKADA

**CRISPY SPRING ROLLS WITH
CREAM AND AVOCADO SAUCE**

mrkva, poriluk, tikvice, celer, mascarpone,
/ carrot, leek, zucchini, celery, mascarpone,

SOFT SHELL CRAB TENPURA 180,00 kn
SA CHILLI MAJONEZOM

**SOFT SHELL CRAB TENPURA
WITH CHILLI MAYONNAISE**

Soft Shell Crab, chilli majoneza
/ Soft Shell Crab, chilli mayonnaise

HIRATA BUNS 64,00 kn

mekano pecivo, beef tenderloin, teryaki umak,
sambal oelek, ginger / *soft pastry, beef tenderloin, teryaki
sauce, sambal oelek, ginger*

HOBOTNICA TEKKA STYLE 120,00 kn
OCTOPUS TEKKA STYLE

krakovi hobotnice, batat, mini rajčica, teriyaki
umak, bok choy

*/ octopus tentacles, sweetpotato, cherry tomatoes,
teriyaki sauce, bok choy*

LOSOS S MASLACEM OD SEZAMA 125,00 kn
I NORI ALGI
SALMON WITH SESAME BUTTER
AND NORI SEAWEED

šparoge, mini rajčica, bok choy, shiitake, slatko kiseli čili
umak / asparagus, cherry tomatoes, bok choy, shiitake,

sweet sour chili sauce

TELEĆI FILE U UMAKU OD MISA 130,00 kn
I PLAVOG SIRA
VEAL FILLET IN MISO SAUCE
AND BLUE CHEESE

miso umak, plavi sir, špinat, patliđan

/ miso sauce, blue cheese, spinach, egg plant

PAČJA PRSA S KREMOM OD CELERA 138,00 kn
I ĐUMBIRA I JUS OD CRVENOG VINA
DUCK BREAST WITH GINGER
AND CELERY ROOT PUREE
AND RED WINE JUS

celer, đumbir, cabernet sauvignon

/ celery, ginger, Cabernet Sauvignon

GOVEĐI FILE U BLACK BEAN UMAKU 138,00 kn
I ČIPSOM OD SHITAKA
BEEF FILLET IN BLACK BEAN SAUCE
AND SHIITAKE CHIPS

goveđi file, black bean, poriluk, čips od shiitaka

/ beef fillet, black beans, leeks, shiitake chips

PILEĆI FILE SA ĐUMBIROM I SHIITAKAMA 95,00 kn
CHICKEN FILLET WITH GINGER
AND SHIITAKE

batat, shiitake, đumbir, tamni pileći jus

/ sweetpotato, shiitake, ginger, dark chicken jus

FILE BRANCINA U UMAKU OD ŠAFRANA 115,00 kn
I JADRANSKIH KOZICA
SEA BASS FILLET IN SAFFRON SAUCE
AND ADRIATIC SHRIMPS

šafnan beurre blanc, edamame, bok choy

/ saffron beurre blanc, edamame, bok choy

WOK

Fusion

WOK OD GRDOBINE 130,00 kn
MONKFISH WOK

meso grdobine, mladi luk, mini rajčica,
gljive, sojine klice

*/ monkfish, spring onions, cherry tomato,
mushrooms, soybeans sprouts*

PURETINA TERIYAKI 87,00 kn
TERIYAKI TURKEY

puretina, mrkva, luk, soja klice, brokula,
bambusovi izdanci, teriyaki umak, indijski oraščići

*/ turkey, carrots, onions, soy sprouts, broccoli, bamboo
shoots, teriyaki sauce, cashews*

GOVEDINA NEW STYLE 98,00 kn
NEW STILE BEEF

marinirana govedina, shiitake, mrkva,
bok choy, tikvice, umak od papra

*/ marinated beef, shiitake mushrooms, carrots,
bok choy, zucchini, pepper sauce*

WOK OD TELEĆEG FILEA 95,00 kn
VEAL FILLET WOK

teleći file, soja klice, shiitake, tikvice,
mini rajčica, sok đumbira, soja sos

*/ veal fillet, bean sprouts, shiitake, zucchini,
cherry tomatoes, ginger juice, soy sauce*